

30 years of great food and drink 1996-2026 | thetomato.ca

03
04
2026

THE TOMATO

food & drink



The Tomato
Top 100



The Tomato Top100 Best Things to eat or drink in Edmonton

We are fascinated by the changes (movements, trends, or is it a mood?) in the nominations for the Top100 over time. According to the nominations that came pouring in this year, the best things to eat now: more salads, less pizza, and many many sandwiches, lots of sandwiches. Meat is back: raw (tartare and crudo), grilled, ground or wrapped in pastry. And sushi is evergreen. We welcome all the noms and especially the nominators who support their choices vigorously and passionately, writing paeans to their favourite dishes. We selected some of their quotes for you to enjoy. Dive in!



Dong Kim photo

1. Lamb Chops Scottadito, Rita Trattoria

Nominators raved about the Roman-style lamb chops *scottadito* (burned fingers) served with a vibrant salsa verde. “The idea is to eat them with your fingers so you don’t miss one bit of the charred and juicy lamb,” says Tony D. Also nominated—the toothsome clams calabrese (pictured), with just the right amount of heat and a lavish serving of clams, and the *matagliati* with braised short rib and porcini. “At first we were so sad to see Uccellino go, it was probably our favourite restaurant. But Rita, which took its place, is even better,” said Carole M. Rita is a refreshing addition to the line-up of Daniel Costa restaurants—a slightly different look and vibe, with warm colours, Vietri table ware, some booths (yaay) a genial staff—showcases a delicious menu by Corso group veteran chef Micah Joffe. The volume of nominations and outpouring of love makes Rita #1 on the Top100 this year. Brava!



Curtis Comeau Photography

2. Paella and Seafood Soup, Sabor

Sabor keeps becoming more spectacular. With the stylish reno last year and the addition of the Atrium; is there anything Christian Mena and Lino Oliveira and team can’t do? The seafood dishes continue to impress, but we also like the way the kitchen transforms humble Portuguese standards such as *caldo verde* and salt cod croquettes. The piri piri prawns, always a favourite, as

are the scallops, but this year it was a race between the seafood soup and the paella (pictured). “My family loves this place, especially for the seafood dishes,” Katryna S. Everybody wins.



3. Duck Udon, Kobachi

“Everything on Kobachi’s menu, and even Kobachi itself, is simple yet elegant, unassuming, yet absolutely perfect. I friggin’ love this place,” Amanda H. “Their *engawa* is a chewy, umami and salty bite with a yuzu finish! It’s an explosion of flavour. Kobachi is always consistent,” Nicole L. “The duck udon is so flavourful and cooked to perfection,” Gabrielle M. “Kobachi continues to be the best small restaurant in town serving up small dishes explosive with flavour. Excellent quality and beautiful plating every time I go. The best sushi and Japanese street cuisine,” Will C. The people have spoken.



Kevin Kossowan photo

4. Road Trip, RGE RD

RGE RD is known for its absolute fealty to local foods, and the Road Trip menu, an ever-changing, multi-course extravaganza, is the ultimate expression of their philosophy. Grab some like-minded diners and go! “The road trip is the best fine dining option in Edmonton,” says Jaden D. “It changes frequently with seasonal ingredients and showcases a lot of creativity and inspiration.” Nominators also love the Pilatus Farms bison, the elk striploin and the squash gnocchi.

5



5. Focaccia, Bar Bricco

It's dark, it's loud and it's a bar with outstanding food and wine. Nominators chose the classic, egg raviolo Parmigiana; the leeks with whipped ricotta, salumi and mint; the porchetta tonnato with capers, celery and parsley and, always, the outstandingly fluffy focaccia, all the better to go with those negroni *sbagliatos*. "Sometimes we just have some cheeses, sometimes just pasta, especially the egg yolk raviolo, and we always order the focaccia," Carla F.

