

It's not just food nerds who expect to eat well on their travels – no one wants to waste time on a duff dinner. So we grilled our local experts and put the squeeze on famous foodies to reveal their secret eats, latest trends and simply-the-bests – then reduced them down, like a good *jus*, to these 122 global gastro sensations. Pack an appetite.

Hot right now: far-flung feeds

City eating? Too easy. Real bragging rights now come from the middle of nowhere

Fogo Island Inn, Canada

Off Newfoundland's coast, on rugged Fogo Island, this post-modern-pretty restaurant-hotel perches on stilts overlooking the Atlantic. Local fare is magicked into Michelin-quality marvels such as sea-salt meringues with crab *jus*, and halibut with nettles and seaweed dumplings. Do stay for brekkie; the pastry chef says the secret to her helium-light buttermilk scones and partridgeberry jam is 'a lot of love' (fogoislandinn.ca; mains around £26).

Mhor, Perthshire, Scotland

At the end of a track in the depths of the Trossachs, the kitchen at Monachyle Mhor hotel is a slow-food, zero-kilometre kingdom. Expect greens foraged from the banks of Loch

Voil, venison from the glen, and bacon fattened on the hotel's own farm. Save room for the berries in 21-year-old Glengoyne whisky (mhor.net; five-course dinner £55; pictured).

Trattoria Alle Vignole, Italy

On a mid-summer's day, when Venice is too humid for anyone bar the mozzies, Venetians head to the Trattoria Alle Vignole (on the island of the same name) for a swim, a sleep and a slap-up meal of fried fish and roast tatties (with rosemary, naturally). It's more self-service canteen than Nouvelle Cuisine, but tables beneath tamarind trees, the lap-lap of the lagoon – and all those sinful, saturated fats – make it a little slice of fast-foodie heaven (trattoriaallevignole.com; mains around £13).



The secret Spanish foodie paradise

It's not where you'd expect, says the world's most revered chef...

Unlikely as it may sound, El Bulli's Ferran Adrià reckons that 'the province of Alicante is where you eat the best food in Spain'. Benidorm may be the region's biggest name but, away from the mega-resort, the landscape segues to empty scrub, snow-tipped mountains and vineyards producing strong, sweet Fondillón wine. And it's scattered with excellent restaurants.

Foodies on a pilgrimage head north to **Quique Dacosta** (quiquedacosta.es; five-course menu around £168), in Dénia (pictured), for elaborate tasting menus employing local ingredients (almonds, pigeon, cinnamon), for which it recently won a third Michelin star. But there's more besides this immaculate old manor house.

Start in Alicante's whitewashed, labyrinthine Old Town, and see the morning's catch cooked in front of you at **Nou Manolin** (noumanolin.com; mains around £18) – perhaps rich, peppery

octopus or outsized local prawns. Or head north to the sweeping curve of La Granadella beach, and eat bargain platters of just-caught seafood at **Restaurante Sur** (restaurantesur.com; mains around £12), as the Med crashes along the pebbly shore.

You'll need to go inland for the 'best paella in the world' (Adrià again), at family-run **Paco Gandía** (pacogandia.com; paella £15) in the little town of Pinoso. Brought to the table in a black-bottomed pan, still smoking from the wood stove, it's studded with juicy local rabbit and glistening thyme-scented snails. But the secret is the rice – partially caramelised, sweet and savoury, both comfort food and gourmet treat.

● **Ryanair** (ryanair.com) flies to Alicante from six UK airports from £40 return. **Doubles at Alicante Old Town's grand Hospes Amerigo** (hospes.com/amerigo) from £62, room only.



