A GORGEOUS LIFE BLOG

a gorgeous life

HOME ABOUT FOOD DRINK LUXURY TRAVEL FOR THE HOME LIFESTYLE PRENQUIRIES PARTN

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Del Mar Modern Mexican

JANUARY - 2016 ht CANDICE BRESLER

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I didn't have a December holiday. A family medical emergency saw me hurtling from 2015 into 2016, with a little added sleep deprivation and a low immune system thrown in for kicks.





As such, I will be making up for the lack of holiday over the next two months. Restaurants, fun things – and two trips planned for February – my holiday is just going to be somewhat delayed. We've had an open invitation to visit Del Mar, the new Mexican restaurant on the Camps Bay strip, and decided a trip down to the seaside would bring the happy holiday vibes to our weekend.

Owned by Bukhara, who also owns Haiku, Del Mar elegant and refined, allowing the food to speak for itself. Offering a comprehensive menu, the food is broken up into various categories - with ceviche holding its own, followed by antojitos ("little cravings", plates of local Mexican street food, para in mesa (essential accompaniments for the table), platos principales and more.















Del Mar Modern Mexican

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The restaurant is situated on the 1st floor, next to blues. While it can seat 90 people, booking is recommended, especially if you want to secure a sought-after table next to the expansive windows. With a cool sea breeze blowing in, and views of beachgoers, palm trees and local buskers, its position affords diners an even better view than restaurants on street level.

Decor is minimal, verging on non-existent. Charcoal walls, heavy wooden chairs and white table cloths are defining features. The only touch of personality is seen if you look up - with beautiful copper, oversized light-bulbs and exposed beams in the ceiling. The down-played decor makes it easier for the food to take centre stage - which is exactly what it did

We started with margaritas, and a selection of para la mesa to enjoy with corn chips. Namely, guacamole, frijoles nero (black beans pureed with epazote) and a selection of salsas.











Del Mar Modern Mexican

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Next, for the Vir, was a trio of cerache. You know they take this speciality sensurely, as they offer eight different varieties. He was sent the line fish option, a trio containing leche de tigre and corn, onion, line and fiery chipotle and jalapeño, consuder and lemon, While I stopped this round, I had absolutely no complaints, as it was such a joy to photograph. The colours were just incredible. Charting to our waster, he mentioned that the philosophy behind the restaurant might not appeal to all diners. Food comes in smaller portions - even main courses - allowing tables to share food and flavours. Not quite tapas, but also not the heavy stodgy Mexican food our palates have become accustomed to

A note on salsas, guarannole and sale dishes - they aren't included in the price of a dish. The guarannole costs (CO and is enough to supply four people as an accompanishm, and you're looking at around 625 each persalsa. Convidening the quality of the sides, I understand why they aren't lumped together with every dish - they deserve to be cavoured separately too.









I have it on good authority from the Mi that the ceviche was an absolute wanter. Next, purk belly, or poncifulde puerco. Served with chipothe and a jabijedio glaze, it was sweet, spicy and incredibly tender. To jim-you an indication of portion sizes, the pork below was a "title criming" and not a main course-sized portion.



Del Mar Modern Mexican





Ny "fittle craring" came in the form of vegetaron taquito polio – cripp, freet tacus, filled with baby morrows and topped with ranchem sauce, red onain and currander. Numally serve with cheese on top, I asked for it to be cumited in order to make the dish vegan, it was a little spicier than I anticipated, but filled any craving I had for confort food. The perfect babance of crispa and cheese, a pale of these would be the perfect accompanionent to a move night as home. Mentally placing the idea of Del Mar deliveries on hold.

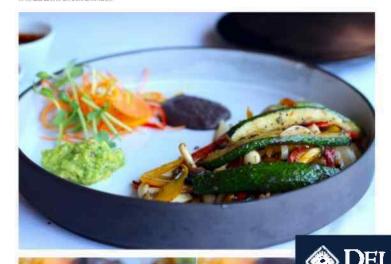




Del Mar Modern Mexican



Libe and I shared a main course of calabacinesy hongor—mischroom and zurchim Gaitos. A generous portion of fried equic mischrooms, peppers and zurchimis are served in a beautiful ceramic book accompanied by guazamole and frijwes nero. The soft com torillian are served separately for you to make your own care. We were given a selection of additional stakes, in order to further plaa around with the different flavour combinations. We had a few facouries—including the asiala chipotic, rerule tomacilio and Pico de Gaillo—but a word of woming about the Babianero. While it is packed with flavour and delerously smokey, at packs a punch. If you're going to order it, make sure you have enough food to try and above the but ma fleverands.







Hoved having the freedom of making my own tacus and seeing what flavours I enjoyed the most. Lule and I shared this main course, and couldn't finish it. While we did have a few dishes beforehand, I think I could just finish this dish if fid esten nothing else.

If you're looking for a place to go with friends, down page of frozen marganias and live off cheap taxos drowned in chiese – then this is not the place for you. However, if you want to experience fine Mexican curaine, complex flavours and obsessive attention to detail – including sauces that take days to prepare – then I'd recommend booking at Del Mar immediately.



While it has only been open for a lew months, I don't see it being long before it follows in the footsteps of its older shings Bultiara and Hallit, and starts collecting the awards. Don't say I defin't warm you.







I've also included two bonus, honorary mentions at the bottom of this post – for Open Door and Pot Luck Club, who had to be left out of the original article due to space constraints. Some of these spots I've loved for years, and a few have been more recent discoveries. So, without further ado, my favourite places to eat in Cape Town.

Brunch at Bistro Sixteen82