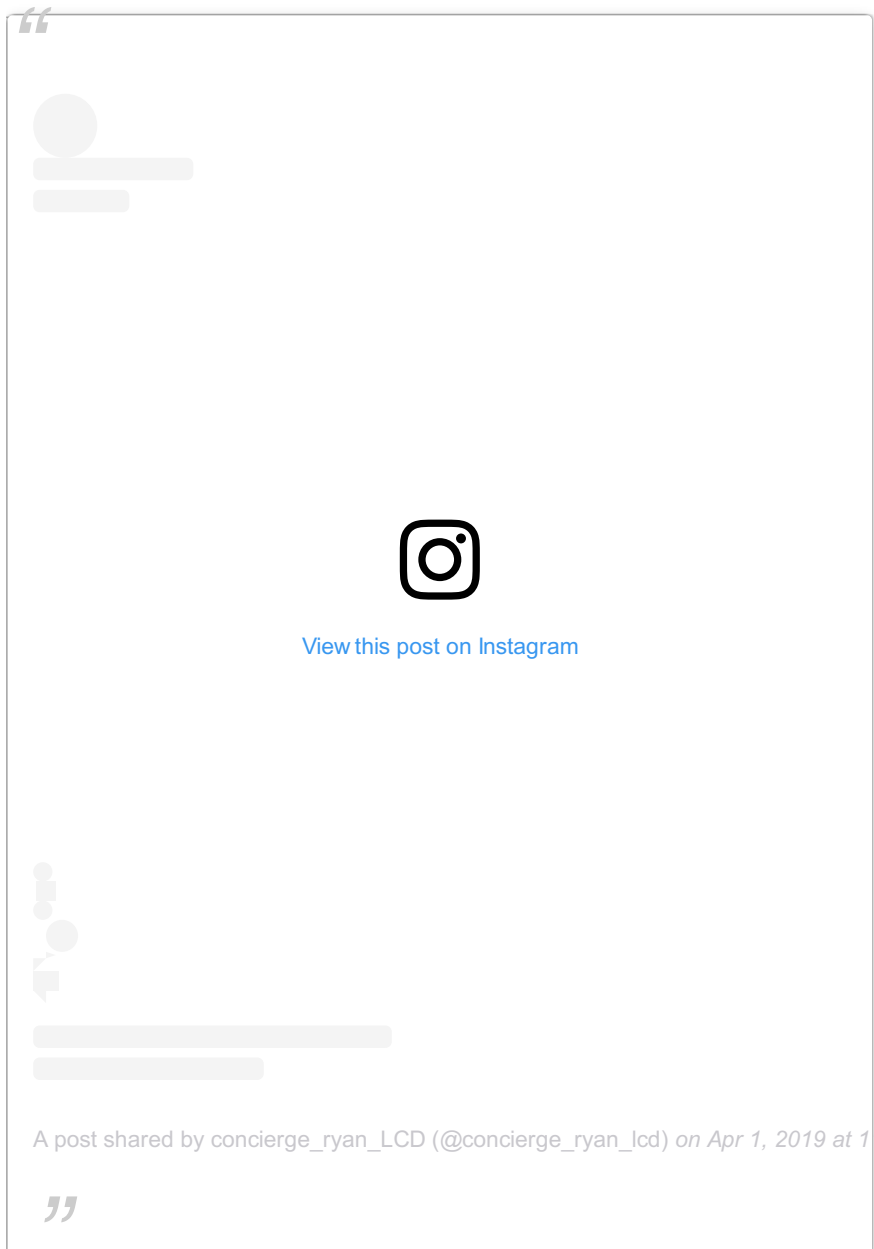


5 of Cape Town's best flavour-of-the-world restaurants

With a slew of award-winning and even Michelin-starred restaurants, Cape Town has earned a reputation as a South African food mecca. Whether it's Sunday lunch with a far older Mom, The Golden Dish for the city's best gatsbies - a uniquely Capetonian foot-long sandwich - or the Test Kitchen for gourmet dining, local food is what the Cape Town food scene is known for.

But like all 21st century global cities, Cape Town also boasts a wide array of restaurants serving some of the finest fare from around the world.

