

The 50 Best Things We've Eaten in Amsterdam

Looking for something yummy for your tummy? Take a bite or a gulp of some of our favourite-ever snacks and sips. **CONSUMER WARNING:** this list contains several guilty pleasures and more than one item wrapped in bacon.

Photography by *Marie-Charlotte Pezé*



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RED VELVET CAKE

at De Drie Graefjes

This all-American classic has made it over the pond and we're mighty glad it did. Sweet, succulent, dark chocolate sponge cake is given a bitter edge by red food colouring (that's the 'red velvet' bit) and decadently topped off by rich, creamy cream cheese frosting. Squint a little, ignore the ingredients, grab a vat of tea and saddle up for the ultimate sugar high.

€3.50 Eggertstraat 1
(626 6787/dedriegraefjes.nl).

ME'ADI

at Semhar Restaurant

This small, unpretentious Ethiopian-Eritrean restaurant serves up a hearty platter of mixed *wat* stews that's just as gratifying for vegetarians as it is for omnivores. The *injera* (sourdough pancake) works beautifully to soak up the rich sauces from the stews dotting our platter. Three things that add to the love: the coconut beer, the excuse to eat with our hands and fact that for just about €20 per person, we always leave sated (left).

€28.50 platter (for two),
Marnixstraat 259-261 (638 1634/semhar.nl).

PORNSTAR MARTINI

at Vesper Bar

We suspect the name of this sexy cocktail comes from the moans and groans voiced by whoever happens to be drinking it. The combination of vanilla, vodka and passion fruit goes down all too easy, served with a spoon to scoop the pulp from the purple fruit that floats on its surface and a shot of Prosecco to cleanse the palate between each pleasurable sip.

€9.50 Vinkenstraat 57
(846 4458/vesperbar.nl).



The combination goes down all too easy

HUEVOS RANCHEROS

at Tomatillo

Mexican breakfast is hard to come by on this edge of the eastern hemisphere, but lucky for us, Tomatillo opens at noon and serves up this classic spicy egg brunch any time of day. Organic eggs on a bed of flour tortilla, topped with silky black beans with ranchero sauce and a touch of jalapeño sauce: this is the ideal way to sweat out a hangover.

€5.75 Overtoom 261 (683 3086/tomatillo.nl).

LAMB KEBAB WRAP

at Dappermarkt Beste Kebab

Never has a kebab been more carefully prepared and presented, courtesy of Hasan, who takes the kind of pride in his work that makes us question our comparative work-shy behaviour and over-all purpose in life. With fresh ingredients and succulent lamb döner meat stuffed into pita bread that's handmade on-site, this kebab simply knocks all others in the city out cold.

€4.50 Dappermarkt, in front of Dapperstraat 2 (outside Happy People Coffeshop).





HUMMUS FROM MEZZE

at Ten Kate markt

Fresh hummus is a typical market find, but this stall on the open-air Ten Kate sells the best tub of the velvety spread we've tasted yet. Topped by a thin layer of marinated vegetables and sesame seeds, this luscious, creamy hummus isn't clumpy or overpowered by garlic like its inferior counterparts. We've finally found a testament to the potential of chick peas.

€1.75 for 100g, Mezze, end of Ten Kate markt (across from the bakery).

TUNA MELT

at Tony's NY City Bagels

Unlike the bland, heavy cream alternative from one empirical grocer, the secret recipe salad on this melt oozes with flavour: tuna from an IJmuider wholesaler provides a fresh, meaty base; pickles, onions and capers in the mix (no mayo) add a sweet-sour complexity to each bite and a hefty slice of Joseph Heller Irish cheddar blankets the revelatory melange with a subtle sharpness, elevating the item to its rightful place atop Tony's menu.

€4.95 Jodenbreestraat 15 (421 5930/tonysbagels.nl).



TIM PETERSON

RED DRAGON

at Albert Heijn

Everyone has their go-to cheap red and we finally found one in Amsterdam that's as reliable and sturdy as a good pair of cowboy boots. This infinitely drinkable Tempranillo is a classic Spanish that's about as straightforward as red can get: oaky, a little spicy, with plenty of fruity red berry. Our Bonus card gets a good workout whenever the 'dragon' is on *aanbieding*.

€4.99 any Albert Heijn branch throughout the city (ah.nl).



