

TEL-AVIV FOODIE GUIDE // SUMMER 2014

Best Breakfast

NOLA

Beautifully designed to look just like a spot out New Orleans, this is the only place in all of Israel where you can get proper hash browns, bagels and traditional American baked goods like homemade pop-tarts!

197 Dizengoff, Tel Aviv
Tel: +972 (0)3 5646100
Sunday-Saturday 7:30am-10:00pm

HOTEL MONTEFIORE

This super trendy, centrally located eclectic brasserie with a Euro feel is situated in a boutique hotel carrying the same name. What makes their breakfast stand out is not only the superb service but also the quality of the ingredients served. Reservation recommended on the weekends, where the place can get quite crowded.

36 Montefiore Street, Tel Aviv
Tel: +972 (0)3 5646100
Sunday-Saturday 7:00am-1:00am

MANTA RAY

By far the most prime real estate when it comes to restaurants. This literally on the beach restaurant is a great location to start the day. If you wake up late and miss their breakfast, then you must try their lovely variety of tapas and the delicious focaccia bread.

Alma Beach, Tel Aviv Beach Promenade
Tel: +972 (0)3 5174773
Sunday-Saturday 9:00am-12:00pm

Best Lunch

THE BASTA

Basta in Hebrew literally means “market stall” and this little joint is situated right in the vibrant Carmel Market. Its menu changes daily based directly on what’s available in the adjacent market, but if you see the Almond and Jerusalem artichoke dip or Seafood Pasta on the menu, make sure to order them!

4 Hashomer St. Tel Aviv
Tel: +972 (0)3 5169234
Sunday-Thursday 12:00am-12:00pm // Friday 8:00am-12:00pm // Saturday 12:00pm-5:00pm

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DELICATESSEN

New Yorkers have Dean and DeLuca, LA peeps have Joan's on Third and this spot is Tel Aviv's very own go-to place for upscale boutique market/readymade food to take home/ restaurant. Brought to you by the same people who are responsible for the success of Brasserie and Rothshild 12, they have everything down right, even to the beautiful bread basket. The menu changes daily but it always somewhat of a mix of café-meets comfort food-meets France... in Israel.

79 Yehuda Halevy Street Tel Aviv

Tel: +972 (0)3 9681010

Sunday-Thursday 7:30am-8:00pm // Friday 7:30am-5:00pm // Saturday 8:00am-5:00pm

RAS-AL-HANUT

Located in ultra-hip open-air flea market district in Jaffa, this is the perfect spot to refuel on a day of shopping. The slim menu consists of really delicious salads and sandwiches and small dishes ranging from American classics like Corned Beef and Waldorf Salad to more Middle Eastern fair like Freekeh Salad. Don't miss their generous portion of cake (poppy or carrot) for dessert, before heading off to bargain for your next perfect find.

10 Yehuda Margoza St. Tel-Aviv

Tel: +972 (0)3 5092267

ORNA AND ELLA

This is cafe lunch at its best. The street it's located on used to be super hip, but has gone downward in the past few years, but it's definitely still worth visiting. Don't miss out on the sweet potato pancakes. This place has a variety of options for all types of eaters-vegetarians, meat-lovers, salad fanatics...

33 Sheinkin St. Tel-Aviv

Tel: +972 (0)57-9443032

Sunday-Thursday 8:30am-12:00pm // Friday-Saturday 10:00am-12:00pm

Best Dinner

HASHULCHAN

"The Table" is young, hot chef's Omer Miller second restaurant. Located in the middle of the beautiful Rothschild Boulevard, Miller has developed his palette to fit the foodies appetite with an indie vibe. The surprising beet salad served with a heap of fresh herbs (lots of mint) and feta cheese is one my favorite dishes in the city.

73 Rothschild Boulevard, Tel Aviv

Tel: +972 (0)3 5257171

Sunday-Thursday 12:00pm-12:00am // Friday 12:00pm-4:00pm, 6:00pm-12:00am // Saturday 12:00pm-5:00pm, 7:00pm-12:00am

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SALON / NORTH ABRAXAS

The Madhatter of Israeli chefs, Eyal Shani, is behind these two gems. The Salon is the more upscale version that is really a combination of dinner and show. Don't be surprised if you run into Russian oligarchs, politicians and by the end of the night, plates being thrown and dancing on the tables. The food is guided by Shani's philosophy-good ingredients, without too much adaptation, cooked just right. North Abraxasis the more affordable of the two spots. Don't miss out on the famous cauliflower or carpaccio, pound literally by the waiter right on your table.

