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Advertising feature



'Coffee is an ethical blend designed and roasted in Glasgow by Dear Green'

MONO

12 Kings Court, King Street, Glasgow
Tel: 0141 553 2400

THERE are destinations that aim to provide much more than simply a place to have a quick bite to eat, even if that is the intention.

Now in its 10th year, Mono has been a pioneer in providing vegan and vegetarian food that is of interest to all diners looking for fresh, delicious food. Even the most committed carnivores are happy to give their bodies a break and go for a tasty meat-free option when it's imaginative, and Mono gives them that.

With all items on the menu completely free of animal produce, it's no wonder Mono has been recognised with an award from The Vegan Society and shortlistings from the Vegetarian Society.

Even if you have eaten here in the past, its new ideas and changing menus mean it's time to pay another visit – 10 years is a considerable achievement for a destination offering something different.

It's in Kings Court, near Glasgow's Merchant City, an area ideal for shoppers. The Mono interior is light and airy thanks to a glass cupola, and made comfortable by furnishings including squashy sofas, basket chairs, wooden tables and potted plants. Dining and dashing is the option.

It can simply be a place to come in for a coffee – an ethical blend designed and roasted for Mono by Dear Green – read



'With all items on the menu completely free of animal produce, it's no wonder Mono has been recognised with an award from The Vegan Society and shortlistings from the Vegetarian Society'

a good book and listen to what's being played by Monorail, the on-site record store.

Music is important here, and it is a place to discover emerging acts and hear established artists.

The bar is open Monday to Thursday from 11am to midnight, extended to 1am on Friday and Saturday. On Sunday, it's open from midday to midnight.

The kitchen is open from midday to 9pm every day, with deals including

two-for-one main meals on Mondays, coffee and cake for £3.50 on Tuesdays, a pint and burger for £5 on Wednesdays with £5 for a chilli dog and pint on Thursdays.

Students get 10% discount on food all week.

Mono also offers a wide range of beer, wine and soft drinks, with organic options, while its own microbrewery produces ginger beer, lemonade and seasonal soft drinks.

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Advertising feature

STEREO

22-28 Renfield Lane, Glasgow
Tel: 0141 222 2254

MUCH more than a cafe bar, Stereo is a hub of creativity, showcasing great food, drink, music and the arts.

Although the food is completely free of animal products, making it suitable for vegans and vegetarians, those who eat at Stereo do so simply because of the quality and taste.

Now in its fifth year, Stereo has been constantly improving what it offers in terms of range and tastes.

Apart from the food, it also has a wide selection of beers, organic beers and ciders as well as organic wines and soft drinks. Dear Green supplies the artisan roasted coffee.

As well as pizzas, pastas, soups, sandwiches, salads, meze platters and specials, Stereo has a tapas menu, which is served until 9pm every day.

Perfect for a quick bite or a full evening with friends, the choice of tapas dishes is a testament to the creativity of the chefs, with everything from caramelised aubergine with chilli and lemon to roast sweet potato chips. The organic bread and cakes are baked fresh daily.

The building, with its sandstone curves and unusual tiled exterior, is suitably iconic. It was designed by Charles Rennie Mackintosh in 1900 and is tucked away in Glasgow's Renfield Lane, which runs between Renfield Street and Hope Street, just a short walk from Central Station.

The exterior might be from another age, but inside there is a laid back



'Aside from serving excellent food, Stereo has a busy programme of live music from local and international bands in the basement, as well as club nights'

atmosphere, described by one reviewer as "... bohemian and refreshingly non-corporate, always something to be applauded in a city centre where so many of the eating-out possibilities are clones or chains".

Apart from the excellent food, there is a busy programme of live music from local and international bands in the basement, as well as club nights. Stereo also promotes artists and filmmakers.

The bar at Stereo is open Monday to Wednesday 11am to 1am, Thursday to Saturday 11am to 3am, and Sunday midday to 1am. Food is served from midday to 9pm every day with fresh scones and pastries available from 11am Monday to Saturday.

