

FOOD & DRINK

PRETORIA

TOP 10 RESTAURANTS IN PRETORIA



YOUR NEIGHBOURHOOD — 22ND MAY 2017

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Looking for somewhere special to eat out in Pretoria? Look no further! We've gathered together our favourite options for places to eat in South Africa's capital.

La Terrasse Rooftop Café & Deli

A Moroccan feast for the senses, with offerings for breakfast, lunch and dinner – a wide variety of healthy, flavourful food to please any palate.

El Pistolero

This Constantia Park restaurant offers delicious Mexican food with a contemporary twist. Spicy, fresh and unique, this is a great spot for weekend dinners.

Rocomamas

Great food, excellent service, a relaxed atmosphere and a superb burger (time after time) make Rocomamas a favourite in Hazeldean.

Padbok Thai

Authentic Thai food in a beautifully decorated restaurant with a good variety of cocktails – what more could you ask for from a night out?

Chefs 566

Freshly baked breakfasts, comfort food lunches and dinners and every dish as delicious as the last make this new restaurant a must-visit. Bring your own wine till they get their liquor licence.

Black Bamboo

Black Bamboo has been around for over two years and haven't yet repeated a dish for more than three weeks – an amazing feat! There's a seven-course tasting menu for those looking for a decadent feast, or a delicious a la carte menu to choose from.

Restaurant Mosaic

Choose from four degustation menus – market, grande, vegetarian market or vegetarian grande – at this opulent oriental restaurant set (fittingly) in The Orient hotel in Elandsfontein.



Oriental Palace

Could this be Pretoria's best Indian food? We think so. A modern take on superb classics, be sure to go with a group of friends so that you can taste as many dishes as possible.

La Fiamma

Simply delicious Italian from chef Jarrid in this contemporary trattoria with brown paper tablecloths, amazing pizza and a wide variety of Italian classics to choose from.

De Kloof Restaurant

Come hungry so you'll have space for the five- or seven-course tasting menu from chef Hugo Snyman. Fine dining with a modern South African twist, the sommelier Richard Haupt will ensure your meal is perfectly paired with wines, beer, gin or other craft liquors.

Words: Bridget McNulty