JAMÓN SERRANO

at Tapas Bar A La Plancha

From the bull's head looming out of the wall, to the arsenal of cured pig legs atop the bar, this Andalusian tapas bar is

a temple to Spanish meat and boasts a Serrano ham that could turn the most ardent vegan's head. Imported specially from Malaga by guitar-strumming chef Juan, it's nutty, dark and marbled by the pros. A great accompaniment to a glass or two of *vino tinto*.

€6.00 1e Looiersdwarstraat 15 (420 3633/alaplancha.nl).

Our Bonus card gets a good workout whenever the 'dragon' is on *aanbieding*



PLA THOD KRA THIEM

at Best Thai

Just about every Thai restaurant in town has its own version of this fried fish with garlic pepper sauce, but Best Thai has the winning mix of crispy white fish filets smothered in a piquant yet sweet garlic pepper sauce, made with more than a hint of fresh lime and plenty of coriander, seated on a bed of fresh lettuce. Though we don't dare guess the calorie count of that sauce, this dish always makes us *feel* healthy.

€20.50 Elandsgracht 36 (626 2405/bestthai.nl).

TARTE AU CITRON

at Patisserie Kuyt

Kuyt's very own creation, this lemon pie isn't your classic French *tarte au citron*, nor a standard lemon meringue pie. Wedged between the biscuity base and lemon custard filling is a layer of *frangipane*, the French almond cream. A cloud of meringue, garnished with redcurrants, tops it all off. We love how the frangipane soothes the mouth-puckeringly tart lemon flavours without adding too much sweetness.

€13.50 for a pie, *Utrechtsestraat 109-111* (623 4833/*patisseriekuyt.nl*).

CHICKEN CAESAR SALAD

at Chocolate Bar

There are some pretty 'creative' takes on the classic American salad in this city (one café a stone's throw from TOA Towers seems to think that radishes, carrot shavings and processed ham are worthy additions – they're not). This cheery De Pijp hangout has got the formula exactly right; it's an ageless combo of crunchy romaine, runny poached egg, flavoursome chook and zinging anchovies in spot-on proportions. All hail!

€9.20 *1e van der Helststraat 62a* (675 7672/*chocolate-bar.nl*).



KOBE BEEF BURGER

at Burger Bar

The multitude of options and toppings make ordering this burger a nearly impossible feat. Angus or Kobe beef? White sesame or whole wheat bread?

We'll just have to go back to try them all out, which won't be a chore because the juicy, perfectly cooked patty inhabiting a kingdom of melted goat cheese, caramelised onions and grilled mushrooms is as good as a burger can get.

€12.20 *Reguliersbreestraat 9* (330 5968/*burger-bar.nl*); other location: *Kolksteeg 2* (624 9049/*burger-bar.nl*).



WARM MEDJOL DATES STUFFED WITH PARMESAN, WRAPPED IN ENGLISH BACON

at Bubbles & Wines

In many ways this is the king of canapés: sweet, yet salty; cheesy, yet meaty. For the uninitiated, Medjool dates are mammoth, proffering a suitable cavern for a generous chunk of rich Italian Parmesan. Enveloped in thick, streaky English bacon and grilled, these smoky, succulent snacks nestle in dainty confectionary cases, giving a rather delicate air to what is essentially a sturdy feed.

€8.50 *Nes 37* (422 3318/*bubblesandwines.com*).



**In many ways
this is the king
of canapés**

PHO SOUP

at XINH Vietnamese

We love the five-star makeover given to this popular street snack at this Vietnamese newcomer to the Jordaan. Prepared per tradition by simmering the stock for hours with beef bones and spices, it's crammed with shredded shank meat and glass noodles, so every bite is a spicy and complex mouthful. We also like the fact that it comes with a plate heaped with limes, bean sprouts, onion, chilli and fresh herbs, which we're free to add or omit as we please.

€16.00 *Elandsgracht 2* (624 0308/*xinh.nl*).

BACON, CHEESE AND GINGER PANCAKE

at Pannenkoekenhuis Upstairs

Every once in a while, we need a gluttonous breakfast, so we climb the steepest set of stairs in Amsterdam (no kidding) into this tiny, four-table *pannekoeken* joint with 130 teapots hanging from the ceiling. Our absolute favourite is the unlikely combo of bacon, cheese and ginger. The ginger is pickled and piled high in the centre of this enormous breakfast feast. Best enjoyed with a hangover.

€9.00 *Grimburgwal 2* (626 5603).



