

## Food and drink

— Savouring the city

LA's food scene is thriving. The weather helps: a Mediterranean climate and close proximity to the fertile Central Valley means that the freshest ingredients wind up on your plate. Then, of course, there are those heaven-sent grapevines.

The city has also become a magnet for nationwide talent in recent years. And while Mexico has exerted the punchiest and most palpable influence on the flavours favoured by Angelenos, the contributions of the Korean, Japanese and Chinese communities have been hefty too. It all adds up to a heady mix.

There's something for everyone, from hip haunts on the city's east side to laidback venues on the shores of Venice and Santa Monica in the west, with plenty of Hollywood glitz and old-school glamour in between.

While at times you may be caught off-guard by an early closing, you'll never suffer a shortage of places to wine and dine in Los Angeles.

### Restaurants Top tables



①  
Alimento, Silver Lake  
*Intimate Italian*

LA native Zach Pollack was studying architecture in Florence when he decided to switch his focus to food. He opened Alimento in 2014, a low-key but polished restaurant in Silver Lake that serves regional Italian dishes, from the obscure to the familiar, alongside a strong list of tasty natural wines. Grab a table on the ivy-clad patio and sample some of Pollack's signature pasta, freshly made each day – the tortellini in brodo (broth), hailing from Bologna, would be the highlight of any menu.

1710 Silver Lake Boulevard, 90026  
+1 323 928 2888  
alimento.com



②  
Night + Market Song, Silver Lake  
*Hot stuff*

Young chef Kris Yenbamroong (pictured right) cut his culinary teeth at his family's restaurant. What you'll find at his own place is authentic, spicy Thai food and a convivial atmosphere. *Aharn glam lao* is the name of the game here, which roughly translates as "food that facilitates drinking and having fun among friends". The decor is kooky, the Singha beer classic and the neighbourhood vibes real. You can't go wrong with the larb (a classic minced-meat salad) but be prepared for the heat packed into all of Yenbamroong's dishes.

3322 West Sunset Boulevard, 90026  
+1 323 665 5899  
nightmarketsong.com

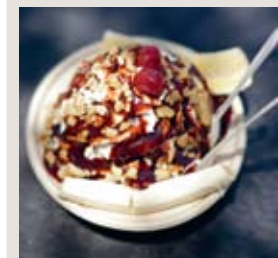
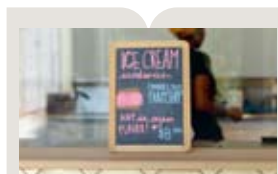




3 Sushi Gen, Little Tokyo  
*Catch this fish*

This hole-in-the-wall sushi restaurant, set in a less-than-picturesque strip mall, is a rare gem; authentic, unpretentious and serving some of the best sushi in town. Step inside and try to claim a coveted table or a spot at the lengthy wooden sushi bar. Then watch (and eat) as the meticulous, white-clad chefs roll out salmon-skin makis, fatty-tuna sushi, sea bream sprinkled with lemon and salt, and scallop sashimi served in the shell. A nice touch are the complimentary terry cotton towlettes that you would receive in Tokyo to cleanse your hands.

422 East 2nd Street, 90012  
+1 213 617 0552  
sushigen-dtla.com



**Must-try**  
**Banana split from Van Leeuwen, various venues**

This ice-cream company may be an import from Brooklyn but it's now firmly settled in Los Angeles, with shops in the Arts District, Culver City and Franklin Village, plus multiple trucks on the road. The banana split is exactly what Van Leeuwen is all about: keeping it classic with simple, high-quality ingredients.

vanleeuwenicecream.com



4 Broken Spanish, Downtown  
*Mexican with a twist*

It takes guts to open a restaurant in a quiet part of Downtown (near Staples Center) – and evenings only to boot – but that's exactly what chef Ray Garcia has done, serving hearty Mexican cuisine with a refined twist. "This is a personal story of a third-generation Angeleno of Mexican descent," says Garcia. "We like to say that we're authentically inauthentic." The tortillas, made in-house, are mind-blowing. Also try the *chochoyotes* (dumplings with fried-potato garnish in a garlicky, spicy broth) or the tender rabbit main. 1050 South Flower Street, 90015  
+1 213 749 1460  
brokenspanish.com