Every week diners can enjoy any five tapas for £10 on Meat-Free Mondays, the pasta of the day is just £5 on Tuesdays, on Wednesdays the daily special is £5, and coffee and cake is £3.50 on Thursdays. Students can claim a 10% discount on food all week.



'The exterior might be from another age, but inside there is a laid back atmosphere'

City of international tastes

Glasgow diners have come a long way from the days of fish suppers and mince and tatties, says **Agnes Stevenson**

WHERE do you want to go for dinner? When we asked readers that question at herald-scotland.com, we were prepared for an energetic response. What else would you expect in Glasgow, where going out is the new going out?

The economy may be struggling but you wouldn't know that from visiting the city's restaurants.

Tables are full almost every night of the week and, come the weekend, you could find yourself being turned away hungry from many of the top spots if you haven't had the foresight to book in advance.

So while we understood that readers might have strong views about which restaurants they considered to be the best, we were unprepared for how many of you would want to let us know about those restaurants that you would go out of your way to recommend.

But recommend you did. You singled out dozens of your favourites right across the city and beyond, identifying an astonishing range of styles of cooking and different cuisines along the way.

In total, you specified the cooking of 11 separate countries, spanning the globe from Brazil to Japan, and that's not including all those great places to eat that come under such loose headings as "café-bar", "seafood", "grill" or "continental".

Some results didn't surprise us at all. Glasgow loves a curry and we find it almost impossible to pass an Italian restaurant without being lured in by the smell of garlic bread.

That has been the case for a long time and although there may be some Indian restaurants that are still serving up chicken tikka

masala the same way they did 25 years ago, the fact is most of the successful Indian and Italian restaurants you voted for are those which have moved with the times, making subtle changes to favourite recipes and always aiming for a more authentic experience.

But perhaps the biggest surprise was the appearance of a category that would have attracted scant attention if we had carried out our survey a decade ago.

Scottish food is enjoying a resurgence and you love it.

You showed this by naming a total of 20 Scottish restaurants

“
You identified an astonishing range of styles of cooking and different cuisines

that you would recommend. This reflects the growing awareness that Scotland's larder is second to none and that the beef, lamb, langoustine, soft fruit, game and grains that we have for so long been exporting are now being properly appreciated at home.

And it's not only the raw ingredients that come with fewer air miles.

So too do some of our most talented chefs. Many of them choose to stay put or travel abroad for experience and then return to make their mark at home.

However, when it comes to what kind of food you actually rated the highest, then it was the classical taste of France that won out over everything else.

It seems that even though we have a taste for the exotic and the homegrown, we still have a thing or two to learn from the nation that coined the word "cuisine".

Brian Maule at Chardon d'Or in West Regent Street is still winning plaudits after many years at the helm. It would appear that his 11 years with Michel Roux at Le Gavroche was time well spent.

Smiths of Uddingston is a more recent arrival but along with Steayban, which is tucked away in the tiny village of Glassford, near



Amarone is the restaurant of choice for lovers of Italian food.



Chardon d'Or is top French bistro.



Mother India is a favourite eaterie.



Tropiero is in a class of its own.

Strathaven, it is among that small group of restaurants that has a reputation which is strong enough to draw diners away from the city centre.

And the city centre is where most of you want to dine out.

When you consider you are never more than a bread roll's throw away from so many great restaurants, then it is clear why this is such a popular destination.

As well as established names such as Gamba, La Bonne Auberge and Sarti's, there is a continual parade of new kids on the block.

Glasgow's diners are discerning and some of these newcomers don't stick around for long but many do, adding to the huge diversity of food that is now on offer in the city.

The west end, Merchant City and the south side are also favour-

ite destinations, although few of these can rival the setting of one restaurant on the list, the lyrically named Auchinstarry Boathouse which overlooks the Forth and Clyde Canal marina at Kilsyth, with spectacular views of the Campsie Fells.

