

## Where to Dine in San Juan

San Juan has the widest array of restaurants in the Caribbean. You can enjoy fine continental, American, Italian, Chinese, Mexican, and Japanese cuisines, to name a few. In recent years, many restaurants have shown a greater appreciation for traditional Puerto Rican cooking, and local specialties now appear on the menus of numerous restaurants. When possible, many chefs enhance their dishes with native ingredients.

Many of San Juan's best restaurants are in the resort hotels along the Condado and at Isla Verde. There has been a restaurant explosion in San Juan in the past few years, but many of the newer ones are off the beaten tourist path, and some have not yet achieved the quality found at many of the older, more traditional restaurants.

Local seafood is generally in plentiful supply, but no restaurant guarantees that it will have fresh fish every night, especially during winter, when the sea can be too turbulent for fishing. In those cases, the chef relies on fresh or frozen fish flown in from Miami. If you want fresh fish caught in Puerto Rican waters, ask your server about the catch of the day. Make sure he or she can guarantee that the fish was recently caught rather than resting for a while in the icebox.

### 1 Best Bets

- **Best Caribbean Chef** Reigning supreme as chef of the year, Jeremie Cruz holds forth at **La Belle Epoque**, an elegant Condado setting in the Casabella Building, Av. Magdalena 1400 (☎ 787/977-1765), with a superb blend of French and fusion cuisine. The service is peerless, and top-quality ingredients are used to fashion noble dishes. See p. 94.
- **Best Classic Creole Cooking** In its new location in Old Town's Museum of Art of Puerto Rico, Chef Wilo Benet at **Pikayo**, Av. José de Diego 299 (☎ 787/721-6194), holds forth. He's a master specialist in the *criolla* cooking of the colonial age, emphasizing the Spanish, Indian, and African elements in his unusual recipes. See p. 99.

- **Best Wine List** The luxurious **Vineyard Room** in the dazzling Ritz-Carlton, 6961 State Road #187, Isla Verde (☎ 787/253-1700), serves a refined California/Mediterranean cuisine, but we'd go there just for the wine list. The countries best represented on the wine *carte* are France, Australia, Germany, Italy, Spain, and even South Africa. The California selection will make you think you're back in the Napa Valley. There is also a good selection of the increasingly fashionable wines from Chile. See p. 102.
- **Best Classic French Cuisine** If you like classic French food, then head to **La Chaumière**, Calle Tetuán 367 (☎ 787/722-3330), in San Juan's Old Town. In back of the Tapía Theater, this two-story restaurant is intimate and inviting. The cuisine follows time-tested recipes of which Escoffier might have approved: onion soup, oysters Rockefeller, scallops Provençal, and a perfectly prepared rack of baby lamb Provençal. See p. 86.
- **Best Nuevo Latino Cuisine** **Parrot Club**, Calle Fortaleza 363 (☎ 787/725-7370), wows tastebuds with its modern interpretation of Puerto Rican specialties. Even San Juan's mayor and the governor have made it their favorite. Husband-and-wife team Emilio Figueroa and Gigi Zafero borrow from a repertoire of Puerto Rican and Spanish recipes, and they also use Taíno and African influences in their cuisine. Their ceviche is the best in town, and their Creole-style flank steak is worth the trek from Condado Beach. See p. 86.
- **Best Burgers** Patrons freely admit that **El Patio de Sam**, Calle San Sebastián 102 (☎ 787/723-1149), is not always on target with its main dishes. But they agree on one thing: The hamburgers are the juiciest and most delectable in San Juan. The Old Town atmosphere is also intriguing—you almost expect to encounter Bogey and Bacall. See p. 89.
- **Best Spanish Cuisine** You'd have to go all the way to Madrid to find Spanish food as well prepared as it is at **Ramiro's**, Av. Magdalena 1106 (☎ 787/721-9049). The chefs take full advantage of fresh island produce to create an innovative cuisine. In fact, the style is New Creole, although its roots are firmly planted in Spain. Their fresh fish and chargrilled meats are succulent, and any dessert with the strawberry-and-guava sauce is a sure palate pleaser. See p. 95.
- **Best Local Cuisine** Devoted to *la cocina criolla*, the term for the often starchy local cuisine, **Ajili Mójili**, Av. Ashford 1052

(☎ 787/725-9195), features food that islanders might have enjoyed in their mama's kitchens. Try such specialties as *mofongos* (green plantains stuffed with veal, chicken, shrimp, or pork) or the most classic *arroz con pollo* (stewed chicken with saffron rice) in town. See p. 94.

- **Best Italian Restaurant** In Wyndham El San Juan Hotel & Casino, **La Piccola Fontana**, Av. Isla Verde 6063 (☎ 787/791-0966), takes you on a culinary tour of sunny Italy. Plate after plate of delectable northern Italian food is presented nightly—everything from grilled filets of fresh fish to succulent pastas. Service is first-rate, the welcome warm. See p. 101.
- **Best Sunday Brunch** Both locals and American visitors flock to **Palmera** at the Caribe Hilton, Calle Los Rosales (☎ 787/721-0303), for its delectable all-you-can-eat Sunday brunch. Good food, glamour, and live music are combined here. The freshly prepared seafood alone is worth the set price, which includes champagne. See p. 92.
- **Best Drinks** Even when we're just in San Juan waiting for plane connections and have time available, we take a taxi to **Maria's**, Calle del Cristo 204 (☎ 787/721-1678), in Old San Juan, for the coolest and most original drinks in the city. On a hot day, there is no finer place to enjoy a mixed-fruit frappé; a banana, pineapple, or chocolate frost; or an orange, papaya, or lime freeze. See p. 131.

## 2 Old San Juan

### EXPENSIVE

**Il Perugino** 🍷 TUSCAN/UMBRIAN This is one of the most elegant Italian restaurants in San Juan, with a courtyard containing covered tables. It's located in a 270-year-old town house, a short walk uphill from Catedral de San Juan. The entrance is filled with dozens of photographs of owner/chef Franco Seccarelli with friends and well-known patrons, the most notable being Luciano Pavarotti. Dishes and flavors are perfectly balanced. Examples include shrimp salad (usually a mundane dish, but quite special here), scallop salad, perfectly marinated fresh salmon, veal entrecôte with mushrooms, and medallions of beef flavored with balsamic vinegar. In season, there's an emphasis on black and white truffles, although these ingredients can raise the dish price substantially. Want something adventurous? Try the black pasta with crayfish and baby eels.

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Calle del Cristo 105. ☎ 787/722-5481. Reservations required. Main courses \$18–\$39. AE, MC, V. Daily 6:30–11pm. Bus: Old Town trolley.

**La Chaumière** 🍴🍴 CLASSIC FRENCH The classic cuisine here has a loyal following of foodies. Just steps from the famous Tapia Theater, this restaurant has cafe-style decor in a greenhouse setting. You might begin with a Marseilles-style fish soup or a hearty country paté, then follow with a perfectly prepared rack of baby lamb Provençal, filet mignon with béarnaise sauce, magret of duckling, or Dover sole meunière. Or you might choose the tender chateaubriand for two. Old standbys include chitterling sausage with red-wine sauce, veal Oscar, and oysters Rockefeller.