**La familia grande**

Broken Spanish has a little sister, BS Taquería, located a few blocks away. It's more casual and open all day but it offers the same house-pressed heirloom-corn tortillas and homely atmosphere.

bstaqueria.com



5 Cassia, Santa Monica  
*Popular pan-Asian*

Le Cordon Bleu-trained chef Bryant Ng teamed up with his wife Kim and restaurateur couple Zoe Nathan and Joshua Loeb for this project. A celebration of Southeast Asian cuisine – and California's exceptional produce – Cassia is housed in a beautiful 1930s art deco building, the dining room of which can hold up to 200. We'd recommend the *kaya* (coconut jam) toast or any of the dishes made with seafood caught fresh on the Cali coast. The spicy laksa soup and Vietnamese *pot au feu* (beef stew) are also top-notch.

1314 7th Street, 90401  
+1 310 393 6699  
cassiala.com

•••••  
Oops, I've  
overdone  
it. I better  
hit Muscle  
Beach  
gym  
•••••







**7**  
**Petit Trois, Hollywood**  
*A little piece of Paris*

Ludo Lefebvre's homage to the bistros he left behind in his native France may seem incongruously placed given its strip-mall location. Once you cross the threshold of this intimate 22-seater, however, it's as if you've been transported to Paris.

At marble-topped counters, French classics such as steak tartare and escargots are served alongside a carefully chosen selection of wines. The inspired cocktail list is the only giveaway that outside the door is Hollywood and not the Left Bank.

718 Highland Avenue, 90038  
+1 323 468 8916  
petittrois.com



**6**  
**N/naka, Palms**  
*Lucky 13*

Niki Nakayama (pictured, on left) is arguably Japan's most celebrated female chef. Her restaurant N/naka specialises in *kaiseki* – a traditional multi-course meal – and features dishes such as *uni*-butter sea bass along with classic sashimi. Despite *kaiseki*'s historic heritage, Nakayama's version is fresh and modern. The dishes centre on seasonal ingredients (with greenery from the chef's own garden) so the menu changes regularly, as do the many wines and sakés that complement it.

3455 South Overland Avenue, 90034  
+1 310 836 6252  
n-naka.com



**Must-try**  
**Salad pitta from Madcapra at Grand Central Market, Downtown**

This off-menu item at Sarah Hymanson and Sara Kramer's stand bursts with flavour thanks to a heavy blend of Mediterranean spices. Falafel, fresh herbs, pickled onion and greens sit atop a warm grilled flatbread and an indulgent layer of tahini.

madcapra.com



**Bakeries**

In Los Angeles the humble loaf has experienced a renaissance over the past few years. Here's our pick of places for naturally leavened breads, buttery morning pastries and fruit-stuffed specialties.

**01 Superba Food + Bread, Venice:** This Venice outlet has a wide range of baked goods on offer in its oversized industrial space (that doubles as a casual-fare restaurant). Superba serves everything from classic sourdough to *pain au levain* and while pretzel croissants sound like sins against classic pastry, they work.

superbafoodandbread.com

**02 Larder Baking Company, various locations:** As a child at a boarding school in Venezuela, master baker Nathan Dakdouk would spy on nuns baking bread in the night. Today he's baking a lengthy list of some of LA's best loaves, including rye and caraway, and a blueberry boule packed with fruit.

larderbakingco.com

**03 Lodge Bread, Culver City:** Organic, wholegrain, long-fermented, high-hydration loaves are what you'll find at the bakery run by Or Amsalam, Alexander Phaneuf and Alan Craig. This dedicated bunch is all about producing very dark, Euro-inspired bread from a Bassanina oven. The Sunday-night pizzas made from superior dough are a highlight.