Salon: 8 Maavar Yabuk st. Tel-Aviv, Tel: +972 (0)52 7035888, Wednesday-Thursday 7:00pm-the last customer

North Abraxas: 40 Lilenbloom st. Tel-Aviv, Tel: +972 (0)3 5166660, Sunday 6:00pm-4:00am // Monday-Thursday 12:00pm-4:00am // Friday-Saturday 1:00pm-4:00am

BRASSERIE

This Tel-Aviv hotspot is open 24 hours. With its chic décor and hip crowd, this place makes you feel like you are more in Paris than the Middle East. The extensive menu is filled with traditional Parisian fare with really something for everyone.

*70 Ibn Gvirol st. Tel-Aviv
Tel: +972 (0)3 6967111
7 days a week - 24 hours a day*

OUZERIA

This no-thrills spot is one of those under-the-radar places that has a great vibe and even better food. The cooking style is seasonal and super fresh with the dishes being greek-style tapas, with literally every dish being tastier than the next. The fried calamari is by far the best in the city.

*44 Matalon st. Tel-Aviv
Tel: +972 (0)3 5330899
Sunday to Friday 12:00pm-1:00am*

Best Fine Dining

TOTO

This centrally located restaurant is the brainchild of young chef, Yaron Shalev. His knowledge of food is remarkable and is evident in absolutely every part of every dish that is served. The wine list is superb, the Pizza Bianca is heavenly and the Chestnut Gnocchi is what put this restaurant on the map.

*4 Berkovitz, Tel Aviv
Tel: +972 (0)3 6935151
Sunday-Wednesday 12:30pm-12:00am // Thursday-Friday 12:30pm-4:00pm, 6:00pm-12:00am // Saturday 12:30pm-12:00am*

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CATIT

Meir Adoni is one of Israel's most revered chefs, and his restaurant has been known as an institute when it comes to fine dining. Adoni has a way of using only the finest ingredients and turning them into a poetic meal with intricate detail similar to that of the finest painters.

57 Nahlat Binyamin Tel Aviv

Tel: +972 (0)3 5107001

Sunday-Saturday 12:00pm-3:00pm, 6:30pm-11:00pm

CLARO

Located in the newly built, highly anticipated open-air shopping center, Sarona, this beautifully designed restaurant is high-end but feels casual at the same time, with the option of sitting at the bar in front of the open kitchen. The cooking is modern Mediterranean with an emphasis on the quality of the products served. Don't miss the roasted beet and mozzarella salad.

30 David Alezer, Tel Aviv (Sarona Mall)

Tel: +972 (0)3 601 7777

Monday-Sunday 7:00pm-last customer (last reservation 11:00pm)

Best Bar / Restaurant

ARIA

The upstairs part of this beautifully renovated space acts as a gourmet restaurant, and the full bar downstairs has all the vibe of a bar, but serves the food of the upstairs restaurant. The bar caters to an eclectic crowd, from young hip Tel Avivians to the wealthy older crowd who still appreciate a good bar.

66 Nachalat Benyamin, Tel Aviv

Tel: +972 (0)3 5296054

Restaurant: Sunday-Saturday 7:00pm-last customer | Bar: Sunday-Saturday 8:00pm-last customer

PORT SAID

This casual bar is hipster central, and belongs to chef Eyal Shani, who's behind some of the city's best restaurants. On weekends be prepared to wait, as the place does not except reservations. At least you know you are in for some really good (albeit quite messy) food.

5 Har Sinai st. Tel-Aviv

Tel: +972 (0)3 6207436

Saturday-Thursday 12:00pm-5:00am // Friday 12:00pm-7:00pm

ONZA

Located in the middle of the ever-so-hip Flea Market area of Yaffo, this relatively new spot has just the perfect mix of bar and restaurant. Respected local chef Yossi Shitrit does really playful food, like the frothy egg in a jar (delicious) and the cocktails are creatively concocted to fit the playfulness of the menu.

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3 Rabi Hanina, Tel Aviv

Tel: +972 (0)3 648 6060

Sunday-Thursday 6:00pm-last customer // Friday, Saturday 12:00pm-last customer

Best Kosher

HERBERT SAMUEL - HERZLIYA

Famed Israeli chef, Yonatan Roshfeld opened up the kosher version of his gourmet restaurant of the same name, in the brand new Ritz-Carlton in Herzilya. Although this spot is not in Tel Aviv, the 15 minute coast drive to Herzilya is worth it when you are looking for a real fine-dining (kosher) experience. Literally sitting on top of the marina, this is also a great spot to lunch.

4 Hashnunit St, Herzlia

Tel: +972 (0)9 373 5555

BLUE SKY

Meir Adoni, of the well-established fine-dining mecca, Catit, recently opened up this kosher (dairy) rooftop restaurant at the beachside Carlton Hotel. Adoni is genius when it comes to intricate presentation with delicate but sophisticated flavors, which are not compromised in any means by the dietary restriction, making this a fine choice also for the non-kosher crowd.

