



foodism

LONDON, ONE BITE AT A TIME



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1 Butifarra

24 Rupert Street, W1D 6DQ

Although named after Peru's infamous slow-cooked meat sandwiches, this fun, street food-inspired restaurant actually specialises in ceviche. The choices are simple but flavour-packed: select between sea bream or *mixto* (sea bream, prawns, scallops and octopus), and the team will whip together a dish with sweet potato, red onion, coriander and *choclocorn* – a giant, pale yellow version of the sweetcorn we're more familiar with here. Top things up with a fresh-tasting quinoa salad, or a hearty arepa, a corn pancake filled with veg, short rib beef, pork, chicken and chorizo, or smoked duck breast. 020 7287 8855; thebutifarra.com

THE SELECTOR

RAW DEAL

Fresh and cured fish is a staple of loads of great international cuisines – try these ones on for size

BEST OF THE REST

2 Black Roe

4 Mill Street, W1S 2AX

Poké (bowls of cured raw fish, seasoned rice and zingy, citrus-dressed vegetables pronounced po-kay) is shaping up to be the dish of 2017. But not all poké was created equal, and self-styled poké bar and grill Black Roe offers a slightly posher take on the Hawaiian dish, made with scallops, sea bass, salmon or beef tataki, served on a bed of sticky white rice and a variety of salsas. 020 3794 8448; blackroe.com

3 Breddos Taqueria

82 Goswell Road, EC1V 7DB

It turns out that Mexico has its own take on ceviche, and it's Breddos Taqueria's aguachile that helps cement it as an authentic Mexican restaurant in London. Here, it's made with cherry stone clams and salty sea urchins, and served with avocado, miso and jalapeno. 020 3535 8301; breddostacos.com

4 Sushi Tetsu

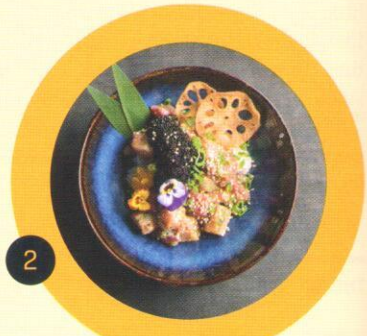
12 Jerusalem Passage, EC1V 4JP

Seven seats, one chef, and a whole lot of flipping fresh fish: this tiny countertop restaurant is as close as you'll get to an authentic *sushi ya* (sushi shop) experience this side of Tokyo. Scouring Billingsgate market daily for only the best seafood, chef Toro is an artist. But there's a catch: it's the most difficult reservation to bag in London. 020 3217 0090; sushitetsu.co.uk

5 Ceviche

17 Frith Street, W1D 4RG

No prizes for guessing what Ceviche's speciality is. Yep, this is the place to try the Latin American and Caribbean dish. There's sea bass in amarillo chilli tiger's milk; scallop *tiradito* with sea fennel and black *tobiko* caviar; and king prawn and *rocoto* chilli salad; as well as other Peruvian starters and sides. 020 7292 2040; cevicheuk.com



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