

Bite

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Written
by
locals!

**February -
March 2024**

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Cooked up by

Fred Berkmillier
Miguel Crunia
Rachel Edwards
Lea Harris
Colin Hinds
Ru McKelvie-Sutherland
Diana Spencer
The Social Bitches
Sharon Wilson

Editor

Sharon Green-Wilson

Design

Charlotte Newman-Casey

Subbing by

Diana Spencer

Front Cover

Celebrate 21 years of Bite!



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Publisher/Editor

Sharon Wilson | M 07486 070333
bitepublishing@gmail.com | www.bite-magazine.com

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Mrs Bite



Bite turns 21 – Happy birthday to us!

Before the word “foodie” barged into our everyday vocabulary and social media took over our lives, there existed a tiny, free magazine that championed the hospitality sector in Edinburgh through its quirky, bite-sized reviews and articles. And now, lo and behold, Bite, the city’s favourite pocket-sized food guide, is turning twenty-one, making us the longest-running food magazine in town. We have remained steadfast in our founding principles: fiercely local, and inclusive, with a playful approach to the world of dining.

There have been countless individuals who have contributed to Bite over the years, including chefs, restaurateurs, writers, photographers, designers, distributors, and more. Sadly, some have passed on (RIP), but we’ve also welcomed brilliant new faces to our team. I am immensely grateful to everyone who has played a part.



We’re used to rolling up our sleeves and giving it our all with each issue, but twenty-one years is quite the achievement, and it’s time to pause, take a bow, and, of course, raise a glass.

Food trends have come and gone over the years, and popular restaurants have opened and closed in response to these ever-changing fads and economic headwinds. Bite has witnessed it all: credit crunches, recessions, and even pandemics.

Throughout our existence, this little mag is proud to have worked alongside and supported some of the city’s finest establishments. Jean-Michel Gauffre, former patron turned consultant of La Garrigue restaurant said this about us “Small is beautiful,” and “Size doesn’t matter”; how true that is when it comes to Bite. In the past twenty-one years, I’ve seen glossier, bigger, shinier publications come and go, but Bite delivers the goods. It informs, advises, and educates, and I hope it continues to do so for the next twenty-one years.” Thanks, J-M, and team!

We will continue to celebrate Edinburgh’s vibrant food scene throughout 2024 with a series of unique articles and events, including an exclusive birthday bash. Stay tuned for more details!

Love from, Mrs Bite and the team

Bite invites you to share your memories of Edinburgh’s food scene over the years. Email Bite at bitepublishing@gmail.com. Tag Bite on Instagram: @bite_mag using #21 🍷 bites. Or on Facebook: @bitemagazineedinburgh

Salt 'n' Sauce

A sprinkle of what is happening on the eating and drinking scene

5

Bite



Congratulations to **Divino Enoteca** for winning three Scottish Italian Awards at the tailend of 2023. The triple winner received accolades for 'Scotland's Best Wine Selection', 'Scotland's Best Pasta Chef', and 'Scotland's Best Chef', alongside a 'Highly Recommended' commendation for Best Restaurant in the East. A triple win in the Scottish Italian Awards.



Avery by chef Milton Avery formerly based in San Francisco opened on the former site of The Stockbridge Restaurant. It operates a membership system for dining and the website states that joining grants access to priority reservations and special events and a glass of Champagne or sake on arrival. Membership costs £300. Dinner is from £149.



Scottish beer chain **BrewDog** has applied to open a pub in Waverley Station's central booking and waiting hall. The plans, replacing the current 'Beer House' bar, include an LED sign that reads: 'PRAY FOR DELAY'. Find the plans on the council planning portal.



The Radford family came up with a new concept in the restaurant Timberyard after closing previous restaurants Atrium and Blue in 2011. Timberyard was an early adopter of a new style of laid-back, hip eating with a focus on local, homegrown, and foraged ingredients using methods such as fermentation and pickling. The family has now opened **Montrose** in the Abbeyhill area which has a wine bar on the ground floor and an intimate dining space upstairs. 1 Montrose Terrace.

Howlin Hound and **Don Gatto's Speakeasy** have opened at the bottom of Broughton Street on a site that has hosted many venues in the past. The menu serves traditional pork hotdogs but also those made from exotic meat such as zebra, ostrich, and wagyu.



Paz Taqueria - is the new Mexican venture from Stuart McCluskey who brought Edinburgh venues including Los Cardos, Devil's Advocate, and Bon Vivant. Walk-ins only. 64 Thistle St.

PAZ
- TAQUERIA -

Aurora the much-loved destination restaurant at Great Junction Street in Leith has closed its doors. Owner Kamil Wittek is moving to Italy.





Six Company - Nico Simeone's ever-expanding empire has added three Glasgow venues to its portfolio. Chief executive and founder Nico Simeone confirmed a three million pound investment into the city's restaurant scene with a new flagship restaurant in the Merchant City. Six by Nico Merchant City will open on January 15th, 2024 at 64 Albion St, Glasgow. In addition, there will be Sole Club in Finnieston, which will pay homage to the original idea that launched the Six by Nico journey - 'The Chippie' - as well as Somewhere by Nico - an innovative cocktail bar that aims to combine multisensory mixology and storytelling.



Glenmorangie Highland single malt Scotch whisky has revealed a uniquely fruity and floral whisky – its first ever finished in French Calvados casks. Glenmorangie Calvados Cask Finish is the fifth release in the Distillery's Barrel Select Release series of small-batch single malts, which explores

the flavours that arise from different cask finishes. Entwining scents of jasmine with baked apples and pears, this rare 12-year-old bottling offers new mellow depths to Glenmorangie's signature fruity tones.



Scottish chef Sue Lawrence welcomed the addition of **La Cime** to the Newhaven Road on X formerly Twitter. It's a cafe selling charcuterie, savouries, and homebakes and is at 210b Newhaven Road.

The first menu by **Six by Nico** for 2024 is inspired by the captivating magic of the funfair. The team will be cooking dishes such as Hook a Duck, Spinning Teacups, Win-a-Goldfish, and Toffee Apple. The six-course costs £39 without wine and runs until February 25.





Locavore - the ethical supermarket that opened in Dalry a couple of years ago has had to close its doors due to a lack of business. **Union of Genius** the soup cafe in Forrest Road is also up for sale and Bross Bagels in Stockbridge. Union of Genius commented that after rent rises alongside food, energy and cost of living pressures "there was nothing left".

Non domestic rates relief alongside a reduction in VAT are urgent measures needed to support hospitality but the message appears to be falling on deaf ears.

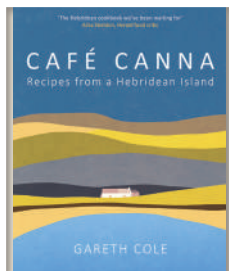


Antonietta the colourful Italian restaurant on Leith Walk that was part of the Crolla stable (Vittoria's, Berties) has closed.

- **BeeHype**, an independent Scottish honey brand,
- has forged a new partnership with **Greencity**
- **Wholefoods**, a local Glasgow-based food and drinks distributor that
- helps local independent businesses supply the most
- exciting ethical brands while aiming to minimise their environmental impact and carbon footprint.



Congratulations to **Lyla**, Stuart Ralston's latest restaurant (Aizle, Noto, Tipi) which has been added to the inspector's list under the category of new restaurant. Lyla is at 3 Royal Terrance, the former spot of 21212, and has a focus on fish and seafood. The 10-course tasting menu is served Wednesday to Saturday evening from 7 pm. It is priced at £165 per head.