6



6. Charcuterie Boards and Boxes, Art of Charcuterie

The Art of Charcuterie has legions of fans. "Diana and her team create beautiful offerings, both in boxes and on boards, for people to enjoy the local and Canadian cheeses, meats and delicacies. A sensual delight!" Kathleen Q. "There is nothing quite like the quality coherence of AoC. The (often local artisan) origin, premium flavours, artistic presentation, warmth of service and the uncompromised abundance is beyond excellent," Nadia P.

7



7. Caramelle, Olia

Olia's pastas deserve raves and there were copious nominations. Olia fills their *caramelle* (essentially, ravioli, but shaped like a wrapped caramel candy) with roasted

pumpkin in a brown butter, sage and aged balsamic sauce. "It's been a year since I've had it, and I still think about it regularly!" Rianne F. The other most nominated pasta is the pappardelle with duck ragu, soffritto, prosciutto and Pecorino crema. Let's not forget about the autumn salad, a mix of radicchio and escarole with a divine pear vinaigrette, honey crisp apple, almonds and a dusting of Pecorino. "I don't even like salad and I love this," Martin D. "Dining at Olia feels special, the room, the service, the amazing food: it's the complete package," Chris H. We couldn't agree more.

8



8. Broccoli Caesar, Darling

"One of the best takes on a Caesar I've had in this city. Beautifully presented, incredible taste and was a big hit among our table of friends. Highly recommend," Ryan V. Oysters. "I dream about the dill mignonette that comes with the raw oysters," says Jenna P. This stylish neighbourhood resto also had noms for the sablefish, the coulotte steak with chimichurri and the Turkish eggs at brunch.

9



9. Beef Wellington and Butter-basted Halibut, The Butternut Tree

The Butternut Tree has a lot of fans, especially for its seasonal tasting menus. "I love the tasting menu because I like trying something new and enjoying it immensely. The butter-basted halibut was the best thing I had eaten in 10 years," Donna B. "I have had Beef Wellington prepared by Gordon Ramsay and this one is just as good. Best dinner for two," Colleen L. Also nominated, the always exquisite sablefish.

10. Cotto Filone, Va

How do you describe Va? Roman-style café, high energy, exuberant, great music, fave spot for breakfast. Nominators are all over the breakfast panino (egg, pecorino crema and arugula on a house-made brioche bun) and the cotto filone, a long skinny sandwich made



with filone bread (same dough as the *pizza al taglio*, says chef Stephen Hlushak) with house-made prosciutto cotto, Parmigiano butter and horseradish, and of course, Va's pizza, which you cut with scissors. Something not nominated, but should have been, delicious on a super-hot day—the *schiaffo* (slap) espresso with *rabarbaro* soda, sweet cream, served over ice.

11



11. Pepper-braised Pork, Boa & Hare

This new Chinatown restaurant has big goals—to offer outstanding coffee during the day, cocktails and delicious small plates at night and to bring Chinatown back to its rightful place as a fun place to hang. Nominators love the braised black pepper pork. The Alberta wagyu tatakis is "the best tatakis I've had in the city," says Kyle R. "The Birria taco-bao is a beautiful infusion of Mexican and Asian fusion. The flavours that explode in your mouth are amazing. These guys are really trying to change the outlook on Chinatown," says Daniel A.

12



12. Tenderloin Tartare, Boxer

Boxer, off an alley north of Whyte Avenue, gets plenty of noms for the tartare, the sablefish and for the inventive cocktails. "I go out of my way to go to Boxer whenever I need a tartare fix. It's the perfect start to an incredible food and cocktail experience there. The sablefish with

Continued on next page

Top 100

Continued from previous page

the miso glaze is incredibly comforting yet complex and the Deadpan Fix is a great pairing with the ginger and citrus,” Sydnie B. Christina C. has high praise for the Coffee & Cigarettes cocktail. “It feels like a more sophisticated after dinner cocktail than your standard espresso martini. The tobacco bitters makes this cocktail unique and it’s very well balanced. Just writing this makes me want to go down to Boxer and have one.”