CHEF'S TIP

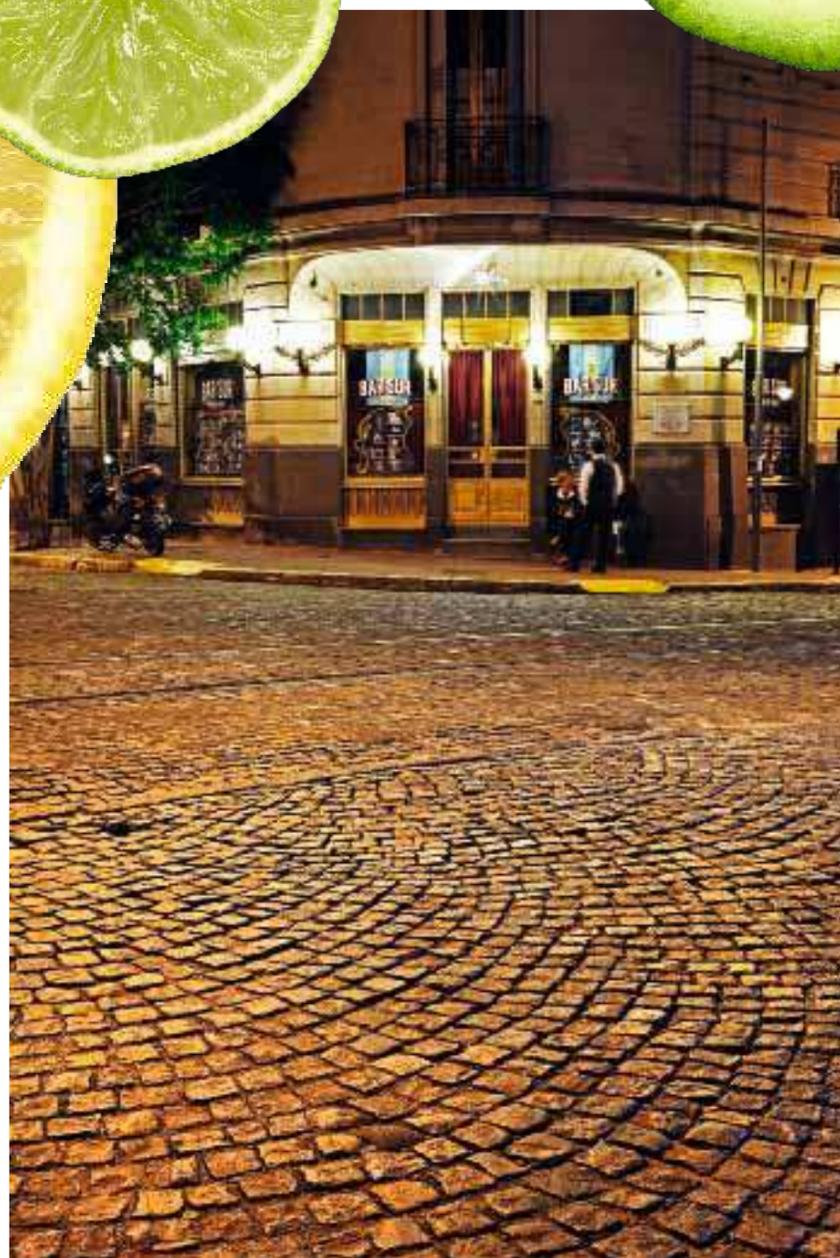
Atul Kochhar, chef-owner, Benares (benaresrestaurant.com)

SECRET EATS IN DELHI

“ I love the kebabs at **Karim's** (168/2 Jha House Basti, Nizamuddin West), a hole-in-the-wall kind of place near Delhi's Oberoi hotel. My favourites are the *boti* (lamb) and *gelawati* (mutton) versions. They cook the meat in an open-pit barbecue, or *sikri*, so it's nicely charred on the surface, but beautifully tender and juicy on the inside.

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Best breakfast A balloon-glide across Kenya's Masai Mara, followed by fizz and a fry-up – with spears to ward off sausage-stealing kites (www.imagineafrica.co.uk; £300 as part of a safari). >



The secret seafood spot, Portugal

Make the 20-minute drive down a winding, wind-blasted road from Sintra's fairy-tale castles to find beachside secret **Restaurante da Adraga** (restaurantedaadrage.com; mains around £12). Lost on a little-known stretch of Atlantic coastline, this unassuming, whitewashed cafe devises its dishes from the fishermen's daily catch – maybe clams in white wine, chargrilled sea bass with lemon and olive oil, or locally beloved *percebes* – tiny, rare barnacles that thrive only on Atlantic shores. Book an early lunchtime table to avoid the queue of fishermen that forms after 1pm; window seats reveal dramatic cliffs sculpted into arches by the waves.