The publisher Birlinn has two new cookbooks coming out this spring—*Café Canna* by Gareth Cole and *Kith* by 2022 MasterChef Finalist Sarah Rankin. ***Café Canna: Recipes from a Hebridean Island*** is a magnificent celebration of one of Britain's remotest restaurants and the close-knit island community which is its lifeblood. The recipes highlight the enormous range of dishes produced locally. The recipes for starters, main courses, puddings, accompaniments, and baking are rich and varied and exquisitely captured in stunning photographs.



Buck & Birch is running birch tapping events this March. Your guide Rupert will relate tales of the tree including its history, folklore, and culinary uses. You will also learn first-hand how to harvest birch sap and find out why B&B cherish this magical ingredient. There will also be tasty nibbles and 'sippable' treats. The event will take place in Gifford Community Woodlands, and you can book online.

Kith: Scottish Seasonal Food for Family and Friends is a collection of practical, seasonal dishes mixing the traditional and the contemporary, and celebrating the extraordinary versatility of Scotland's larder in a hundred recipes. It also includes a section of drinks and canapes and a section named 'firm foundations' which helps to arm the home cook with a repertoire of sauces, stocks, pastry, bread and pasta, and butters and creams. The book includes beautiful colour photographs and is organised into four comprehensive seasonal sections.



Review: **Bistro Du Vin** *French classics*

Ahead of Valentine's Day Mrs Bite thought she would scope out a suitable recommendation, and the classic French Bistro du Vin fits the bill.

I invite my (half-French) friend Simone and her response after our meal was "a proper French bistro."

The bistro is part of the Hotel du Vin and Malmaison family. The former was founded in 1994 by Gerard Basset and Robin Hutson and the name referred to Basset's credentials as a sommelier. Malmaison was formed by Scots hotel entrepreneur Ken McCulloch. Despite being sold on a couple of times to larger companies the chain retains a boutique feel and unique character. Every aspect of the business feels bespoke and polished, be it the fixtures and fittings or customer service.

The bistro exudes a casual atmosphere, offering a menu featuring French classics. Think Steak Tartare and Beef Cheek Bourguignon, Pot au Chocolate, and Crème Brûlée. Patrons can select from a variety of menus, such as the tasting menu with wine pairings, Prix Fixe, and Afternoon Tea, or take advantage of the Chateaubriand with a bottle of Malbec deal which would be perfect for a Valentine's treat.

During our January visit, Simone and I are mindful of our calorie intake, and we appreciate the convenience of having the calorie count displayed alongside each dish on the A La Carte menu. I indulge in the Coquilles à la Lyonnaise. scallops with pancetta elegantly presented in their shells, while Simone savours deliciously creamy Sautéed Mushrooms on Sourdough.

For the main course, I relish the whole roast Sea Bream, accompanied by the classic French

side of Haricots Vert, served on a bed of tender fennel, lemon, and olives. Meanwhile, Simone has delicate and fresh Trout Grenoblaise, complemented by brioche croutons, fine beans, lemon, capers, and beurre noisette. She appreciates the sauce's light touch that enhances the fish's natural flavor as opposed to overwhelming it.

Desserts captivate our palates in a manner only achievable by the French. My caramelized Basque cheesecake, with its delightful unctuous texture, is served alongside half a poached pear, a drunken fig, and an apricot, creating a truly sublime experience. Simone indulges in





Sides of Haricot Verts and Salade



Cognilles A Lyonnaise

Black Forest Chocolate Mousse, accompanied by Griottine Cherries and a Black Cherry Coulis, and praises its full-on cacao-y decadence.

Wine is in Bistro du Vin's DNA and the list is described as "passionate, but not pretentious; excited, but not elitist". Simone and I choose a glass of Champagne each but all regions are represented and there are plenty of menu items for ideal old-school food and wine pairings; fish with Muscadet, Bordeaux with cheese, and Goat's Cheese with Provence Rosé.

Bistro du Vin is a haven in the old town comprising outdoor seating with a heated area, a whisky lounge, private tasting spaces for food and wine, and the bistro so it's ideal for any occasion, not just Valentine's Day. (S. Wilson)

Bistro Du Vin - at Hotel Du Vin.
11 Bristo Place, Edinburgh EH1 1EZ
01312851479



Roasted Whole Seabream



Black Forest Chocolate Mousse

Review: Harajuku

Japanese Street Food

Harajuku Kitchen, the beloved corner restaurant on the border of Tollcross and Bruntsfield, has now joined the exciting lineup of Edinburgh Street Food. Since its opening in 2013, Harajuku Kitchen has been delighting diners with its unique fusion of Japanese family recipes and Scottish produce, earning it several prestigious awards, including an AA rosette.

The addition of Harajuku Kitchen to the street food scene brings a refreshing twist. While sushi rolls, poke bowls, and salad bowls seamlessly fit into the street food concept, what sets them apart is their inherently healthy nature. Finally, a welcome change from the usual bread-based, on-the-go meal options!

Excited to experience this culinary fusion, I meet my friend Vivian at the market. She's new to the scene and is instantly captivated by the vibrant, casual, and friendly atmosphere. We grab some water from the bar next to Harajuku (a handy feature), place our food order, and settle down at one of the communal wooden tables.

Our choices include a Salmon Salad Bowl and a Poke Bowl with Tuna and Salmon. The menu also features tempting options like miso soup, seaweed salad,

rice bowls, noodles, and sushi burritos. As we indulge in our veggie-packed bowls and essential fatty acids, we can't help but feel virtuous. Who knew healthy food could taste this good?

Viv's Salad Bowl boasts a delightful mix of cabbage, salmon, tomatoes, cucumber, lettuce, and carrots. My Poke Bowl is a medley of sushi rice, lettuce, carrot, cucumber, avocado, tomato, sesame, and spring onions. Of course, we generously drizzle our creations with teriyaki sauce and kimchi mayo for an extra burst of flavor.

One of the joys of street food is its sociable nature, and we strike up a conversation with our friendly servers, Robyn and Callum. Callum, a self-proclaimed sushi guru, shares his passion for the craft, having previously worked at Yo Sushi during its heyday under founder Simon Woodruff.

With its delectable offerings, Harajuku Kitchen just might become my go-to spot for a quick and satisfying bite. If you're in Edinburgh, make sure to visit Edinburgh Street Food on Leith Street. They're open seven days a week from midday until late, serving food until 9pm (or 10:30pm on Fridays and Saturdays). During August and December, they even extend their food service until 11pm. So, don't miss out on this culinary gem! (S. Wilson)

**Harajuku at Edinburgh Street Food,
Omni Centre, Leith Street, EH1 3AU**

**Harajuku Kitchen - 10 Gillespie Place,
Bruntsfield, Edinburgh
EH10 4HS - 0131 285 8182**





The Social Bitches Review:

Sunday Roast, Jazz & Day Drinking at Le Petit Beefbar



Eyes like pinholes and praying for death, the Social Bitches are suffering a typical Sunday hangover. But saving us from this insidious beast: the promise of

Black Angus beef, live jazz, and even more to drink. Which is how we're now fabulously dressed, and perusing the cocktail menu of super stylish Le Petit Beefbar.

In desperate need of hydration, we soon have a Rosemary Mimosa in hand and a cheeky Riesling en route. We're also very much enjoying the restaurant's Georgian grandeur, along with a sexy saxophone solo, and the attention of Alistair our gorgeous chef de rang. Our next stop: absolute gluttony, kicking off with a series of sharing plates.

