

"Best Street Food in Los Angeles"

Created by: Cityseeker

 5 Locations Bookmarked

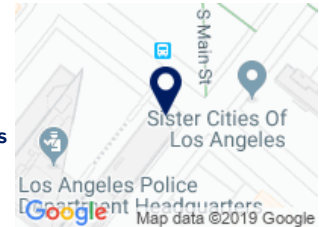



 by Pirata Studio Film on Unsplash 

Border Grill Truck

"Modern Mexican on Wheels"

Zooming around the streets of Los Angeles, this food truck is known for its stellar, modern Mexican food. Practically a party on wheels, the denizens of LA know when the Border Grill Truck is in the area thanks to its crowds and loyal followers that usually surround the black truck with white etchings and orange writing. Celebrity chefs Susan Feniger, and Mary Sue Milliken propelled into stardom thanks to the likes of Bravo's Top Chef Masters and Food Networks Too Hot Tamales, have created a scrumptious menu of modern fare. Nosh on tasty items like fresh ceviches, quesadillas, plantain empanadas, tortas, tacos and more.



 +1 213 542 1067

 www.bordergrill.com/locations/truck/

 tamaletalk@bordergrill.com

 Greater Los Angeles Area, Los Angeles CA

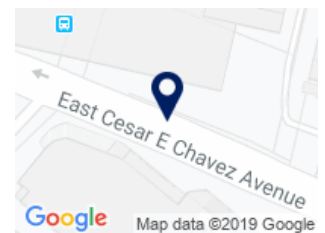



 by Dipesh Gurav on Unsplash 

Lobsta Truck

"A Taste of the East Coast"


Straight from the cold waters of Maine, this food truck serves up some of the best lobster rolls and clam chowder this side of the Mississippi! Replicating the rustic and simple lobster shacks of the New England area, Lobsta Truck LA is decked out in a bright fire engine red and even serves its tasty creations on the classic red and white checkered parchment paper. The small and concise menu offers up New England favorites that are packed with flavor including a crab roll, lobster bisque and Cape Cod potato chips. Be sure to try the famous lobster roll with butter or seasoned mayonnaise served on a fresh split top roll, its absolutely finger licking good!



 +1 626 782 5878

 la.lobstatruck.com/

 info@lobstatruck.com

 Greater LA Area, Los Angeles CA




 by jeffreyw 

Chichen Itza

"Yucatan Food"

Chichen Itza is a Yucatan food counter inside Mercado la Paloma market. This family operated business serves delicious chicken tacos and papadzul. The papadzuls are corn tortillas with roasted pumpkin seed and epazote sauce. It is stuffed with a hard boiled egg and topped with tomato sauce. Portions at the Chichen Itza are excellent and prices are reasonable. The restaurant does not serve alcohol.



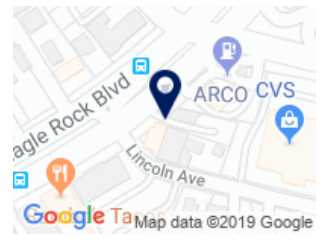
 +1 213 741 1075

 www.chichenitzarestaurant.com/

 info@chichenitzarestaurant.com

 3655 South Grand Avenue, Mercado la Paloma, Los Angeles CA






Kogi

"Fusion Flavours on the roll"

Popular LA food truck Kogi, has gained much fame since it rolled out its very first truck. There are five Kogi trucks that drive around the city of LA. This fusion food truck expertly blends Korean and Mexican flavors. Famous for their tacos and the popular kimchi quesadilla, the chefs keep serving delicious food that makes you want to come back. Co-owned by Mark Manguera and Caroline Shin, this food truck is one of LA's favorites.

 +1 323 315 0253

 www.kogibbq.com/

 4372 Eagle Rock Boulevard, Los Angeles CA

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