

# SOMA

MAY 2003

## INTERNATIONAL REVIEWS

This month SOMA brings you a look at cuisine trends, from a new generation of teatime devotees in London to a surge of South American flavors in S.F. and the latest craze in contemporary comfort food in N.Y. There's even a dispatch from Jerusalem, courtesy of our increasingly far-flung correspondents.

	<b>Pinati</b> 13 King George St. +972 2 625 4540	Located next to Fink's (the storied watering hole for journalists, artists, and statesmen), Pinati hosts a bustling stream of locals for authentic regional cuisine in a Sephardic atmosphere. They know this kitchen for hummus, hot pita, and "mixed grill," a beloved Jerusalem concoction of heart, liver, pancreas, and other entrails.
<b>JERUSALEM</b>	<b>Askadinya</b> 11 Shimon Hatzadik St. +972 2 532 4801	Another favorite venue for writers and diplomats, Askadinya (literally "the best of all worlds," also a fruit tree) receives its clientele in the covered garden of a historic Arab house. The menu owes much to French and Italian cuisine, but with traditional music and Bedouin décor, the setting is pure Palestinian.
	<b>Jerusalem Cinematheque</b> Derech Hebron +972 2 565 4333	Beside Mt. Zion, Jerusalem Cinematheque draws a mixed Israeli and Palestinian crowd for nightly film classics, current releases, retrospectives, and world premieres. An attached Italian restaurant serves pasta, pizza, and antipasto, with dramatic views of the Old City. <b>Geoffrey Coffey</b>