

## "Best of International Cuisines in Los Angeles"

Created by: Cityseeker

 8 Locations Bookmarked

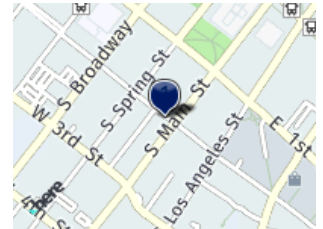



 by Joshua Rappeneker 

### Badmaash

"Modern Indian Gastropub"

With innovative offerings like crispy tamarind glazed pork belly and chicken tikka poutine, this downtown gastropub will change the way you look at Indian food. Soaring ceilings and a wall covered in colorful horizontal stripes greets patrons in the dining room. Contemporary light fixtures punctuate the entire space. Kitschy Bollywood posters adorning the walls complete the decor; a refreshing change from the done-to-death exotic themes prevalent in most Indian restaurants. The menu offers a mix of traditional and quirky creations. Street food favorites like papri chaat and samosas start off the proceedings. Traditional favorites include the butter chicken, smoked eggplant mash and chicken tikka masala. The spiced lamb burger has received accolades and should not be missed. The drinks list offers a choice of wines, beers as well as Indian cola imports like ThumsUp and Limca.



 +1 213 221 7466

 [badmaashla.com/](http://badmaashla.com/)

 108 West 2nd Street, Suite No 104, Los Angeles CA

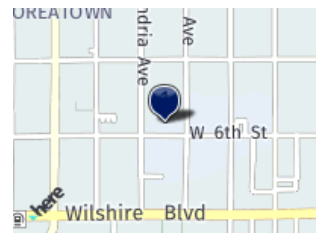



 by RitaE 

### Kang Ho-dong Baekjeong

"Korean BBQ"

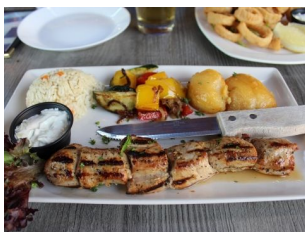
Kang Ho-dong Baekjeong is a branch of its namesake chain based in Seoul founded by ex-wrestler and comedian, Kang Ho Dong. His posters are all over the restaurant and two huge cardboard cutouts are put up at the entrance. This Korean BBQ joint is always packed, so you will have to wait for your turn. Not high on ambiance, it is the food that is the star here. Relish the smoked and flavorful meats which just melt in your mouth. These include dishes like the pork neck, sliced pork belly (samgyeopsal), marbled rib eye, dosirak and beef short ribs. They only have bovine and swine options and even offer combo meals.



 +1 213 384 9678

 [www.baekjeongktown.com/](http://www.baekjeongktown.com/)

 3465 West 6th Street, Chapman Market, Koreatown, Los Angeles CA

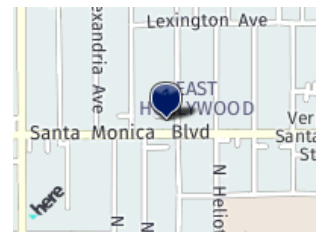



 by Public Domain 

### Marouch Restaurant

"Middle Eastern Specialties"


Tucked away and hidden in an obscure strip mall, this Middle Eastern restaurant is truly a great Los Angeles find. Marouch Restaurant has garnered much acclaim and has been repeatedly voted as the best in its category thanks to the denizens of this fare Californian metropolis. Specializing in Armenian and Lebanese dishes, Marouch bakes its own pita bread from scratch, offers combination plates and daily specials. All entrees are served with rice, pickles and pita bread, making for a filling meal. From shawarma, kabobs, and falafels, to tabbouleh, and meza appetizers, Marouch has delicious options.