- **BA (ba.com)** flies Heathrow-Lisbon from £152. Doubles at the nearby **Oitavos** (theoitavos.com) from £164, room only.



Hot right now: private dining in Buenos Aires

Steak and Malbec may be Buenos Aires's big draw, but folk-in-the-know prefer secret supper clubs to endless sirloin. The Argentine capital is a sprawling series of neighbourhoods, from Paris-alike Recoleta, with its boulevards and mansion blocks, to 'grungy' San Telmo (pictured), where tourists mingle with tango dancers. Porteños, as the city's inhabitants are known, love a trend – and they've fallen hard for 'closed-door restaurants', often a dinner-only affair and usually in people's homes. Share seasonal dishes, local wines and conversation around American ex-pat Dan Perlman's dining table at **Casa SaltShaker** in Recoleta

(casasaltshaker.com; five-course tasting menu with wines £41). Over in quiet Chacarita, **Casa Felix** (colectivofelix.com/casa-felix; five-course tasting menu £26) has a courtyard lined with lime trees, and dishes such as *causa limeña* (Peruvian potato cakes in lime sauce, topped with oyster mushrooms). New on the scene are afternoon tea club **Eclairé** (eclairé.com.ar) and **Latina** (latinabuenosaires.com). Reservations essential; addresses are given on booking. Sign up to supperclubfangrouping.com for listings.

- **Journey Latin America** (journeylatinamerica.co.uk) has five nights in Buenos Aires from £1,050pp, B&B, with Heathrow flights.

The best French...



...oysters Cap Ferret

A welly-clad fellow brings over a dozen shells with brown bread and white wine. And suddenly life on France's western Atlantic coast becomes perfect. 'Chew, don't slurp!' he commands, as the taste of the sea explodes in your mouth. Cap Ferret – a lick of land embracing Arcachon Bay – is elemental France (ocean, forest), softened by French celebs too discreet for St Tropez. They know the only way to eat oysters is down by the bay – served by the oysterman, preferably **Christian Lapègue** (huitres33.com; £8 for half a dozen).

- **BA (ba.com)** flies from Gatwick to Bordeaux from £78. Doubles at **La Maison du Bassin** (lamaisondubassin.com) from £119, room only.



...Champagne Rilly-la-Montagne

Leave Reims for the soft slopes of the Montagne de Reims, where **Champagne Vilmar & Cie** (champagnevilmar.fr), a family set-up, stands half-timbered in the village centre of Rilly-la-Montagne. Book ahead for a tasting – and keep sipping until you get to top-of-the-range *Coeur de Cuvée* when, for fans of fizz, time will briefly stop. Here is power and elegance for peanuts (around £80) compared with the astro-sums charged by big names for similar quality. Economist Keynes said: 'My only regret in life is that I didn't drink enough Champagne.' Not a risk worth taking.

- **Rail Europe** (raileurope.co.uk) has London-Reims returns from £89. Doubles at **Hôtel Azur** (hotel-azur-reims.com) from £67, room only.



...market Narbonne

Lord preserve us from Christmas markets, with their unwearable jewellery and undrinkable mulled wine. What winter needs is *real* French markets bursting with that food abundance necessary to steel the soul against the elements. Such is the soaring traditional market at Narbonne, the best in southern France. When food lust overwhelms, repair to the **Chez Bébelle** bar stand, run by an ex-rugby pro who megaphones orders to nearby butchers' stalls, catches the meat mid-air, and cooks it right there – for £7.50 with chips.