For a full list of readers' recommended restaurants see page 11 >>>



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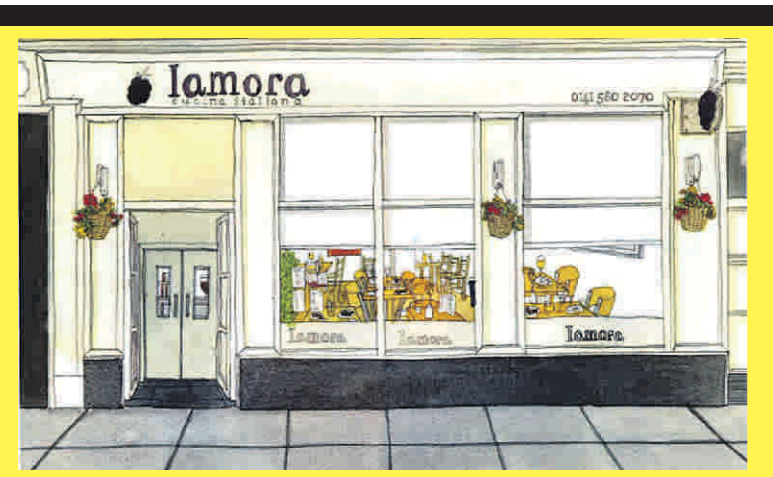
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so characteristic of good Italian restaurants" -
Joanna Blythman, Sunday Herald

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"Good Food and family friendly" - The Herald Readers
Recommendation



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www.laparmigiana.co.uk

Opening times: Monday - Saturday 12.00-2.30pm/5pm-10.30pm;
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Advertising feature

AMORE

30 Ingram Street
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Tel: 0141 552 0810

ITALIAN is known worldwide as the language of love and at Amore, that love extends to a passion for the best food and wine.

For more than three years, this authentic Italian destination in the Merchant City has welcomed everyone, from couples looking for a romantic dinner for two, to families enjoying a Sunday lunch.

Amore has been run by the Perella family, who come from southern Italy, since it opened in 2008 and, as daughter Santina explained, they have worked hard at making Amore a place where diners can relax.

She said: "The feedback we get

from our customers is that it feels authentic, and it certainly has a good buzz. I think because we are family-run, it feels welcoming.

"We only have Italian chefs and all our waiters are Italian or Spanish."

To allow diners to sample more of the menu, there are two-course offers available seven days a week.

From 12pm until 4pm, diners can choose a starter and main course for £5.95. From 4pm to 6.30pm, the starter and main course, a perfect pre-theatre meal, is £9.95. The kids' menu is £5.50 for two courses and £6.95 for three courses. The chefs can also offer the option of gluten-free pasta.

"We are very family-friendly and have high chairs for little ones," adds Santina, "but there are also booths for couples who want a quieter evening."



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Merchant City



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Advertising feature

QUA

68 Ingram Street
Glasgow
Tel: 0141 552 6233

With a Roman head chef, a Sicilian second chef, a Sorrentine head waiter and a Molisan proprietor, Qua has Italian credentials that are difficult to equal.

The Merchant City restaurant is based in the landmark Todd Building and, says co-owner Paolo Martone, makes special effort to offer a contemporary Italian experience.

He said: "The decor is modern in red, black and white with a beautiful Jaguar-green, so it's Italian but not over-the-top Italian. We work very hard on our menu, particularly with our specialities and homemade pastas and Italian sausage. There are

at least two fresh pasta specials every day."

Paolo feels this has been made possible by the fact that the head chef, who previously worked in Rome for 30 years, has been with them since they opened six years ago and the second chef for four years – an impressive record for an industry which can see a lot of change.

Apart from the stylish dining area, there is also a mezzanine level which can host larger parties and not only celebration parties. When the music is turned off there, it can be used for informal meetings or working lunches.

"We have many regulars," said Paolo. "Customer service is important so we always make sure that my father Rocco or I am here to make sure that everyone is looked after well."