Justin Benson photo



15. Charred Cabbage Caesar, Partake

We love the food at this darling 124 Street area bistro. This year nominators loved the charred cabbage, with a chestnut and walnut butter, smoked bacon, anchovy dressing and Grana Padano. “Chef Cyrilles introduced this on last year’s NYE menu, and I am sure every table asked him to add it to the regular menu. Unbelievable umami! Of course, I could also nominate the *chou farci*, cake salé or Sunday night steak frites, but I don’t want too many Edmontonians to find this treasure,” Cindy G.

18. Bannock Wedge and Butter, Bernadette’s

Nominators love the food and the ethos powering this exceptional downtown restaurant by chef Scott Iserhoff and Svitlana Kravchuk. “Beyond the amazing seasonal menu, Bernadette’s bannock wedge and butter is a standout. This wholesome staple is so consistently delicious, it’s honestly enough to draw you through the door on its own. It’s the ideal start to any of their dishes,” Anna L.



Randee Armstrong photo

13. Insalata, Bar Henry

The *tramezzini* (exquisite little sandwiches called the Millie and the Henry) garnered plenty of noms, as did the Gilda Siciliana, but it’s the insalata, with celery, fennel, roasted walnuts, Parmigiano that has everybody’s attention. “It is so simple, but so good. I’d go as far to say that it’s the best Costa restaurant salad,” Danny R.



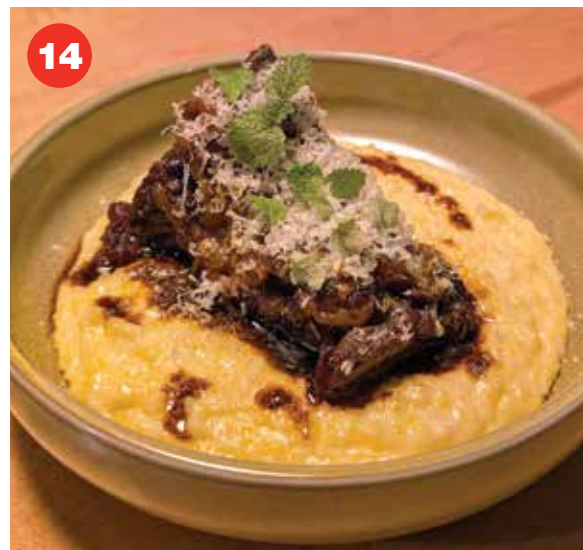
16. Beef Brisket Eggs Benny, Out of Bounds Restaurant

The savoury beef brisket eggs benny, the crispy tempura broccoli appetizer and the fish & chips (only available on Friday, alas) have big fans. Delicious eating on a golf course? When your chef is Julia Kundera, the answer is a resounding yes.



19. Good Bad Salad, Happy & Olive

“My dream is to live in Crestwood so I can go to Happy & Olive on the daily,” Sylvia C. Yup, us too! This casual, warm and welcoming (and bustling!) Crestwood Centre resto consistently puts tasty food on the table. Nominators are especially smitten with the good bad salad (with kale and pork belly), the banana French toast at brunch and the black cod at dinner, but especially the good bad salad.



14. Braised Bison with Parmesan Grits, Coterie

“This braised bison is the best entrée I’ve ever had. The warm Parmesan grits are out of this world,” Sydney R. A summer dish, the adobo radish has fans. “It is amazing what the chef did with the humble radish, an explosion of different flavours and the creamy sauce is a nice contrast to the crunch of the radish. My friends and I kept going back to Coterie just for this adobo radish,” Mila B. Many more noms for the baked brie and the tartare as well, and, when you see the size of the kitchen, it’s amazing that chef Earl Briones produces anything at all.



17. Dahi Kabab, Monsoon

There are numerous fan favourites at Monsoon—the tandoori lamb chops, the *achari paneer tikka*, the butter chicken— but this year it’s all about the *dahi kabab*; made with yogurt, paneer and a masala of delicious spices. “The dahi kabab deserves a place in the Top100 for its perfectly crisp exterior, melt-in-the-mouth creamy center and beautifully balanced authentic Indian flavors,” Kabita J.



