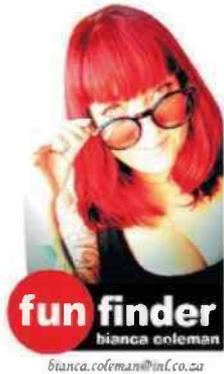


# SATURDAY WEEKEND ARGUS

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## Mexican fare will have you craving more

ONE of the perks of my job is that my partner-in-dining Diva and I get to visit lots of restaurants.

Some are okay, others are good and every now and then we find one that is outstanding. Del Mar in Camps Bay falls firmly into the last category.

Owned by Sabi and Elana Sabharwal of Bukhara and Haiku fame, it serves what they call "modern Mexican" ranging from *antajitos* and *ceviches* to main courses, or *platos principales*, with a twist on original Mexican recipes and of course desserts.

In Mexican Spanish, *antajitos* (literally "little cravings") are the fast foods prepared on the streets and in market stalls, so called because they are typically foods not

eaten at a formal meal, especially not the main meal of the day, which is served in the mid-afternoon. Be that as it may, we made a meal of them. No, a feast.

The portions are designed and plated to be shared. Presentation is exquisite, and the flavours are incredible.

Each dish seemed to be more fabulous than the one which preceded it and the only thing that stopped us was we simply couldn't any more; we had to save space for heavenly light sugar-dusted *churros* with chocolate and *dulce de leche* dipping sauces, and flan – a combination of cheesecake and creme caramel.

That was the end. The beginning was margaritas of course, in salt-

rimmed glasses, and shots of tequila. A bowl of nachos and dips replaced the usual bread you get in restaurants and then the feeding frenzy began.

We sampled a trio of *ceviches*; the prawn with red pepper and lemon was our favourite. The others were tuna with coconut milk, chilli and lime; and linefish with jalapeno, coriander and lemon. A note on the heat – I am not a fan, but you can order accordingly. I was delighted this meal was more about flavours than taking the top layer of skin off my mouth.

A big bowl of fresh guacamole with tomatoes, onions, green chilli, lime and coriander followed with more nachos and *queso fundido*, a truly magnificent thing – three

melted cheeses with red beans and jalapeno.

We licked the pot clean.

The *antajitos* included battered sea bass in soft tacos, orgasmic pork belly with chipotle and jalapeno glaze, chicken tortillas with green *tomatillo* and pumpkin seed sauce, stir-fried beef tacos with *tomatillo* sauce, and *tlayuda camarones* – flat bread with beans, cheese, and prawns.

With its elegant decor, excellent service, and beachfront location, along with such amazing food for any time of the day or night, this is a must-visit for summer.

● *Del Mar is open daily from noon till 10pm. Shop 104, The Promenade Mall, Victoria Road, Camps Bay. Telephone 021 437 0333.*



MOREISH: Modern Mexican dining at Del Mar, Camps Bay.  
PICTURE: ALLISON FOAT