



Nine restaurants that highlight Tel Aviv's culinary diversity and excellence

Adora - Incorporating classical French techniques with local ingredients, Adora is at the forefront of new Israeli cuisine. Their foie gras wrapped in a baklava pastry is to die for.

Ben Yehuda 226 - <http://www.rest.co.il/sites/Default.asp?txtRestID=5985>

Edna – A local hangout serving classical Persian dishes. A great place for a fun dinner with friends any day of the week.

Yirmiyahu 52 - <http://www.edna-rest.co.il/>

Etnachta – This café makes their own excellent breads and hummus, which I highly recommend. A great place for a Saturday afternoon break.

Dizengoff 190 - <http://www.rest.co.il/sites/Default.asp?txtRestID=8910>

Etzel Pini Bachatzer – Blessed with a great location on the boardwalk, you can't beat this high end Israeli cuisine restaurant for a late summer sunset.

Nachum Goldman 6 - <http://www.rol.co.il/sites/pini/>

Falafel Gabai – Everything here is good, but they're most known for their original soups. Get there early before they are out. Their sabich gives Oved a run for his money too.

Bograshov 25

HaBasta – Only using ingredients found in Shuk HaCarmel, their menu varies daily, but the quality is always excellent.

Shomer 4

Mul Yam – Considered by many to be the finest seafood restaurant in the city. The seafood here is so good that it was even mentioned on the hit TV show The Office.

Hangar 23, Tel Aviv Port - <http://www.mulyam.com/>

Nanouchka – Serves delicious Georgian cuisine in a relaxed atmosphere. The separate bar is always lively and a great place for fun night out.

Lilenblum 28 - <http://www.rest.co.il/sites/Default.asp?txtRestID=2954>

Tzafon Abraxas – One of the most creative and playful restaurants in the city, you won't forget the level of refinement shown in their cuisine. Definitely call ahead for to make a reservation.

Lilenblum 40