Beautifully crisp Karaage Fried Chicken with Cinzano marinade and spicy mayo, followed by Petite Kebab, boasting Wagyu & Angus beef succulent beyond belief. But best in the show: Signature Bao Buns, combining jasmine-infused short rib and Kobe crisp with a delicate sweet & sour sauce.

Currently, it's dribbling down our chins, which we imagine in slow motion and accompanied by that sexy sax. But this culinary orgasm we've been longing for also demonstrates what Beefbar's all about: sharing dishes with friends, experiencing many flavours, and drinking as much wine as humanly possible.

Okay, so we made the last part up, but it does segue us rather nicely into a bottle of Pinot Noir and the carnivorous main event: a wonderfully large platter, containing both the Slow-roasted Black Angus Beef Striploin, and Roast Free-Range Chicken (there's plant-based too FYI) served with all the trimmings and bone marrow gravy.

From the expertly seasoned, oh-so-crispy skin of the chicken, to tender beef a perfect shade of pink: every ingredient has had the chef's intimate attention. The veg too is particularly lush, with deliciously sweet honey-glazed carrots, and Wagyu beef dripping roast potatoes that strike a flawless balance between crunch and creaminess.

We couldn't eat another bite, we say unconvincingly, as we order yet more wine, and then dive into the intensely rich Chocolate Soufflé with ginger ice cream. It's made even more decadent when paired with the lavish Gelato Mantecato Al Minuto: a playful smorgasbord of gelato, sauces, nougat & honeycomb.

Hangover now officially cured, we're thinking not only is this one of the city's best Sunday lunches, but we could perhaps manage a teensy tawny port or three.

Bon appétit Bitches! (The SBs Derek & Isaac)

**Le Petit Beefbar, 19 - 21 George Street,
Edinburgh EH2 2PB - 0131 225 1251**

**Opening hours: Restaurant Monday -
Friday 5-9:30pm, Saturday & Sunday
12:30-9:30pm / Bar Lunch Monday - Friday
12:30-3:30pm**

Sunday Roast - Free Range Chicken vs the Black Angus Beef



Petite Kebab - aka mini Weyu and Angus Beef Shawarmas



Signature Bao Buns - an absolute must!



Review: **Yamato***Embracing Simplicity and Exquisite**Japanese Cuisine*

Located in the vibrant Tollcross neighborhood of Edinburgh, Yamato is a Japanese restaurant that exudes elegance and charm. As the sister restaurant to the renowned Kanpai, and with the same owners who brought us the beloved Sushiya, Yamato carries a prestigious reputation that sets high expectations.

True to its name, which represents the ancient name for Japan, Yamato embraces the philosophy of “simplicity first” in both its food and decor. The interior features delicate origami-like lights, wooden screens, matting, and a soothing palette of neutral tones.

The restaurant’s glass counter proudly displays a tantalizing array of fresh seafood, including salmon, tuna, octopus, sea urchins, and hand-dived scallops. These ingredients are skillfully incorporated into some of their signature dishes, showcasing the culinary expertise of the chefs.

With an extensive menu to choose from, my friend Liz and I opt for the Grilled Aubergine in Sweet Miso, Snow Crab Vulcan, Tempura Scallops, Seared Tuna, and Wagyu Rolls. Each dish is a masterpiece in its own right.

The Snow Crab, fresh as virgin snow, is delicately placed on a bed of pickled red onions. The Grilled Aubergine stands out with its addictive sweet and umami flavor and melt-in-your-mouth texture. The Tempura Scallops are divine, with a light and crispy batter that allows the natural sweetness of the scallops to shine. The Wagyu Rolls, filled with diced wagyu for that rich fatty flavour, are a testament to the skill required to create such seemingly simple yet extraordinary dishes.

Inspired by our initial culinary exploration, we decide to venture further into the menu. Our attention is drawn to Beef Hobayaki, a traditional Japanese dish originating from the Gifu prefecture. The name itself refers to the unique method of grilling beef on a dried hoba leaf from the Honoki Tree. The result is a tantalizing smoky essence that enhances the flavour of the dish. The slices of sirloin are expertly caramelized on the edges, creating a perfect balance between tenderness and juiciness.

As we glance at the back bar, we are captivated by the rows of sake bottles, a sight that beckons us to indulge. Knowing that premium sake falls into three main categories—junmai, ginjo, and daiginjo—we opt for the Daishichi Kimoto Junmai, served warm in a beautiful pottery carafe. With its rich and complex flavour profile, this sake delights our palates and complements the textures and nuances of the food.

In summary, Yamato is more than just a restaurant. It is a culinary haven that encapsulates the essence of Japanese cuisine with its dedication to simplicity and attention to detail. As we leave the bustling restaurant on a cold Sunday evening, we can’t help but acknowledge the special allure that Yamato possesses. (S. Wilson)

**Yamato - Lochrin Terrace, Edinburgh,
EH3 9QJ - 0131 466 5964**

**Open for Dinner Tuesday - Thursday
17:00 - 22:30pm, Friday - Saturday 17:00 -
23:00pm, Sunday 17:00 - 22:00pm. Open for
Lunch Friday - Sunday 12:00 - 14:30pm.**



Black Dragon Roll



Lotus Root Tempura



Bluefin Tuna Sashimi



Yamato Sashimi Set



YAMATO

JAPANESE
DINING

大和

The Frugal Foodie

Café Andamiro - Edinburgh's Best BYOB

Alcohol can often be the largest expense when going out to eat, so going teetotal is a great way to save money in restaurants. However, if you've just hauled your way through Dry January, or like me, feel that a drink or two is a big part of the experience of dining out, then BYOB is the next best thing for a frugal foodie.

A surprising amount of restaurants offer this option. Turkish, Asian, and Indian restaurants are most likely to have BYOB, but not exclusively, and some of Edinburgh's most loved eateries allow you to bring your own booze. Tuk Tuk's Indian restaurants in Tollcross and Drummond Street let you bring beer and wine, with a 'recycling fee' of £1.50 per person, and Elm Row's popular Turkish restaurant Pera charges £4.50 corkage for wine or £1.50 for beer.

If you're not a fan of spice, Eden's Kitchen on Broughton Street allows BYOB from Tuesday to Thursday, with corkage charges of £4.50 for wine and £1.50 for beer. Meanwhile, Edinburgh institution Howie's also lets you bring your own wine or champagne to its restaurants from Sunday to Thursday, but with the highest fee of £6.00 or £7.00 respectively.

My favourite BYOB restaurant in Edinburgh has to be Café Andamiro, an informal Korean/

Japanese on Buccleuch Street. While it has long been loved by those in the know, it recently secured national attention by being the only restaurant outside London to be nominated for Best Korean Restaurant at the Asian Restaurant and Takeaway Awards (ARTA) 2023.

As well as the savings from BYOB (£2 per person), the food is really good value. They offer a range of Korean and Japanese dishes, including Jjigae (Korean stew), Donburi (Japanese rice bowls), Korean staples Bulgogi and Bokkeum, along with Katsu and Ramen. Even though all these options look delicious, I often end up ordering the same things because they are exceptional: spicy, sticky Korean Fried Chicken, followed by a sizzling and comforting bowl of Bibimbap.

If you haven't brought your own drinks, they offer a range of fruit juices and a variety of teas, including Green, Sakura, Flowering, Rose, Yuzu, Brown rice, Burdock, Goji, Ginger, Corn or Gyeongmyeonja, along with Matcha Lattes.