 +1 323 662 9325

 [marouchrestaurant.com/](http://marouchrestaurant.com/)

 [maroushrestaurantla@gmail.com](mailto:maroushrestaurantla@gmail.com)

 4905 Santa Monica Boulevard, Los Angeles CA

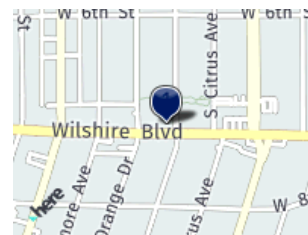


by T.Tseng

## Genwa

### "Best Korean Food Outside of Koreatown"

Genwa is a restaurant that deserves all of the fanfare and pomp which describes its food. Diners are always amazed at the amount of banchan (Korean small bites) that arrive at the table prior to their meal. The assortment includes squid, anchovies, pickled spinach, fish cakes, and of course, kimchi. Ask your server for details, because the amount is somewhat overwhelming. Entrees include a marvelously marbled Wagyu beef, thinly sliced and delectably sweet or the 'korean hot pot', a mix of rice, egg, your choice of meat and vegetables. Genwa is the perfect place after a day of visiting museums in the Mid-Wilshire area.



+1 323 549 0760

[genwakoreanbbq.com/](http://genwakoreanbbq.com/)

5115 Wilshire Boulevard, Los Angeles CA

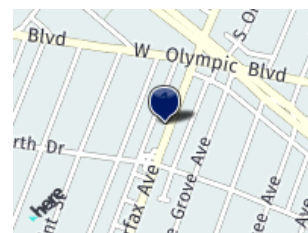


by Ed Kwon

## Meals by Genet

### "Ethiopian Flair!"

The flavors of Ethiopian cuisine come alive in Los Angeles at Meals by Genet. Do try out the beef and chicken prepared with their special spices and Ethiopian butter. The restaurant also offers tofu and vegetable preparations to cater to the vegetarian and vegan palate. The meat and vegetables along with injera is a wonderful blend of sour and spicy flavors. Located on Fairfax Avenue amidst various other Ethiopian restaurants, Meals by Genet stands apart with its delicious food, elegant ambiance and amicable service.



+1 323 938 9304

[www.mealsbygenet.com/](http://www.mealsbygenet.com/)

1053 South Fairfax Avenue, Los Angeles CA

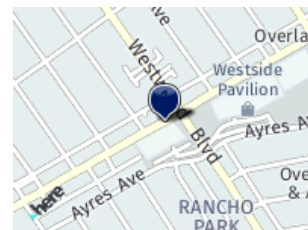


by PublicDomainPictures

## Nizam Indian Cuisine

### "Warm Traditional Indian"

The gracious couple who owns this traditional and dependable Indian restaurant makes it one of L.A.'s best. Superb renditions of standards like the 'Chicken Tikka' are a pleasure to eat and as authentic as anything you'd find in New Delhi. Unusual offerings, like the 'Dai Papri' (fried lentil wafer chips tossed with potatoes, onion, cilantro, and yogurt) are excellent and worth returning for again and again. The prices are gentle on your wallet too, which makes the experience all the more enjoyable.



+1 310 470 1441

[www.nizamindian.com](http://www.nizamindian.com)

[nizamindian@gmail.com](mailto:nizamindian@gmail.com)

10871 West Pico Boulevard, Los Angeles CA

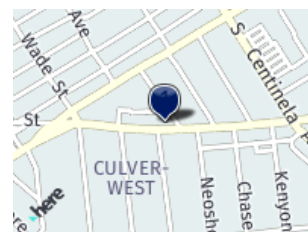


by T.Tseng

## A-Frame

### "Hawaiian on the Mainland"

Housed in a former IHOP, A-Frame is the brainchild of renowned food truck chef, Roy Choi. This Hawaiian themed eatery offers a slice of island life, complete with communal picnic tables, an outdoor patio with a fire pit, and a rambunctious, buzzing crowd. The menu features a delightful range items meant to be shared and eaten with your hands, including their famous tacos, messy ribs, fries, juicy burgers and more. The innovative Lemongrass Chowder and Furikake Popcorn are some of the most popular dishes here.



+1 398 7700

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