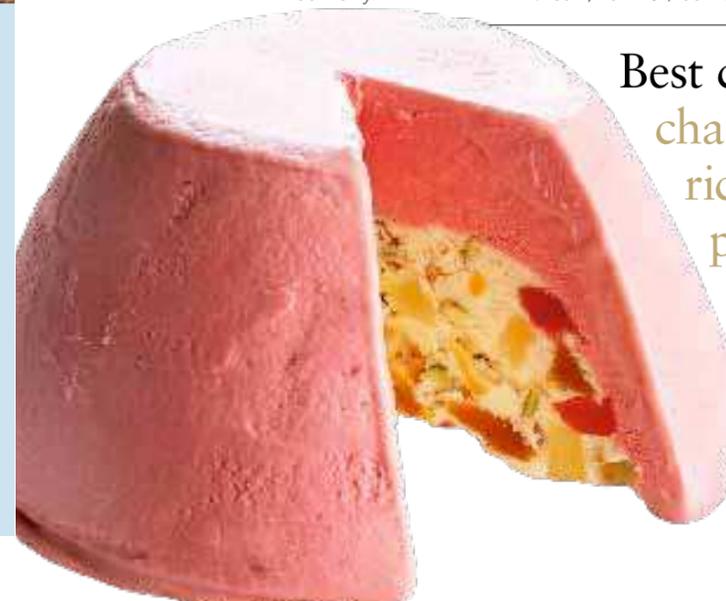
- **Ryanair** (ryanair.com) flies from Stansted to Carcassonne from £58. Doubles at **Domaine de St Jean** (domaine-de-saint-jean.com) from £55, B&B.



...restaurant view Menton

There are views, great views – and then the views from the **Mirazur restaurant** in Menton, on the Côte d'Azur. Perched above the coast, just metres from the Italian border, the Mirazur oversees the vast Med, the Old Town of Menton and a good chunk of mountains. In the circumstances, chicken nuggets would suffice. Only Mauro Colagreco doesn't do nuggets. A focus on vegetables, herbs and even flowers has bagged the Argentinian chef a spot in *Restaurant* magazine's World's 50 Best Restaurants (mirazur.fr; mains around £32).

- **BA (ba.com)** flies Heathrow-Nice from £78. Doubles at **Hotel Riva** (rivahotel.com), in Menton, from £86, room only.



Best cake | The prize for champion *cassata Siciliana* – ricotta, chocolate, almond paste and candied fruit – goes to Corrado Assenza, of Caffè Sicilia (Corso Vittorio Emanuele 125; around £2.50) in Noto, Sicily (where else?).



CHEF'S TIP

Martin Morales, founder of Ceviche (cevicheuk.com)

HOT RIGHT NOW

“Southern Peru has some amazing food – I'm just back from a great research trip for my new Andean restaurant. I loved the traditional Peruvian staples such as quinoa and prawn chowder at **La Nueva Palomino** (Pasaje Leoncio Prado 122; mains around £10) in Arequipa; it's a mountain town of Romanesque churches, grand fountains and towering palms. In Lima, **El Mercado** (rafaelosterling.com; mains around £10) is one of the hottest spots – try the grilled octopus or avocado and fish *tiradito*. At **Maido** (maido.pe; mains around £22), the menu pioneers Japanese-Peruvian 'Nikkei' cuisine. And Amazonian food is the star at trendy **Amaz** (amaz.com.pe; mains around £18), run by one of Peru's best chefs. >



CHEF'S TIP

Bill Granger, owner of Bills in Sydney (bills.com.au)

SECRET EATS IN SYDNEY

“It's worth heading off the tourist tracks in search of **Berta** (17-19 Alberta St; berta.com.au; mains around £18), on the outskirts of Surry Hills. The entrance is tiny – blink and you'll miss it – but once inside you'll be treated to amazing regional Italian dishes to share. The bruschetta with confit tuna and pickled beetroot is divine. It's a great place to go with friends, whether you're stopping for a full meal or only a few dishes to pick at. Another favourite is the **Apollo** (44 Macleay St; theapollo.com.au; mains around £15), a wonderful Greek restaurant with a young atmosphere. The food is honest and authentic but also has that light touch Australians do so well. It's quite a hotspot, and in the evening it's really busy – I prefer going at the weekend for a family lunch. The moussaka (here the mince is served in a bowl with leaves of cabbage that you fill on your plate) is delicious, as is the *saganaki* (fried) cheese topped with honey.