Calle Tetuán 367. ☎ 787/722-3330. Reservations required. Main courses \$25–\$32. AE, DC, MC, V. Mon–Sat 6pm–midnight. Closed July–Aug. Bus: Old Town trolley.

**Parrot Club** 🍴🍴🍴 NUEVO LATINO Parrot Club is the hottest restaurant in Old San Juan. This bistro and bar serves Nuevo Latino cuisine that blends traditional Puerto Rican cookery with Spanish, Taíno, and African influences. It's set in a stately looking 1902 building that was originally a hair-tonic factory. Today you'll find a cheerful-looking dining room where San Juan's mayor and the governor of Puerto Rico can sometimes be spotted, and a verdantly landscaped courtyard where tables for at least 200 diners are scattered amid potted ferns, palms, and orchids. Live music, either Brazilian, salsa, or Latino jazz, is offered nightly, as well as during the popular Sunday brunches.

Menu items are updated interpretations of old Puerto Rican specialties. They include ceviche of halibut, salmon, tuna, and mahimahi; delicious crab cakes; criolla-style flank steak; and pan-seared tuna served with a sauce made from dark rum and essence of oranges. Everybody's favorite drink is a "Parrot Passion," made from lemon-flavored rum, triple sec, oranges, and passion fruit.

Calle Fortaleza 363. ☎ 787/725-7370. Reservations not accepted. Main courses \$17–\$29 at dinner, \$12–\$20 at lunch. AE, DC, MC, V. Mon–Fri 11:30am–3pm; Sat noon–3pm; Sun noon–4pm and 6–11pm; Fri–Sat 6pm–midnight. Closed 2 weeks in July. Bus: Old Town trolley.

**MODERATE**

**Amadeus** 🍴🍴 CARIBBEAN Housed in a brick-and-stone building that was constructed in the 18th century by a wealthy merchant, Amadeus offers Caribbean ingredients with a nouvelle twist. The appetizers alone are worth the trip here, especially the Amadeus

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dumplings with guava sauce and arrowroot fritters. And try the smoked-salmon-and-caviar pizza. One zesty specialty is pork scaloppine with sweet-and-sour sauce.

Calle San Sebastián 106 (across from the Iglesia de San José). ☎ 787/722-8635. Reservations recommended. Main courses \$8.75–\$13 lunch, \$12–\$26 dinner. AE, MC, V. Mon 6pm–2am; Tues–Sun noon–2am (kitchen closes at midnight). Bus: Old Town trolley.

**Carli Café Concierto** ✨ INTERNATIONAL This stylish restaurant is owned by Carli Muñoz. The gold discs hanging on the walls attest to Carli's success in his previous role as a pianist for The Beach Boys. Nowadays, Carli entertains his dinner guests nightly with a combination of standards, romantic jazz, and original material on his grand piano. Diners can sit outside on the Plazoleta, where they can enjoy a panoramic view of the bay, or they can eat inside against a backdrop of a tasteful decor of terra-cotta walls and black marble tables. The chef tempts visitors with an imaginative international menu, including such delights as quail rockettes stuffed with dried fruits and sage. The filet of salmon and a mouth-watering rack of lamb are among the finest main dishes. The bar, with its mahogany and brass fittings, is an ideal spot to chill out.

Edificio Banco Popular, Calle Tetuán 206, off Plazoleta Rafael Carrión. ☎ 787/725-4927. Reservations recommended. Main courses \$17–\$29. AE, MC, V. Mon–Thurs 4–11:30pm; Fri–Sat 4pm–1:30am. Bus: M2 or M3.

**Dragonfly** ✨✨✨ LATIN/ASIAN This is San Juan's hottest new restaurant. The decor has been compared to that of a bordello in Old San Francisco. You pass through the beaded curtains into a world of red ceilings, fringed lamps, and gilded mirrors. The restaurant lies right across the street from the Parrot Club, and these two dining enclaves have put the newly named SoFo district (south of Calle Fortaleza in Old Town) on the culinary map. In the bar the drink of choice is a Cosmopolitan, the preferred cigarette Marlboro, and the most popular drink, a lethal "Dragon Punch." Night after night Dragonfly is the fun party place in town, unlike the more staid Parrot Club. Along with the latest gossip, you can enjoy live Latin jazz as background music.

This new-generation San Juan restaurant offers sexy cookery, such as seafood ceviche scooped up with yucca, and plantain chips, *chicharrones* (pork rinds), spicy crab cakes, and a host of other dishes, such as marinated grilled meats. We applaud the chefs for their use of root vegetables such as yucca. The red snapper and grouper are excellent, and we love the pumpkin and beans of every type. The

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barbecued lamb shanks are very hearty and filling. Ravioli, timbales, confits, cassoulets—it's a dizzy array of taste temptations.

Calle Fortaleza 364. ☎ **787/977-3886**. Reservations required. Main courses \$8–\$21. AE, MC, V. Mon–Wed 6:30–10:30pm; Thurs–Sat 6:30pm–midnight. Bus: A5 or T1.

**El Patio de Sam** AMERICAN/PUERTO RICAN Established in 1953, this joint has survived several generations of clients, who came here for booze, fantastic juicy burgers, Puerto Rican food, and dialogue. The setting includes an exterior space with tables that overlook a historic statue of Ponce de León and a well-known church, and a labyrinth of dark, smoked-stained inner rooms with high-beamed ceilings and lots of potted plants. The menu includes paella, grilled chicken and steak, black-bean soup, calamari, and codfish croquettes.

Calle San Sebastián 102 (across from the Iglesia de San José). ☎ **787/723-1149**. Sandwiches, burgers, and salads \$9–\$9.50; platters \$13–\$33. AE, DC, DISC, MC, V. Daily 11am–midnight. Bus: Old Town trolley.

**La Mallorquina** ✨ PUERTO RICAN This is San Juan's oldest restaurant, founded in 1848, and it has been run by the Rojos family since 1900. If you look carefully at the floor adjacent to the old-fashioned mahogany bar, you'll see the building's original gray-and-white marble flooring, which the owners are laboriously restoring, square foot by square foot, to its original condition. Lunches here tend to attract local office workers; dinners are more cosmopolitan and more leisurely, with many residents of the Condado and other modern neighborhoods selecting this place specifically because of its old-fashioned, old-world charm.

The food has changed little here over the decades, with special emphasis on asopao made with rice and either chicken, shrimp, or lobster and shrimp. Arroz con pollo is almost as popular. Begin with either garlic soup or gazpacho, end with flan, and you'll have eaten a meal that's authentically Puerto Rican.

Calle San Justo 207. ☎ **787/722-3261**. Reservations not accepted at lunch, recommended at dinner. Dinner main courses \$15–\$36 (highest price is for lobster). AE, MC, V. Mon–Sat noon–10pm. Closed Sept. Bus: Old Town trolley.

