

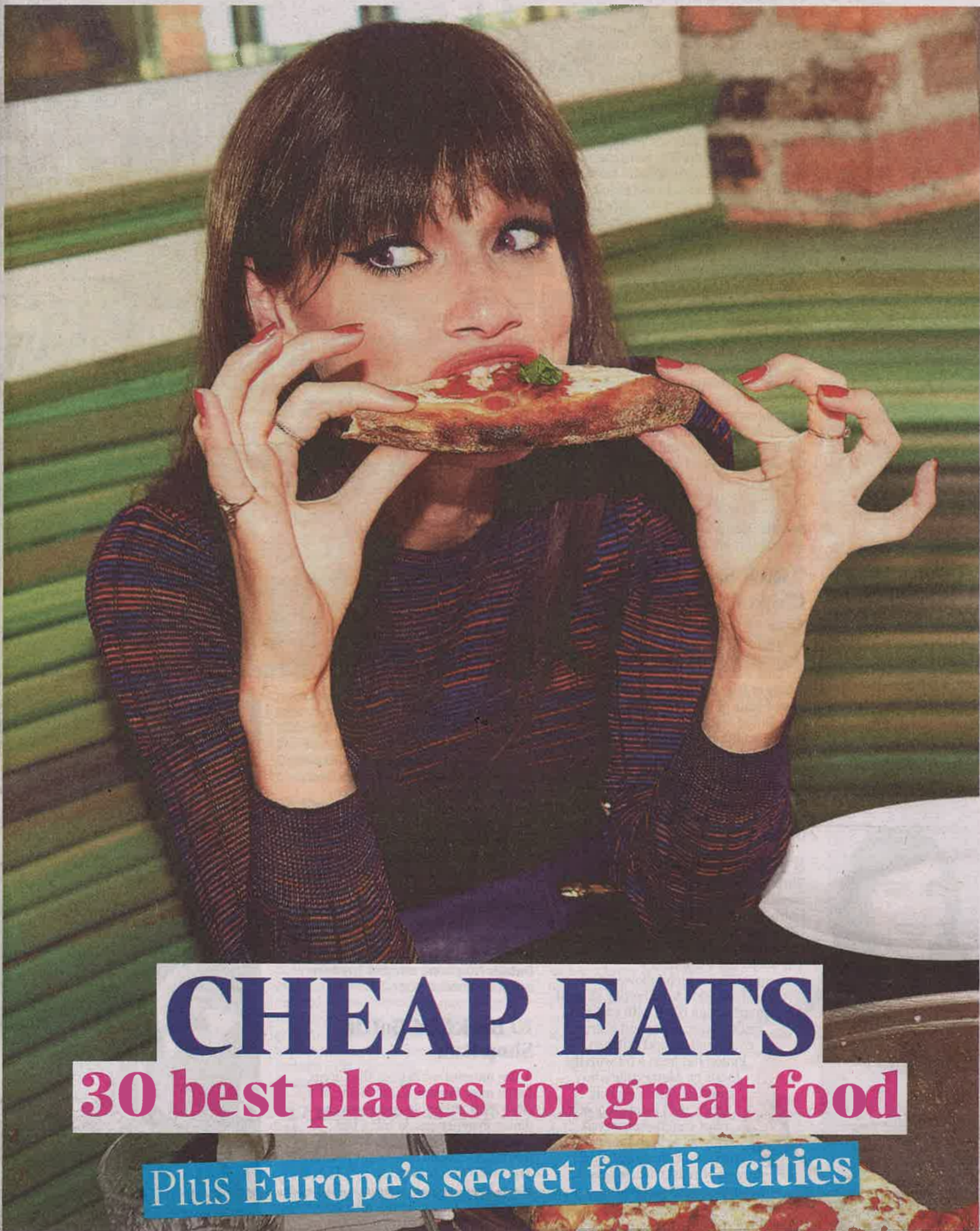


But Dad, she's the same age as me!