lodgebread.com



**8**  
**Ostrich Farm, Echo Park**  
*Elegant comfort food*

This restaurant, opened in late 2014 by husband-and-wife team Jaime Turrey and Brooke Fruchtman, is a place to linger – as demonstrated by the constant teeming of devout patrons. The simple elegance of the space – whitewashed walls, inviting green banquettes and brass fixtures – combined with comforting dishes such as creamy polenta and roast chicken keep it welcoming despite the potential wait time. It's Fruchtman's keen eye that's responsible for the interiors while we have Turrey's palate to thank for the menu.

1525 West Sunset Boulevard, 90026  
+1 213 537 0657  
ostrichfarmla.com



**9**  
**Bar Amá, Downtown**  
*Tempting Tex-Mex*

Chef Josef Centeno opened this bar-cum-restaurant, his second venture in Downtown, in 2012. It's a tribute to his mother and grandmother for their culinary inspirations (*amá* means "mother"), with a menu rooted in casual Tex-Mex cuisine. The cashew *queso* (cheese) is popular, as are the hefty enchiladas. If you're after lighter fare the snapper with chimichurri will do the trick. Then there are the signature tequila-based drinks; we recommend The Nacho (tequila blanco with a chilli-lime shrub, Campari, citrus and honey).

118 West 4th Street, 90013  
+1 213 687 8002  
bar-ama.com







10 **Bestia, Arts District**  
*Pizza and pasta perfection*

This place is so popular that a reservation may take weeks (so plan ahead). Walk-ins can find space among the ample bar seating: a bonus is the appetite-stimulating view of the woodfired oven baking the pizzas – doughy slices of heaven. Husband-and-wife owners Ori Menashe and Genevieve Gergis have created a rustic Italian menu with pastas and charcuterie made in-house. The *casarecce al pomodoro* (semolina pasta with tomato, fresh ricotta and basil) and the saffron pasta parcel with braised lamb and pine nuts are true crowd-pleasers. 2121 East 7th Place, 90021 +1 213 514 5724 bestiala.com



11 **The Larchmont, Larchmont Village**  
*Local favourite*

This neighbourhood haunt in a cosy Arts & Crafts house has been serving wholesome fare since 2013. Chef Michael Bryant's cuisine is California-meets-Europe: a small, seasonal menu inspired by his southern upbringing and French roots. While the kitchen is known for its harissa scallops and charred octopus, Bryant's traditional fried chicken is also a perennial favourite. The restaurant has quite a following among celebrities so tables can be scarce. Not to worry: barman Chris Kramer will mix you a cocktail as you wait on the patio. 5750 Melrose Avenue, 90038 +1 323 464 4277 thelarchmont.com

#### Tacos

- 01 **Guisados, Boyle Heights:** Tacos don't come much more authentic than this. The signage is underwhelming but the food will impress, especially the stewed-meat tacos. [guisados.co](http://guisados.co)
- 02 **Villa Moreliana, Downtown:** The menu may be small but that doesn't stop the punters from queuing up to sample what are perhaps LA's finest *carnitas* (slow-cooked pork inspired by the traditions of Michoacan). [grandcentralmarket.com](http://grandcentralmarket.com)
- 03 **Ricky's Fish Tacos, East Hollywood:** This food truck is something of a legend. Serving the East Hollywood, Los Feliz and Silver Lake catchment area, it's where to go if you've had enough of meat-heavy tacos; fillings include fish, prawn and even lobster. The truck is usually at 1400 North Virgil Avenue



12 **Baroo, Hollywood**  
*Good Korea move*

At first glance this South Korean venue doesn't seem that promising a prospect: it's cheap as chips, tiny and located in a mall. Happily though, Baroo exceeds all expectations. The kimchi fried rice – with its *sous vide* poached egg, gremolata and pineapple-jalapeno salsa – or the spicy oxtail ragú with homemade noodles could easily grace the tables of any fine-dining establishment. Kwang Uh (pictured, left) and partner Matthew Kim don't skimp on visuals, ingredients or flavour. 5706 Santa Monica Boulevard, 90038 +1 323 819 4344 baroola.strikingly.com