**Ostra Cosa** ✨ *finds* ECLECTIC This is the most artfully promoted restaurant in San Juan, with a growing clientele who swear that the ambience here is one of the most sensual and romantic in Old San Juan. It was created by a former advertising executive, Alberto Nazario, a lifestyle guru who mingles New Age thinking

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with good culinary techniques to promote love, devotion, and a heightened sexuality. Couples dine beneath a massive quenepe tree—waiters will tell you to hug the tree and make a wish—in a colonial courtyard surrounded by a 16th-century building that was once the home of the colony’s governor. The atmosphere, enhanced by domesticated quail and chirping tree frogs, will make you feel far removed from the cares of the city. Featured foods are high in phosphorus, zinc, and flavor, designed to promote an “eat-up, dress-down experience.” The ceviche is superb, as are the grilled prawns. But it is the conch, known as Caribbean Viagra, that rates “Wow!!” or “Ay Ay Ay!!!”

Calle del Cristo 154. ☎ 787/722-2672. Reservations recommended. Main courses \$12–\$25. AE, MC, V. Aug–Sept Mon–Fri 6–10pm, Sat–Sun noon–10pm. Oct–July daily noon–10pm. Bus: Old Town trolley.

**INEXPENSIVE****Butterfly People Café** *(Kids)* CONTINENTAL/AMERICAN

This rather cramped restaurant is on the second floor of a restored mansion, next to the world’s largest gallery devoted to butterflies. Wherever you look, thousands of framed butterflies will delight or horrify you. You can dine at one of the tables inside the cafe, which overlooks a courtyard. This is among the most kid-welcoming place in town, and most children take delight in eating in a setting surrounded by the framed butterflies, viewing it as a sort of fantasy world. The cuisine is tropical and light European fare, made with fresh ingredients appealing to children, as opposed to the more heavy-handed Puerto Rican cuisine offered at nearby dining spots. You might begin with gazpacho or vichyssoise, follow with quiche or one of the daily specials, and finish with chocolate mousse or the tantalizing raspberry chiffon pie with fresh raspberry sauce. A full bar offers tropical specialties such as piña coladas, fresh-squeezed Puerto Rican orange juice, and Fantasia, a frappé of seven fresh fruits.

Calle Fortaleza 152. ☎ 787/723-2432. Salads, sandwiches, and quiches \$4–\$8. AE, MC, V. Mon–Wed and Fri–Sat 10am–5pm. Bus: Old Town trolley.

**Café Puerto Rico** CREOLE/PUERTO RICAN On the Plaza de Colón, this restaurant offers balconies overlooking one of the most charming of Old Town squares. The setting is colonial, with beamed ceilings and tile floors, and with ceiling fans whirling overhead. The menu features hearty regional fare. Tasty options include fried fish filet, paella, and lobster cooked as you like it. Eggplant parmigiana is an excellent vegetarian option, and you might also order eye round stuffed with ham in Creole sauce. On weekends live bands

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play here, and the sound of romantic boleros or salsa fill the air. The cafe is an especially good value then because you get your food and entertainment for just the price of dinner.

Calle O'Donnell 208. ☎ 787/724-2281. Main courses \$9–\$20. AE, MC, V. Daily 11:30am–11pm (bar open till 2am Thurs–Sat). Bus: Old Town trolley.

**Hard Rock Cafe** *Kids* AMERICAN This is San Juan's most blatant example of gringo-derived cultural imperialism. Set near the cruise-ship terminals on a historic avenue in the Old Town, it's loaded with rock 'n' roll memorabilia and permeated with an engaging friendliness. One dining room is devoted to the Beatles, complete with symbol-rich murals that only the most fervent fans can interpret. Standard menu items include barbecued ribs and pork sandwiches, chicken and rib combos, smoked pork chops, pastas, steaks, fiery chili, and a selection of well-stuffed sandwiches. On days when cruise ships pull into port (usually Tues and Sun), the place is likely to be mobbed.

Calle Recinto Sur 253. ☎ 787/724-7625. Burgers, sandwiches, and platters \$7–\$22. AE, DC, DISC, MC, V. Daily 11am–11pm. Bus: Old Town trolley.

**La Bombonera** *Value* PUERTO RICAN This place offers exceptional value in its homemade pastries, well-stuffed sandwiches, and endless cups of coffee—and it has done so since 1902. Its atmosphere evokes turn-of-the-20th-century Castille transplanted to the New World. The food is authentically Puerto Rican, homemade, and inexpensive, with regional dishes such as rice with squid, roast leg of pork, and seafood asopao. For dessert, you might select an apple, pineapple, or prune pie, or one of many types of flan. Service is polite, if a bit rushed, and the place fills up quickly at lunchtime.

Calle San Francisco 259. ☎ 787/722-0658. Reservations recommended. American breakfast \$4–\$8; main courses \$7–\$15. AE, DISC, MC, V. Daily 7:30am–8pm. Bus: Old Town trolley.

### 3 Puerta de Tierra

**Invernino** *Value* ITALIAN Presenting a tempting array of food-stuff from all the major culinary zones of Italy, this restaurant has already become a hit since its opening in late 2001. It received worldwide fame as the setting of the wedding of Oscar de la Hoya to Millie Corretjer. The restaurant is named for a sculpture in its foyer that was created in 1790 by the Italian artist Sau Frilli. The ambience is one of the most sophisticated and inviting in San Juan;

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the restaurant is filled with paintings and stainless-steel sculptures. A former warehouse, Invernino has been transformed into an up-market restaurant that serves some of the Caribbean's finest Italian cuisine, made with top-quality ingredients handpicked by the chefs. Chef Gerard Cribbin, known in the past for his pasta and steak restaurants, likes diners to "taste every ingredient in a particular dish." Nothing he serves is overpowered with sauces, including succulent steaks such as filet mignon and pastas such as striped lobster ravioli. The fettuccine with fresh clams merits a prize, and the tiramisu is the best in San Juan. A much-frequented watering hole is the cigarette bar on the second floor, where live piano music is played.