20. Beef Tartare, Fu’s Repair Shop

“This is simply the most flavourful beef tartare I’ve ever had. It features fresh local beef from Lakeside Farm, brightened by a lemongrass-cilantro zhoug and deepened by a rich, addictive Madras curry reduction,” Anna L. Yes, tartare. This downtown shop’s menu consistently surprises. Nominators also love the dumplings, the *cha-siu* Shanghai noodles and the *siu aap*, five spice duck tacos.

21. Mussels, Bodega Tapas Bar

People still love the bacon-wrapped dates (it’s the quince) and the addictive *patatas bravas*; but this year, nominators were all in on the mussels in saffron cream. Bodega by Sabor now has eight locations, including Calgary. Has the expansion led to a dilution in quality?



21

Absolutely not. The Iberian-inspired food and the relaxed atmosphere (slightly different at each location and everyone has their favourite) are better than ever.



22

22. Tagliata Flank Steak, Nero

Dave Manna and Kunal Sawhney's spectacular new resto opened to great fanfare last fall. Nominated dishes? The flank steak and all the *contorni* (vegetable side dishes). Nero offers heirloom carrots with harissa (pictured), roasted sunchokes, grilled Savoy cabbage and delicious roast potatoes. Check out the ribeye and the *branzino arrostito* (sea bass) too. Nominators also mentioned the intimate lounge, offering an elevated bar culture, joining top-notch cocktail bars like Woodwork, Clementine and Bar Bricco on the scene.



23

23. Entrecôte Frites, The Marc

A classic in the bistro canon and nobody does it better than The Marc. "Perfectly cooked and seasoned steak, excellent frites with truffle aioli, and a wonderful arugula side salad that is the perfect accompaniment. Now I know why it has remained so popular," Rolland S. Nominators also love the *steak frites* all by themselves (even better with a glass of Champagne) and the crab dip with citrus madeleines; "it's light, unique and fun," Kendall M.



24

24. Lamb Meatballs, Fennec

This charming little spot downtown (in what used to be the vault of a bank building) opened just before the holidays and nominators were already on it. The lamb meatball (served at lunch as a sandwich, on their own at night) are impressive, "so tender and really delicious," Brad S. The romesco with burrata has fans. "We loved this romesco by chef Jack Dickson. Some fine cocktails too," Ali B.



25

25. Burger, Kin

"It's simple but everything about it is executed literally flawlessly. It looks gorgeous, and it smells amazing," says Jon T. "It's thick, it's cooked medium and it's so beefy, juicy and just delicious. The only toppings are a ring of white onion, white cheddar and this amazing beef fat emulsion which takes it over the top. I am constantly thinking about this burger, even if I had one the day before, I would have it again the next day. I literally want one right now as of writing this. It's a 10/10 dish for me in every way. If there is ever a definition of a perfect dish in Edmonton, it is this."



26

26. Lox Bagel, Beb's Bagels

We have watched Beb's Bagels, originally a part-time project by two travelling musicians, grow into a thing. A really good thing, available online and at over nine locations in Edmonton, Beaumont and Camrose. Hand rolled fresh daily. And often, you can buy a fresh brisket or smoked salmon sandwich. "The flavour of the smoked salmon is amazing and it pairs so well with the cream cheese and vegetables," Chantal L.



27

27. Hand-made Chocolate Bars, Delavoie Chocolate

Antoine Lavoie has created a legion of bean-to-bar chocolate enthusiasts. One step into his bijou shop (soon to be much roomier with the upcoming expansion) and you know something seriously creative is happening here. Nominations poured in for the European drinking chocolate, the exquisite hand-made bars of various origins and the miso caramel squares (pictured). "Their European drinking chocolate is a testament to their commitment to quality. The inclusion of a perfectly torched marshmallow elevates the presentation, offering a sophisticated and unique culinary experience. It is a true benchmark for artisanal excellence in our local food scene," Gina J. "Delavoie makes amazing chocolate right here in Edmonton, the quality of the chocolate itself is unmatched. The café is an absolute delight and it is my go-to edible present for others (and me) that never lasts long!" Shaun H.