Dating a younger woman: a father's honest account

Weekend

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CHEAP EATS

30 best places for great food

Plus Europe's secret foodie cities

Fabulous long-haul breaks



Where to stay in Rajasthan



Cuba with the kids? No problem



A room with a view in New York

Travel

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'The problem with India is that it makes you greedy; there's so much to see, to hear, to taste'

Lisa Grainger reports on vibrant Rajasthan

KIEV.VICTOR/SHUTTERSTOCK



1 Visit the street markets of Palermo

25 undiscovered foodie cities

Feast your eyes — and taste buds — on the latest culinary destinations, says **Richard Mellor**

EUROPE

1 Palermo, Italy

Sicily's chaotic capital is dilapidated and infuriating to drive in, but its cuisine is a joy. At the Vucciria market, try pizza-style sfincione flatbreads or ragu-stuffed arancini among the din of traders, then buy olives at the street-style Mercato di Ballaro. Dine in the Trattoria Piccolo Napoli, whose fishing boats provide the ingredients for dishes such as macaroni with sardines, fennel and apricot jam, before slumbering at the palazzo guesthouse BB22.

Details Three nights' B&B from £445pp, including flights and a guided three-hour food walk (realholidays.co.uk)

2 Vigo, Spain

On the temperate coast of Galicia, western Spain, Vigo excels at fresh seafood, with its specialist stalls and restaurants on touristy Rua Pescaderia (known as the "road of the oysters"). Chipirones (grilled baby squid) and chocos (fried cuttlefish chunks) feature on most tapas menus, as does the hallmark dish of pulpo gallego — warm pieces of octopus in smoked paprika and olive oil. Local, peachy albariño white wine can be knocked back in the NH Collection hotel's bar.

Details Three nights' B&B from £182pp, including flights (lastminute.com)



A dish at the Esplanade hotel in Zagreb

3 Zagreb, Croatia

Between main roads in Zagreb are long courtyards known as dvoriste that often house hidden cafés; Mali Bar's punchy cuisine is found up a flight of stairs and overseen by the TV chef Ana Ugarkovic. Make time for brunch on Nikole Tesle street, strukli (filo pastry piped with cottage cheese) at La Struk and, near the medieval upper town's palace, country staples such as turkey breasts and plums in the low-lit Bistro Vjestica. Digest all that in King Tomislav Square, its lawns close to the art deco Esplanade hotel, which has a great Croatian fine-dining restaurant.

TOMAS SEREDA/GETTY IMAGES; ALAMY; SOREN GAMMELMARK



20 Chefs prepare street food in Stone Town



17 Cocktails at the Mayfair Hotel in Adelaide



15 Head to Oaxaca for beef tacos and stuffed tortillas

11 Tallinn, Estonia

This May's inaugural staging of the prestigious Bocuse d'Or competition in Tallinn confirms the city's growing gastronomic reputation. Driving this buzz are dynamic restaurants such as 180, where plates of smoked eel atop mustard ice cream are typical. Stay near by at the posh Telegraaf hotel, but hit the suburbs too. You will find Michelin-starred Andrei Lesment cooking 200 pizzas a day at Kaja Pizza Kook and Juur, set in a factory, magically manipulating locally foraged ingredients into new Nordic treats at half the price. Just as madly cheap are Tallinn's warm black-rye breads, craft ales and cool cocktails. **Details** Three nights' B&B from £435pp, including flights and transfers (regent-holidays.co.uk)

REST OF THE WORLD

12 Tel Aviv, Israel

Tel Aviv's coastal position is responsible for a heady mix of north African, Middle Eastern and Mediterranean flavours. Artichoke heads and strings of cherry tomatoes add to the sensory overload that is Carmel Market, while the chickpeas at Hakosem produce some of the best falafel around. There's a buoyant casual dining scene too; make sure to try the restaurant Claro's plates of oven-roasted octopus in romesco. Leave time for pizza at the cavernous radio-station bar Teder, and for cocktails at the Norman Hotel in its low-lit Library Bar. **Details** Three nights' B&B from £1,498pp, including flights and transfers (kirkerholidays.com)

13 Fez, Morocco

One of the prevailing themes in Fez's maze-like medina — containing alleys

so narrow one must sidestep along them — is food. Stall holders hawk saffron and fresh figs. Cafés sell aubergine zaalouk stew, chargrilled kebabs, fragrant orange cake or mint tea. And restaurants serve complex tagines and sweet, cinnamon-flavoured pigeon pie, using secret family recipes. Especially good for foodies is Riad Fès with its Moorish and Andalusian-style suites, spa and orange-tree courtyards and intimate Moroccan restaurant l'Ambre.