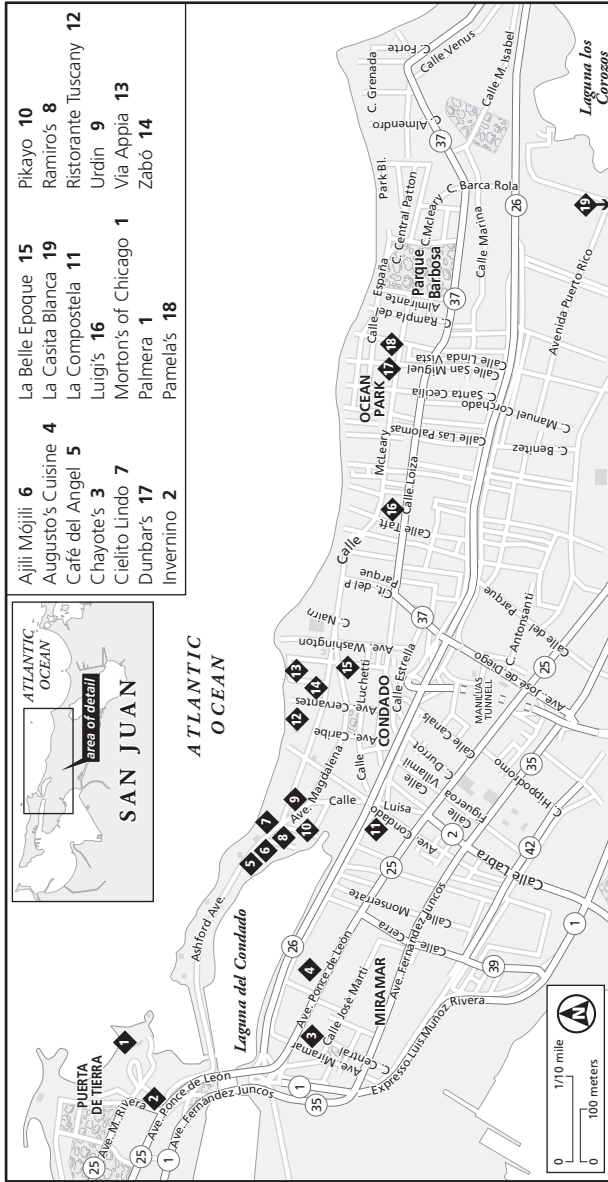
Atlantic View Building, Av. Ponce de León 162. ☎ 787/724-2166. Reservations required. Main courses \$18–\$34. AE, MC, V. Mon–Fri 11:30am–3pm; Mon–Sat 5–11pm. Bus: B21.

**Morton's of Chicago** ★★ STEAK When it comes to steaks, Ruth's Chris Steak House in Isla Verde enjoys a slight edge, but otherwise Morton's is king of the steaks and other choice meats. The chain of gourmet steakhouses was founded in 1978 by Arnie Morton, former executive vice president of the *Playboy* empire. Beef lovers, from Al Gore to Liza Minnelli, know they'll get quality meats perfectly cooked at Morton's. Carts laden with your selection, ranging from prime Midwestern beefsteaks to succulent lamb or veal chops, are wheeled around for your selection. And Morton's has the island's best prime rib. This is a place where the bartenders make stiff drinks, and the waiters tempt you with their fresh fish, lobster, and chicken dishes. The vegetables here are among the freshest in the area. The house specialty is a 24-ounce porterhouse. Appetizers include perfectly cooked jumbo shrimp with cocktail sauce and smoked Pacific salmon. For dessert, we always gravitate to one of the soufflés, such as raspberry or Grand Marnier.

In the Caribe Hilton, Calle Los Rosales. ☎ 787/977-6262. Reservations required. Main courses \$20–\$40. AE, DC, MC, V. Mon–Sat 5:30–11pm; Sun 5–10pm. Bus: B21.

**Palmera** ★ *Kids* INTERNATIONAL Every Sunday the Hilton's brunch captivates the imagination of island residents and U.S. visitors with its combination of excellently prepared food, glamour, and entertainment. There's a clown to keep the children amused, as well as live music on the bandstand for anyone who cares to dance. Champagne is included in the price. Food is arranged at several different stations: Puerto Rican dishes, seafood, paella, ribs, cold cuts,

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steaks, pastas, and salads. Afterward, you might like to stroll amid the boutiques and seafront facilities of this famous hotel. In the evening you can order from a standard international menu. However, we recommend this restaurant mainly for its buffet. If you're visiting the Hilton for the evening for dining and entertainment, we'd recommend the cuisine at Morton's (see above) over Palmera.

In the Caribe Hilton, Calle Los Rosales. © 787/721-0303. Reservations recommended. All-you-can-eat buffet brunch \$39 for adults, half price for children under 7; main courses \$14–\$20. AE, DC, MC, V. Sun buffet 12:30–4pm; daily 6am–midnight. Bus: B21.

## 4 Condado

### EXPENSIVE

**Ajili Mójili** ✨ ✨ PUERTO RICAN/CREOLE This restaurant is devoted exclusively to *la cocina criolla*, the starchy, down-home cuisine that developed on the island a century ago. Though the building housing it is quite modern, you can see artful replicas of the kind of crumbling brick walls you'd expect in Old San Juan and a bar that evokes Old Spain. The staff will willingly describe menu items in colloquial English. Locals come here for a taste of the food they enjoyed at their mother's knee, like *mofongos* (green plantains stuffed with veal, chicken, shrimp, or pork), arroz con pollo, *medallones de cerdo encebollado* (pork loin sautéed with onions), *carne mechada* (beef rib-eye stuffed with ham), and *lechón asado con maposteadó* (roast pork with rice and beans). Wash it all down with an ice-cold bottle of local beer.

Av. Ashford 1052 (at the corner of Calle Joffre). © 787/725-9195. Reservations recommended. Main courses \$16–\$35; children's menu \$6. AE, MC, V. Mon–Fri 11:30am–3pm; Mon–Sat 6–10pm; Sun 12:30–4pm and 6–10pm. Bus: B21.

**La Belle Epoque** ✨ ✨ ✨ FUSION/FRENCH Twice in recent years, master chef Jeremie Cruz has been voted “Caribbean Chef of the Year,” and he currently reigns supreme as Puerto Rico's greatest talent in the kitchen. Expect spectacular dining at this elegant enclave of exquisitely prepared cuisine. The Condado setting is one of Murano chandeliers, hand-painted custom-made plates, and Italian damask tablecloths. In addition to two exquisite dining rooms, there is a Smoker Terrace with a wide collection of fine cigars, plus a cozy wine cellar with a selection of more than 1,000 vintage bottles. Even a basic onion soup for an appetizer is prepared with flair, although you can order more luxurious concoctions such as lobster bisque. Another starter might be in seafood mousse resting under a

brown potato crust or perhaps a watercress and arugula salad studded with walnuts and savory bits of blue cheese. For a main course, opt for the poached salmon with “lobster potatoes,” one of the best dishes we’ve ever sampled here. Other options might include a classic coq au vin, given added dimension by the use of wild mushrooms, or seared bay scallops with spinach and saffron-laced mussel sauce. Between courses a palate cleanser is served, a refreshing fermented cider with frozen white grapes. Desserts are among the most unusual, delicious, and imaginative on the island—try the lemon-grass soup with sorbet, pieces of fresh fruit, and candied carrots.

Casabella Building, Av. Magdalena 1400. ☎ **787/977-1765**. Reservations required. Main courses \$12–\$25 lunch, \$17–\$29 dinner. AE, MC, V. Mon–Sat noon–3pm and 5–11pm. Bus: B21.

