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City Guide

TEL AVIV 2012

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URBAN LIFE

CAFÉS, RESTAURANTS, BARS AND NIGHTCLUBS

High-end food culture in Israel is still evolving, but Tel Aviv's culinary scene has come a long way since the days when hummus and falafel were among the only options. Today, the quality of ingredients and the artfulness of presentation are impressive, and the cuisine's variety reflects a rich legacy of Turkish, Greek and Arab influences. Add more than two million recent immigrants from Asia, Africa and the former Soviet Union, and you'll come across dishes such as *khinkali* (traditional Georgian dumplings), which are on the menu at supper club Nanouchka (28 Lilienblum, T 516 2254). You'll also find top-notch tapas served at Vicky Cristina (1 Koifman Street, T 736 7272) and French-style meat dishes at Charcuterie (3 Rabbi Hanina, T 682 8843). For less formal dining, head to cafés such as Shine (38 Shlomo Hamelech Street, T 527 6186) and Comme Il Faut (Hangar 26, Tel Aviv Port, T 717 1550). Pick up juices and coffee at the kiosks on Rothschild and Ben Gurion, and fresh produce and homemade bread at the Farmers' Market (www.farmersmarket.co.il) at Tel Aviv Port.

One of the city's high points is its club culture – a mix of beachside dance parties in summer and European-style clubs in the cooler months. In addition, more intimate venues now lure night owls. The most design-driven, such as Evita (31 Yavne Street, T 566 9559), are at the core of Tel Aviv's gay scene.

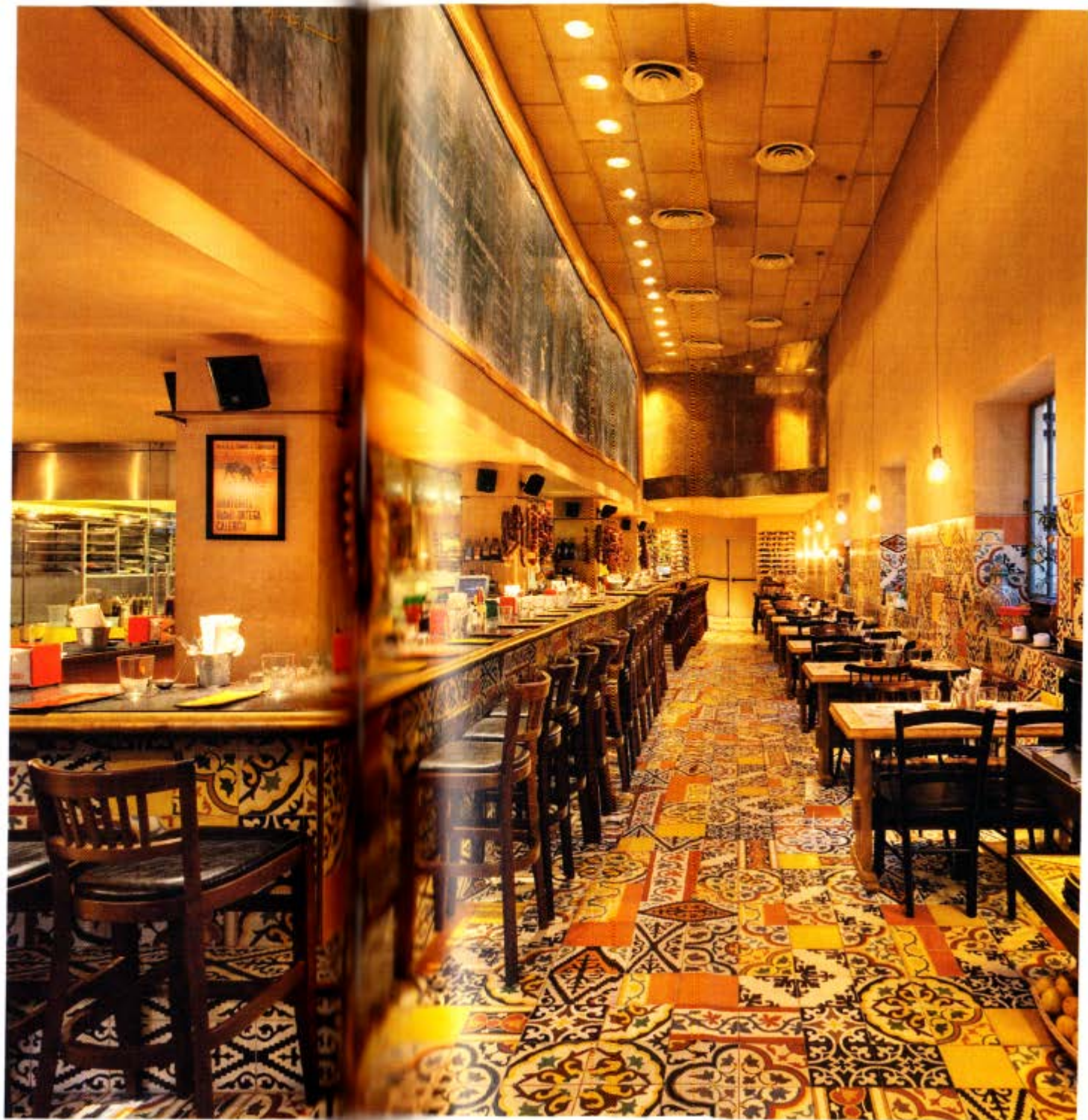
For full addresses, see Resources.



Herbert Samuel

Founder of Israel's first food movement, Jonathan Roshfeld opened this upmarket Levantine eaterie in 2007. The restaurant occupies the lower two floors of an office block and boasts a seafront location that has been capitalised on by its designers Alon Baranowitz and Irene Kronenberg. The architects installed floor-to-ceiling windows on the upper level to give coastal views and to flood the kitchen below with

sunlight. On the ground floor, pergolas can be moved to create semi-private nooks. Waiters are happy to advise on the pan-Mediterranean wine list and menu, which includes a fine range of Italian charcuterie. We also recommend the pappardelle with chestnuts, and shredded short ribs. Open Thursday to Saturday. *Gibor House, 6 Koifman Street, T 516 6516, www.herbertsamuel.co.il*



Tapas Ahad Ha'am

This Spanish-themed eatery is the eagerly anticipated follow-up to chef Jonathan Roshfeld's Herbert Samuel (see p041). Located on the Bauhaus Ahad Ha'am Street, the restaurant serves a mean sangria and Iberian small plates. Designed by Baranowitz Kronenberg, the firm behind both Zepa (see p052) and Herbert Samuel, Tapas Ahad Ha'am is anchored around an open kitchen and central wooden bar, which is lined with an enticing array of Spanish products, including jars of pickles, tins of salted sardines and platters of sausage and *jamón*. Despite the strong emphasis on the food, from vegetable and meat tapas-style dishes to hearty paellas, the venue is also ideal for drinks. The cava and sangria flow late into the night watering a grown-up, sophisticated crowd. 27 Ahad Ha'am Street, T 566 6966



Zebra

A project from acclaimed local chef Avi Conforti and architects Baronowitz Kronenberg, Zebra serves pan-Asian cuisine inspired by traditional Asian street markets. The large dining room features an attractive parquet floor, banquettes and dark wooden tables, as well as an attention-grabbing lattice lining the back wall and ceiling. 96 Yigal Alon Street, T 624 0044