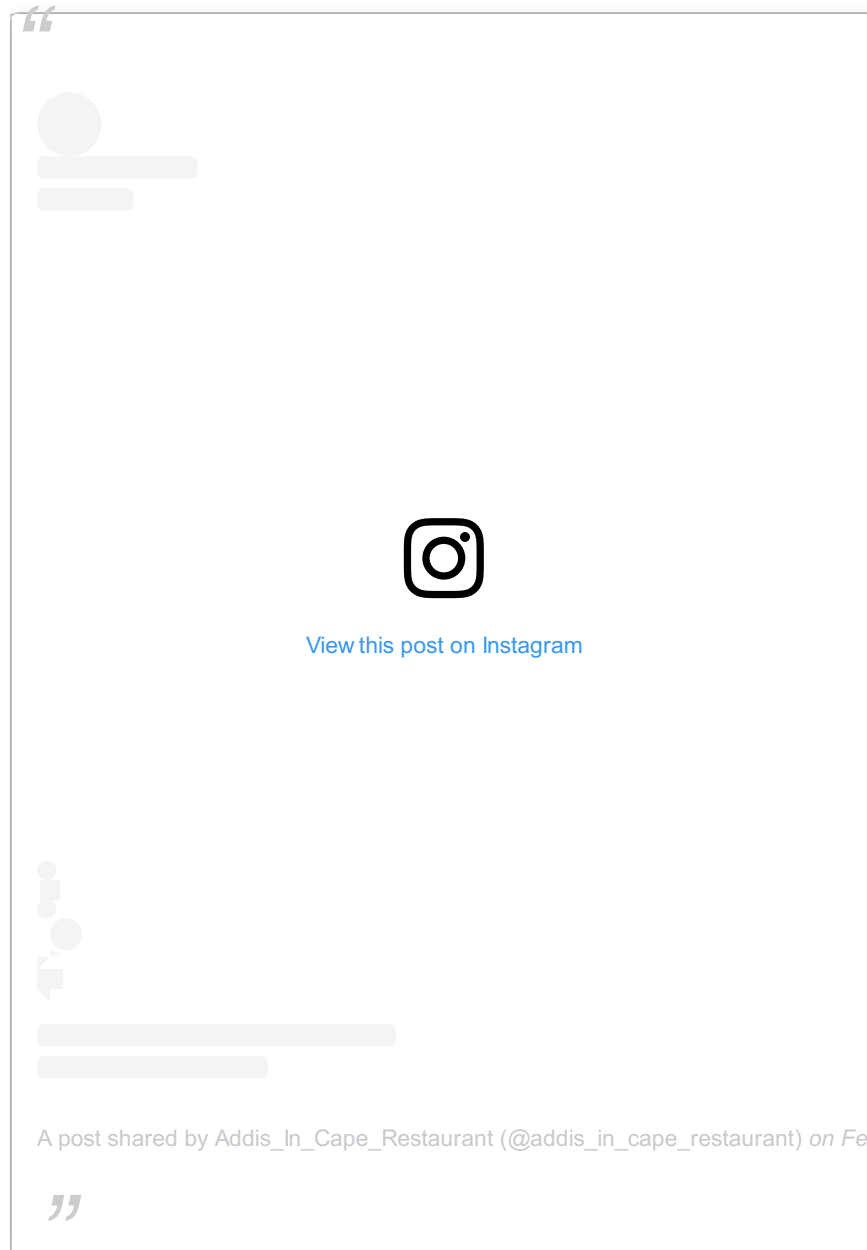


According to the CEO of Cape Town Tourism, Enver Duminy, the international community that has made a home in Cape Town are an integral part of what makes the city such an attractive destination for visitors. “There are many reasons put forward as to why Cape Town is known as the Mother City but one of my favourites is that in the 1930s a newspaper said this was the only city in South Africa that could claim to be a metropolis. And with the word ‘metropolis’ being made up of ‘metro’ (‘mother’ in Greek) and ‘polis’ (‘city’ in Greek) the nickname ‘Mother City’ was born. This story just goes to show how the international community has always been a key part of the rich tapestry that makes up Cape Town.”

With that in mind, let's take a look at some of the most unexpected and delicious tastes from around the world you can find right here in Cape Town.

Addis in Cape

Addis In Cape has been serving authentic Ethiopian cuisine since 2007. The restaurant prides itself on showcasing Ethiopia's rich history and traditions. From the traditional furnishings and the classic Ethiopian coffee ceremony to the serving of food itself, Addis in Cape offers an exotic alternative. With its authentic décor and cuisine, sharing a meal at Addis in Cape is bound to be an experience you won't soon forget.