BEEF ROAST WITH BEARNAISE SAUCE, SALAD AND FRIES

at Bistrot Neuf

The moment it arrived at the table, we didn't know whether to laugh or just stare in awe. In both instances, we feel a bit like a Flintstone: the beef roast for two persons is a huge, huge number, weighing around 650-750g, served still on the bone. We requested it to be cooked *saignant* and it arrived as ordered, crunchy brown on the outside, slightly charred and wonderfully red in the middle. Not a sophisticated dish, but deeply satisfying for meat lovers of the classic kind.

€50.00 for two people, Haarlemmerstraat 9 (400 3210/bistrotneuf.nl).

TRUFFLE EGG BROODJE

at De Kaaskamer

Although this shop is famous for its overwhelming selection of cheeses, we've – perhaps perversely – fallen in love with one of its sandwiches. The secret to the truffle egg *broodje*'s beauty lies in its simplicity: delicate and creamy egg salad, jewelled with slivers of pungent truffles and slathered on to crackling fresh baguette. Lunch has never been this indulgent.

€5.00 Runstraat 7 (623 3483/kaaskamer.nl).

EURO SHOPPER PRAWN CRACKERS

from Albert Heijn



It's barely possible to count the ways in which we love Albert Heijn's nattily re-packaged value brand, so many and varied are the product lines. One shopping basket staple we're *never* tempted to upgrade, even on payday, are these guys: firm yet soluble curls of fishy joy that transport us directly to the Chinese restaurant for approximately the price of a postage stamp. Serve with pride, and maybe, a side of sweet chilli dipping sauce.

€0.51 Jodenbreestraat 21 and branches throughout the city (624 1249/ah.nl).

MADIRAN RED WINE

at Restaurant Le Hollandais

The food at Le Hollandais – classical, robust, wholesome French cooking – is deliciously tucked away with pretty much any selection from the fantastic range of *vins* and *digestifs* on the wine list. We remember a powerhouse of a Madiran that was suggested as a pairing for our cassoulet. It blew us away with huge flavours of black berry, tobacco, leather, spices and a long hearty, full-bodied tannic finish. Almost a meal in itself. If we ask nicely, we can taste before we make our selection.

€32.00 a bottle, Amsteldijk 41 (679 1248/lehollandais.nl).

CAVIAR BLINIS

at Bubbles & Wines

We finally found the cure for PMS. No need to splurge on the €85 Perle Caviar, because the CC (Caviar & Champagne) de Luxe combo at Bubbles & Wines is enough to make us

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we didn't know whether to
laugh or stare in awe**



feel like Tsarinas. The perfect marriage of delicate, tangy caviar with voluptuous *crème fraîche* (from Isigny, no less) on a bed of warm, soft blinis could assuage the angst of any serial killer, hormonal or otherwise.
€18.50 Nes 37 (422 3318/bubblesandwines.com).



STROOPWAFEL MCFLURRY

at McDonald's

Guilty pleasure alert! Yes, we're aware that the Golden Arches aren't without their conscientious objectors, but how can we refuse Ronald's siren call when he finds the cultural sensitivity to furnish us with light-as-a-feather ice cream, laced with that national obsession, the mighty *stroopwafel*? Outperforms Nigella every time.
€2.00 Damrak 92 and branches throughout the city (624 9147/mcdonalds.nl).

ATUN AL CHIPOTLE

at Los Pilonos

Tuna that looks like guacamole? We have to admit it doesn't sound particularly appetising, but this chipotle-tinged Mexican starter is always completely scooped out of its bowl via crisp tortilla chips within seconds of arriving at our table. That leaves plenty of room for the delicious *mole* enchiladas to follow.
€4.00 Kerkstraat 63 (320 4651/lospilonos.com).

BACON SHRIMP ROLLS

at A-Fusion

A-Fusion scored top grades in our recent dim sum investigation and this improbable little dish is the jewel in the crown. Four piping hot mega prawns,



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hugged tightly by the kind of wafer-thin, streaky bacon it can be so difficult to come by in this town, are served with the house dipping combo of mayo and sweet chilli sauce. They do little for the cholesterol, but boy, can they lift the spirits. Exquisite.
€6.00 Zeedijk 140hs (330 4068/a-fusion.nl).

SPINACH-FETA TURKISH PIZZA

at Mercan Patisserie



We can get a pizza roll-up on pretty much any street in town, but Mercan has this tasty veggie twist on the traditional Turkish. The crunchy dough is topped with just enough tangy feta and seasoned spinach, and then filled with mixed greens and onions. Opt for both sauces: yoghurt and spicy tomato sauce, and it'll dance on the tongue. While we're there, we always stock up on the honey-oozing pistachio-packed baklava; we think it's the freshest in town.
€3.00 Rozengracht 140 (638 0165).



