

G spots

[On our radar]

New eats to buzz about.



Durban

EL TORO

17 Mackeurtan Ave, Shop 5, Durban North; 031 564 3015

This artsy venue, with its retro vibe and Mexican menu, is great for a group outing and incentive for a fiesta. We loved the Cerdero tacos (pulled lamb with mint, rosa tomato chipotle and shredded greens; R80 for four) and the rich churros pastries served with chilli ice cream (R48).

PINTXADA

16 Chartwell Dr, Granada Square, Umhlanga; 082 688 1310

A modern Spanish spot, Pintxada has an upbeat atmosphere and a menu designed for sharing, so order a range of tapas. Our recommendations: the beef fillet medallions (R60), grilled calamari and chorizo (R55), and pork riblets (R55). Be sure to leave space for the delicious lemon posset (a traditional cold dessert made from thickened cream; R45).

RAY'S KITCHEN

1 Salt Rock Rd, Dunkirk Estate, Salt Rock; 032 525 4505

Whether you're eating by the pool or chilling in the swish interior, Ray's Kitchen is ideal for weekend dining, romantic, family or otherwise. The Caribbean crispy squid (R70) is a top starter, while the veal saltimbocca (topped with tomato, basil pesto and rocket; R149) is a stellar main.



Joburg

GLENDAS

Cnr North Rd and Jan Smuts Ave, Hyde Square, Hyde Park; 011 268 6369

Floral wallpaper, foliage-patterned cushions and pink velvet couches combine with beautifully balanced dishes in this chic and charming eatery. We loved the artichoke gratin (with French bread and rocket; R95) and the classic steak and chips (with green sauce and a sage fried egg; R170).



TOWN

Cnr Gwigwi Mrwebi St and Miriam Makeba St, New Town; 071 295 9241

The brainchild of media veteran Gary Cotterell and chef Canaan 'Sbu' Msongelwa, TOWN is a trendy den with a bar and furniture by Gregor Jenkin. The six-piece dim sum features fillings like salmon and cream cheese, chicken and coriander, and beef and ginger (R60 ea).

EB SOCIAL KITCHEN & BAR

Cnr Jan Smuts Ave and William Nicol Dr, Hyde Park; 011 268 6039

Art Deco and mid-century styling meet magnificent city views and a hearty bistro menu that's made for two. Go for the spicy lamb and beef quesadillas (R115 for two) and the ivory chocolate marquise (R95). Try a bit of everything with the Chef's Selection (two cold plates, two hot plates and one dessert plate; R480 p/couple).

Cape Town

MONDIALL

Alfred Mall, V&A Waterfront; 021 418 3002/03

Superb decor, the ease of a chic brasserie, plus a fabulous outdoor area make for sexy, sophisticated dining in exquisite surrounds. The bold new menu by head chef Stephen Mandes is inventive and fresh, and there's also the option of a private dining area. Start with the goat's cheese parcel (R70, small; R140, large), then move on to the grilled Argentinian prawns (R260) and salted chocolate tart (R65).

SHEGO

47 Main Rd, Green Point; 021 434 0709

If you're after a tasty Middle Eastern meal in an intimate setting, complete with incense and dark-wood finishes, Shego is for you. The mezze include moreish dishes like Borek (filo pastry filled with feta cheese and parsley; R45) and Manti (minced Turkish beef ravioli; R95), and the tender Middle Eastern lamb shank (R165) and pastry-wrapped chicken drumsticks (R105) are standout mains.

STROLLA

313 Beach Rd, Sea Point; 021 430 7778

Pretty and inviting, Strolla offers indoor and outdoor dining across the road from the ocean, plus free Wi-fi, a separate bar area on the deck, and a supervised kids' room. For evening, we loved the Saison fish and chips (tempura kingklip with chilli *blatjang* and rocket salad; R125) and pulled-pork risotto (R95), or stop in for a morning Americano (R20) and a muffin (R25) off their café menu.