13 **Wolf, West Hollywood**  
*Edible artistry*

Chef Marcel Vigneron opened Wolf in early 2016. The decor and the music may be a little flashy for our tastes but the dishes come out of the kitchen bursting with flavour. "We want our food and culture to capture the zeitgeist that makes up modern-day Los Angeles," says Vigneron. The beetroot is dressed like a work of art, the cod sits beautifully in a flavourful broth and the burnt carrots are cooked to perfection. And then there are the crispy potatoes... Light as air on the inside with a perfectly crunchy exterior. 7661 Melrose Avenue, 90046 +1 323 424 7735 wolfdiningla.com







14  
Norah, West Hollywood  
Outstanding food and service

Norah opened amid much fanfare in early 2016. Despite its expansive space on Santa Monica Boulevard it doesn't miss on making guests feel welcome. The menu is also surprising: adventurous yet accessible. The food changes slightly every day but look out for the *uni*-butter poached prawn and cauliflower popcorn; or consider going all-in with the tasting menu.

There is some questionable art on the walls but that's a minor detail compared to the outstanding food and service.

8279 Santa Monica Boulevard, 90046  
+1 323 450 4211  
norahrestaurant.com



#### Walk-in style

Norah is perpetually popular, not least because of its knowledgeable and friendly staff. When the restaurant is fully booked with reservations grab a seat at the bar; it's also possible to stroll in and score a place at the high-top communal tables.

#### Juice bars

In a city as obsessed with health and beauty as LA, it's no surprise that Angelenos go wild for cold-pressed juices. Here's our pick of the best spots for a fresh squeeze.

01 **Juice Served Here, citywide:** Given the fashion-industry backgrounds of founders Alex Matthews and Greg Alterman, it's not surprising that the packaging of LA's most beloved juice chain is so pleasing to the eye. The juices live up to the hype and friendly staff are always happy to assist, whether you're after a cleansing green number or a creamy Super Choc smoothie made with nuts and cacao.

juiceservedhere.com

02 **Moon Juice, citywide:** This chain borders on parody, with its all-white interiors and fresh-faced staff. With product names such as Blue Moon Protein and Sex Dust, Moon Juice truly has the most "exotic" selection of juices around.

moonjuiceshop.com

03 **Café Gratitude, citywide:** This brand may have some hippie tendencies but the juices are delicious and the staff charming. If you're on the picky side, they may even be kind enough to make you a special concoction of your own. Don't be alarmed if it comes with an affirmation from your server.

cafegratitude.com

15  
Gjelina, Venice  
Brunch bonanza

This is something of a Venice institution and a brand in its own right; Gjusta bakery (see page 43) is from the same team. The decor is modern, if a little generic, but what brings the punters here in their hordes is the cuisine. Good for brunch, the menu is extensive – think everything from porridge to pizzas – meaning you're sure to find something toothsome. The Moroccan baked eggs with merguez sausage, swimming in tomato sauce with yoghurt and coriander, will bust any hangover.

1429 Abbot Kinney Boulevard, 90291  
+1 310 450 1429  
gjelina.com

16  
Pot, Koreatown  
Choi's morsels

This venue is a tribute to South Korean cuisine and culture courtesy of Roy Choi, whose CV includes pioneering the food-truck revolution in LA and inventing the Korean taco. Pot opened in 2014 in the polychrome Line Hotel and has delectable dishes from kimchi to hickory-smoked duck breast. The noodle-based hot pots are the main event and though the ingredients may seem haphazard there's method to Choi's madness. The restaurant also holds events such as Tribe Taco Tuesday, a mellow evening of live music, tacos and cocktails.

