

# TRAVEL WITH YOUR TASTE BUDS

EXPLORE THE  
INTERNATIONAL  
CUISINE SCENE  
IN AUSTIN

By Cindy Brzostowski

Let's be honest: One of the best parts of taking a trip is tasting the local food. It's entirely possible that a good portion of your travel planning involves mapping your way from one highly recommended restaurant to another. While there's nothing like devouring a beloved specialty in the city or country where it originated, Austin's diverse food scene offers ample opportunities to sample a wide variety of international cuisines. With a visit to these appetizing establishments, you can take your taste buds on a mouthwatering, continent-hopping world tour in between your actual vacations. Bon voyage, diners!



Estância Brazilian Steakhouse



Korea House



DipDipDip Tatsu-Ya



Il Brutto

## **AFRICA**

### **Aster's Ethiopian Restaurant**

At family-owned Aster's, you can savor the rich, vibrant flavors of Ethiopian cuisine. To sample a variety of dishes, stop by for the affordable lunch buffet from 11 a.m. to 2 p.m.

**2804 N. Interstate Hwy. 35 | [asterethiopiankitchen.com](http://asterethiopiankitchen.com)**

## **ASIA**

### **Carabao Express**

For Filipino comfort food, visit Carabao Express. Some favorites at this casual spot include chicken adobo, lechon kawali (crispy pork belly), lumpia Shanghai (pork and shrimp egg rolls) and garlic rice.

**2309 W. Parmer Ln. | [carabaoexpress.com](http://carabaoexpress.com)**

### **Caspian Grill**

Treat yourself to some tantalizing Persian food at Caspian Grill. Before you end the meal, you must try the Persian ice cream, a saffron ice cream infused with pistachio, almond and rosewater.

**12518 Research Blvd., Ste. J | [caspiangrillaustin.com](http://caspiangrillaustin.com)**

### **Din Ho Chinese BBQ**

If you're hungry for Chinese food, make your way to Din Ho Chinese BBQ. The char siu (barbecued pork), roast duck and wonton soup are just some of the delectable dishes that keep Austinites coming back for more.

**8557 Research Blvd., #116 | [dinhochinesebbq.com](http://dinhochinesebbq.com)**

### **DipDipDip Tatsu-ya**

At DipDipDip, you can experience a modern take on Japanese shabu-shabu/nabemono hotpot dining. You'll cook various meat and vegetable delicacies in your personal pot of broth at the table and then dunk them into flavorful, signature sauces.

**7301 Burnet Rd., Ste. 101 | [dipdipdip-tatsuya.com](http://dipdipdip-tatsuya.com)**

### **Korea House**

Korea House is all about comforting Korean food like bi-bimbop (a rice dish topped with beef, vegetables and fried egg) and bulgogi (thinly sliced, marinated beef rib-eye). For a fun outing, go for the Korean barbecue, which you grill at your table. >>

**2700 W. Anderson Ln., Unit 501 | [koreahouseaustin.com](http://koreahouseaustin.com)**



*While there's nothing like devouring a beloved specialty in the city or country where it originated, Austin's diverse food scene offers ample opportunities to sample a wide variety of international cuisines.*



### **Pho Please**

Pho Please aims to satisfy your craving for pho, a traditional Vietnamese noodle soup. They also serve favorites like bánh mì, a savory baguette sandwich (the grilled pork belly option comes highly recommended).

*1920 E. Riverside Dr. | [phopleaseaustin.com](http://phopleaseaustin.com)*

### **Saffron South**

For a mixture of Indian and Nepalese cuisine, Saffron South is hard to beat. Try the saag paneer (spinach and Indian cottage cheese cooked in a creamy sauce) and samosas (fried pastries filled with potatoes and peas).

*3201 Bee Cave Rd., #148 | [saffronsouth.com](http://saffronsouth.com)*

### **Sap's Fine Thai Cuisine**

You can get your Thai fix at either of Sap's locations. There's a lot to love, but the tom kha (a spicy, sour coconut soup), kao soi (a kind of curry soup with noodles) and panang curry (a red curry dish) are some of the popular items to order.

*Burnet: 5800 Burnet Rd. | West Gate: 4514 West Gate Blvd. [sapsver.com](http://sapsver.com)*

## **EUROPE**

### **Barlata Tapas Bar**

Feast on an assortment of Spanish tapas at Barlata Tapas Bar. Favorites include the fried Brussels sprouts and gambas al ajillo (garlic shrimp). Leave room to also try the arros negre, a squid-ink paella.