Bringing a taste of Sorrento to Glasgow



Bellini is a family run contemporary modern Italian restaurant pizzeria. Luca, the owner, and his family is from Sorrento - Naples, Italy. Restaurant pizzeria have been their family business for generations. Luca's grandfather and grandmother opened one in the historic place of Sorrento decades ago and his grandfather was nominated cavaliere.

"At Bellini, I get a strong sense of people who are fresh from their mother country"

Joanna Blythman
Food Critic
Sunday Herald

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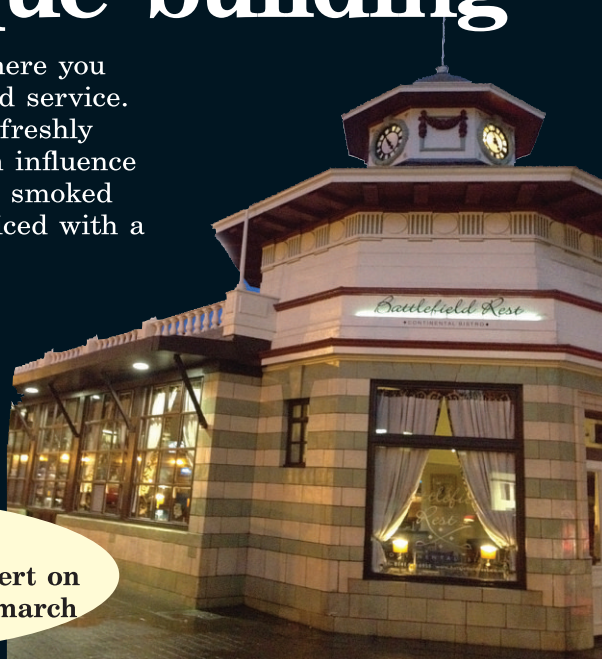
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Advertising feature

■ GAMBA

129 Bath Street, Glasgow
Tel: 0141 572 0899

Gamba is very proud to be part of the Herald Reader Recommends and puts its success down to the loyal customers and Herald readers of the last 13 years who have supported it.

From the outset, customers have recognised Gamba as one of their favourite luxury seafood restaurants. Sustainable sourcing of produce has always been close to the heart of this restaurant's ethos and the support and passion of its suppliers has contributed greatly to its aim of always delivering the absolute best it can provide.

This has been the inspiration behind a new spring menu which features items such as tartare of line caught sea bass, purple figs with mozzarella, seared East Pacific swordfish with Portland crab and

avocado, the divine passion fruit and white chocolate brûlée and prevailing favourites such as Gamba's own fish soup and lobster thermidor.

The philosophy behind this winning restaurant is simple, with the focus on providing the highest quality sustainable produce and ingredients in all of its dishes, believing that the quality of the cooking of head chef and owner Derek Marshall speaks for itself, as does the aim of delivering the best dining experience in a modern contemporary setting.

Gamba is part of the Sustainable Restaurant Association (SRA) and an avid supporter of Hugh Fearnley-Whittingstall's campaign against the dumping of dead fish, constantly putting its policies on responsible sourcing into action.

Dining in Gamba is the perfect opportunity to enjoy the best seafood dishes that Scotland has to offer in a warm and welcoming atmosphere.



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Advertising feature

■ GANDOLFI FISH

84-86 Albion Street
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Tel: 0141 552 9475

LONG before the Merchant City was a hub of restaurants and bars, there was Cafe Gandolfi, a destination restaurant for Glaswegians and those visiting from outside the city.

Its success has never waned and now Gandolfi Fish, under the guidance of owner Seumas MacInnes, is a fish restaurant that keeps the health of the fishing industry as well as the appetite of the diners in mind.

With parents from Barra, Seumas uses as much produce from the Outer Hebrides as possible, but everything on the menu showcases the best of Scottish produce.

The lobster, langoustine and scallops are all hand-dived or creel-caught, and when they reach the Albion Street kitchens, are treated simply to retain the natural flavours.