3515 Wilshire Boulevard, 90010  
+1 213 368 3030  
eatatpot.com



17  
Gracias Madre, West Hollywood  
Natural appeal

Gracias Madre's elegant interior – with its tiled bar and natural lighting – may distract you from the fact that you're looking at a plant-based menu. But it's not a smokescreen: the food makes this a firm favourite among omnivores and herbivores alike. Think hearty vegetable tacos and potato-masa cakes with salsa.

Beverage director Jason Eisner brings a dizzying number of small-batch mezcals and tequilas to the spirits list, plus an inventive range of cocktails (including a non-psychoactive line made with cannabis essential oils).  
8905 Melrose Avenue, 90069  
+1 323 978 2170  
graciasmadreveh.com



Nothing like a  
tequila cocktail  
to stimulate  
an appetite  
for tacos





**18**  
Matsuhisa, Beverly Hills  
*Nobu prototype*

Before Nobu made chef Nobuyuki Matsuhisa an internationally fêted name, he was using his surname (as opposed to his nickname) for this establishment. The chef started his eponymous US restaurant in the late 1980s after stints in South America and Alaska, and it's still a classic today. The exterior is unassuming but the food is phenomenal. The long menu of hot and cold dishes can be overwhelming so we recommend the *omakase* menu – a selection of Matsuhisa's best signature creations.

129 North La Cienega  
Boulevard, 90211  
+1 310 659 9639  
nobumatsuhisa.com

**19**  
République, La Brea  
*Polished classics*

Both Margarita and Walter Manzke have first-rate culinary backgrounds from time spent in top kitchens around the world. République serves classic (perhaps a little safe) fodder but what it does, it does well. There are dishes such as perfectly *al dente* pappardelle with pork ragout and rack of lamb from Northern Cali's Marin Sun Farms.

The temple-like building, constructed in 1928 by Charlie Chaplin and designed by architect Roy Sheldon Price has a grand tiled courtyard and gabled ceiling.  
624 South La Brea Avenue, 90036  
+1 310 362 6115  
republiquela.com

**Bread & breakfast**

In a city where diners can be a little squeamish about gluten, the breads, brioches and croissants on République's breakfast menu are a rare indulgence. It's all thanks to the restaurant's French influence – and to the artistry of owner Margarita.

**Coffee**  
Perfect perks



**1**  
Blacktop, Arts District  
*Top-notch brews*

Blacktop's coffee, expertly crafted by some of the city's best baristas, will draw you to this neighbourhood spot like a magnet. By the time owner Tyler Wells opened the shop in 2014 he had already made a name for himself in the business; his previous project, Handsome Coffee Roasters, had been famed for its anti-sugar policy. "Blacktop is simpler," says Wells. "It's just a little pavement café." And this straightforward approach is what makes the place ideal for a cup of cold brew after a morning perusing the local art spaces.

826 East 3rd Street, 90013  
+1 213 599 8496  
blacktop.la



**Keen beans**

Verve also has an outpost in Japan



**2**  
Verve Coffee Roasters, Downtown  
*Caffeine and juice*

Verve coffee can be found across LA, although its headquarters and roasters are in Santa Cruz. Owners Ryan O'Donovan and Colby Barr learned the ropes at a series of other ventures before starting their own business in 2007. The duo is committed to sourcing quality beans from around the world, with a focus on Latin America and Africa. Their industrial-looking shop in Downtown was designed by Studio MAI and does double duty as a coffee house and juicery in conjunction with Juice Served Here (see page 36).

833 South Spring Street, 90014  
+1 213 455 5991  
vervecoffee.com







**4**  
Go Get Em Tiger,  
Larchmont Village  
*Roar appeal*

Kyle Glanville and Charles Babinski deliver the highest-quality cups without the pretension that can often accompany serious brewing. They trawl samples from hundreds of roasters, selecting favourites through blind tasting, and the result is a diverse menu of the best roasts available. Their first location – at Grand Central Market, under the name G&B – has a bar-service feel but this Larchmont space provides a small breakfast and lunch menu and room for you to linger.