MANGOSTEEN FRUIT

at Big Bananas

This 'queen of fruits' doesn't always travel well from its remote growing origins: the moist outer shell and inner flesh dry up considerably after being picked. However, the examples at Big Bananas' fruit stand, restocked daily from Thailand and Vietnam, retain their elusive freshness: each milky-white centre segment bursts with a citrusy zest that almost clears the conscience after a pre-mixed Jack and Coke (available inside).
€3.00-4.00 per fruit, €25 per kilo; Leidsestraat 73 (627 7040/bigbananas.nl).

MARGARITA PIZZA

at Mambo Pasta

While the truffle linguine at Mambo is a triumph, it's the simple margarita pizza that's truly *amore*. Masterfully flung about in the open kitchen by the Italian chef, the dough base is doused in fresh passata, oven-baked with great orbs of mozzarella and served up with freshly picked basil leaves. In short, it is exactly how Mama used to make.

€5.00 for a small pie, *Eerste van der Helstraat 66II* (679 1295).

LOBSTER

at Ciel Bleu

We felt a little bit like Henry VIII when this succulent lobster, wrapped in gold leaf, was delivered to our table. Simmered in farmhouse butter and served with truffle macaroni and a tiny bright orange egg yolk, the morsels of beautiful white flesh transported us beyond the heights of the city's highest restaurant (on the 23rd floor of the Hotel Okura). The price tag for that trip: a mere €45 for the *starter* portion. It doesn't get more splurge-worthy than this.

€45.00 for the starter, €75 for the main; *Ferdinand Bolstraat 333* (678 7450/cielbleu.nl).

GAMBAS AL AJILLO

at Pica Pica Restaurant

We keep going back for these garlicky prawns at Oost's top tapas restaurant, where the Catalan chef might just bring them to our table himself. Swimming in sizzling garlic and chilli oil that just begs us to dip our bread into its pungent depths, it's like getting two dishes for the price of one. We typically order a double portion – and make sure our date is indulging too. Did we mention they're filled with garlic?

€8.50 *Camperstraat 46* (465 2010/restaurantpica.nl).

CARROT CAKE

from Small World Catering

Until recently, this was the best thing we *hadn't* eaten. Its reputation as the tastiest carrot cake in town preceded it by a mile; but even with high expectations, we weren't disappointed. It's dense yet fluffy, moist and carrot-packed, with surprising chunks of pineapple, but it's the cheesecake icing with almond slivers that really sends it over the top.

€3.50 *Binnenoranjestraat 14* (420 2774/smallworldcatering.nl).



BROODJE VAN DE MAAND

at Comestibles Kinders

It just shouldn't work. A small ciabatta-type roll stuffed with processed chicken, streaky bacon and bog-standard iceberg lettuce, slathered generously with oily pesto and lurid garlic mayonnaise of a hue that's rarely found in nature. Yet this quick-and-dirty

sandwich, assembled before our eyes in this old-

school deli, knocks the socks off any genuine Italian encounter we've ever had. No wonder it's been the 'sandwich of the month' for at least four years in succession. Don't go changing.

€2.40 *Westerstraat 189* (622 7983).



Beautiful white flesh transported us beyond the heights of the city's highest restaurant



OCTOPUS SALAD

at Orontes-West

Of all the mezes served at this charming, warm Turkish eatery, this salad remains our favourite. The octopus is cooked in wine, making it extremely tender, but still nice and juicy. Served with a dash of good olive oil, freshly chopped herbs, lemon juice and gherkins, the whole dish is a feast of soft and crunchy structures, pleasant acidic notes and generally bursting with flavour.

€6.50 Hugo De Grootplein 8 (684 7758/oronteswest.nl).



INDIAN SWEET POTATO CURRY

at Foodware

The sweet, creamy flavour of this once forgotten root vegetable is joined in culinary matrimony with the thick saffron-infused coconut sauce. Ladled on to some wild organic basmati rice and topped off with a sprinkle of coriander, it's easy to ignore the slightly galling price of this takeaway treat and settle down for an Indian feast in front of the TV.

€9.75 Looiersgracht 12 (620 8898/foodware.nl).



CHUCKED FINE DE CLAIRE'S OYSTERS

at Café-Restaurant Amsterdam

Some say you can't really mess up a fresh oyster, but we've experienced so many mediocre ones at different establishments, this statement seems redundant. Not at Café-Restaurant Amsterdam, where the Fine de Claires never fail to delight. Served on ice, with lemon, Tabasco and red onion vinegar on the side, they make for a great little starter or light snack, especially with a glass of the excellent house Sancerre.