"We promote the use of sustainable fish," says Seumas. "We do serve cod and haddock, but if that's all we eat, it's going to

run out. We also have pollock, mackerel, sole and calamari – all delicious."

All the aforementioned fish are also available at the new Gandolfi Fish to Go in beer batter or grilled, but Seumas has found that some people are looking to take it to another level altogether.

"Some people are taking home half or whole lobsters to enjoy with a glass of wine. We also have Stornoway black pudding suppers, white pudding and haggis from Cockburn's of Dingwall."





The City Merchant is **WHERE** you'll find the finest Scottish produce. Where **YOU'LL** find the freshest mussels and oysters, langoustines, scallops, lemon sole and sea bass. Where you'll **FIND** the finest wines from around **THE** world. We are not just **BIG** on fish and shellfish, the City Merchant buys only Quality Meat Scotland approved **BEEF** and are members of the Scottish Beef Club. **AND** most of all, you'll find that we are big not just on beef and **FISH**, but on all round great food, friendly and efficient service and value.

For more information/reservations contact
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FOODIES' FAVES

A grand total of 111 restaurants were recommended uniquely to us at heraldscotland.com. Here is the list grouped together according to style . . .



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Tropeiro

CAFÉ/BAR

Joanne Bites
The Arches
The Banana Leaf
The Lab
Tibo

CHINESE

Amber Regent
Asia Style
Dragon I
Ho Wong
New City Palace
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CONTINENTAL

Auchinstarry Boathouse
Brunswick Bar (Brutti ma Buoni)
Bungo Bar
Cyan
La Bonne Auberge
Metropolitan
Nandos
Tempus (Grand Central)
Urban Brasserie

DELI

Cookies
Papa Macs (Johnstone)
Shilla

FRENCH

Chardon D'Or
Smith's of Uddingston
Steyban

GREEK

The Konaki
Zorba

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Barola
Garfield Hotel
Grill on The Corner
Restaurant Bar and Grill
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The Wee Curry Shop

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Viva

JAPANESE

Yo! Sushi

MEXICAN

Bibi's Mexican

SCOTTISH

Arisaig
Babbity Bowsters
City Merchant
Clark & Sons
Gavin's Mill
Grosvenor Cinema
Ian Brown
Ingram Wynd
Kirkhouse Inn
Limelight Bar & Grill
National Piping centre
Number 16
Strathblane Country House Hotel
Stravaigin
The Bothy
The Cabin
The Green Room (Glasgow Royal Concert Hall)
The Sisters
Tickled Trout

SEAFOOD

Crabshack
Gamba
Gandolfi
Lochan
Mediterraneo
Two Fat Ladies (Dumbarton Rd)

TAPAS

Cafe Andaluz
La Tasca
Las Ramblas
Pesto
Tinto

THAI

Thai Fountain
Thai Total

VEGAN/VEG

Heavenly
Mono (Vegan)
Stereo (Vegan)
The 78 (Vegan)



If you're tired of 'global tapas', Tinto will restore your faith in this spanish culinary tradition

Joanna Blythman,
Sunday Herald



3 TAPAS £6.95 MON-SAT 12-5PM 3 TAPAS £8.95
MON-SAT 5-7PM SUN 12-7PM CHEF'S DAILY SPECIALS
BOARD TASTER NIGHT EVERY TUESDAY - ANY TAPAS
£2.50 EVERY WEDNESDAY LIVE GUITARIST



138 Battlefield Road, Glasgow, G42 9JT T: 0141 636 6838
Unit 4CL, Centre West, East Kilbride G74 1LL T: 01355 221 313

TAVERNA: a small restaurant serving Greek cuisine

Konaki has many of the hallmarks of a Greek restaurant in Greece, that is, generous quantities of what is essentially home cooking served in an unassuming setting

Joanna Blythman, Sunday Herald

NEW
CHEF
NEW
MENU



Greek Taverna
KONAKI

920 Sauchiehall Street, Glasgow
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www.konakitaverna.co.uk