230 North Larchmont  
Boulevard, 90004  
+1 323 380 5359  
gandb.coffee



**5**  
Flowerboy Project, Venice  
*Mixed bunch*

Flowerboy Project – opened by long-time Venice resident Sean Knibbs in summer 2015 – packs a lot in. Part flower shop, part boutique, part coffeehouse, it sells an eclectic mix of goods, including pale-hued ceramics, notebooks from Public Supply, perfumes from Fiele Fragrances and house-made nut butters. The Vittoria coffee is served alongside pastries from various suppliers and a selection of toasts (the tahini offering, topped with sesame, ground hibiscus and thyme, is as good as it sounds).

824 Lincoln Boulevard, 90291  
+1 310 452 3900  
flowerboyproject.com



**3**  
Bondi Harvest, Santa Monica  
*Wizards of Oz*

This Sydney import came to Los Angeles in spring 2016 and the laidback café turns out perfect Aussie flat whites and healthy brekkies. Owners Mark Alston and Guy Turland keep the menu simple and clean, serving dishes such as quinoa and coconut-cream porridge or the Rad Bowl with chimichurri-dressed cauliflower rice and fermented vegetables. Though it's not that close to the shore, the whitewashed interior packs the vibe of a seaside shack – and the atmosphere is enough to make you feel like you're hanging out down under.

1814 Berkeley Street, 90404  
+1 310 586 7419  
bondiharvest.cafe



**Lunch**  
Midday pit stops



**1**  
Winsome, Echo Park  
*Sunshine on Sunset*

Set in a residential building in Echo Park, Winsome is slightly off the beaten path – but it's well worth going out of your way to find this sunny restaurant. The interior is sleek and pretty; its caramel-hued booths are inviting and the lengthy bar has ample seating to view the magic in the kitchen. There's also a large open patio on which to soak up the rays. As to chef Jeremy Strubel's menu, it's straightforward and simple but all of the dishes are packed with flavour. The excellent burger alone makes Winsome a choice spot.

1115 Sunset Boulevard, 90012  
+1 213 415 1818  
eatwinsome.com



**Old country**  
—  
Brentwood Country Mart  
opened in the  
1940s

**2**  
Farmshop, Santa Monica  
*California cuisine*

Set in the quaint Brentwood Country Mart, Farmshop is part restaurant, part specialty grocers. "I wanted to create a restaurant focused on local producers and artisans," says chef and owner Jeff Cerciello, formerly of Thomas Keller's restaurant group. Under culinary director Brian Reimer (pictured, below), Farmshop serves California-inspired food: think crispy artichokes with burrata and pesto, and marinated Pacific sardines. It's best in the day while the market is buzzing.

225 26th Street, Suite 25, 90402  
+1 310 566 2400  
farmshopca.com



*Picnic? I prefer to say  
I'm dining owl fresco*







## Power lunch

Mixing business with food is perfectly permissible in LA, but rarely outside of office hours: the healthy option of a brisk lunch is preferred over boozy dinners with clients (perhaps because so many Angelenos are anxious to get on the busy freeway to head home). With this in mind, here's our top-three spots for a business lunch.

- 01 **Otium, Downtown:** An airy, laidback restaurant with an emphasis on rustic cooking with sustainable ingredients. [otiumla.com](http://otiumla.com)
- 02 **Redbird, Downtown:** Located inside a former cathedral rectory, this spacious restaurant is a temple to modern American cuisine. With private-dining options for those business-sensitive meetings. [redbird.la](http://redbird.la)
- 03 **The Polo Lounge, Beverly Hills:** A favoured haunt of celebrities since the 1930s, this Beverly Hills Hotel fixture is the epitome of old-world glamour. [dorchestercollection.com](http://dorchestercollection.com)



