

# Where Chef José Andrés Eats in Los Angeles

*Yes way, José! Our favorite Spanish chef takes us on a food tour of LA.*

Words by Belinda Gosbee (/profile/belindagosbee) 12 Mar 2016

Ringmaster of LA's [Bazaar](#), José Andrés has earned his place on top of the molecular gastronomy food chain with his Cirque du Soleil-esque culinary feats.

When he's not winning James Beard awards and running his 21 restaurants across the U.S. like the veggie-only [Beefsteak](#) in Washington D.C. or [Bazaar Meat](#) in Vegas, José somehow squeezes in time to teach culinary physics classes at Harvard.

Amidst all this juggling of food-related frenzy, the chef never takes anything too seriously:

“If you want your life to be fucking meaningful, you have to try Iberico ham!” he joked while flinging packages of said ham to the audience at the recent [Dine & Dash fundraising event](http://dinendash.info) (<http://dinendash.info>) at [SLS Las Vegas Hotel & Casino](#).

The Spanish-born chef has also been credited with bringing tapas-style dining with mind-bending flair—think cotton candy foie gras and reconstructed olives—to the U.S. over a decade ago. Considering this and his knack for lacing his speech with jovial F-bombs, the coolest thing about José is still his commitment to ending hunger and poverty. His non-profit, [World Central Kitchen](https://www.worldcentralkitchen.org) (<https://www.worldcentralkitchen.org>), equips locals with skills to own and operate food-related businesses in Haiti, the Dominican Republic, Zambia and more.

So, when the one and only José Andrés, one of *Time's* “100 Most Influential People,” tells us his favorite eats in LA, you better believe we listen up:

## ***SAAM at The Bazaar by José Andrés, SLS Hotel***

Beverly Grove, \$\$\$\$

*José Andrés: My beloved SAAM! Watch for the truffle menus. My team loves to celebrate the truffle and its exquisite flavor.*



(<https://www.instagram.com/chefjoseandres/>)

The Black Truffle Dinner Series. Image courtesy of *@ChefJoseAndres*

(<https://www.instagram.com/chefjoseandres/>)

## **Sushi Zo**

DTLA, \$\$\$\$

**JA:** *Amazing sushi! Greatest in LA! I go here every time I am in town, at least one time.*



([https://www.instagram.com/p/\\_sDM0bucSG/](https://www.instagram.com/p/_sDM0bucSG/))

Kumamoto Oysters. Image courtesy of @jennamour ([https://www.instagram.com/p/\\_sDM0bucSG/](https://www.instagram.com/p/_sDM0bucSG/))

**Ink**

Beverly Grove, \$\$\$\$

*JA: The talented Michael Voltaggio, he is doing the cutting-edge, but his way.*



(<https://www.instagram.com/p/BBWJqR6O13t>)