€9.75 Watertorenplein 6 (682 2666/cradam.nl).

KOENG CHOECHIE

at Thais restaurant Me Naam Naan

We love everything about this gorgeous little Thai restaurant that's just a skip, hop and a jump from the Chinatown main street: its girly boy waiter, its over-the-top oriental decor, its arty edible garnishes and its fried ice cream dessert. If we had to choose one item from the menu that it does best, we'd go with

this one: giant prawns with Thai eggplant in a spicy red curry and coconut milk sauce. Me Naam Naan yum.

€19.95 Koningstraat 29 (423 3344/menaamnaan.nl).

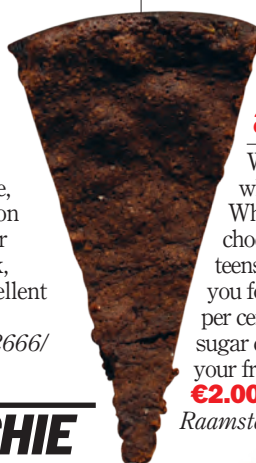
CHOCOLATE TART

at CHEF! Traiterie

Why bother with flour and yeast when you're making a chocolate cake?

What you really want is to mainline the chocolate and sugar, and that's what this teensy trattoria on a Spui side street offers you for just €2 a slice: fudge-like, rich, 100 per cent pure dark chocolate with a raw sugar crust. Don't forget to save some for your friends.

€2.00 a slice, €14 for the whole tart; Raamsteeg 5 (671 5500).





BIZAR BAZAR

at Bazar

We can't help feel like medieval kings when we order this mixed grille for two (or more) at Bazar. Charred skewers of lamb arrive, followed by crispy chicken wings and sausage, all sitting atop a huge bowl of fluffy, seasoned rice with huge green chillies. We don't know where to start (or how we'll finish it all) as the dishes keep coming: crispy potatoes, *tabouli* salad with parsley and tomatoes, yoghurt sauce... We resist the urge to eat with our bare hands. **€15.50** per person, Albert Cuyperstraat 182 (675 0544/bazaramsterdam.nl).

BIEFSTUK OSSENHAAS

at Café Loetje

We don't bother looking at the menu. We're here for the flavoursome fillet steak. We don't want to know that it's cooked in a lake of Blue Band margarine (according to the kitchen, it contains less water than butter and gives a browner gravy) but good Dutch food doesn't get simpler and more dependable than this.

On the down side, their enduring success means that they treat customers like cattle. We expect to be herded into the bar and wait over an hour for a table.

€15.95 Johannes Vermeerstraat 52 (662 8173/cafeloeetje.nl).

PEPPER PRALINES

at Puccini

Now, don't get us wrong, *all* chocolate at Puccini is to die for, but their infamous pepper pralines take the, erm, cake. The combination of bitter, deep, dark chocolate and fierce pepper may be an acquired taste, but once over that line, it really is hard to go back.

€5.95 per 100g, Staalstraat 17 (626 5474) & Singel 184 (427 8341/puccinibomboni.com).



VEGETARIAN BEAN CHILLI

at Two For Joy Coffee Roasters

This slow-cooked take on the classic bean stew decidedly hits the sweet spot: not too spicy, but full of spices, packed with three different kinds of beans and topped with sour cream, cheese and lime. We're quickly filled up by the little bowl, and happily, we never get that burning feeling that often comes from lesser chilli.

€5.70 Frederiksplein 29 (330 6735/twoforjoy.nl).

BANANA LOEMPPIA

at the Albert Cuypermarkt

To get a little sugar high while we're shopping the Albert Cuyper, we love to indulge in the bad boy brother of the loempia, the banana loempia. The first bite through the crunchy batter sets us up for the sweet, warm and creamy banana inside. Lo and behold, some of them have peanuts at the very centre – but not all. We think that little surprise is also part of the pleasure of this afternoon treat.

€1.00 from the Vietnamese Loempia stand where Albert Cuyperstraat crosses 1e Sweelinckstraat.

