



DISCOVER DIFFERENT CULTURES

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The best part of getting to know a new culture is experiencing their food. Food is a language everyone speaks and it's a way you can communicate with someone's background without having to know and understand their language.

Supporting minority-owned businesses helps the culture by investing back into them.

Be part of something cool and give back to the community's multicultural background.

A list has been compiled with nine local culinary foodie spots and their best dishes you can order for takeout. Since Citrus is a melting pot of students and their cultures, it's cool to get to know our neighbors by eating in our own backyard.



top left: Szechuan eggplant. top right: Deep fried oyster mushrooms seasoned with basil and chopped jalapeños. bottom, left to right: "chicken" fried rice (plant-based chicken substitute), sautéed green beans, and vegetable chow mein. food by House of Fortune Vegetarian // photos by Vidal Espina

SOUL FOOD: POMONA

J&J BBQ AND FISH

751 Indian Hill Blvd.
Pomona, CA 91767
(909) 865-6700

Adrian E. Miller, the author of "Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time" said soul food was transported across the United States by African American migrants who left during the Great Migration.

J&J's BBQ & Fish was founded in 2008 by owners Joe Draper and Johnny Walker. Famous for their dishes such as fried chicken, BBQ ribs, collard greens, catfish, peach cobbler and sweet potato pie, Draper's personal blend of herbs and spices give every dish on the menu a unique flavor.

J&J's BBQ & Fish is a superb spot to pick up some slow cooked BBQ and delicious side dishes. They even have a Sunday brunch option so you can try a little bit of everything.

Recommended order: 2 meat BBQ combo with rib tips and chicken or red snapper fish combo, with mac and cheese and greens for the 2 sides, and a side of yams.

ETHIOPIAN FOOD: COVINA

G&S CAFE AND ETHIOPIAN CUISINE

1068 N. Citrus Ave.
Covina, CA 91722
(626) 332-0585

Ethiopian food is mostly vegetables and spicy meats served on top of injera. Ethiopian people eat with their hands and use pieces of injera, a spongy flatbread, to pick up their food.

G&S Café and Ethiopian Cuisine opened just a few years ago but has already become a local favorite. With traditional decor and a little market selling small goods, this place has a traditional and friendly ambience.

The awaze tibs, a spicy beef or lamb stir fry stew made with a red pepper blend, onions, garlic, jalapenos, ginger, cinnamon and more, is delicious and the perfect amount of spice. The vegetarian platter is also very tasty and flavorful. With many vegan options as well, be sure to partake in an ethiopian coffee ceremony with friends and family.

Recommended order: awaze tibs (grilled beef marinated in awaze, kibe, jalapenos and onions) or vegetarian platter (a combination of 8 vegetarian side dishes such as lentils, cabbage and beets).



CHINESE FOOD: CHINO HILLS

**HOUSE OF FORTUNE
VEGETARIAN**

13788 Roswell Ave. #101
Chino, CA 91710
(909) 517-2988

Immigrating to California in the 1800s during the Gold Rush, the finger-licking cuisine of the Chinese came with them. Chinese food has since spread across the states from the southern province of Guangdong, the origin of Chinese immigration.

House of Fortune Vegetarian was established in 2018 and the business is thriving. This family-owned business chooses to follow a plant-based diet and to spread those roots to its hungry customers.

Their veggie orange chicken is the hottest thing on their menu. It's a must try and very appetizing.

Recommended order: orange chicken, szechuan eggplant and fried rice.

INDIAN FOOD: COVINA

INDIA FRESH

553 N. Azusa Ave.
Covina, CA 91722
(626) 974-6666

India traded spices around Europe and Asia, and Indian food has greatly transformed cuisines around the world—especially in Europe. Staple Indian dishes contain lentils, vegetables, spices and naan, an oven-baked flatbread.

India Fresh opened in 2009 and not only serves fresh food, but also has a great selection of other items like organic groceries.

India Fresh is an overall splendid place to grab fresh Indian food with the best customer service. The garlic naan is delicious and great with everything, especially their lunch and dinner specials.

Recommended order: lunch or dinner special; the food is in front of you so you can pick what to eat based on what looks the most tasty, and options are different every day. Also try the tandoori special that comes with 2 vegetable entrees, rice, raita and naan.

CUBAN FOOD: WEST COVINA

MEDIA NOCHE CUBAN CUISINE

423 N. Vincent Ave.
Covina, CA 91722
(626) 699-1225

Havana was a major trading port in the colonial era. Cuban cuisine is a combination of Spanish, African, Caribbean and Taino foods.

Media Noche Cuban Cuisine is an authentic Cuban restaurant taking taste buds on a journey to Havana. The most popular dish in Cuban cuisine is ropa vieja, a shredded beef slowly cooked in tomatoes, onions, garlic, peppers and wine. This dish is accompanied with rice, beans and sweet plantains.

