

Ethnic restaurants offer a world of difference

By **MATTHEW FURY**
Staff Writer

Most area ethnic restaurants are small, independently owned establishments, each with its own way of ensuring people enjoy themselves.

Cracovia, taking its name from the Latin version for the Polish city of Krakow, offers Polish, German, Scandinavian and French delicacies. The menu changes daily, reflecting the casual attitude of the owners.

"We cook like we feel," says Marek Maciolowski, co-owner and 1979 UNC graduate. "If one day we feel like cooking duck, we cook duck. If the next day we feel like cooking chicken, we cook chicken."

Maps and paintings of Krakow adorn the walls of the restaurant. French classical music and jazz often are played in the background.

Customers can dress casually. "We don't have a dress code," Maciolowski says. "You can walk in wearing shorts here."

The restaurant, located at 300-B W. Rosemary St., has a small dining room and reservations are recommended on weekends.

Realizing most of their customers are professionals, Maciolowski and his partner, Margaret Szalata, instituted an early dinner special. From 5:30 to 6:30 p.m. Sunday through Thursday, any item on the menu with soup or salad costs \$8.95.

For more information, call 929-9162.

The Continentale Cafe Restaurant, located at 106 Henderson St., specializes in Greek cuisine, but also offers French and Italian cooking. Owner Michael Lias takes pride in his imaginative cooking.

"They are my own recipes, not from a book," he says. "They are not recipes that anyone else could make."

Specialties include steak Russian, an assortment of veal dishes and Petti Di Pollo Dorato, chicken breasts marinated in lemon sauce.

Rising in three separate layers, the restaurant's ceiling resembles the upper half of a polygon. Glass plates of Greek mythological figures decorate the ceiling, illuminated by hidden lights behind the plates that complete the attempt to emulate the Greek frescos. Lias explains, "I try to find things that other restaurants don't have."

The Continentale's large dining room creates an atmosphere suitable for families or groups. For more information, call 942-7298.

A few steps up the road is **Hector's**, a late-night hot spot under the same ownership as the Continentale Cafe, which, as the mythological name suggests, also specializes in Greek food.

Located on the corner of Henderson and East Franklin streets, this restaurant is one of about 10 independently owned Hector's eateries. Although classified as a

fast food restaurant, it offers more than burgers and dogs. A favorite of nighttime frolickers is the Greek Grilled Cheese. Knockwurst and Clams-n-Chips also are prepared.

The interior of Hector's is mildly reminiscent of an old ice cream parlor with stools lining the windows overlooking the action of the street corner.

For more information, call 929-7213.

Those interested in creative Mexican and California cuisine should visit **Magdalena's Restaurant** at 508 West Franklin Street.

Owner Wendy Nahmias describes California cuisine as "light, but very tasty, gourmet health food." The restaurant's organically-grown vegetables and fruits attract vegetarians.

Dress is casual. Magdalena's offers lunch Monday through Friday.

Across town, one finds **Mariakakis Restaurant and Bakery**, a family business in operation since 1963. Located in Eastgate Shopping Center on U.S. 15-501 Bypass,

across from the Holiday Inn, the restaurant emphasizes Greek and Italian food.

Mariakakis conducts business in an informal atmosphere. After seating themselves, guests may choose from pizza, seafood, sandwiches or chicken from a diverse menu. Wine, mixed drinks and a wide assortment of domestic and imported beers are featured, and guests may take out food.

Those interested in Mariakakis Bakery, catering or banquet rooms may call 942-1453 for information. Visa and Mastercard are accepted.

Colonel Chutney's Restaurant at 300 W. Rosemary St. is the namesake of a fictitious English soldier from British colonial days in India. But Owner Alex Porter generally

is regarded as the colonel around the restaurant.

Colonel Chutney's offers an intimate dining room, bar and a patio in the back. Prime rib, softshell crab and seafood specials are the mainstays on this menu.

Colonel Chutney's has more than one dinner menu. Sunday brunch features zucchini frittata, a "breakfast pizza" with raittue sauce and cheddar cheese.

"We have just about any kind of omelet you can ever dream of," says Barbara Morris, bartender.

Sunday night is the most popular night for UNC students at Chutney's. The restaurant offers a late night menu from 10 p.m. until 2 a.m. on weekends. For more information, call 942-8172.

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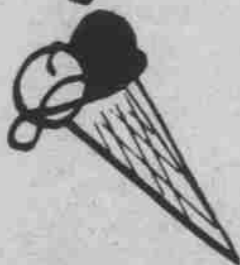
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