

9 SPOTS

TO GET YOUR PINOY FOOD FIX IN EUROPE

Your next Filipino feast might be closer than you think. From London and Paris to the Athenian Riviera, creative Filipino entrepreneurs are serving up taste of home to kabayans and curious eaters alike. This winter, warm up with some comforting lutong bahay at one of these 9 highly-recommended restaurants.

ROMULO CAFE & RESTAURANT

London has had a robust community of mom-and-pop Filipino joints for decades, but newcomer Romulo is of a different breed. This jewelbox of a restaurant on fashionable Kensington High Street courts gourmands with fanciful takes on Filipino staples, like halo-halo topped with edible flowers and laing presented as a quivering, molded custard. There's even a Filipino afternoon tea set that includes bangus finger sandwiches and bite-sized ube cheesecakes.

<https://www.lutongpinoyuk.com/>

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words by Jennifer Fergesen | Iceland

NEIGHBORHOOD FILIPINO RESTAURANT

Filipino restaurants in Rome tend to cater to the ponderously large Filipino tour groups that visit the city on religious pilgrimages. Neighborhood is no exception — the modern, whitewashed dining room is often closed for private events — but it's worth visiting even if you're a party of one. Sunday brunch is especially popular, with a buffet that might feature anything from goat kaldereta to homemade Pampanga-style longganisa.

<https://www.facebook.com/NeighborhoodRestaurantRome/>

Via Germanico, 170a, 00192 Roma RM, Italy

+39 06 323 3563

BOBI

Currently the only Filipino restaurant in France's capital, BoBi aims to introduce notoriously picky Parisians to the cuisine with stylish decor and a menu that leans light: salmon kinilaw and vegetarian lumpia (fresh or fried) are popular options. To drink, there's single-origin kapeng barako and daily cocktail specials featuring the fruits and fragrances of the Philippines — plus Red Horse and San Mig, bien sûr.

<https://www.bobiparis.com/>

17 Rue Oberkampf, 75011 Paris, France

bonjour@bobiparis.com

MANILA

Romania's only Filipino restaurant is located not in Bucharest but in Satu Mare, a provincial town near the Hungarian border that isn't known for a diverse food scene. Still, as the name insists, the food here is capital-city quality. Locals, most of whom had never tasted Filipino food until Manila came to town, sing the praises of their adobo, mechado and pancit. Don't miss the homemade kakanin — suman, biko and tibok-tibok — for dessert.

<https://www.manilafood.ro/>

Strada Nicolae Golescu 1, Satu Mare, Romania

+40 771 065 135

PAPA ORO'S FILIPINO RICEBOWLS & MORE

The quietly luxurious spa town of Baden is the perfect setting for this laid-back spot, which the owners describe as their take on a classic turo-turo. You point to the dishes you want at the counter: the lechon manok, redolent of lemongrass, is a popular choice, as is the Jollibee-inspired "chicken joie." But most turo-turos don't hire a DJ to entertain the crowd on summer evenings. There can be few pleasures more quintessentially Euro-Filipino than to sit at one of their

sidewalk tables on a warm night, stirring a halo-halo and listening to tunes.

<https://www.papaoros.ch/>

Weite G. 29, 5400 Baden, Switzerland

hello@papaoros.ch

P-NOY TASTE OF ASIA

Located on one of the busiest streets in Prague's tourist core, steps away from the famous Church of Our Lady Victorious, P-noy draws in a steady stream of Filipino visitors to the Czech capital. The takeaway counter offers juices, steam-table dim sum and a daily home-cooked special, such as sisig, sinigang or "Filipino risotto." You can also pick up all the snacks and staples you need to stock an Asian pantry here.

<http://www.p-noy.cz/>

Karmelitská 380/16, 118 00 Malá Strana, Prague, Czechia

+420 773 039 911

BORACAY PHILIPPINE & JAPANESE CUISINE

It's common enough to see Filipino chefs behind sushi counters in Europe, but few serve their own cuisine alongside the nigiri and spicy tuna rolls. Boracay is the exception. Chef Nick Stassinopoulos, who has a Filipino mother, a Greek

father and a love of Japanese home cooking, takes pleasure in playing with the flavors of all three cuisines. You can augment your sushi meal with embutido, adobo, caldereta and pancit, plus mango cheesecake for dessert.

<https://www.boracay.gr/>

Leof. Vasileos Pavlou 94, Voula 166 73, Greece

+30 21 0968 9500

MICHAEL'S ISLAND CAFE

A number of Filipino restaurants have cycled through Moscow since the fall of the Soviet Union — my diplomat cousin remembers one she visited during her tenure there that was "so awful it must have been a front for something." Michael's, a kiosk that opened in the revamped Moskvoretsky Market early this year, is getting significantly better reviews. Some of their specialties, including kare kare, tapsilog and sinigang, are painted on a colorful wall mural that also features cameos by Manny Pacquiao and Lapu-Lapu.

<https://www.facebook.com/pages/category/Filipino-Restaurant/Michaels-Island-Cafe-308050336487025/>

Bolotnikovskaya Street 12, Moskvoretsky Market, Moscow 117556, Russia

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MOJO CAFE

Among the four Filipino-inflected restaurants that former photojournalist Andy Hernandez owns in Lithuania, Mojo Cafe may be the most worth a special journey. It's the atmosphere that draws people to this relaxed spot in Trakai, a lake resort near the capital: walls lined with books, comfy rattan lounges on the patio, free cello concerts every now and then. The menu takes cues from all of Asia, but Filipino flavors run throughout.

<https://www.facebook.com/mojocafe>

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