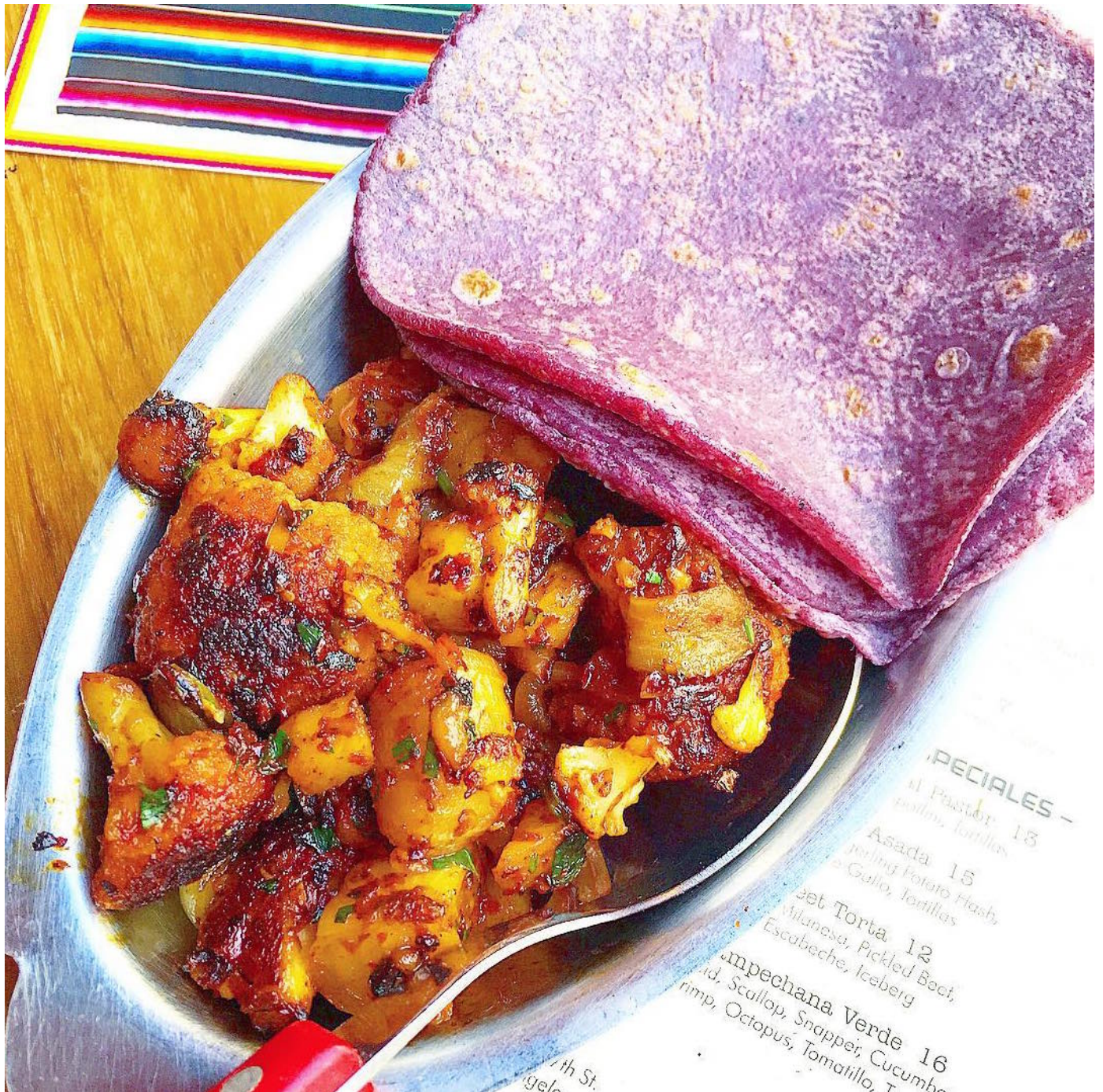
Celery root pasta, baby carrots, mojito (R-L). Image courtesy of *@jllims*

(<https://www.instagram.com/p/BBWJqR6O13t>)

# B.S. Taqueria

DTLA, \$\$

*JA: Lardo and clam. When you eat Chef Ray Garcia's tacos, you must prepare to be surprised!*



(<https://www.instagram.com/p/BCJICPpw2vQ/>)

Cauliflower Al Pastor Tacos. Image courtesy of @veganfatkid (<https://www.instagram.com/veganfatkid/>)

## **Petit Trois**

Hollywood, \$\$\$

*JA: My friend Chef Ludo Lefebvre is now a Knight of Arts and Letters of the French government. Believe me, he will give you a bistro experience.*



(<https://www.instagram.com/p/BCBs-QrHNzq/>)

The Big Mec. Image courtesy of [@caiooliveira](https://www.instagram.com/p/BCBs-QrHNzq/) (<https://www.instagram.com/p/BCBs-QrHNzq/>)

## LocoL

Watts, \$

*JA: My friends Roy Choi and Daniel Patterson are making sustainable fast food*



*for the people of Watts. I was there the first week. Go, eat, and help them succeed in their mission!*



(<https://www.instagram.com/p/BCEGfwISW5b>)

LocoL. Image courtesy of [@houseofhoney](https://www.instagram.com/p/BCEGfwISW5b) (<https://www.instagram.com/p/BCEGfwISW5b>)

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