APPELTAART

at Café Hegeraad

Everybody raves about the apple tart at Café Winkel on the Noordermarkt, but we hope you'll forgive us if we beg to differ. Just a few doors down at the atmospheric brown café Hegeraad, which has been around as long as the Noorderkerk itself, there's a contender tart that wins over our heart every time. It may not be quite as mountainous as the Winkel's, but we've found it to be just a slight bit sweeter, tarter and gooier, and it comes to



our table faster – which also means it's warmer – so the slagroom is melting. If you doubt us, may we suggest a side-by-side taste test?

€4.00 (with whipped cream), Noordermarkt 34 (624 5565).

TRIPEL KARMELIET

at Gollem's Proeflokaal

This strong Belgian blonde ale is typically bottled, but Gollem has the popular triple tippel on draught. With no additional yeast to lend a hint of bitterness and cloud the chalice, the Karmeliet's sweet and citrusy notes sing through a clear golden complexion, striking a lip-smacking balance between ale and fruity lambic: all refreshment without the dry finish. We are getting very thirsty.

€3.50 Overtoom 160 (612 9444/cafeGollem.nl).

Striking a lip-smacking balance between ale and fruity lambic



RED FIRE DRAGON ROLL

at Little Buddha

Say what you will about the hipster kitschification of a sacred eastern symbol, this fusion kitchen-night club makes a maki sushi that does the Buddha proud. Our favourite is a large combo roll that brings together succulent spicy tuna, crisp tempura shrimp and avocado with cucumber, wrapped a duvet of fresh, soft sushi rice and seaweed, and then topped with mild sesame seed oil. All we can say is: yuuuuuum.

€10.00 for 4 pieces; **€19.50** for 8 pieces; Kleine Gartmanplantsoen 17 (530 7121/littlebuddhaamsterdam.com).

CHÈVRE GRIS

from Wyngaard

We all recognise that the Dutch know their cheese. After all, they've been at it since 400AD. But you've not lived until you've tasted Wyngaard Chèvre Gris handmade goat's cheese, aged from ten months to a year in caves in Woerden. Made by a small artisan producer in Midden-Beemster following age-old methods, this medium-hard chevre has a well-rounded aroma and fresh, clean, tangy taste. Just the thing for true kaas connoisseurs.

€13.00 for 240g, at the Reydenaer Tasting Room, Singel 182 (320 6333/wijngaardkaas.nl) or buy online.

BUY THIS COOL CHEESE GUILLotine FROM REYDENAEER TASTING ROOM FOR JUST €24



LUIE WIJVEN FRIET

at Canvas

These thick-cut potatoes go into the fryer unpeeled (hence the name, 'lazy wives' fries'), but the results taste anything but slothful. Their super-crisp exterior and fluffy interior make these fries our pick for the best in town. Combined with ice-cold beer and a terrific view from Canvas' seventh floor terrace, it's a winning trifecta any sunny day.

€3.50 *Volkskrantgebouw, Wibautstraat 150 (716 3817/canvas7.nl).*

SPARE RIBS

at Café de Klos

The service is famously insufferable at this central carnivore's haven, but we believe they're trying a 'Soup Nazi' act to stave off the rabble. We just smile and order quickly, and always the same thing: the gorgeous, juicy, fall-off-the-bone tender spare ribs, which come with a side salad that makes us feel just that little bit less guilty.

€16.00 *Kerkstraat 41 (625 3730).*



LAMB JHALFREZIE

from Indian Express

These fleet-footed Indian food delivery folks make a mean sauce. We typically make our decisions about what to order based on our willingness to sweat. While we often find the Tikka Masala a little too mild



and the Vindaloo hot beyond our comfort zone, the Jhalfrezie hits right at the centre of our spicy spot.

€13.50 *delivery or takeaway (612 8488/indianexpress.nl).*

ROTI MIX

at Roopram

The friendly folks at Roopram serve the best Surinamese rotis we've had in the city. Their trademark Roti mix is a hearty plateful of spicy chicken, duck and lamb, served with green beans and a tangy chilli sauce on a deliciously warm flour flatbread. While most other roti houses restrict you to the flatbread and one meat choice, here you get the full whack for nearly the same price.

€10.00 *Eerste van Swindenstraat 4 (693 2902).*

STICKY TOFFEE CAKE

at Le Pêcheur

We'd like to invent a new word for 'moist' to honour this sinful and hyper-caloric cake. The menu describes it as a warm date tart, but please – the subtle taste of fresh dates in that thick slice of cake bathing in a lake of caramel melting in our mouth is like a long comforting kiss. We pried the recipe out of the chef's hands, but we'll take it to our graves.

€7.50 *Reguliersd-waarsstraat 32 (624 3121/lepecheur.nl).*

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