28

28. Smash Burger, The Butchery

The superb dry-aged smash burger at The Butchery has numerous fans. They use a mix of 28-day, dry-aged chuck, ribeye and picanha for their thinnish patty (thinner patties being better from smashing). Who doesn't love those crispy craggy edges? "Best burger in Edmonton. So yummy," says Terry D.



29

29. Korean Beef Benny, Café Bicyclette

Nominators love the Korean beef benny, the arctic char, the croque monsieur, the haskap duck, "changed my perception of how duck can taste. Not gamey at all, has all sorts of levels of flavour, and so many local products on the plate, it is marvelous," Jiahao W. And yes, the

Continued on next page

Top 100

Continued from previous page

poutine! “This poutine is the real deal. It reminds me of back east with every bite. The gravy is rich and delicious, the fries are well seasoned and the curds squeak! Also, it’s gluten free. What more could you ask for?” Bryan M.



30. Godfather Meatball Sub, Central Social Hall

For a casual spot to meet friend for drinks, Central Social Hall gets a lot of noms for the easy-going and delicious menu: The Ronald burger, steak bites, honey fried chicken, salt and pepper chicken wings, and, now, the Godfather sub: house-made garlic Parmesan all-beef meatballs, provolone, a spicy and rich red sauce with lemon truffle aioli on a grilled baguette. “An indulgent yet simple meatball sub that is cheesy, creamy, with a spicy passata sauce!” Bev W.



31. Yubu Bites, MJ's Korean

There is usually a lineup at MJ's Korean's stand in the Bountiful Farmers' Market. The yubu bites and the fried chicken could be why. “The spicy lovers yubu bites are, far and away, the best Korean food in Edmonton. I crave them. The crab is where I start first—fresh, sweet, and the least spicy of the four. Then onto the tuna which, until I tried it on these bites, I was convinced I didn't like. What a fool I was. Third is the chicken that is so flavourful it's so close to being my favourite. The fourth bite is the gochujang tofu. I don't know how they do it—crispy beyond measure despite being coated in such a delicious, sticky sauce. It blows my mind every time. MJ's food in general (especially their fried chicken) is absolutely incredible, but the Yubu Bites stand alone on the top of that mountain,” Nick L. “The food just hits. Everything tastes homemade, thoughtful, and full of flavour. You can tell the dishes aren't rushed—the sauces are rich, the seasoning is on point, and even the sides feel like they matter. What I really love is how comfortable the whole experience feels. Portions are generous, quality

is consistent, and you leave feeling happy and taken care of. This is the kind of place you recommend to friends without hesitation and keep coming back to yourself,” He W.



32. Jumbo Pork Schnitzel, Little Wolf

“It is perfect. Crispy, juicy, satisfying,” Ryan G. “As this little restaurant heads into its third year I find myself heading back for the ambience, the knowledgeable bar staff, and the jumbo pork schnitzel! Kewpie, cabbage and bonito all piled atop a perfectly fried pork schnitzel? I'm drooling right now writing about it,” Symon B. Also nominated, the Japanese curry poutine and the focaccia and hummus.



33. Tacos, Luna

“Their tacos are unmatched. Freshly prepared meats on Canadian nixtamalized tortillas. Lovely colours, generous portions and the salsas really put it over the edge into truly delicious. As for the *chicharrón de queso*, nobody else is doing it and having a giant crispy cheese centerpiece to your meal is a real showstopper,” Marc C. Couldn't agree more. This lively south side spot uses chef Israel Alvarez Molina's Maiiz Nixtamal (Victoria) flour to make their corn tortillas. Value, flavour, ambience, Luna delivers.