Details Four nights' B&B from £995pp, including flights, transfers and a half-day food tour (abercrombiekent.co.uk)

14 Chiang Mai, Thailand

Bangkok might be the headline act, but smaller Chiang Mai is Thailand's epicurean capital. Along with celebrated staples of pad thai and green curry, there's the chance to try northern dishes such as sai ua (spicy pork sausage), sticky rice in banana leaf and coconutty khao soi noodle soup. The trendy quarter Nimman has some of the best restaurants, including the informal Tong Tem Toh, while on its "Coffee Street", the hip, all-suite Akyra Manor Chiang Mai serves sunset cocktails at its rooftop pool bar.

Details Five nights' B&B from £948pp, including flights, taxes, private transfers and a dinner (ethostravel.co.uk)

15 Oaxaca, Mexico

Street food is king in Oaxaca in southern Mexico. At the Mercado 20 de Noviembre vendors dish out barbacoa beef tacos; toasted corn cakes called memelas; triangular tortillas stuffed with

black beans and cream; and fried grasshoppers known as chapulines. Oaxaca is known as "the land of seven moles" thanks to sauce-specialist restaurants such as Las Quince Letras, and there are mezcal bars aplenty to wash it all down. Black Tomato operates guided, private foodie trips combining Oaxaca with Mexico City, and throws in cookery lessons and mezcal tasting.

Details Six nights' B&B from £4,250pp, including flights, private transfers and private tours (blacktomato.com)

16 Sao Paulo, Brazil

Brazil's sizeable Japanese population explains the proliferation of sushi restaurants around its biggest city, but there's much more besides. In the upmarket Jardins area, DOM uses indigenous rural Brazilian ingredients, including ants and cashew-like baru. Along with the city's street-food stands (pastel de queijo is a great snack) and churrascaria grills, these options are the challenge for any Palacio Tangara guest aiming to leave room for a meal at the one-Michelin-starred restaurant overseen by the fabled chef Jean-Georges Vongerichten within the hotel.

Details Five nights' B&B from £1,890pp, including flights and transfers (scottdunn.com)

17 Adelaide, Australia

Adelaide abounds with experimental restaurants (none more so than the teeny Orana and its 16-course tasting menu promoting native ingredients), fine Japanese joints, food markets and brunch cafés in narrow lanes. Being surrounded by so many microclimates helps, as does the presence of the exalted

winery Penfolds and a well-regarded clutch of on-trend natural vineyards. You can drink many of their tipples, including Penfolds' famous Grange, at the grand but understated Mayfair Hotel's rooftop bar.

Details 11 nights' room-only — three in Adelaide and the rest touring wine regions and Kangaroo Island — from £3,715pp, including all flights, transfers and excursions (audleytravel.com)

18 Bogota, Colombia

Colombia is the world's most biodiverse country by area, hence the strange fruits at Paloquemao Market, such as lulos and pitahayas, and exciting new bistros such as Leo, where a black-pepper sauce accompanies smoked rabbit and manioc-root balls. Street carts serve warm, cheesy pandebono rolls or lechona (slow-roasted pig stuffed with dried peas and rice). The coffee is great, of course, as are the cocktails, especially at the Sofitel Victoria Regia's Basilic bar and its chichi pavement terrace.

Details Seven nights' B&B — three in Bogota plus four in coastal Cartagena — from £1,900pp, including flights, private transfers and some excursions (scottdunn.com)

19 Santiago, Chile

There's charquican (a slow-cooked beef and pumpkin stew) and terremoto (pineapple ice cream steeped in sweet white wine and grenadine), empanada stands on many corners and Palacio del Vino, a restaurant stocking Chilean wines at bargain prices by the vibrant Barrio Italia. Then there are pisco sours, best enjoyed on Restaurante 040's rooftop after you've tried the seafood tasting menu by a former El Bulli chef. Stay at Hotel Cumbres in foodie Barrio Lastarria before flying on to explore Patagonia or the Atacama Desert.

Details Four nights' B&B from £1,473pp, including flights, private transfers and a food tour with lunch (journeylatinamerica.co.uk)

20 Stone Town, Zanzibar City, Tanzania

Thanks to its blissful shores and luxury hotels, Zanzibar is best known for beach holidays. Yet there's more to the Spice Island than palm trees and white sands. In Stone Town, part of its capital, gourmands will delight at fresh seafood being prepared in front of them at the Forodhani food stalls, and the cardamom and clove-infused pilau referencing Zanzibar's time under Oman's control. Look out for goat biryani, octopus curry, sweet Swahili doughnuts and spicy, deep-fried kachori potato balls. Close to all the action, the boutique Emerson on Hurumzi hotel has ▶



A dish at Pondus in Aarhus

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