The staff are always very friendly and welcoming, though it is a very small restaurant, so booking is advisable. (D. Spencer)

Café Andamiro, 113 Buccleuch Street, EH8 9NG - 0131 667 0048



Fresh baked macarons and Tea



Korean Fried Chicken



Tofu Donburi



Bibimbap



Strawberry Kiwi Matcha Cake



Review: **Dynamic Earth Café**

A Perfect Pit Stop in Edinburgh

The Dynamic Earth café is located in the five-star Visitor Scotland venue below the extinct volcano Arthur's Seat and next to Holyrood Park. While it caters to conferences, school trips, and events, it also serves as an excellent pit stop for visitors taking advantage of the natural playground. I've heard that the Saturday Park Run crew often stops by for post-run bacon rolls—they deserve it!

The café is spacious and offers outdoor seating made from recycled plastic, which is convenient for cyclists. The menu reflects a focus on education and sustainability, with a preference for local suppliers to reduce food miles. As the website states, "As a charity with a sustainable mission, we work with a

variety of local suppliers to ensure that you receive the best of what Scotland has to offer."

Throughout the day, the café offers a variety of options, including soup, sandwiches, hot food, hot drinks, and cakes. All dietary requirements are noted, so there are plenty of healthy choices available. The prices are extremely competitive, and the salads and bean chilies won't undo all the hard work of walking up the seat or around the park! And if you need a sugar hit, the cakes and traybakes from the highland bakery Cobbs are world-class.

The café also offers an extensive range of options for kids. In addition to chips, beans, and hot dogs, there is a 'Rocket Fuel' bag, a secretly sugar-free slushy machine, and edible straws in a variety of flavours.



The foyer by Claire Gibbs

To promote environmental sustainability, the café uses Vegware packaging, which is made from renewable plant-based materials. This packaging is designed for industrial composting, ensuring that waste is properly disposed of. It's a closed-loop recycling system that Greta would approve of, and your kids will appreciate the café's environmental credentials.

So why not take the opportunity to explore what Edinburgh has to offer? You can have an adventure at Dynamic Earth, learn about space and the oceans, or even get the chance to touch an iceberg. Alternatively, you can enjoy a healthy walk in the park, with the added incentive of a visit to the Dynamic Earth Café. (S. Wilson)

**Dynamic Earth Café - Holyrood Rd,
Edinburgh EH8 8AS - 0131 550 7800**



Traybakes from Cobbs



Family Food by Claire Gibb

Review: **Pizza Geeks** *Easter Road*

Did you hear about the Pizza Geeks pop-up at 126 Easter Road? It was running until the end of January 2024, but don't worry, it's just temporarily closing down to install a log-fired pizza oven. Trust me, it's worth adding this place to your list of must-visit spots once it reopens!

This is their third location, and it's the biggest one yet. Pizza Geeks specializes in Neapolitan-style sourdough pizzas that are out of this world. But that's not all - they also have this awesome initiative called "Pizza for the People" where they've already given over 37,500 pizzas to people in need. How amazing is that?

Now, let's talk about their dough. It's made with zero/zero flour and ferments for a whopping 72 hours. Talk about dedication! Once the dough is ready, they add the

classic tomato and cheese to make the mouthwatering "pizza Napolitana". But here's where the fun begins - they get super creative with their toppings. I had a pizza with chorizo, black pudding, chilli, and honey. Can you imagine a happier Spaniard? It was sweet, savoury, spicy, and just downright delicious!

The venue itself is pretty awesome too. It's a spacious place with high tables by the windows and a wide dining room. Even though the tables are laid separately, it still feels like a communal pizzeria. And guess what? They have a back room with different arcades where you can play games while enjoying a pint of Pilot and chowing down on your pizza. Talk about a blast from the past!

The gaming arcade is a total throwback to the 1980s. You'll find everything from 8-bit graphics to Blockbuster vibes, and they even pay homage to iconic 80s-inspired shows like *Stranger Things*. The space is brought to life by the talented graffiti artist Francis Carly from Artisan Artworks, and Solas Neon has contributed some amazing neon installations throughout. It's like stepping into a whole new world!

So, if you're looking for a fun place to hang out with your friends and family, keep your eyes peeled for the reopening of Pizza Geeks at 126 Easter Road in Edinburgh. Trust me, you won't want to miss it! (M. Crunia)



Pizza Geeks - 126 Easter Road, Edinburgh
126 Easter Rd, Edinburgh EH7 5RJ
0131 202 9306
Eat-in, takeaway and delivery.
Open Sunday-Thursday 12-9pm,
Friday-Saturday 12-9:30pm





Sip Better #3

with Miguel Grunia

aka the Atlantic Sommelier

from Fion Wines

Bite Magazine is celebrating and, although I am a relatively new contributor I would like to

join the celebrations; twenty-one years is quite an achievement.

I have been a consumer of Bite since I arrived in Edinburgh in 2012. I enjoyed reading the magazine because it gives voice to locals, with honest reviews that are not commodified. So I'm proud now to be part of this family following Mrs Bite's philosophy of providing readers with bite-sized info to help navigate the hospitality scene.

Edinburgh is much more interesting gastronomically speaking than twenty-one years ago. Although some iconic restaurants have gone, we have also gained new ones and the industry has been steered by young, highly trained chefs who have brought new concepts, personal menus, and added value to the Scottish Larder.

However, I feel that food and wine have not always progressed hand in hand. As a sommelier, I like to develop wine lists independently and work with as many suppliers as possible. This gives me a big palette to pick from so that I can create a list filled with personality and interest.

A wine list needs to have an identity, matching the ethos of a venue rather than prostituting it entirely to just one or two suppliers who are going to shape it according to their own agenda.

If you take out of the equation some of the fine dining venues and indie wine bars where you can drink spectacularly thanks to the superb somms responsible for their wine lists, many restaurants whilst increasing their focus on sustainability and ethical sourcing for the food menu disregard the very same values when it comes to the wine list.

Even the Michelin Guide states:

"Restaurants that are serious about their food tend to also ensure they have an interesting wine list to complement it, so that element usually takes care of itself."

Not so. You may well find heavily industrialised and mass-produced wines on many of those wine lists.

So what can we do in 2024?

- Restaurateurs who lazily rely on a wine merchant or two to build up their entire winelist can take back some power and invest in a properly mentored sommelier.
- Sommeliers shouldn't forget the educational duty they have toward guests, instead of surrendering their wine lists to nonchalance.
- Customers can make more ethical decisions such as choosing and asking for wines made by small producers. I believe in the power that you, as a customer, can have to engine a change within the whole industry by demanding quality over quantity.

So my commitment for 2024 is to use Sip Better to encourage you as customers to be curious. Ask wine staff questions about how they compile their lists and the ethos behind them.

This is a first step towards 'sipping better' this year. (M. Crunia)

Miguel Crunia is a partner in Fion Wines and was voted fourteenth in Harper's Top Sommeliers list. He specializes in minimum intervention wines, particularly Atlantic wines from his native Galicia.

@miguelcrunia

@fionedinburgh



Review: **SushiSamba** *At the W Hotel, Edinburgh*

The phrase 'fusion cooking' often conjures up images of heavy-handed marriages such as Sichuan Burritos or Haggis Ramen. This shouldn't be further from the truth at SushiSamba, which eschews the description - instead describing its menu as a '[robust] blend' and a bringing together of 'culinary inspirations'; as the product of 'a tri-cultural coalition' born of early 20th century migration from Japan to the coffee plantations of South America.