**La Compostela** ✨ INTERNATIONAL This restaurant offers formal service from a battalion of well-dressed waiters. Established by a Galician-born family, the pine-trimmed restaurant has gained a reputation as one of the best in the capital. The chef made his name on the roast peppers stuffed with salmon mousse. Equally delectable are duck with orange and ginger sauce and baby rack of lamb with fresh herbs. The shellfish grilled in brandy sauce is a sure winner. The chef also makes two different versions of paella, both savory. The wine cellar, comprising some 10,000 bottles, is one of the most impressive in San Juan.

Av. Condado 106. ☎ **787/724-6088**. Reservations required. Main courses \$24–\$39. AE, MC, V. Mon–Fri noon–2:30pm; Mon–Sat 6:30–10:30pm. Bus: M2.

**Ramiro’s** ✨✨ SPANISH/INTERNATIONAL This restaurant boasts the most imaginative menu on the Condado. Its refined “New Creole” cooking is a style pioneered by owner and chef Jesús Ramiro. You might begin with breadfruit mille-feuille with local crabmeat and avocado. For your main course, any fresh fish or meat can be chargrilled on request. Some recent menu specialties have included paillard of lamb with spiced root vegetables and guava sauce, charcoal-grilled black Angus steak with shiitake mushrooms, and grilled striped sea bass with citrus sauce. Among the many homemade desserts are caramelized mango on puff pastry with strawberry-and-guava sauce, and “four seasons” chocolate.

Av. Magdalena 1106. ☎ **787/721-9049**. Reservations recommended off-season, required in winter. Main courses \$23–\$40. AE, DC, MC, V. Sun–Fri 6–10pm; Sat 6–11pm. Bus: A7, T1, or M2.

**Ristorante Tuscany** ★★★ NORTHERN ITALIAN This is the showcase restaurant of one of the most elaborate hotel reconstructions in the history of Puerto Rico, and the kitchen continues to rack up culinary awards. Notable entrees include grilled veal chops with shallots and glaze of Madeira, and grilled chicken breast in cream sauce with chestnuts, asparagus, and brandy, surrounded with fried artichokes. The seafood selections are excellent, especially the fresh red snapper sautéed in olive oil, garlic, parsley, and lemon juice. The risottos prepared al dente in the traditional northern Italian style are the finest on the island, especially the one made with seafood and herbs. The cold and hot appetizers are virtual meals unto themselves, with such favorites as grilled polenta with sausages or fresh clams and mussels simmered in herb-flavored tomato broth.

In the San Juan Marriott Resort, Av. Ashford 1309. ☎ 787/722-7000. Reservations recommended. Main courses \$20–\$34. AE, DC, DISC, MC, V. Daily 6–11pm. Bus: B21.

### MODERATE

Most main courses in the restaurants below are at the low end of the price scale. These restaurants each have only two or three dishes that are expensive, almost invariably involving shellfish.

**Luigi's** ★★ ITALIAN/GENOVESE There's a formal and even romantic atmosphere here at night. When chef-owner Luigi Sanguineti came to Puerto Rico from Genoa in the late 1980s, he liked the place so much he decided to bring "a little bit of Genoa" to the old town. After gaining a reputation as one of the island's foremost European chefs, Luigi finally opened his own place in 2000. Since then he's been delighting the palates of locals and visitors with high-quality Italian cuisine. Try the gnocchi with pesto or the eggplant lasagna, and perhaps start with a savory antipasto prepared by Luigi himself. His lobster ravioli is San Juan's finest, and another dish we like a lot is the shrimp risotto.

104 Diez de Andino. ☎ 787/977-0134. Reservations recommended. Main courses \$10–\$22. AE, MC, V. Mon–Sat noon–10pm; Sun noon–5pm. Bus: B5.

**Urdin** ★★ PUERTO RICAN/INTERNATIONAL Urdin is proud of its reputation as one of the capital's bright young restaurants. It occupies a low-slung, stucco-covered house set near a slew of competitors. Inside, a fanciful decor of postmodern, Caribbean-inspired accents and metal sculptures brings a touch of Latino New York. Popularity has brought an unexpected development to this highly visible restaurant: The bar is almost more popular than the food. Consequently, you're likely to find the bar area jam-packed

every day between 6 and 10pm. Cliquish, heterosexual, and fashionable, some of this crowd eventually gravitates toward the tables. Yes, that was Ricky Martin we spotted here one evening. Filled with authentic Spanish flavor that's not necessarily geared to the palates of timid diners, the food is innovative, flavorful, strong, and earthy. For starters, there are baby eels *Bilbaina* style and Castilian lentil soup. Main courses include fresh filet of salmon in mustard sauce, filet of fish "Hollywood style" (with onions, raisins, and mango slices, served in white-wine sauce), and rack of lamb with orange sauce. One always-pleasing dish is piquillo peppers stuffed with seafood mousse and black-olive sauce. Savvy locals finish their meal with a slice of sweet-potato cheesecake. The staff can put a damper on (if they're sulky) or enhance (if they're welcoming) a meal here.

Av. Magdalena 1105. ☎ 787/724-0420. Reservations recommended. Main courses \$14–\$27. AE, MC, V. Mon–Sat noon–3pm and 6–11pm. Bus: A7.

**Zabó** 🍴 INTERNATIONAL This restaurant enjoys citywide fame, thanks to its blend of bucolic charm and superb innovative food. It's set in a dignified villa that provides some low-rise dignity in a sea of skyscraping condos. The creative force here is owner and chef/culinary director Paul Carroll, who built the place from its origins as a simple deli into one of the most sought-after restaurants on the Condado. Menu items fuse the cuisines of the Mediterranean, the Pacific Rim, and the Caribbean into a collection that includes dishes such as blinis stuffed with medallions of lobster with ginger, thyme, and *beurre blanc*; carpaccio of salmon with *mesclun* salad and balsamic vinegar; and baked chorizo stuffed with mushrooms, sherry, paprika, and cheddar. The black-bean soup is among the very best in Puerto Rico, served with parboiled cloves of garlic marinated in olive oil that melt in your mouth like candy.

Calle Candina 14 (entrance is via an alleyway leading from Av. Ashford between avs. Washington and Cervantes). ☎ 787/725-9494. Reservations recommended. Main courses \$8.75–\$29 at lunch, \$20–\$29 at dinner. AE, MC, V. Tues–Wed 6–10pm; Thurs–Sat 6–11pm; Fri noon–3pm. Bus: A7.

## INEXPENSIVE

**Café del Angel** CREOLE/PUERTO RICAN Don't come here for the decor. The juice bar up front looks like it was transported from Miami's Flagler Street in 1950, and the plastic green furniture won't compel you to get *Architectural Digest* on the phone. If indeed there is an "angel," as the café's name suggests, it is in the kitchen. The chef serves remarkably good food at affordable prices. The place has been in operation for more than a decade. Paintings and figures

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of its namesake angels decorate the dining room. Some 100 hungry diners can be fed here at one time, in a relaxed atmosphere that is welcoming and friendly. The service is also efficient. Prepare for some real island flavor, as in the traditional *mofongo relleño con camarones*, which is sautéed, mashed plantain with shrimp. You can order a generous helping of tender beefsteak sautéed with onions and peppers or a perfectly grilled chicken. *Pastel*, a kind of creamy polenta of cornmeal, is served with many dishes, and the fresh garlic bread is complimentary.

