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zander (€8.90), four sweet-potato pancakes served in a rectangular pile and topped with small chunks of the slightly smoked white fish, ‘slices’ of steamed eggs and salmon caviar. On the more traditional front, a warm sweet potato glass noodle ‘salad’ (with or without meat, (€8.50-10.50), apparently typical Korean birthday food, and the ubiquitous bibimbap (€9.50-11.50) – served in the firestone pot with or without a rather saucy bulgogi, and a lush range of superior sides: kimchi, marinated cucumber and yellow beetroot (yes!), and chilli sauce. Their commitment to quality is underscored by the multigrain rice served with most dishes, instead of the usual refined white variety, and the perfectly executed kimchi (not chopped up in bits but sliced in chunks, each layer delicately smudged with the chilli marinade). For dessert, don’t miss their signature hotteok – the mini sweet-potato-based, yeast-dough pancakes filled with honey or just cinnamon sugar are a real treat! ■

SHIKGOO, Tegeler Str. 27, Wedding, U-Bhf Leopoldplatz, Tel 030 8501 2045, Mon-Sat 12-22
GONG GAN, Schwedter Str. 2, Prenzlauer Berg, U-Bhf Senefelderplatz, Mon-Thu 9-19, Fri-Sat 9-22
KOCHU KARU, Eberswalder Str. 35, Prenzlauer Berg, Tel 030 8093 8191, Tue-Fri 11:30-16/18-22:30, Sat-Sun 11:30-22:30



TANIA CASTELLI

Supper club supernova

We’ve tracked all the new movements on Berlin’s ever-morphing ‘meet and eat’ scene for 2013. All events require advance reservations, so get booking!

By Mihret Yohannes

At home catering service **KITCHEN-SURFING.COM**, registered chefs sell their assets in the scuffle for recognition. Cuisines range from Middle Eastern to American, gluten-free to kosher. ▶ www.kitchensurfing.com

It’s a battle between “the Julias” at Kreuzberg-based, organic-only **TABULA RASA** (roughly €30). With Julia no. 1 producing veggie innovations like “Mac & Cheese with a twist” and Julia no. 2 presenting meatier creations, vegetarians and carnivores can sit back and watch the ladies go at each other. ▶ See [Facebook group for dates and locations](#).

Niche diets will be satisfied at Boris Lauser’s all-raw, all-vegan **B ALIVE** (four to five courses including dishes like beetroot ‘gnocchi’, €45), and macrobiotic **WOHNZIMMER-RESTAURANT** (three courses, €15), also a cooking class with *Berlinerin* like sharing the zen secrets of her chestnut soup. ▶ Wohnzimmerrestaurant, Feb 9, modernemakrobiotik@googlegmail.com. ▶ **B Alive, March 22, Dresdener Str. 114, Mitte, reservation@balive.org**

Food meets art at the highly civilised **ZAGREUS PROJEKT** (see page 42) (four courses including Duck Breast in Hay with Caramelised Treviso and Violet Potato Purée, €35) and the vegetarian **DAILY HAPPA**, where part-time DJ Sophia serves dishes like Balcony-Herbs-Tofu Falafel (four courses,

€15). Taking this further is **MULAX** (three courses, €39 or five courses, €69) where art and music presentations bookend dishes like delicate samlet sashimi.

▶ **Zagreus Projekt, Feb 16, Brunnenstr. 9a, Prenzlauer Berg, Tel 030 2809 5640.**
▶ **Daily Happa, Feb 28, Merkezi Gallery, Adalbertstr. 5, Kreuzberg, ohohohosophia@googlegmail.com.** ▶ **Mulax, Feb 1, 8, 15, 22, Lausitzer Str. 10, Kreuzberg, Tel 0176 9828 4450.**

Meet a future baby daddy at **FESTIN** (€30-€40), featuring saucy desserts like “Truffle Surprise” and luxurious mains like beef carpaccio rolls. Host Deborah is even willing to sow the seeds of amour at your home, office or bedroom floor. ▶ **Feb 23, info@festin-berlin.com**

Join the progressive dinner collective **AUF HAXE** and then wait to be notified of a ‘dinner’ happening near you. You then prepare one course with a randomly assigned partner. Over the course of the night, the other pairs come to your flat to drink and eat, and vice versa. ▶ www.aufhaxe.de

At **COOKFORFRIENDS** (photo) you and friends cook in a professional kitchen with ready-prepped ingredients and the added supervision of trained chefs to ensure nothing goes awry. Sign up online and select the date that suits you best! €49/person. ▶ www.cookforfriends.de