Hot right now: new Anatolian cuisine in Istanbul

After decades of pointlessly mimicking French techniques and Italian recipes, chefs in Istanbul are finally embracing their Anatolian roots.

Indigenous ingredients and ancient techniques, such as slow-roasting and braising, are coming into their own at places such as **Mikla Restaurant** (miklarestaurant.com; seven-course menu around £70), a fine-dining joint atop the Marmara Pera Hotel. There, chef Mehmet Gürs serves wholewheat lamb shank dumplings with yoghurt, tomato and roasted garlic, a

recipe that was developed with a cultural historian. Nearby, **Sekiz Istanbul** (sekizistanbul.com; mains around £10; pictured) looks east, with bulgur dumplings and slow-cooked lamb. And at **Kantin** (kantin.biz; mains around £7), chef Sema Denizsel relies on meticulously sourced ingredients such as heirloom wheats from Kars for her spectacular sourdough.

● *Turkish Airlines* (turkishairlines.com) has Heathrow returns from £128. *Doubles at Tomtom Suites* (tomtomsuites.com) from £161, B&B.



The **secret** Caribbean, farm to table

You'll need to wait for a Saturday nearest a full moon for a **Jakes Farm Dinner** (jakeshotel.com; dinner with wine £60; pictured), laid out on a long table in a yam field, as a scarlet sun disappears behind Jamaica's St Elizabeth hills. As the sky darkens and dozens of kerosene lamps are lit, feast on organic-produce-gone-fancy: Pedro Plains goat's cheese, spicy crab and corn soup, jerk pork with pomegranate, all cooked table-side. Definitely not one for the tour-bus crowds – your dinner-party conversation could involve anyone from a local store owner to a Brazilian film-maker.

● *Thomson* (thomson.co.uk) has a week in Jamaica, from £1,070pp, room only, with Gatwick flights.

The **best** pasta in Italy

The centrepiece of every meal in Rome is a pasta dish, traditionally flavoured not with olive oil but pork fat, from *guanciale* (cured jowls) or *pancetta* (belly). But not everyone gets it right, so you need to know what to order where...

Carbonara: This egg-rich sauce is tossed with pecorino, black pepper and spaghetti. And **Trattoria da Danilo** (trattoriadadanilo.it; around £10), one of the few places with a real mamma still in the kitchen, serves a drier, more intense sauce than most. Dig in under the gaze of celeb diners, whose portraits hang on the walls.

Mezze maniche all'amatriciana: The tomato, pork and chilli-based sauce traditionally comes

with spaghetti-like *bucatini*. But at modern wine bar and restaurant **Roscioli** (salumeriaroscioli.com; around £12), *bombolotti* (half-length macaroni) capture the sauce and crisp cubes of *guanciale* (Italian bacon).

Gnocchi: Typically served on Thursdays as a calorific hit before Catholic 'lean' Fridays, these dumplings have suffered at the hands of restaurants using inferior potato flakes – but not at neighbourhood trattoria **Cesare al Casaletto** (Via del Casaletto 45; around £8.50). Try the version with mixed seafood.

Aglio, olio e peperoncino: Garlic, oil, chilli and spaghetti are the only ingredients in this

classic comfort food that is commonly made at home. But the dish is at its zenith at **Armando al Pantheon** (armandoalpantheon.it; around £8.50), the homeliest place in town, run by the same family for more than 50 years.

Tonnarelli cacio e pepe: The area around the Spanish Steps isn't renowned for stellar dining options, but **Palatium** (Via Frattina 94; around £9) bucks the trend. Deliciously simple *tonnarelli* (handmade egg-rich spaghetti) is tossed with black pepper, pecorino and a touch of pasta water, which creates a creamy sauce. >