Av. Ashford 1106. ☎ 787/643-7594. Reservations not necessary. Breakfast \$4; main courses \$7–\$20. MC, V. Wed–Mon 10am–10pm. Bus: 21.

**Cielito Lindo** *Value* MEXICAN One of the most likable things about this restaurant is the way it retains low prices and an utter lack of pretension, despite the expensive Condado real estate that surrounds it. Something about it might remind you of a low-slung house in Puebla, Mexico, home of owner Jaime Pandal, who maintains a vigilant position from a perch at the cash register. Walls are outfitted with an intriguing mix of Mexican arts and crafts and ads for popular tequilas and beer. None of the selections has changed since the restaurant was founded, a policy that long-term clients find reassuring. The place is mobbed, especially on weekends, with those looking for heaping portions of well-prepared, standardized Mexican food. Examples include fajitas of steak or chicken; strips of filet steak sautéed with green peppers and onions, covered with tomatoes and spicy gravy; enchiladas of chicken or cheese, covered with cheese and served with sour cream; and several kinds of tacos.

Av. Magdalena 1108. ☎ 787/723-5597. Reservations recommended for dinner. Main courses \$8–\$17. AE, MC, V. Mon–Sat 11am–10:30pm. Bus: B21 or C10.

**Via Appia** ★ PIZZA/ITALIAN A favorite of *Sanjuaneros* visiting Condado for the day, Via Appia offers food that's sometimes praiseworthy. Its pizzas are the best in the neighborhood. The chef's signature pizza, Via Appia, is a savory pie made with sausages, onions, mushrooms, pepperoni, green peppers, cheese, and spices. Vegetarians also have a pizza to call their own (made with whole-wheat dough, eggplant, mushrooms, green peppers, onions, tomatoes, and cheese). There's even a pizza with meatballs. Savory pasta dishes, including baked ziti, lasagna, and spaghetti, are also prepared with several of your favorite sauces. All of this can be washed down with sangria. During the day, freshly made salads and sandwiches are also available.

Av. Ashford 1350. ☎ 787/725-8711. Pizza and main courses \$9–\$16. AE, MC, V. Mon–Fri 11am–11pm; Sat–Sun 11am–midnight. Bus: A5.

## 5 Miramar

**Augusto's Cuisine** ★★★ FRENCH/INTERNATIONAL With its European flair, this is one of the most elegant and glamorous restaurants in Puerto Rico. Austrian-born owner/chef Augusto Schreiner, assisted by a partly French-born staff, operates from a gray-and-green dining room set on the lobby level of a 15-story hotel in Miramar. Menu items are concocted from strictly fresh ingredients, including such dishes as lobster risotto; rack of lamb with aromatic herbs and fresh garlic; an oft-changing cream-based soup of the day (one of the best is corn and fresh oyster soup); and a succulent version of medallions of veal Rossini style, prepared with foie gras and Madeira sauce. The wine list is one of the most extensive on the island.

In the Hotel Excelsior, Av. Ponce de León 801. ☎ 787/725-7700. Reservations recommended. Main courses \$24–\$36. AE, MC, V. Tues–Fri noon–3pm; Tues–Sat 7–9:30pm. Bus: B1 or A5.

**Chayote's** ★ PUERTO RICAN/INTERNATIONAL The cuisine of this restaurant is among the most innovative in San Juan. It draws local business leaders, government officials, and celebs like Sylvester Stallone and Melanie Griffith. It's an artsy, modern, basement-level bistro in a surprisingly obscure hotel (the Olimpo). The restaurant changes its menu every three months, but you might find appetizers like a yucca turnover stuffed with crabmeat and served with mango and papaya chutney, or ripe plantain stuffed with chicken and served with fresh tomato sauce. For a main dish, you might try red snapper filet with citrus vinaigrette made of passion fruit, orange, and lemon. An exotic touch appears in the pork filet seasoned with dried fruits and spices in tamarind sauce and served with green banana and taro root timbale. To finish off your meal, there's nothing better than the mango flan served with macerated strawberries.

In the Olimpo Hotel, Av. Miramar 603. ☎ 787/722-9385. Reservations recommended. Main courses \$21–\$28. AE, MC, V. Tues–Fri noon–2:30pm; Tues–Sat 7–10:30pm. Bus: B5.

## 6 Santurce & Ocean Park

### VERY EXPENSIVE

**Pikayo** ★★★ PUERTO RICAN/CAJUN This is an ideal place to go for the new generation of Puerto Rican cookery, with a touch of Cajun thrown in for spice and zest. This place not only keeps up with the latest culinary trends, but it often sets them, thanks to the

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inspired guidance of owner and celebrity chef Wilo Benet. Formal but not stuffy, and winner of more culinary awards than virtually any other restaurant in Puerto Rico, Pikayo is a specialist in the criolla cuisine of the colonial age, emphasizing the Spanish, Indian, and African elements in its unusual recipes. Appetizers include a dazzling array of taste explosions: Try shrimp spring rolls with peanut sofrito sauce; crab cake with aioli; or perhaps a ripe plantain, goat cheese, and onion tart. Main course delights feature charred rare yellowfin tuna with onion *escabeche* and red snapper filet with sweet potato purée served with foie gras butter. Our favorite remains the grilled shrimp with polenta and barbecue sauce made with guava.

Museum of Art of Puerto Rico, Av. José de Diego 299. © 787/721-6194. Reservations recommended. Main courses \$29–\$34; fixed-price menus \$65. AE, DC, MC, V. Tues–Sun noon–3pm; Tues–Sat 6–11pm. Closed 2 weeks in Dec–Jan. Bus: M2, A7, or T1.

**EXPENSIVE**

**Pamela's** 🍷 **CARIBBEAN FUSION** A sense of cachet and style is very pronounced at this restaurant, a fact that's somewhat surprising considering its out-of-the-way location. Part of its allure derives from a sophisticated blend of Caribbean cuisines that combines local ingredients with Puerto Rican flair and a sense of New York style. Menu items include a salad that marries vine-ripened and oven-roasted tomatoes, each drizzled with a roasted-garlic-and-cilantro vinaigrette; club sandwiches stuffed with barbecued shrimp and cilantro-flavored mayonnaise; plantain-encrusted crab cakes with a spicy tomato-herb emulsion; and grilled island-spiced pork loin served with guava glaze and fresh local fruits. Beer and any of a wide array of party-colored drinks go well with this food.

In the Número 1 Guest House, Calle Santa Ana 1, Ocean Park. © 787/726-5010. Reservations recommended. Sandwiches and salads at lunch \$10–\$14; main course platters \$20–\$29. AE, MC, V. Daily noon–3pm and 7–10:30pm. Bus: A5.