This Latin American spot has an all-you-can-eat buffet and Sunday brunch, so a taste of everything can satisfy the taste buds of many. Media Noche Cuban Cuisine is known for their media noche sandwich, ropa vieja and arroz con pollo.

Recommended order: ropa vieja or media noche sandwich (ham marinated pork, swiss cheese, pickles).

MEXICAN FOOD: AZUSA

TACO NAZO

163 N. Azusa Ave.
Azusa, CA 91702
(626) 969-3664

Since 1978, Taco Nazo has been known for their fish tacos. Each location is individually owned and operated, but all have the same intentions: to remain the pioneers of the fish taco.

Delivering high quality authentic Mexican food mixed with fresh seafood influenced by the Ensenada region of Mexico, it's hard to resist eating tacos for dinner five times a week.

Fish tacos, ceviche and especially the potato tacos are bound to satisfy the hunger of many. Taco Nazo's spicy chile güeritos are served with every entrée and are a delicious addition to everything on the menu.

Recommended order: fish tacos and potato tacos.

EL SALVADORAN FOOD: COVINA

PUPUSAS Y MAS

136 E. Arrow Hwy.
Covina, CA 91722
(626) 979-4334

During a Civil War in the '80s, Salvadoran people fled their country, spreading their pupusas throughout the United States, Canada and Australia. Salvadoran food has Spanish roots.

Pupusas are the national dish of El Salvador, and the masa, a corn-based dough, can be filled with many ingredients such as beans, cheese, pork, chicken or loroco. Fried on a griddle, it is served with a pickled cabbage slaw called curtido and tomato sauce.

Pupusas Y Mas has been open since 2015, and is a great place for a low-key Sunday morning breakfast. Aside from eating pupusas, try the yuca y chicharrón and plátanos y frijoles.

Recommended order: 2 pupusas (revuelta, loroco and cheese or bean and cheese) and plantains with cream and beans.



top: Two pupusas, squash with cheese and loroco (edible flower) with cheese, dressed with curtido (fermented cabbage relish) and mild red sauce.
bottom, left: Arguably the best part of a pupusa is when the cheese escapes the dough and fries itself on the griddle. It brings a salty, crunchy texture to the gooey cheese inside the pupusa.
bottom, right: Curtido is favored for not only its flavor but also for cutting the richness of its cheese stuffed partner.
food by Papusas Y Mas // photos by Vidal Espina

PERUVIAN FOOD: WEST COVINA

MISKY MISKY

125 N. Fairway Ln.
West Covina, CA 91791
(626) 966-0600

Julio and Cecilia Tawata migrated to Los Angeles from Lima, Peru in the '80s. Upon moving to L.A., the husband-and-wife duo quickly opened Mr. Pollo. Upon its success, they wanted to open a full-service restaurant where they could serve Peruvian seafood dishes from their hometown such as fresh ceviche.

"Misky" is the Quechua word for "delicious," making their full-service restaurant's name Misky Misky "delicious delicious." Misky Misky opened in 2014 and has been serving the freshest seafood ever since.

Besides their fresh seafood, their hot plates such as their lomo saltado are delicious as well.

Recommended order: ceviche mixto (fish of the day, shrimp, mussels, scallops and squid with red onions, aji limo & cilantro) and lomo saltado (wok-fried filet mignon cooked with aji amarillo, tomatoes, red onions, and french fries, served with seasoned white rice).

JAPANESE FOOD: COVINA

ZUMO ZUZH BURRITO

1404 N. Azusa Ave.
Covina, CA 91722
(626) 257-3218

Sushi was originally derived from China between the 5th and 3rd century B.C., but the concept of modern-day sushi was created in Japan around the 1800s by Hanaya Yohei.

Zumo Zuzhi has been taking Asian fusion sushi to a new level since 2014 by making their famous sushi burritos.

They are known for their Mija & Mijo burrito and the Arco Iris burrito. With plenty of vegan options such as the Super V, they have enough options for all foodies.

Recommended order: mija & mijo burrito (imitation crab, shrimp tempura, crunchy flake and sweet sauce) or super V burrito (vegan spicy tuna aka jackfruit, avocado, cucumber, pickled cabbage and sweet sauce).



top: The Mija & Mijo Burrito. Made for the California sushi roll fanatic. It has the same flavors of a California sushi roll except it's super-sized.
middle: The Super V is just like it's non-vegetarian counterpart in size and shape. However, the jackfruit meat substitute feels like you're eating spicy tuna. You won't feel like you're missing the fish with this flavor profile.
bottom: The vegan sesame rice bowl. Deep fried soy bits rest on a bed of white rice and topped with a sesame soy sauce.
food by Zumo Zuzhi // photos by Vidal Espino