10 Elieze Peri Street, Tel Aviv (Carlton Hotel)

Tel: +972 (0)3 520 1830

Sunday-Thursday 12:30pm-5:30 pm, 5:30pm-11:00pm

Best Asian

THE THAI HOUSE

The only spot in Tel Aviv with real Thai food. Definitely make a reservation ahead of time if you are going for dinner, this intimate restaurant fills up almost a week in advance for the popular nights (Thurs-Saturday). The Papaya Salad and Yom Gai are musts for starters, the Red Curry and Pad-Seiew are on point and their Sticky Rice with Mango and Tapioca dessert are perfect. Really.

8 Bograshov, Tel Aviv

Tel: +972 (0)3 5178568

Sunday-Saturday 12:00pm-12:00am

HANOI

This dinner-only spot is a real gem with a menu that specializes in Asian street food, from Vietnamese to Indian to Chinese. It's got a super casual vibe and the dishes are relatively small, so go with a few people be adventurous and wash down the heat with some good cold Asian beer. Don't miss their caramel fried ice cream for dessert!

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18 Lilinblum Street, Tel Aviv
Tel: +972 (0)3 5337962
Monday-Saturday 6:00pm-12:00am

TAIZU

Probably the most talked about restaurant of the year, chef Yuval Ben Naria has created a very high-end version of Asian street food. The beautifully designed restaurant is on the pricy side, but you'll be promised an extremely tasty, fancy feast. Their cocktails are superb and quite exotic (wasabi!) and the menu is creatively built in a way that the dishes are presented from light to heavy.

Begin Way 23, Tel Aviv
Tel: +972 (0)3 5337962
Sunday-Thursday 12:30pm-12:00am // Friday 7:30pm-12:00pm // Saturday 12:30pm-12:00am

Best Italian

PRONTO

Young chef, David Frenkel has worked at some of the world's top restaurants including NOMA and Mugaritz. At Pronto he dances along the fine lines of classical Italian and creative ingenuity, using only the finest ingredients.

4 Herzl St. Tel-Aviv
Tel: +972 (0)3 5660915
Sunday-Thursday 12:30pm-1:00am // Friday-Saturday 12:30pm-2:00am

LA REPUBBLICA DI RONIMOTTI

Better known as just Ronimotti, this centrally located Italian spot serves proper, traditional Italian fare at a reasonable price. Don't miss their breakfasts, different from any other menu in the city; soft boiled eggs, frittatas, and a nice selection of charcuterie.

3 Mazeh St., Tel Aviv
Tel: +972 (0)3 6470247
Sunday-Friday 8:30am-12:00pm // Saturday 9:30am-12:00pm

TONY VESPA

This pizza parlor was the first to bring gourmet pizza to Israel. The square shaped pizzas are sold by weight, which is great for the undecided as you can try a few different toppings (like the spicy pepperoni, primavera or four cheese). Don't be expecting restaurant style service-this is a fast food joint, albeit, delicious fast food!

267 Dizengoff St. Tel Aviv // 140 Rothschild av. Tel Aviv
Tel: +972 (0)3 5460000
Sunday-Saturday 12:00pm-4:00am

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BINDALLA

The Swiss restaurant group who run over 40 restaurants in Switzerland, opened up their first ever out of the country branch in Tel Aviv in April. Local respected chef Roy Soffer is responsible for the modern Italian cuisine. With very sleek design, an intimate vibe and a solid menu, this place will most definitely make its mark on the Tel Aviv scene. Be adventurous and try the perfectly executed octopus carpaccio!

87 Hayarkon St. Tel Aviv

Tel: +972 (0)3 5226464

Saturday-Sunday 12:00am-4:00pm, 7:00pm-11:00pm

Best Vegetarian

ZAKAIM

This flea-market chic place was opened by three siblings who all turned to veganism as a way of life. The food is really tasty even for a non-vegan, and they have made a fully ecological space where all of the materials, dishes and furniture are secondhand.

98 Allenby St, Tel Aviv

Tel: +972 (0)3 613 5060

Monday-Saturday 12:00pm-12:00am

NANUSHKA

What was once the center of hedonism of Tel Aviv, Nanushka has recently taken a vegan turn. This vibrant bar with eastern European fare has swapped the lamb with tofu, but the ever-so-fun atmosphere has remained. Don't be surprised if you find yourself dancing on the bar with some (non-vegan) locals.

30 Lillenblum St. Tel Aviv

Tel: +972 (0)3 5162254

Monday-Sunday 12:00pm-5:00pm

Best Street Food

ORINIGAL TURKISH BUREKAS

Burekas are stuffed phyllo-dough savory pastries, served at this spot with a hardboiled egg, pickles and grated tomato. This hole-in-the-wall is just at the beginning (or end) of the Carmel Market- look for the large (Hebrew) sign with Coca-Cola logos on it. Try the eggplant or the Kashkaval stuffed burekas.