Whatever you call it, SushiSamba deftly melds ingredients, flavours, and techniques from three distinct cultures - Japanese, Brazilian, and Peruvian. At first glance, this combination appears incongruous - discordant, even - but in reality, the resulting menu couldn't be more harmonious.

Fresh crisp aperitivos - intense blackened Padron Peppers and Green Bean Tempura with truffle aioli - and a fantastic alcohol-free Saffron-Shiso Caipirinha wake up our palates and whet our appetites for the feast to come. These are snacks as they should be!

Next, the umami appears in the form of sumptuous Wagyu Beef Gyoza and Peruvian Black Cod Skewers (anticuchos) slathered with miso and charred to perfection over

a Japanese robata grill. The latter is served with Peruvian corn - a Marmite option (we love it), which is far larger and chewier than the sweetcorn we're used to.

Salt and Pepper Squid provides deep-fried crunch and pleasantly stinging spice in the form of shichimi before everything is cooled and refreshed by the sharp tang and sea-salty freshness of a vibrant Tuna Pomegranate Ceviche.

Not one to miss out on an eponymous dish, we order Sushi and devour perfectly seasoned Snow Crab California Rolls - bringing the savoury course to a satisfying conclusion.

As the desert arrives, I realise how ready I am for something sweet. Rarely, I am overly enthused by pudding, but the Banana Chocolate Cake is a real thing of wonder and steals the show for me, whilst the pillowy Sata andagi (Japanese doughnuts) come filled with dulce de leche and surrounded by glistening jewels of sharp red berry coulis and citron ice cream.

With three cuisines and culinary cultures to choose from, this is a menu which could easily become bloated in an effort to squeeze everything in. Instead, SushiSamba strikes a masterful balance of flavours, textures, and influences - delivering an inventive and exciting menu. All this would be more than enough on its own but served up with panoramic city views from the 10th floor of Edinburgh's W Hotel, SushiSamba should be high on your list of culinary destinations for special occasions. (R. Sutherland)



SushiSamba - James Craig Walk, Edinburgh EH1 3AD



Tuna Pomogranate Ceviche



Bannan Chocolate Cake



Taste of Santha



Stylish dining

Review: **An Cala Ciuin** *A celebration of*

Scottish cuisine

An Cala Ciuin, situated at The Mishnish Hotel on the vibrant main street in Tobermory, offers a captivating tasting menu curated by chef Ross Caithness. One of the standout dishes is the Crystal Bread, which delicately dissolves in a whimsical puff, leaving behind a burst of fresh crab and sea herbs. This unique 'snack' sets the stage for an unforgettable dining experience.

We have informed our host Jamie that it may be necessary to share some of the courses, as tasting menus can be quite filling. Nevertheless, the multiple starter dishes on this 9-course meal are remarkably light and delicate, leading us to conclude that we can handle the entire experience without any issues.

The first-floor dining room provides a tasteful and serene setting, offering beautiful harbour views and incorporating nautical touches. The restaurant's name, which means "port" or "haven" in Gaelic, perfectly captures the ambiance.

Our crab dish's exceptional freshness is matched by tender Langoustines in a tomato consommé with a magical tomato flavor. The culinary journey continues with a Scallop caramelized in pig fat, enhanced by sweet orange and butternut squash.

Transitioning to Mediterranean flavors, we enjoy white Cod and Squid on a soil of black olive tapenade. The briny taste of the olives cleverly complements the fish. It's worth noting that the Italian influence in this dish likely stems from Ross's experience cooking in Italy.

Chef has also previously worked for Martin Wishart and Tom Kitchen, and in our subsequent dishes he skilfully combines local Scottish produce with French techniques. The Glangorm Estate, located just a short drive away, provides Highland beef, Blackface lamb, and wild venison. Ross was enticed to Mull by the allure of the local larder and will change the menu to accommodate the best ingredients on offer.

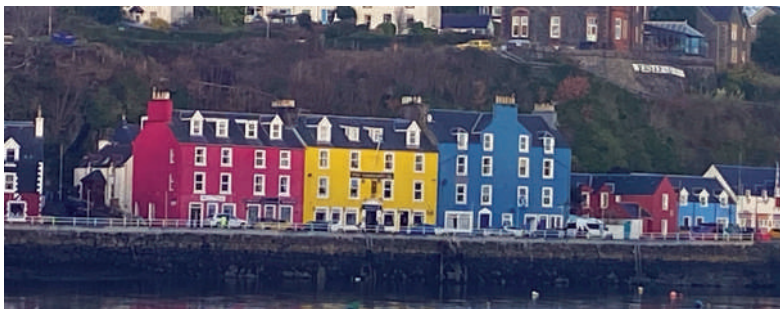
Roast Partridge is served with a confit leg, salsify, and truffle, while Wild Venison is accompanied by chanterelles and a Jerusalem artichoke stuffed with lemon and crumbs. These dishes showcase seasonal cooking at its finest, and each is served with a delightful jug of jus, ensuring that every bit of produce is utilized.

To cleanse the palate, comes Ledaig, the local whisky, in the form of a deconstructed Whisky sour-themed sorbet. For a truly indulgent finale, Millefeuille with milk chocolate, hazelnuts, and popcorn ice cream, which we share and savour.

When we visit Jamie and Ross are preparing for the upcoming season, working together to showcase and present the best of Scottish food. They are deeply passionate about promoting Scotland's natural larder, despite the challenges that everyone in hospitality faces. If you have the opportunity to visit Mull, we highly recommend a visit to An Cala Ciuin, where culinary expertise meets the very best Scottish produce in a Hebridean island setting. (S. Wilson)

**Mishnish Hotel, Tobermory, PA75 6NU -
01680 309106, Wednesday - Saturday
12pm - 2:30pm, 5:30pm - 10pm**

The Mishnish is the yellow building



Langoustine Tomato Consomme



Millefeuille

Extra helpings

We also ate at The Mishnish bar which serves excellent and cheap homemade pub grub and pizza. Haggis and goat's cheese pizza had a thin crispy base and Steak Pie was filled with Glengorm estate beef and served with a pile of mash and fresh broccoli and cabbage.

Look out for Tyson the extremely handsome nomadic cat. You will find him prowling the street or even nosing around the bar.

We found Tobermory to be a very friendly community not least the staff at The Mishnish.

The owners of this iconic building are Les and Meg McLeod and there have only been two sets of owners in 160 years.



Tasting Menu

Review: **Dewar's** 12-year-old blended whisky

30

Bite

Dewar's, the world's most awarded Blended Scotch Whisky, launched its new 12-year-old Blended Scotch Whisky last month. This revamped whisky is double-aged in hand-selected, first-fill Bourbon casks, creating a perfect balance of complexity, flavour, and smoothness.

Keeping true to Dewar's signature style of floral, honeyed Highland whisky, the 12-year-old edition boasts amplified spice and rich fruit notes, finishing off with a delightful combination of vanilla, butterscotch, and a subtle hint of smoke. And the best part? It's priced at just £31!

To showcase the remarkable depth of the 12-Year-Old, Dewar's teamed up with Ollie Sagerstrom Blom, a talented bartender from Satan's Whiskers in Bethnal Green, which was crowned the UK's best cocktail bar in the Top 50 Cocktail Bars awards.

Together, they've created a delicious cocktail called "The Ancestor." This sweet and spiced Highball is specially crafted to complement the dried fruit and spiced flavours of Dewar's 12-year-old.