**INEXPENSIVE**

**Dunbar's** **INTERNATIONAL** Sprawling over at least five distinctly different dining and drinking areas, this is the busiest, most active, and most legendary bar and pub in Ocean Park. Painted an arresting shade of tangerine, it was established in 1982. The best way to navigate the labyrinth of Dunbar's is to wander through its various spaces: A large-screen TV room on the second floor attracts a macho, mostly North American crowd; a ground-floor pool room appeals to a deceptively affluent crowd of Spanish-speaking lawyers

and doctors; and the various bars and cubbyholes ripple with possibilities for making friends or influencing your romantic destiny. Well-prepared menu items, each conceived by California-born veteran chef Trent Eichler, pour out of the busy kitchens. Examples include thick sandwiches (Spanish chorizo sausage with roasted peppers is an ongoing favorite), omelets, pastas, and juicy steaks. French fries are made from vitamin-rich yams and conventional potatoes. Favorite drinks include (what else?) Sex on the Beach and lots of margaritas. Dunbar's was named, incidentally, after a particularly eccentric character in Joseph Heller's *Catch-22*.

Av. McLeary 1954. ☎ 787/728-2920. Reservations required Fri and Sun. Burgers and sandwiches \$8.50–\$13; main courses \$11–\$24. AE, DC, MC, V. Mon–Thurs 11:30am–midnight; Fri 11:30am–1am; Sat 5pm–1am; Sun 10am–2pm. Bus: A5 or A7.

## 7 Near Ocean Park

**La Casita Blanca** ★ *finds* CREOLE/PUERTO RICAN Island politicians are said to have the best noses for good home cooking. We don't know if that is true or not, but one of their favorite places is this eatery. Governors or governor wannabes also come here to order excellent regional fare. This is a converted family home that opened its door to diners in the mid-1980s, and it's been a favorite of locals from all walks of Puerto Rican society ever since. In a popular barrio, it is off the tourist trail and best reached by taxi. You'll need to make a reservation for lunch but should have no trouble finding a table at dinner. The traditional Creole menu includes such delights as *guisado y arroz con gandule* (beef stew with rice and small beans), or *bacalao* (salt codfish with yucca). Guaranteed to put hair on your chest is *patita* (pigs' trotters in a Creole sauce). Veal with sautéed onions is popular, as is grilled red snapper or the chicken fricassee. A typical chicken asopao, a soupy rice stew, is also served. Fried plantains, rice, and beans come with most dishes.

Calle Tapia 351. ☎ 787/726-5501. Reservations recommended at lunch. Main courses \$7–\$17; Sun buffet \$10–\$12. MC, V. Mon–Thurs 11:30am–7pm; Fri–Sat 11:30am–10pm; Sun noon–5pm. Bus: C11.

## 8 Isla Verde

### VERY EXPENSIVE

**La Piccola Fontana** ★★ ★ NORTHERN ITALIAN Right off the luxurious Palm Court in the Wyndham El San Juan Hotel, this restaurant takes classic northern Italian cuisine seriously and delivers plate after plate of delectable food nightly. From its white linen

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to its classically formal service, it enjoys a fine reputation. The food is straightforward, generous, and extremely well prepared. You'll dine in one of two neo-Palladian rooms whose wall frescoes depict Italy's ruins and landscapes. Menu items range from the appealingly simple—such as grilled filets of fish or grilled veal chops—to more elaborate dishes—such as *tortellini San Daniele*, made with veal, prosciutto, cream, and sage; and *linguine scogliere*, with shrimp, clams, and other seafood. Grilled medallions of filet mignon are served with braised arugula, Parmesan cheese, and balsamic vinegar. In Wyndham El San Juan Hotel & Casino, Av. Isla Verde 6063. ☎ 787/791-0966. Reservations required. Main courses \$29–\$40. AE, DC, MC, V. Daily 6–11pm. Bus: M7.

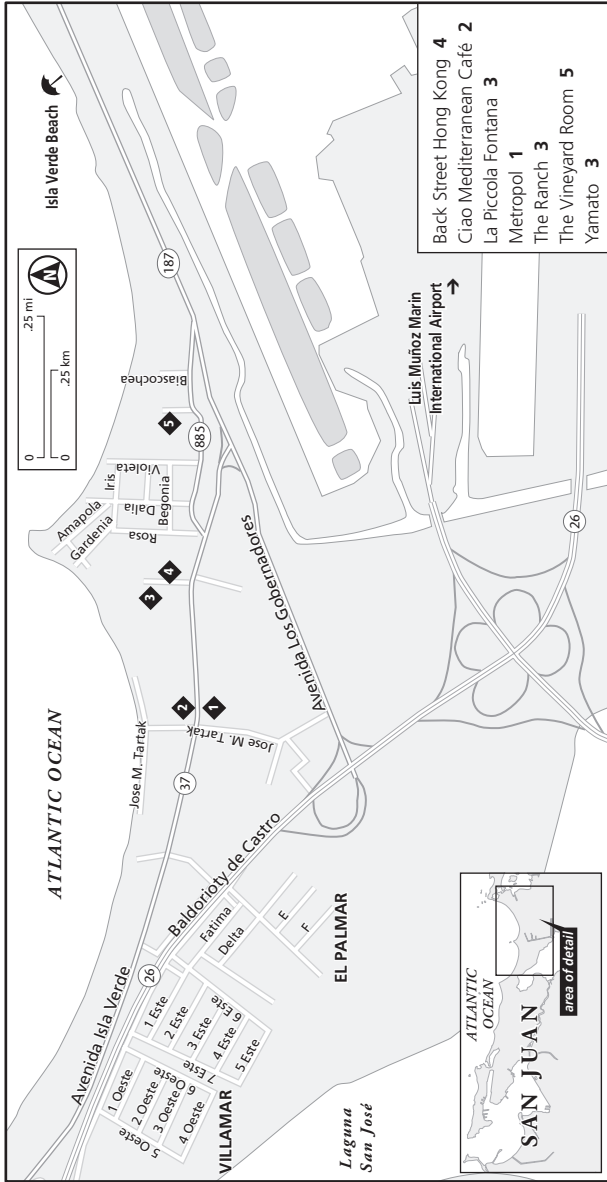
**The Vineyard Room** ★★★ CALIFORNIA/MEDITERRANEAN Within the realm of haute cuisine served with impeccable European credentials, this is the finest restaurant in San Juan. The Vineyard Room duplicates the gourmet citadels of Italy and France more accurately than any other restaurant in Puerto Rico, thanks to a staff of culinary luminaries spearheaded by Philippe Trosch, a prize catch that Ritz-Carlton worked hard to get. The waitstaff is the best trained in Puerto Rico. The wine-tasting menus, either four or five courses, are the best on the island. The wine list is superb, with both whites and reds from the Continent, as well as a strong emphasis on California wines. For the exotic, there are bottles from Chile, South Africa, and Australia. You can select innovative appetizers like potato cannelloni filled with Caribbean lobster risotto, or a summer salad of cavallion melon, serrano ham, mozzarella, and olive pesto with ciabatta toast. The main courses are equally appealing: Try Nantucket sea bass with barley tapenade and black olive sabayon, or apple-smoked rabbit with cannellini bean mash. You might precede (or end) an experience here at the bar, where the dark paneling and deep leather seats emulate an Edward-ian-era men's club in London.