27 Raban Gamliel St. Carmel Market Tel Aviv

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ABU HASSAN

You can't come to Israel without having hummus as a main course, instead of a side dish. There is hands down only one place to go to do this. Get there before 3:00 in the afternoon, around the time when the large daily pots of hummus run out and the doors close.

1 Dolphin St. (on the hill) // 14 Shivtai Israel St. (the second branch) // 18 Shivtai Israel Street (a third branch which is open all day)

Tel: +972 (0)3 6820387, +972 (0)3 6828355

Sunday-Friday 7:45am-2:45pm (or until the humus is finished)

MIZNON

Literally translated as "buffet" this place is anything but. The culinary genius behind the successful upscale Salon and North Abraxas restaurants, opened up this "fast-food" joint, where the concept is pita sandwiches. But don't expect your pita to be anything like you've tasted before. The grilled shrimp and minute steak are fav's and don't forget to start with the whole roasted cauliflower-the chef's signature dish.

23 Ibn Gvirol St. Tel Aviv // 30 King George St. Tel Aviv

Tel: +972 (0)3 7168977 // +972 (0)3 6317688

Sunday-Thursday 12:00pm-2:00am // Friday 12:00pm- 6:00pm // Saturday 1:00pm-1:00am

SHWARMA BINO

You can't come to Israel without trying shwarma and with the amount of shwarma stands in the city one may think that they are all the same. There is only one spot I will eat shwarma at, and Bino does it just right. Try the mix lamb and chicken shwarma for the optimal shwarma experience. Located right in the center of the Jaffa flea market.

26 Raziell St. Yaffo

Tel: +972 (0)3 6822842

Sunday-Thursday 8:00am-12:00pm // Friday 8:00am-4:00pm

Best Bakery

MARGOZA

When you walk into this small-family run bakery, you are not going to know what to start with-their amazing coffee, delicious pastries, or their hearty sandwiches made with their fresh baked bread. Located on the main street leading to the Jaffa flea market, this is the spot to start off your day of haggling with the street vendors, or shopping around the local designer boutiques.

24 Yehuda Margoza St. Tel Aviv

Tel: +972 (0)3 681 7787

Sunday-Thursday 7:00am-8:00pm // Friday 7:00am-3:00pm

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DALLAL

Located in the picturesque Neve Tzedek area, this bakery (and restaurant) will totally make you feel like you are in the Montmartre and far from the Middle East. The pastries are the highlight of this bakery, as is the balcony and outdoor garden area where you can catch some rays before heading to the beach or the nearby galleries and shops.

7 Kol Israel Havarim St. Tel Aviv

Tel: +972 (0)3 510 9292

Sunday-Thursday 7:00am-10:00pm // Friday 7:00am-5:00pm

BAKERY

The force behind one of the best bakeries in Tel Aviv is also the force behind some of the best restaurants (Brasserie, Hotel Montifiore, Rothschild 12). This tiny spot, located adjacent to the Brassiere in the centrally located area of the Rabin Square serves one of the best sandwiches in town- a fresh baked croissant with jambon and cheese.

72 Ibn Gvirol st. Tel-Aviv

Tel: +972 (0)3 6961050

Sunday-Thursday 7:00am-8:00pm // Friday 7:00am-6:00pm // Saturday 7:30am-4:00pm

Best Markets

FARMERS MARKET

This culinary pearl is located right in the middle of the touristy/commercial Tel Aviv Port. Similar but smaller than Barcelona's Bouqueria, you will be able to find here organic vegetable stalls, amazing coffee, breads and pastries, and a fresh fish stand, amongst the several great restaurants (both sit down and "fast food") to eat.

Hangar 12, Tel Aviv Port

Tel: +972 (0)77 5493094

Monday-Thursday 9:00am-9:00pm // Friday 7:00am-5:00pm // Saturday 9:00am-8:00pm

CARMEL MARKET

You can't come to the Middle East without a trip to the "Shuk". Here you can find everything from fresh herbs, to locally caught blue crabs to souvenirs. If you go on a Friday you will experience the market at its most vibrant moment, but it may be a little overwhelming.

Corner of Carmel Street and Allenby Street

FLEA MARKET

What was once just a flea market has turned into one of the coolest scenes in all of Tel Aviv. You can still haggle for some great vintage finds, but you can also shop at some of the best young designer boutiques, or eat at some of the delicious restaurants that are opening up like crazy (see Ras-al-Hanut, Margoza).

Yefet St. Tel Aviv (East of Clock Tower)