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# An Insider's Guide To The India Art Fair 2015

Where to stay, what to eat and which art shows you should see in New Delhi.

TEXT: ROSALYN D'MELLO POSTED ON: JANUARY 28, 2015 12:00 AM

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you your money back if you don't "sleep tight and start fresh," this notwithstanding the free Wi-Fi and a free shuttle to facilitate mobility.

7th Link Road, Block P, Jangpura Extension, New Delhi;  
+91 11 4126 1400; rates start at ₹3,500.



Anita Arbidane's "Morning". Photo: Art Gallery 21/Anita Arbidane/India Art Fair 2015

(/site/assets/files/13975/art\_gallery\_21-anita\_arbidane\_morning\_oil\_on\_canvas\_60\_x\_80\_cm\_2014.jpg)

## WHERE TO EAT

### Café Lota

Quinoa *upma*, sweet potato fries, fried fish battered with amaranth, spinach *pao* and banana blossom fritters are just some of the many divinely inspired items on the Café Lota (<https://www.facebook.com/CafeLota/timeline>) menu that has earned it a loyal following over the last year. The food is assuredly delicious and beautifully plated; a fine dining experience minus the ensuing hole-in-the-wallet. The al fresco atmosphere and its location right outside the Crafts Museum's gift shop means you don't mind the eager wait for a table as you feast on

gorgeous Indian textiles and curiosities. Time your visit for a sunny winter afternoon after a visit to the National Gallery of Modern Art.

*National Crafts Museum, Bhairon Marg, Pragati Maidan, New Delhi 110001; +91 07839 60787; ₹ 1,200 for two. No alcohol.*

## **CAARA**

An acronym for Culinary Arts and Research Academy, CAARA, otherwise exclusively catering for select events, will offer IAF visitors a preview of the delicacies being crafted for their soon-to-open café at the British Council, New Delhi, through their pop-up restaurant above the sprawling Delhi Art Gallery Booth at the fair. Their choice of small and large plates allows for both a quick dining experience or a more long-drawn affair, making it perfect for the kind of high-profile meetings that happen over the three days. We recommend the aged Cheddar vichyssoise soup with white truffle oil, herbed croutons, and sour cream, served as a small plate, and the molasses-glazed pressed pork served with horseradish potato purée, pickled vegetables, spiced apple chutney and a micro salad. The attached Cingari Cigar Lounge promises moments of sheer decadence with a range of Habanos and a single malt menu.

*Above the Delhi Art Gallery booth. For pre-bookings, email [contact@caara.com](mailto:contact@caara.com) or call Alice Wauchope at +91 85270 60555.*

## **Tips**

As you would at any art fair, wear comfortable shoes. Don't touch the artworks unless you are explicitly invited to. Spread your experience at the fair across three days to avoid what we in the art world call "artxhaustion" – visual and physical fatigue from an overdose of art. More importantly, don't confine yourself to the fair; visit as many collateral events as you are able to. Buy a metro smart card and zip around the city with ease, avoiding traffic and