Last orders  
—  
Make sure  
you order by  
the 14.00  
cut-off



## ③ Trois Familia, Silver Lake French-Mexican fusion

French chef Ludo Lefebvre has made quite the buzz around LA with Petit Trois (see page 32) and Trois Mec. Next up is Trois Familia, in a nondescript strip mall on Sunset Boulevard (understated locations and frontage are something of a Lefebvre signature). Open for breakfast and lunch only, it's a Mexican-French fusion – although the menu skews towards Mexican. Take some of the more decadent creations, for instance: double-decker potato tacos served with lime, crème fraîche and jack cheese. So wrong, so good.  
**3510 Sunset Boulevard, 90026**  
**+1 323 725 7800**  
[troisfamilia.com](http://troisfamilia.com)



## ⑤ Gjusta, Venice Well bread

Part of the Gjeline empire and the place where the restaurant's bread is expertly baked, Gjusta is the café arm of the hugely successful main locale on Venice's Abbot Kinney (see page 37). Here it's all about swift, ticketed service that is intended to get you up close and personal with cakes, scones, cookies and some particularly good sourdough bread (all teasing you from behind the glass) as soon as possible. It's also a decent spot for breakfast and sandwiches. Perch on a bar stool inside, or there's outdoor seating (if you can grab a spot).  
**320 Sunset Avenue, 90291**  
**+1 310 314 0320**  
[gjusta.com](http://gjusta.com)



## ④ Sqirl, Silver Lake Jam packed

This postage stamp-sized café is charming, filled with attractive people and serves easy-going fare. It's perpetually popular too, which may mean a bit of a wait – but it's a small price to pay for the rhubarb lemonade and the sorrel-pesto rice bowl. In fact the biggest mark against Sqirl is that it's only open until 16.00. The good news is that breakfast is served all day long to cater to the varied schedules of Angelenos. Sqirl's signature jams can also be found all over the city (when it first opened in 2011, it was just a preserves company).  
**41720 Virgil Avenue, 90029**  
**+1 323 284 8147**  
[sqirlla.com](http://sqirlla.com)



## Be prepared

Whether in the market for a baklava croissant or lox on crispy nye toast from Gjusta, it's a good idea to know your order before you make it to the till. This place is constantly packed and there's no time for fuss.



## Grand Central Market Stall stories

### Market stalls

Grand Central Market opened on Broadway in Downtown in 1917 but it's undergone a facelift of sorts over the past few years. Today it's home to a fascinating mix of old and new sellers; here is our pick of the stalls to visit. [grandcentralmarket.com](http://grandcentralmarket.com)

**01 Madcapra:** An all-things-vegetable falafel shop? They might limit themselves to plant-based ingredients but Sara Kramer and Sarah Hymanson's dishes jump with flavour and zest. "I feel like the market is the seat of a lot of change in LA so it's exciting to watch that from the inside," says Hymanson. Try the green falafel sandwich, which she describes as "not traditional at all".

*Stall B-10*

**02 La Tostadería:** This stall serves delicious seafood, including fish tacos and spicy ceviche. "This is a real Mexican place serving modern cuisine," says founder Fernando Villagomez, who also owns another stand, Villa Moreliana, that focuses on traditional pork carnitas.

*Stall E-10*

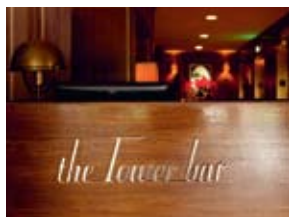
**03 China Café:** This is one of the oldest stands in the market: it dates from 1959. Try Chinese classics such as chow mein and chop suey. "People tell me they've been coming here since they were babies – and now they're bringing their own families," says owner Rinco Cheung.

*Stall C-14*





**Drinks**  
Bottoms up



**1**  
The Tower Bar, West Hollywood  
*Classy classic*

Situated in the art deco landmark Sunset Tower Hotel (see page 16), this bar's walnut-panelled walls, fireplace and live jazz make a visit feel like a step back in time. Veteran maître d' Dimitri Dimitrov keeps the classic cocktail lounge running smoothly and is a major reason why it has become an LA legend; the white-jacket-clad staff servicing the 80-seat room are of the highest quality too.

