

KITCHEN AT LA MARINA

CASUAL | ★★★★★

Less than R150 | R151 – R250 | R251 – R300 | More than R300

No 7 Platinum Drive, Longmeadow North Business Park, Modderfontein • 011 608 3277

Mon–Fri breakfast, lunch. Sat close at 12noon

La Marina is a treasure trove wholesale delicatessen located on an unprepossessing industrial estate. The name is misleading because, while they do process thousands of fish daily, they are also Gauteng's best and most bountiful suppliers of chocolate, cheese, charcuterie, caviar, truffles and everything else delicious. At the front of the warehouse there is a small retail outlet. Within this retail outlet is the restaurant. Café-style tables and chairs are set up within the shop, so diners eat surrounded by deli fridges, a sushi station, and lots of lovely produce. Everything is plain, clean and neat. The menu is a single laminated sheet listing an assortment of predominantly seafood choices. Crockery, cutlery and stemware are chosen for strength and practicality not beauty. Prices are ridiculously low, with often no difference between the price of a cooked item and the shop price of the same ingredient raw. All the finest, most eco-friendly and reasonably priced fishes are on offer. Certified, sustainable Mauritian sea bass are served simply with plump, salt slaked chips or a side salad. Organic, Fair Trade registered Mozambican prawns are sizzled up with piri-piri, while Scottish Sea Farms salmon (flown in three times a week) is sliced to order into the best sashimi in Johannesburg. Friends of the Sea Yellow Fin Tuna from Mauritius makes magnificent sushi, and legal abalone and oysters galore are a delight. The kitchen is equally adept at rustling up a plate of calamari and chips or a prego roll. There are also cheese and charcuterie platters and so many Häagen Daz's one-serving pots on offer that sweet toothed types struggle to focus. There are two SA whites, two SA reds, a Prosecco and a Champagne available by the glass for sit-down customers. Craft beers, both local and international, are available as are a selection of Italian fruit nectars. Service is predominantly undertaken by the irrepressible owner, Kirsten Jooste, who mothers every chef in town and most of the foodies too. Barista Gift Mukithi makes magnificent espresso which arrives at the table with a perfect crema every time.

Summary: Well priced, delicious, eco-epicurean seafood served from a wholesale delicatessen. A hidden gem.

Features: Breakfasts • Ideal for visitors