34. Bibimbap, Buok

“It's delicious, filled with good ingredients and veggies. The pork is soooo flavourful,” Ajeev R. The bibimbap is a perennial on the Top100. New this year—noms for the ginseng chicken soup.



35. Lemon Shio Ramen Tokusei, Menya Mori

“Best bowl of ramen in Edmonton, hands down. Citrus goodness, perfect noodles, and the Tokusei option adding extra meats, including a beautiful slice of duck,” Rick L.



36. Maui Ribs, Popowich Meats

“Maui ribs. The taste, the wonderful taste of this perfectly marinated piece of meat as it hits the grill,” Dylan W. “The meat is carefully sourced, hand-cut, and aged with care, but the experience matters just as much. From the moment you walk in, you're greeted with real smiles and a familiar, welcoming vibe. It feels like how butcher shops used to feel, the kind of place where people know your name and genuinely appreciate your business. Quality, craft and heart—great meat, made by good people,” Binyam E. “Their bacon is a perfect balance of fat to meat and never disappoints,” Danny F. “Popowich's Bulgogi stir fry has saved my life (dinners) on more than a few occasions. The bulgogi is the perfectly sweet, sour and spicy that my family loves. I just add all the veggies I have in the fridge and I have a delicious and nutritious meal to serve my family in five minutes that is better than any takeout. You can find a ton of healthy convenience food at Popowich's that will make mealtime a breeze,” Connie A.



37. Steaks and Ground Beef, ACME Meats

“They can cut steaks to your liking as you order and ACME has the best ground beef in the city—it's trimmed up really nicely and ground fresh every morning,” Mark C. Pictured is their beef prime rib steak, cooked dirty style, aka directly on the coals.



38

38. Landjager and Bratwurst, Fuge Sausage

Fuge Sausage relied on Will Kotowicz to help develop their slow cured fermentation processes, such as the *landjager*, a German-style smoked sausage made with beef chuck, lemon zest, caraway and pork fat. “The best landjager I’ve ever had, love the fresh lemon!” said one nominator. Also nominated, the delicious lemon arugula chicken sausage and the bratwurst.



39

39. Pulled Pork and Smoked Brisket Burger, Pitt County BBQ

“This pulled pork is slow-cooked, fall-apart tender, and finished with a tangy North Carolina vinegar sauce that keeps you coming back for more. Classic, messy, perfect,” Angie L. “The smoked brisket burger absolutely blew my mind; smoky, juicy, ridiculously tender. I kept thinking about it after I finished. Like, I’m still thinking about it. The sandwich just felt special, comforting, and exciting all at once,” Lindsay H.



40

40. Beef Wellington, Ribeye Butcher Shop

“Exceptional Beef Wellington,” says Arup T. “We bought several individual ones and they were perfect for our holiday dinner.” This is one of the many noms for the tidy and traditional dish made with tenderloin, mushroom duxelle, prosciutto, foie gras, Keen’s mustard and fresh herbs in pastry. Wellington fans will be happy to know that Ribeye makes both individual wellingtons and larger sizes too, all year round, not just at the holidays. As well: “In my search for the perfect chip/French fry, I thought Fishers in London were the cream of the crop—but they have been dethroned by Ribeye’s perfect chip—very crispy on the outside and melt-in-your-mouth on the inside. I am obsessed,” Pamela S.



Gunnar Bloggett photo

41

41. Crazy Dragon, Sushi Café Madang

“The Crazy Dragon is a superb cooked roll—crunchy tempura filled with warm salmon, fish roe, green onion and served with three sauces—spicy mayo, unagi and gochujang plus extra green onions. Savoury with a touch of heat, perfectly complementing the roll. Soo good,” Gunnar B.



42

42. Nashville Hot Chicken Sandwich, Three Vikings

Though Three Vikings is best known as a great spot for a local pint, the menu has many delicious and noteworthy dishes. “Amazing flavour,” says Terry D. about the Nashville hot chicken sandwich. Also nominated: the all-day breakfast sammie and the traditional Danish rice pudding called *risalamande*.