Classic mixes bode well here but The Dimitri (muddled Luxardo cherry, gin, spirit Veev and lime) is a contemporary alternative. Pair it with an old-school prawn cocktail.

8358 Sunset Boulevard, 90069  
+1 323 848 6677  
sunsettowerhotel.com

**2**  
Cole's, Downtown  
*Old school*

There's a "hidden" bar out the back of Cole's that isn't that much of a secret any more: it feels a little stilted and, dare we say it, passé. It's more fun in our book to spend time in Cole's itself, an old-time bar founded in 1908 and refurbished in 2008. It's all wooden panelling and dark-red leather seating but this is no purveyor of lite beer, friends: it has some of the best cocktails in town served by knowledgeable staff. One such legend was Jimmy Barela, who tended the bar for 63 years before retiring in 1983. There's a picture of him on the wall. Rightfully so.

118 East 6th Street, 90014  
+1 213 622 4090  
colesfrenchdip.com



Training room  
—  
Cole's is the old HQ of the Pacific Electric railway



**3**  
Covell, Los Feliz  
*All about the alcohol*

This has quickly established itself as a destination bar. Why? Because the co-owners are pretty serious about the drinks, so much so that the food seems merely an afterthought. Covell was opened in 2010 by Dustin Lancaster and Matthew Kaner. The former had worked at Café Stella (see below) and the latter had spent time at Silverlake Wine. Covell is the sweet symbiosis of their shared interests, offering eight rotating beers on tap and 150 wines by the glass, all within a rustic-chic, warmly glowing enclave.

4628 Hollywood Boulevard, 90027  
+1 323 660 4400  
barcovell.com



**4**  
Bar Marmont, West Hollywood  
*Hollywood legend*

The interior of one of LA's best-known cocktail lounges is dripping with old Hollywood glam but manages to stay on the right side of good taste. Tactile fittings – leather couches, tasselled lampshades and plush wall-coverings – and dim lighting create a warm space with a classic feel. Keeping with the theme, the best drinks on the menu are the tried-and-trues, so tuck into a sidecar and sink back into your seat.

Turn up early and you may find yourself with only one or two others at the bar; if you've come here to party, aim to arrive late and in style.

8171 West Sunset Boulevard, 90046  
+1 323 650 0575  
chateaumarmont.com



**5**  
Chez Jay, Santa Monica  
*Dive inn*

There's nothing like a good dive bar, especially if it's in a rather over-polished area such as Santa Monica. Chez Jay is the sort of place where you know the nonsense barmaid's name and you can spot the regulars, who stay away from fancy drinks.

It's also in a beer-buzzed time warp; it's been going since 1959 and has seen Hollywood A-listers and the Rat Pack pass through. Movies have been written and rehearsed here but ultimately it's all about having a cold drink at the bar, quietly sheltered from the winds of change outside.

1657 Ocean Avenue, 90401  
+1 310 395 1741  
chezjays.com

**6**  
Café Stella, Silver Lake  
*Starry nights*

Okay, so it may be a little sceney but Café Stella is nonetheless one of the best bars on LA's eastern side. Indeed, with its constantly evolving roster of potent, seasonal cocktails you would be hard-pushed to put a foot wrong with your drinks selection.

The café proper is always buzzing with people tucking into its French-inspired menu



but it's in the adjoining bar that the real action takes place. Sip on tipples such as Son of a Priest (made with Willett rare-release rye, Campari and Averna) and take a seat at the bar or on one of the comfy sofas around the flanks. This place tends to get packed most evenings but there's always respite to be found on the pretty outdoor patio if it gets a little overwhelming.

3932 Sunset Boulevard, 90029  
+1 323 666 0265  
cafestella.com