In the Ritz-Carlton San Juan Hotel, Spa & Casino, 6961 State Rd. 187, Isla Verde, Carolina. ☎ 787/253-1700. Reservations required. Main courses \$34–\$37. Fixed-price menus \$45, \$55, \$65, \$75. AE, DC, MC, V. Daily 6–10pm. Bus: M7.

**EXPENSIVE**

**Back Street Hong Kong** ★ MANDARIN/SZECHUANHU-NAN To reach this restaurant, you head down a re-creation of a backwater street in Hong Kong—disassembled from its original home at the 1964 New York World's Fair, and rebuilt here with its original design intact. A few steps later, you enter one of the best Chinese restaurants in the Caribbean, serving consistently good

## Isla Verde Dining



### *Kids* **Family-Friendly Restaurants**

**Palmera** (p. 92) The Sunday brunch here—which is half price for children—is an all-you-can-eat buffet. There’s even a clown on hand to keep the kids entertained.

**Hard Rock Cafe** (p. 91) The local branch of this international chain is a sure-fire hit with kids. The burgers are pretty good.

**Butterfly People Café** (p. 90) Children love eating lunch in this fantasy world of mounted butterflies. A favorite drink is the Fantasia—a frappé made from seven fresh fruits.

food, filled with fragrance and flavor. Beneath a soaring redwood ceiling, you can enjoy pineapple fried rice served in a pineapple, scallops with orange sauce, Szechuan beef with chicken, or Dragon and Phoenix (lobster with shrimp).

In Wyndham El San Juan Hotel & Casino, Av. Isla Verde 6063. ☎ 787/791-1000, ext. 1758. Reservations recommended. Main courses \$18–\$29. AE, MC, V. Mon–Sat 5pm–midnight; Sun 1pm–midnight. Bus: M7.

**Yamato** 🍣 JAPANESE The artfully simple decor at Yamato shows the kind of modern urban minimalism that you might expect in an upscale California restaurant. Separate sections offer conventional seating at tables; at a countertop within view of a sushi display; or at seats around a hot grill where chefs shake, rattle, and sizzle their way through a fast but elaborate cooking ritual. Many visitors include at least some sushi with an entree such as beef sashimi with tataki sauce, shrimp tempura with noodle soup, filet mignon or chicken with shrimp or scallops, or several kinds of rice and noodle dishes.

In Wyndham El San Juan Hotel & Casino, Av. Isla Verde 6063. ☎ 787/791-1000. Reservations recommended. Sushi \$2.25–\$3 per piece; sushi and teppanyaki dinners \$24–\$40. AE, MC, V. Daily 6pm–midnight. Bus: M7.

### **MODERATE**

**The Ranch** AMERICAN/STEAK When the very posh Wyndham El San Juan Hotel carved out a space for this irreverent, tongue-in-cheek eatery on its top (10th) floor, it was viewed as a radical departure from an otherwise grand collection of in-house restaurants. The result is likely to make you smile, especially if you

have roots anywhere west of Ohio. You'll be greeted with a hearty "Howdy, partner" and the jangling of spurs from a crew of denim-clad cowboys as you enter a replica of a corral in the North American West. Banquettes and barstools are upholstered in faux cowhide; the decor is appropriately macho and rough-textured, and even the cowgirls on duty are likely to lasso anyone they find particularly appealing. The cowboys sing as they serve your steaks, barbecued ribs, country-fried steaks, Tex-Mex fajitas, and enchiladas. Food that's a bit less beefy includes seared red snapper with a cilantro-laced pico de gallo sauce. Especially succulent are soft-shell crabs layered in a pyramid with blue and yellow tortillas. And if you want to buy a souvenir pair of cowboy spurs, you'll find an intriguing collection of western accessories and uniforms for sale outside. Consider beginning your meal with any of 20 kinds of tequila cocktails at the Tequila Bar, which lies a few steps away, on the same floor.

In Wyndham El San Juan Hotel & Casino, Av. Isla Verde 6063. ☎ 787/791-1000. Reservations recommended at dinner Fri-Sat, otherwise not necessary. Main courses \$16-\$34. AE, DC, DISC, MC, V. Sun-Thurs 5:30-11pm; Fri-Sat 5:30pm-midnight. Bus: M7.

## INEXPENSIVE

**Ciao Mediterranean Café** ★★ (Kids) MEDITERRANEAN This is the most charming restaurant in Isla Verde, and it is one of our enduring favorites. It's draped with bougainvillea and set directly on the sands, attracting both hotel guests and locals wandering in barefoot from the beach. The visual centerpiece is an open-air kitchen set within an oval-shaped bar. A crew of cheerfully animated chefs mingle good culinary technique with Latino theatricality.

Pizzas and pastas are popular here, and even more appealing are such dishes as seafood salad, wherein shrimp, scallops, calamari, peppers, onions, and lime juice create something you might expect in the south of Italy. *Kalamarakia tiganita* (Greek-style squid), consisting of battered and deep-fried squid served with ratatouille and spicy marinara sauce; rack of lamb with ratatouille, polenta, and Provençal herbs; and a mixed grill of seafood are evocative of what you'd expect in Marseilles, thanks to the roe-enhanced aioli and couscous. Compared to most of the restaurants around here, this cafe serves lighter fare that kids go for, especially in its selection of pizzas and pastas. The desserts are also some of the most luscious at Isla Verde, especially the ice cream.

Inter-Continental San Juan Grand Resort & Casino, Av. Isla Grande 187. ☎ 787/791-5000. Reservations recommended for dinner. Breakfast \$5-\$8; pizzas and salads \$8-\$17; main courses \$16-\$25. AE, MC, V. Daily 6:30am-10pm. Bus: M7.

**106** CHAPTER 5 · WHERE TO DINE IN SAN JUAN**Metropol** CUBAN/PUERTO RICAN/INTERNATIONAL

This is part of a restaurant chain known for serving the island's best Cuban food, although the chefs prepare a much wider range of dishes. Metropol is the happiest blend of Cuban and Puerto Rican cuisine we've ever had. The black-bean soup is among the island's finest, served in the classic Havana style with a side dish of rice and chopped onions. Endless garlic bread accompanies most dinners, including Cornish game hen stuffed with Cuban rice and beans or perhaps marinated steak topped with a fried egg (reportedly Castro's favorite). Smoked chicken and chicken fried steak are also heartily recommended; portions are huge. Plantains, yucca, and all that good stuff accompany most dishes. Finish with a choice of thin or firm custard. Most dishes are at the low end of the price scale.

Av. Isla Verde. ☎ **787/791-4046**. Main courses \$7-\$29. AE, MC, V. Daily 11:30am-10:30pm. Bus: C41, B42, or A5.