43

43. The Babe, Tulip Sandwich Shoppe

Some people may have been surprised when chef Rose Colangelo was on the podium at last year’s Kitchen Party, but her regulars weren’t. Tulip, which operates inside Otto during the day, consistently delivers “fresh and inventive” sandwiches. “The Babe, with ricotta and melt-in-your-mouth mortadella on homemade focaccia, is delightful! So lucky to have Tulip in the neighbourhood,” Sherry H.

Continued on next page



OLD STRATHCONA FARMERS' MARKET

EDMONTON'S BIGGEST
YEAR-ROUND
FARMERS' MARKET



SHOP EAT GIFT

SAT^A & SUN^D
8 AM - 3 PM 11 AM - 3 PM

10310 83 AVE NW

OSFM.CA
@STRATHCONAMARKET

THE SIDE DOOR

Old Strathcona's
Corner Store



**Market
Fresh
Products**

Tuesday to Sunday
10 AM to 6 PM



on the corner of the
Old Strathcona Farmers' Market
TheSideDoor.ca

Top 100

Continued from previous page



44. Chicken Satay Bánh Mi, Van Loc

“Van Loc has been a Chinatown staple for decades, but new owners Wilson and Will have modernized—adding some new ingredients and techniques here and there, while preserving what made it special. The satay bánh mi are full of well-balanced flavours, with the perfect amount of fresh veggie crunch on a crusty torpedo bun. It’s the best sandwich in town,” Peter K.



45. The Bacon, Tzin

Nominators are still in love with the bacon. This beloved downtown *bôte* has been serving it since they opened—slow-braised, thick-cut Irvings Farm bacon, maple balsamic apple compote, apple mayonnaise on a fried crostini with a Calvados gastrique drizzled over. “Always amazing and consistently top-notch taste,” Douglas L.



46. Chortofagikos (Vegetarian) Mousakas, Yiannis Taverna

This Whyte Avenue stalwart has been dishing out delicious Greek food for decades. Nominators love

the vegetarian mousaka “It’s a stunning and satisfying combination of chickpeas and vegetables, creamy and delicious with just the right amount of richness,” Janice B. The best thing to do here is order the mousaka and one of the platters for the table—a little Greek goodness for all.



47. Maple Whisky Pecan, Kind Ice Cream

The little ice cream shop that could now has three neighbourhood locations. Nominators love the vegan cherry bomb (pictured), the vanilla (always) and the maple whisky pecan.



48. Canelés de Bordeaux, Bon Ton Bakery

“This little French pastry is flavoured with rum and vanilla, and when made well is the perfect combination of texture and flavour. Bon Ton nails it every single time, Delicious!” Mike P.



49. Pumpkin Sourdough Loaf, Bonjour Bakery

“Everything in this bakery is worthy of nomination but the addition of the pumpkin and sunflower seeds on this sourdough loaf brings out the flavours beautifully,” says Janice B. “The traditional sourdough loaf with whole wheat and rye flours. Love that it comes in an extra-large size!” Johanna W.



50. Bitterballen, Otto Food & Drink

“Bitterballen are a hugely popular Dutch snack—bite-sized, similar to a croquette, filled with savoury beef and gravy. Otto’s are a taste sensation. It’s all too easy to eat a bunch of these, thanks to their crispy exterior and perfectly flavoured inside, making them a fantastic snack in any situation. So, so good!” Charlotte W.



51. Taco Dinner, Flavour Agency Catering

There were kudos for The Flavour Agency Catering’s delicious Filipino food, but what got the most noms? The taco spread. “We had a large group of people coming over so decided to contact Ariel at the Flavour Agency to help with a casual delicious dinner. He and the team pulled together an amazing build-your-own-taco spread, with multiple proteins, loads of sauces and sides, and all the required fixings. A super tasty and reasonable meal for a large group, that everyone absolutely loved,” Mike P. 🍌