

From: [FiftyTwo: Weekly things to do & see in Joburg \[mailto:adrian@fiftytwo.co.za\]](mailto:adrian@fiftytwo.co.za)

## This week's pick: The Gastronomic Eleventh Street

Genre: Foodie Find

What: An edgy, up and coming Parkmore comprising of 2 Indian, 2 Thai, 2 Sushi, 1 Italian, 1 Lebanese, 1 Chinese, 1 fine dining - these restaurants are usually frequented by locals of that cuisine type's origin.

We present –

**Cucina Italiana** (a spirited atmosphere with traditional Italian fare, expect to become au fait with the hospitable owners) –

**Thomas Maxwell Bistro** (it might be well know amongst the appreciator but it's far from commercial. With Nina Simone playing in the background settle in with the fire blazing bright, order mussel starters) –

**Delhi Dharbar** (our little India is a haunt for the sub-continent locals, FiftyTwo would drive all night for the coriander infused samoosas) –

**Kai Thai** (these Asian zests are not dissimilar to the real McCoy, a firm thumbs up for serving food the way Thai's meant to taste) –

**Beirut** (you've heard of it before but this Lebanese joint, with free flowing hubbly bubbly, offers Joburg's finest take away meal, a chicken schwarma with extra sauce) –

**Home of Curries** (Chatsworth here we come, it'll leave your lips tingling - bunny chow is their thing) -

**Night Shang Hai Restaurant** (you'll think you're in the mainland with Mandarin speaking folk all round and although the menu is far from Chinese-for-dummies, you're bound to order something lusciously drenched in oyster sauce. Yes, yes to this little find) –

**Thai Su** (without equal, the freshest, cheapest and sweetest eatery in our city, welcome to Joburg's top Sushi hang out).

FiftyTwo review: As only a local would know, Parkmore, although muted, has an awesome mix of restaurants - be it cool New York styled bistros or local cafe-like eateries, each spot is well worth its own review. Our recommended and introductory foodie route starts at the ambient **Thomas Maxwell** (TM) bistro and bar. TM offers international flair - wasabi sirloin (tender meets cheeky kick). The oversized wine goblets are the reason we keep going back. Hit **Home of Curries** for a light starter - this no frills restaurant is most certainly the Johnny's Roti of Joburg; have no expectations. Cruise onto **Thai Su**'s for Sushi mains, you won't find better Salmon Roses. Make your last stop **Cucina Italiana**, for cappuccinos and home-made Italian kisses en route outta Parkmore. Don't judge a book by its cover when you think Parkmore – the street needs a face-lift but the restaurants are on fire.

Tip: A lot of them may look like take-away cafes – the thing is to take a seat, blend in and enjoy the cheery atmosphere and eve out.

*Interesting fact: Cucina Italiana's owner, Paolo, is part of the Adamo family whose parents started the famous Cortina restaurant in Plein Street in Joburg's CBD back in 1971. Paolo opened his small Parkmore establishment in 2002.*

**Where: 11<sup>th</sup> Street, Parkmore - GPS co-ords S26° 5.996' E028° 2.887'**

Book: Thomas Maxwell's, is the only place we suggest you book.

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