Ollie Sagerstrom Blom



Imagine warm ginger, sweet pear, and maple syrup, balanced by a touch of lemon and zest from an orange twist. Sounds amazing, right?

If you're feeling adventurous, you can whip up your own simplified version at home. Just grab a Highball glass and mix 40ml of Dewar's 12-Year-old Blended Scotch Whisky, 10ml of pear liqueur, 15ml of Stones Ginger Wine®, 15ml of maple syrup, 5ml of lemon juice, and top it off with some soda water. Don't forget to garnish with an orange twist for that extra touch of elegance.

So, whether you're in the mood to sip on a perfectly aged Scotch whisky or create a delightful cocktail, Dewar's 12-Year-old is here to make your holiday season even more memorable. *Slainte!* (S. Wilson)



Whisky Chat from Tippy Midgie

Congratulations to Bite magazine on its 21st anniversary. Let's take this as a jump-off point for some 21-year-old whiskies. The amount of aged whiskies has increased significantly in the last two to three years but which is the best value?

Coming in at just over £100 is perhaps one of the best for its price point: Benriach 21-year-old. The Speyside distillery is a firm favourite along with Benromach. Sliding up the scale slightly at £130 ish is Glen Moray and then as we increase just a tad to £145 you can find yourself sipping on a Tobermory or perhaps a Deanston (both are owned by the same company point.)

Now let's go up the whisky ladder to Balvenie, Loch Lomond, and Glengoyne. These 21-year-olds are all priced at about £200 but we aren't finished. Fasten your seatbelts for the grand finale of Ardbeg which will set you back around £600 as will Dalmore 21 and then perhaps the most eye-watering of them all The Macallan 21-year-old fine oak at around £2000 a bottle!

So let's celebrate in style, raise a glass, and crack open The Macallan for all the hard work Bite magazine, Sharon, and the many, many amazing people involved in this Edinburgh Institution for guiding, recommending, and promoting hospitality over the years. Slainte!

Do I personally think 21-year-old whiskies should be over £200? No, I can't say I do. However, market forces come into play and 21 years ago there wasn't the anticipated demand for our glorious liquid as there is now. So globally we will see a scarcity of 21, 25, and 30-year-old whisky for a while and this will push the price outwith the budget of the common whisky drinker which is a real shame.

At Tippy we are looking forward to enjoying the colder months snuggled up with our favourite peated whiskies, so lots of Islay and Skye drams. The Lagavulin Special Release finished in a tequila cask is a very dynamic dram; fruity, smoky, and incredibly rich albeit with a very clean finish. This is a wee belter perfect for colder nights and a bit different from the standard phenolic peaty style.

Expect a few tweaks at Tippy Midgie, with new elements added to our Drinks List, as well as additional opening days and a few other surprises too, it's going to be an interesting few months! (C. Hinds)

**Colin Hinds runs Tippy Midgie -
Whisky & Gin Drinkery 67 St Leonards
Hill, Edinburgh, EH8 9SB
WHISKY BAR OF THE YEAR
WHISKY GURU OF THE YEAR
www.tipsymidgie.com**

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Off the Trolley:

The Spence launches Afternoon Tea

**for a limited time*

The Spence, Gleneagles Townhouse's renowned restaurant in Edinburgh, has launched an afternoon tea which will run until 30th April and is now being served in The Spence's elegant dining room Monday - Friday from 2:30pm - 4:30pm.

The menu,, overseen by Head Pastry Chef Renato Blinder, showcases variations of The Spence's most beloved savoury dishes, past and present, alongside expertly crafted sweet treats using only the finest Scottish produce.

Complement your afternoon tea with Champagne or loose leaf teas. The menu features a Wild Mushroom Cappuccino with Cheese Straw; a Spiced Pumpkin Tart; and a West Coast Crab Crumpet with Crème Fraîche. Sweet options include a Bitter Chocolate and Apricot Gateau; Bailey's Choux Bun; and Lemon and Meringue Tart. Served with Townhouse Plain and Fruit Scones, Cornish Clotted Cream Glen & Co Strawberry, and Champagne Jam, diners have the option to begin the Edinburgh food experience with a glass of Veuve Cliques followed by a selection of loose-leaf teas and coffee.

Guests are welcome to continue to the afternoon sipping on drinks from The Spence's ample drink and cocktail menus created by Bar Manager, Stef Anderson. Winter favourites include a

Townhouse Bellini, blending orange blossom with vanilla, blood orange, and Crémant D'Alsace, or a Rusty Nail, made up of Johnnie Walker Black Label, X by Glenmorangie, Drambuie, Sweetdrum Escubac and orange bitters.

The Spence is situated in the heart of the city's old banking hall and perfectly combines timeless charm and contemporary style, honouring the building's heritage and listed status. With its glass dome ceilings, impressive central bar, and original architecture, this restaurant provides a truly exceptional setting for indulging in a leisurely afternoon. Conde Nast recently recognized The Spence as one of Scotland's most beautiful restaurants, further solidifying its reputation.

Afternoon tea is priced at £50 per person or £65 per person with Champagne.



Gleneagles Townhouse Afternoon Tea

What's in Season: It's a Bugs' Life

Well by now, dear readers, I'm sure you are well aware that Bite is celebrating its 21st birthday this year. As others have most probably covered various aspects, I'm going to try and devote WiS to the next food trends and what was happening in 2003. I'll try and cover all sorts of weird and wonderful stuff from around the globe including restaurants, books, people, and any other bizarre shite that flashes across my screen.

Now, without further ado, let's start with something a little bit out there (albeit not that new) – bugs! To be more precise, crickets, meal worms, grasshoppers, and darkling beetle larva; I can already see Mrs Bite going green around the gills.

As I'm writing this, I am also chowing down on a pistachio and grasshopper cake made by Nahla Mahmoud who runs the Insect Café. She and her buggy bakes can be found at the Grassmarket market every first and third Saturday of the month.

I think it will take some persuasion for folk to grasp the idea of using insects as food, but from my own experience (I have had meal worm pate before now and it tasted great) it doesn't cause me any problems. The insects that Nahla uses are farmed in the UK and are packed full of nutrients, protein, vitamins, and minerals. She mixes insect powder with ordinary flour, so her baking has more than just sugar and carbs, ergo I think that with the addition of these creepy-crawly ingredients, it could be more beneficial to health than without (I'm no expert, it's just mvho).



Insect Café at the Grassmarket Market

Can you taste them? No. Can you see bits of bug? No. Does it taste good? Yes. I'll leave you to debate whether you could get to grips with the idea of eating insects. As for me, it's a resounding yes!

So, what was happening in the food world back in 2003? My memory is a bit foggy, but I think toasted sourdough and smashed avocado was making headlines on breakfast and brunch menus. Noma opened its doors in Copenhagen; I wonder if they knew back then, that it would become the best restaurant in the world. Molecular Gastronomy was rearing its wanky-chefy head. The Moro Cookbook was published. Tesco started selling a cholesterol-lowering cheese made with milk that had the fat removed and replaced with vegetable oil (think I'd prefer to eat bugs, quite frankly). Pop-up restaurants had started to, well, 'pop-up. And our love (not me I hate the bloody things) for the cupcake continued to grow.

No recipe this issue but I'll try and do better next time!

