



## *Openings Cheat Sheet*

# THE 11 BEST NEW RESTAURANT OPENINGS WEST OF LA BREA

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LOS ANGELES

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You may've read the list we dropped a couple weeks ago about the [11 best openings East of La Brea](#) and been all like, "HOW DOES THIS APPLY TO ME?". Well, first off, beach dude, visit your friends on the Eastside occasionally. And second off, here're 11 restaurant openings that DO.

**iPic Westwood** ([click here for address and info](#))

*Westwood*

This movie theater-cum-cocktail lounge-cum-American restaurant excels at all three: there're crazy-comfortable seats (they recline! seriously, recline!), an award-winning mixologist, and food from a former Spago chef (seriously!), which can be delivered right to your seat.

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**Sayulita** ([click here for address and info](#))

*West Hollywood*

We [already told you about this taco place](#) at the Mondrian, but it's worth reminding you again: pig ear poolside tacos. #neverforget.

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**Smoke. Oil. Salt.** ([click here for address and info](#))

*Mid-Wilshire*

This Melrose restaurant -- from some of the Umami team and the dude who put Lazy Ox on the map -- is devoted to creative Spanish tapas, with sliced-right-there Iberico ham and sea urchin flan with fried capers and shrimp oil, as well as weekly paellas.

**Superba Food and Bread** ([click here for address and info](#))

*Venice*

The latest from the team behind [Supurba Snack Bar](#) (surprise, surprise) is this more casual, bakery-driven brother, which has not only [one of LA's best new breakfast sandwiches](#), but also has fresh-baked pretzel croissants (so, crotzels?) for breakfast, a lunch banh mi, and rotisserie leg of lamb for dinner, *plus* a soon-to-launch bread delivery service for the neighborhood.

**Cast & Plow** ([click here for address and info](#))

*Marina Del Rey*

The bistro-influenced, seafood-heavy menu at The Ritz-Carlton's new restaurant (read: shmancy) includes a 32-day-aged rib eye (see?) and Baja scallops w/ parsnip puree and sea urchin cream (seeeeeeee?).

**Fala Bar** ([click here for address and info](#))

*Mid-Wilshire*

Don't hate on this new take-out-friendly Mediterranean place just because it's all vegan and organic. All that means is better hummus, interesting salads (quinoa tabouli!), and a bunch of different kinds of falafel, including sweet potato and one spiced up with jalapeño.

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**Shiki** ([click here for address and info](#))

*Beverly Hills*

A Matsuhisa vet just opened this majestic Japanese spot, with cedar-seared Wagyu tataki, halibut sashimi w/ yuzu pepper salt, and sake-steamed fish collar.

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**Open Air Kitchen and Bar** ([click here for address and info](#))

*West Hollywood*

Formerly known as Fatty's, Open Air's gotten a complete redo, with a dolled-up interior and a new chef blasting out classics like chicken and waffles with orange-maple butter, and braised

short rib with creamy polenta and a Port reduction.... and of course, [another great new breakfast sando](#).

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**Manchego On Main** ([click here for address and info](#))

*Santa Monica*

The longtime SaMo wine-and-food favorite's moved... three doors down from its original location. It's still honoring BYOB action Mon-Thu, and hitting you with Spanish favorites like shrimp wrapped in ham and a house-made pickle & charcuterie plate that's also -- wait, it's not wrapped in ham too???

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**Art's Table** ([click here for address and info](#))

*Santa Monica*

The owner of that apartment-finding service you love to hate (Westside Rentals! Who's got my password?) just opened this new-American winebarstaurant, serving up shaved Brussels-abetted oyster po'boys, and a hanger steak w/ onion crisps and a chimichurri/Béarnaise sauce.

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**Hiatus Urban BBQ** ([click here for address and info](#))

*Mid-Wilshire*

Okay, this one is right ON La Brea, so uh, tell your Eastside friends, too. It's a little hole-in-the-wall that's smoking meat for 18 hours and braising pulled pork in Dr Pepper for its sandwiches. Yeah, everyone's gonna want to go to this one.