*1500 S. Lamar Blvd., #150 | [barlataaustin.com](http://barlataaustin.com)*

### **Koko's Bavarian**

Koko's Bavarian dishes up easygoing German dishes in an inviting beer garden setting. You'll have your pick of sausages, such as bratwurst and currywurst, plus other classics like pretzels and potato salad.

*4715 E. 5th St. | [kokobavarian.com](http://kokobavarian.com)*

### **Il Brutto**

At Il Brutto, immerse yourself in *la bella vita* with some classics of Italian cuisine. You can't go wrong with an order of cacio e pepe pasta or the lamb scottadito, which is served with fried artichokes.

*1601 E. 6th St. | [ilbruttoaustin.com](http://ilbruttoaustin.com)*

### **Justine's Brasserie**

French food is at your fingertips at Justine's, a restaurant with a romantic patio space. You're in for a memorable meal with an order of the escargots (snails in garlic-herb butter) and steak frites (grilled rib-eye with fries).

*4710 E. 5th St. | [justines1937.com](http://justines1937.com)*

### **Nosh and Bevvv**

Hearty British pub food awaits you at Nosh and Bevvv. At this low-key spot, you can eat your fill of fresh fish and chips and some delicious bangers and mash (sausages served with mashed potatoes).

*8440 Burnet Rd., #100 | [@NoshAndBevvv](https://www.instagram.com/NoshAndBevvv)*



Justine's Brasserie



Barlata Tapas Bar

### **Santorini Cafe**

Anyone hungry for Greek food should make their way to Santorini Cafe, which has a lovely patio. Consider starting with some dolmas (stuffed grape leaves) and finishing with loukoumades (fried Greek mini-donuts).

*11800 N. Lamar Blvd. | [santorinicafeatx.com](http://santorinicafeatx.com)*

### **The Emerald Restaurant**

Settle in at The Emerald Restaurant for some hearty Irish food in a charming, homey environment. Consider ordering the Emerald Potato Soup (a special family recipe), Leprechaun Irish Stew or Dublin Lawyer Special (lobster tails served in puff pastry).

*13614 Hwy. 71 West | [theemeraldrestaurant.com](http://theemeraldrestaurant.com)*

## **CENTRAL AND SOUTH AMERICA**

### **Buenos Aires Café**

Buenos Aires Café celebrates Argentine cuisine with dishes like empanadas, a variety of grilled meats, and lomito beef and pork sandwiches. The café hosts a popular happy hour as well.

*East Side: 1201 E. 6th St.*

*Hill Country Galleria: 13500 Galleria Circle U-120  
[buenosairescafe.com](http://buenosairescafe.com)*

### **Casa Colombia**

Colombian food is the star of the show at this spot. You'll be off to a good start with some aborrajados (fried plantains stuffed with cheese) and arepas (a type of cornmeal patty) as appetizers.

*2409 E. 7th St. | [casa-colombia.com](http://casa-colombia.com)*

### **Chago's**

For satisfying Puerto Rican cuisine, head to Chago's, a laid-back restaurant known for its tostones (fried plantains), sancocho >>



Estância Brazilian Steakhouse



Estância Brazilian Steakhouse



Chago's

(a traditional Latin soup with meat) and mofongo (a traditional dish made with fried green plantains).

**7301 N. Lamar Blvd. | [chagosatx.com](http://chagosatx.com)**

### Estância Brazilian Steakhouse

It's a meat lover's paradise at Estância Brazilian Steakhouse. Mouthwatering roasted meats like prime top sirloin and aged rib-eye are brought right to your tableside as part of a filling, all-you-can-eat experience.

**10000 Research Blvd., Ste. B | [estancia.com](http://estancia.com)**



Nosh and Bevvy

### Lima Criolla

Lima Criolla is the spot for freshly made Peruvian food. A couple of menu items in particular worth trying are the ají de gallina limeño, a chicken dish incorporating a yellow pepper sauce, and the pisco sour, Peru's national beverage.

**6406 N. Interstate 35 Frontage Rd., #1550  
[limacriolla.com](http://limacriolla.com)**

### Manuel's

Since opening its first location in 1984, Manuel's has become a popular destination for regional Mexican cooking. Try Manuel's Famous Mole—a rich, slow-cooked sauce made with roasted chiles, nuts, chocolate, herbs and spices—with the enchiladas.

**Downtown: 310 Congress Ave.  
Great Hills: 10201 Jollyville Rd.  
[manuel.com](http://manuel.com)**