Lea Harris aka @BakersBunny on Instagram



What Else is in my Basket

Goose, Grey squirrel, guinea fowl, hare, lamb, rabbit, roe deer, partridge, pheasant, wild duck, wood pigeon, clams, cockles, coley, crab, hake, halibut, lobster, mussels, oysters, sardines, sea bass, spoons, trout, wild salmon, winkles, beetroot, carrots, celeriac, chard, forced rhubarb, horseradish, Jerusalem artichoke, kale, kohlrabi, leeks, morels, parsnips, purple sprouting, salsify, spinach, spring greens, spring onions, swede, truffles, watercress, wild garlic, apples, blood oranges, pomegranate.



Listings

Restaurants

Brasseries & Bistros

Bistro Du Vin – Inside Hotel Du Vin. French-inspired classics such as Moules marinière, Chateaubriand, Crème Brûlée, Scallops Lyonnaise, and much more; all served in a cosy, laidback bistro setting. Open for breakfast, lunch, afternoon tea, dinner & Sunday brunch. Expert sommeliers have chosen the most quaffable wines from around the world to complement the great food. Enjoy an excellent range of whisky too in the 'whisky snug'. Outdoor terrace area. Simply kick back, relax, and enjoy! **11 Bristo Pl, Edinburgh EH1 1EZ - 0131 285 1479**

Dine – (above the Traverse Theatre), is a relaxed multi award brasserie-style dining and drinking venue in the heart of the city centre. The venue also features a smart cocktail and champagne lounge with classic and innovative drinks served with style. Executive Chef Stuart Muir, (formerly of Harvey Nichols, The Old Course Hotel, St. Andrews, and Michelin-starred), presents dining at its very best and is a passionate advocate of Scottish produce. There are à la carte and market menus every day.

Saltire Court (1st floor), 10 Cambridge St, Edinburgh EH1 2ED – 0131 218 1818
dineedinburgh.co.uk | restaurant@dine.scot

Dine Murrayfield – is a neighbourhood sibling of Dine in the city centre. This restaurant is nestled by the Water of Leith within the vicinity of Murrayfield Stadium and is open every day for breakfast, brunch, lunch and dinner. Menus are designed by Executive Chef and Award-Winning Chef Stuart Muir and put Scottish produce firmly centre stage. Winner of 'Best Neighbourhood Restaurant 2021', the venue is smart, light and airy with a leafy outlook. **Dine Murrayfield Limited, 8 Murrayfield Place, Edinburgh, EH12 6AA - 0131 374 4800 - www.murrayfield.scot | restaurant@murrayfield.scot**

Dine Craiglockhart - nestled on the bank of the Union Canal, you will find this chic and polished fourth member of the Dine family of restaurants. Open daily from 8.30 am serving breakfasts, coffees, brunch and lunches, and evening meals. Be sure to check out the lunchtime and fixed menus serving Mon-Sat 12pm / 6 pm; Sun 1 pm – 6pm (roast included). **101B Colinton Road, Edinburgh, EH14 1AL – 0131 229 2929**
restaurant@craiglockhart.scot
www.craiglockhart.scot



Listings

The Tollhouse - This restaurant boasts a spectacular setting and perched above the Water of Leith in the Canonmills neighbourhood. Relax and watch the river flow from the upper-level dining room or sip a sundowner of your choice and the heated outdoor terrace. Bookings are required. **50 Brandon Terrace, Edinburgh EH3 5BX - 0131 224 2424 - www.tollhouse.scot / restaurant@tollhouse.scot**

French

L'escargot bleu – Provenance, sourcing and sustainability define the cooking style at 'bleu'. Sourcing from small-scale traditional producers and suppliers from the length and breadth of Scotland, chef patron Fred Berkmler also grows vegetables and herbs for his kitchen at Monkton Garden on the outskirts of Edinburgh. With wife Betty, they offer a warm and friendly welcome and a daily-changing, bistro-style menu. Fred is Catering Scotland's 'Chef of the Year' 2019 and 'bleu' was awarded Slow Food's Scottish Restaurant of the Year award in 2020.

56 Broughton Street – 0131 557 1600 – www.lescargotbleu.co.uk

La Garrigue – Regional French cuisine and terroir wines from the Languedoc/Roussillon with spectacular views over Calton Hill. This warm, relaxed bistro brings all the warmth of Provence to you on a plate. Multiple awards include Gordon Ramsay's Best French Restaurant 2010 and a Michelin AA Rosette. Expect the best Scottish produce presented in classic French dishes such as Soupe de Poissons, Canard, Les Coquilles Saint Jacques, Clafoutis, Lavender 37 Listings Crème Brûlée. **0131 557 3032 – 31 Jeffrey Street, Edinburgh – reservations@lagarrigue.co.uk visit www.lagarrigue.co.uk**

La P'tite Folie – Informal, bustling bistro with mixed clientele. Favourites include moules frites, steak frites, beef bourguignon, duck etc. Extensive wine list. Two course lunch £19.50 noon-3pm. Dinner à la carte 6-10pm. Closed Sundays & Mondays. Large groups catered for, set dinner available. **9 Randolph Place, Edinburgh – 0131 225 8678 – www.laptitefolie.co.uk**

Greek

From Kafeneion to STEKI – Cretan -influenced small plates (Mezedakia) designed for sharing. Exclusive Greek wine list from the oldest wine-producing country in the world and a comprehensive drinks list. Food is all home-cooked and includes daily specials. The location is in a leafy corner of Leith next to the water of Leith. Neighbourhood vibe. **52 Coburg Street, Leith, EH6 6HJ, 0.5 miles from Royal Yacht Britannia. 01313482919 - kafeneion.tosteki@gmail.com - Open Tues & Wed 5-10pm. Thurs 12-10pm, Fri & Sat 12-11pm, Sun 12-5pm. Closed Monday.**

Indian

Kahani – Indian Street Food and Restaurant. Five minutes from St James Quarter and The Playhouse Theatre. BYOB with No Corkage. Delicious range of curries, authentic dishes and street food catering to all tastes and dietary requirements, vegetarian, vegan and gluten-free options. Enjoy dishes such as Goan Monkfish Curry, Punjabi Roast Lamb, Old School Pakora and much more. Suitable for every occasion from supper for two through to large parties. Outdoor lounge, private room, 75 seats. **10/11 Antigua St, Edinburgh EH1 3NH – 0131 558 1947 kahanirestaurant.co.uk Open: Sun-Thurs 12-10pm, Fri & Sat 12- 11pm.**

Shezan Indian Cuisine – authentic Indian cuisine at the top of Leith Walk since 1977. Opposite The Playhouse Theatre and Omni Centre Cinema. Whether you are enjoying a night out or relaxing with home delivery; treat yourself to beautifully crafted and succulent Punjabi cuisine. The menu includes pakoras and samosas, tandoori and grill specials, specialty main courses plus vegetarian and children's selections. Three-course pre-theatre menu is available. Tasty food, great taste, and dietary requirements catered for. Competitively priced wine and drinks menu - **25 Union Place, Edinburgh EH1 3NQ. 0131 557 5098. Takeaway and delivery until 11pm. Open Mon–Thu 2–11 pm, Fri–Sat 12–11.30pm, Sun 2–11:30pm.**

Japanese

Harajuku Kitchen – Edinburgh's most authentic Japanese restaurant. Awarded one AA Rosette for its outstanding cuisine and sushi which is always prepared with care, understanding and skill, using good quality ingredients. This light, bright and relaxed bistro specializes in small dishes, ideal for sharing, from classics such as Beef Tataki and Chicken Karaage to more unusual delicacies such as Salmon Nanban, Gomadare Salad and Takoyaki. They also offer a range of noodle and Japanese curry dishes and a wide variety of freshly made sushi, sashimi and maki – guaranteed to have you coming for more. **10 Gillespie Place, Edinburgh – 0131 281 0526 @Harajukukitchen | harajukukitchen.co.uk Open Mon–Fri 12–3pm, 5–10pm; Sat–Sun 12–11pm. Closed Tuesday.**

Bars

The Abbotsford – The city's finest 'island bar'. Est. 1902 specialising in Scottish real ales (8) and malt whiskies (100). Food served all day.

