



NEW La Carnicería

Small and stylish La Carnicería is a parrilla with a modern twist. The meat is glorious enough on its own, but the side dishes have such panache it's only a matter of time before every parrilla in the barrio produces a copycat. A *bife de chorizo* or slab of pork might come with pumpkin and orange mash, a creamy jacket potato or a paste of fresh dates, while a classic *provoleta* is topped with a slice of peach and the chorizo adorned with peas and a fried egg. If a trip to La Carnicería isn't already on your to-do list, you'd better rewrite your agenda.

Thames 2317, entre Charcas y Guemes (2071 7199). Subte D, Plaza Italia/bus 10, 12, 29, 39, 60, 128, 160, 161, 188, 194. Open 8pm-midnight Tue-Sun; 1-3.30pm Sat, Sun. Main courses \$\$\$, Credit AmEx, MC, V. Map G3.

New in town

Yeite

Bringing a breath of fresh air to a slightly downtrodden area of Villa Crespo, stylish café Yeite is the creation of pastry specialist Pamela Villar and has a star-studded list of collaborators – designer Jessica Trosman, whose shop JT (see p104) is next door, and top chef Fernando Trocca of Sucre (see p66) to name but two. Yeite's menu changes fortnightly and focuses on fresh, seasonal ingredients combined in unusual and exciting ways. Whatever you choose from the pick-and-mix menu, be sure to save some space for Villar's stunning desserts. Past creations include an exquisitely tangy orange tart and melt-in-your-mouth pistachio, lemon and mascarpone profiteroles.

Humboldt 293, y Murillo (4855 6777/www.facebook.com/yeite). Subte B, Dorrego/bus 19, 45, 93, 111, 127. Open 8.30am-7pm Mon-Sat. No credit cards. Map H1.

Buenos Aires's best arepas

The craze for arepas shows no sign of slowing down in Buenos Aires. The corn flour patty is a popular snack in Venezuela and Colombia and is typically grilled and then served split in half and filled with any array of meat, cheese, beans and vegetables your heart desires.

Arepas

Arepas was one of BA's first arepa restaurants, and is still perhaps the most popular. You're bound to leave stuffed. Try the *arepa del gato* – filled with sliced avocado, white cheese and fried plantains. See p64.

Aji Dulce

This unassuming Palermo take-away spot offers arepas, wraps, pastelles and an array of dishes you can pay for by weight. Order an arepa filled with carne mechada (shredded beef) and wash it down with a glass of *papelón* – a refreshing blend of cane sugar and lemon juice. Paraguay 4597 (4775 6614).

I Love Arepas

The poronistas' growing love for arepas has allowed this tiny Congress take-away spot to expand to three locations, with its newest in Palermo. Despite the fancy new neighbourhood, this Colombian joint still offers some of the best prices in town. El Salvador 4801 (4682 1047/



New in town

La Mar Cebichería

Fans of the original Lima location waited for months for the new branch of this internationally-acclaimed Peruvian cevichería. The BA outpost is a feast for the senses – you can smell it from a block away, the outside bar and dining area's tropical paradise vibe is sure to get you in the holiday mood, while inside you can watch the chefs at work in the open kitchen. And then there's the food. Order anything on the menu – whether it's freshly caught seafood cooked in a lemon, garlic and hot pepper sauce, spicy ceviche or an enormous fish to share – and your taste buds are sure to be delighted. Wash the food down with a silky smooth cocktail, then end on a light note with the *queso helado* – cinnamon ice-cream with coconut foam, fresh flowers and mint. Aníbal 2024, y Nicaragua (4776 5543/www.lamarcebicheria.com.ar). Subte D, Ministro Carranza/bus 39, 67, 95, 111. Open noon-4pm, 8.30pm-12.30am Tue-Sun. Main courses \$55. Credit AmEx, MC, V. Map H3.