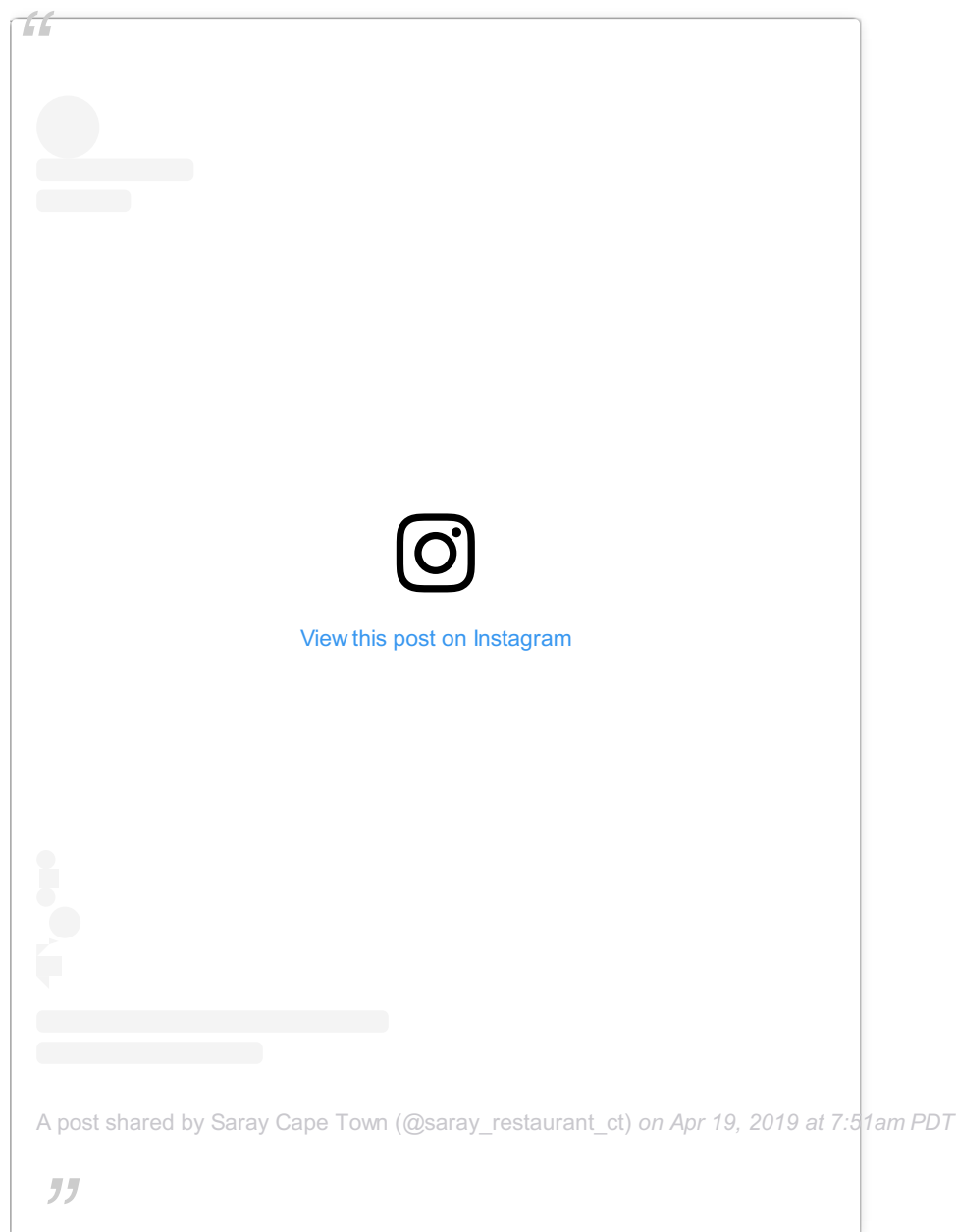


Don Armando

As it's an Argentinian restaurant and considering the country's love of meat, Don Armando is not exactly the place for vegans or vegetarians. Don Armando's meats are prepared in the traditional Argentinian way of *asado*. Like *braai* denotes both how meat is prepared and what the social gathering to enjoy that meat is called, *asado* means 'roast' but is also what the social event is called. In this tradition, all the meats at Don Armando are grilled on charcoal and locals often refer to the spot as one of Cape Town's best steakhouses.

Saray

Meaning ‘palace’ in Turkish, Saray brings authentic Turkish-Kurdish cuisine to Cape Town’s CBD. Fully halaal, Saray aims to transport guests all the way to Istanbul from the comfort of their chairs through authentic Turkish food like *pirzola*, a Turkish delicacy consisting of a fine lamb cut; *kavurma*, a traditional Turkish meat dish; and *karides*, a delicious Turkish prawn dish.



Maharaj

More than 40 years old, Maharaj is a staple in Cape Town’s food scene. This restaurant offers a wide range of North and South Indian dishes with the lamb off the bone – the butter chicken and the Madras fish curry being must-try dishes on the menu. But it’s not only Maharaj’s rich history in Cape Town that sets it apart. The restaurant’s fare, while traditionally Indian, also draws on the Indian community’s rich heritage in South Africa that spans more than 150 years.

Hesheng

One of Cape Town’s hidden gems, Hesheng is a family-run Chinese restaurant that prides itself on serving authentic Chinese food. At Hesheng, you won’t find dishes like sweet and sour pork, chicken chop suey, General Tsao’s chicken or chow mein – ‘Chinese’ dishes that are actually created to suit Western palates. Its menus – with pictures to help the novice Chinese diner – offer delicacies like steamed soup dumplings, mapo tofu and *shui zi niu*. Even though the owners are North Chinese, Hesheng serves dishes from across all of China.

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