Lunch & dinner in the restaurant 'Above'.
3-5 Rose Street, Edinburgh EH2 2PR – 0131 225 5276 | www.theabbotsford.com enquiries@theabbotsford.com

The Cumberland Bar – Spacious New Town local, lots of rooms and large beer garden. Eight real ales on tap. Plus a good wine list. Food all day Sat & Sun, Mon–Fri from 4pm.
1 Cumberland Street, Edinburgh EH3 6RT – 0131 558 3134 – www.cumberlandbar.co.uk | enquiries@cumberlandbar.co.uk

The Guildford Arms – Edinburgh's finest real ale bar. Est. 1898 (10) real ale taps mainly Scottish, 13 keg beers/ciders, good wine and whisky lists. Food served all day in the Victorian bar or boutique 'Gallery' restaurant above. **1-5 West Register Street, Edinburgh 0131 556 4312 – www.guildfordarms.com enquiries@guildfordarms.com**

Ryrie's Bar – Lovingly restored iconic bar next to Haymarket Station Est.1868. Eight real ales on tap, upstairs lounge / dining and cocktails. Food served all day; pub classics, sharing bowls & plates. **Edinburgh EH12 5EY -0131 337 0550 – www.ryriesbar.com**

Teuchters Bar & Bunker – Tucked away on cobbled William Street this is a hidden gem popular with the locals. It is also one of the most well-known rugby venues in the city with all international & Scottish Pro team games shown live on TV. The pub is centred around its extensive malt whisky selection with around 140 on display. There are also around a dozen international & blended whiskies on offer as well as the famous 'hoop of destiny' for those who cannot decide or just want a bit of fun. Teuchters also has an impressive draught beer selection which is

predominantly Scottish too. There are 5 cask ales of which 2 are rotating guests whilst the keg selection of 18 includes 4 rotational taps. Bottled beers, a cracking wine list, gin, rum & soft drinks make up an eclectic mix of options for one & all. Bar open Sun-Wed 12pm-12am, Fri & Sat 12pm-1am. Food available Sun-Thu 12-9pm, Fri & Sat 12-9.30pm.

26 William Street Edinburgh EH3 7NH – 0131 225 2973 – teuchtersbar.co.uk

Teuchters Landing – bar, bothy & beer garden – Much-loved Scottish bar with an emphasis on Scottish food & drink. A traditional style freehouse in the shore area of Leith. The main bar is the former waiting room for the Leith to Aberdeen steamboat ferry which then opens out onto an extensive beer garden & floating pontoon with an outside bar too. This then leads to 'the bothy', another indoor area to escape those odd summer showers. There is an extensive malt whisky selection, around 140, as well as around a dozen international & blended whiskies. The famous 'hoop of destiny' is popular with everyone & was featured on the BBC documentary "Scotch"! The Story of Whisky". There is also a great range of Scottish cask keg & bottled beers as well as a great wine list, gin, rum & soft drinks. Something for all tastes. The eclectic food menu focuses on Scottish produce & is served 7 days a week. Food available everyday 9.15am-9.30pm. Bar open every day 11am-1am. **1a-1c Dock Place, Leith EH6 6LU – 0131 554 7427 – www.teuchtersbar.co.uk**

Cafés

Dynamic Earth Café – Café within Dynamic Earth, Edinburgh's world class Earth Science Centre and Planetarium that tells the extraordinary story of Planet Earth from

beginning to mend. A Central location with parking that offers both indoor and outdoor seating to enjoy the panoramic views of Arthur's Seat and Salisbury Crags. Choose from a selection of paninis, sandwiches and delicious hot food which is available throughout the day and enjoy a wide range of coffees, teas, speciality drinks and yummy cakes. Ideal to meet up with friends, take a meeting, revive yourself after a jaunt up the hill and there are lots of kids options for hungry young explorers. Sustainable ethos with locally-sourced ingredients and Scottish suppliers. You don't need to buy a ticket for the gallery exhibitions to enjoy the café and don't forget to get your picture taken at Gaia - a spectacular floating sculpture of the earth. We look forward to welcoming you soon.

Dynamic Earth, Holyrood Rd, Edinburgh EH8 8AS, 0131 550 7800 www.dynaminearth.co.uk

Indaba Café Bar – Delicatessen and tapas bar featuring authentic produce and dishes from Spain and South Africa. Favourites such as jamon, manchego, Valencian almonds, olives, tortilla, chorizo, empanadas, tarta de Santiago, and daily specials like carrot and lentil stew. Charming space frequented by Spanish people in Edinburgh for good reason. **88 S Clerk St, Newington, Edinburgh EH8 9PT. 0131 667 4511. To eat in or take out, Open Mon-Thurs 10am-6pm, Fri-Sat 10am-10pm. Book in advance for a table after 6pm. Closed Sunday.**

Street Food

Harajuku Street Food Van – Has moved! And is now at Edinburgh Street Food at the Omni Centre Award-winning chef Kaori Simpson serves up noodles, poke bowls and sushi burritos. Leith Street.

Food & Wine Shopping

Fion – Miguel Crunia and Vera Cebotari run this e-shop and wine agency in Edinburgh. Fion focuses on low-intervention wines from emerging regions. Miguel recently came #14 in Harper's Top 25 Sommeliers and is fast making a name as a sommelier of Atlantic Wines in particular. For those who would like to discover wines that are ethical, interesting, and different please visit the shop online at fionwines.co.uk (next-day delivery to all EH addresses) where you can also subscribe to their monthly wine club where interesting, carefully curated wines await you. Vera & Miguel also specialize in running bespoke private and corporate tastings and in consultancy services on how to curate your own cellar - info@fionwines.co.uk | fionwines.co.uk

Fruttivendolo - We are the first Italian chain of greengrocers based in Scotland, selling a range of delicious fruits and veg and thousands of many other products directly from Italy. All our products come directly from Italian farmers. **Open Monday-Saturday 9am-9pm, Sunday 10am-8pm. 110A Dalry Rd, Edinburgh EH11 2DW - 0131 261 9143 - fruttivendolo.co.uk**

Wine Bars

Le Di-Vin – Edinburgh's most sophisticated wine bar beside French restaurant La P'tite Folie restaurant on Randolph Place. Charcuterie, Cheese and Fish platters and light plates. Wines by the glass from around the world. **9 Randolph Place, EH3 7TE – 0131 538 1815 – Open Mon-Sat noon 'til late. Closed Sundays. www.ledivin.co.uk**

L'escargot bleu wine bar – beneath l'escargot bleu restaurant on Broughton Street, you'll discover a warm and welcoming bar where you can enjoy an aperitif before dining, a digestif after dining upstairs, or just pop in for a drink and a nibble. Serving cheese, charcuterie, olives, bread and other carefully sourced produce that are perfect to enjoy with a glass of wine. There are also two secluded little rooms with their own music systems where you can relax with some wine and nibbles. Open during restaurant opening times. Dogs are welcome. **56 Broughton Street, Edinburgh EH1 3SA – 0131 557 1600 - www.lescargotbleu.co.uk**



Bite

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