

Avron's Place, Cape Town

Posted January 21, 2015 by [Lionel Lelyveld](#)

Avron's Place, Sea Point, Cape Town – 20/01/2015



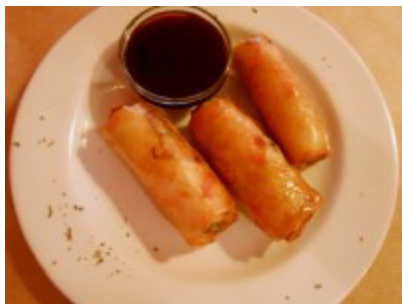
At the end of what was an amazingly hot day in Cape Town, I was looking forward to reviewing this popular Sea Point restaurant that has been around since 1999. Quite a feat for any restaurant these days and I was hoping that its longevity was due to its quality of food and service.

And whilst I should be used to it by now, I found the security gate at the entrance a little unsettling but, I guess, better safe than sorry.



I was warmly welcomed by the owner Avron and shown to my seat. After a quick chat I was offered the wine list, it is quite a minimal wine list but the selection of wines were good.

I sipped my wine and mulled over the fairly extensive menu. I decided to select a few dishes from each course of the menu and started with China Town spring rolls at R39, described as fresh cut stir-fried vegetables wrapped in phyllo pastry and served “with our delicious Hong Kong sauce”.



I have to admit to being a little sceptical about the dish simply because Avron's Place is not a Chinese restaurant. At the risk of sounding surprised, Chinese restaurant or not, the spring rolls were exceptional. The pastry was crispy and just

the right thickness and the filling was crunchy, fresh and very tasty. The Hong Kong sauce was a perfect match.

For my second starter I selected the R52 Buffalo Chicken Wings, “chicken wings grilled to perfection in our ‘secret’ sauce and served on a bed of rice.



Let me just say that I am not a fan of ‘secret’ sauces or even KFC’s “14 secret ingredients”. It may be just me, but I have a tendency to want to know exactly what I’m eating.

However, the chicken wings were a delight, great flavours and very succulent, the ‘secret’ sauce tasted good, I can’t tell you what it was, but it certainly worked with the chicken.

Though I wouldn’t describe Avron’s Place as a trendy or edgy restaurant, in fact it was just a little bit dull décor wise, it had a great feel and buzz to it. More or less empty when I arrived (some thirty minutes early), within about forty-five minutes almost every table was filled. I was beginning to understand why Avron’s Place has been around for the last sixteen years or so.

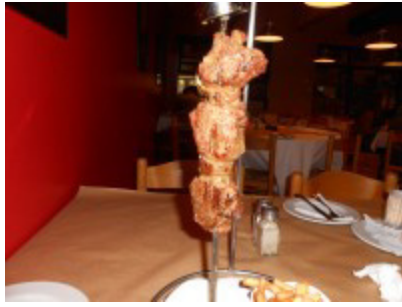


For my main course I decided on three dishes, the first being Broadway Beef Ribs, apparently a huge favourite of Avron’s Place patrons. It is available as a ladies portion at R149 or a full portion at R179.

I had the ladies portion and thank goodness I did, it was truly humungous, it just about, and only just, fitted on my plate.

And what a gorgeous piece of meat it was. Described on the menu as “Lip-licking beef ribs with a ‘secret’ (yes another secret sauce) basting sauce, it certainly was lip-lickingly good, perfectly cooked but much more than I could manage.

The service at Avron’s Place cannot go without mention, it really was seamless, pacing is expertly managed and even with a nearly full restaurant the waitrons were going about their duties with aplomb.



My second main course was another Avron's Place favourite, the four hundred gram beef espetada priced at R169. Presented on a long hanging skewer it looked and smelled unworldly, even after my ribs my taste buds were immediately ignited.

Though on the menu the dish was described as 'cubes of tender meat' I probably would have gone with 'large pieces of tender meat' cube to me, in food terms, generally means you can easily fit it in your mouth, not in this case.

My meat was good to medium rare perfection and was really rather splendid, I would recommend it to anyone, well anyone except a vegetarian.



I wanted something a little lighter for my third main course dish so I opted for the Harlem River Norwegian Salmon on the menu at R165.

Though perhaps a touch overdone for my own personal taste, I prefer my salmon a little pinker in the middle, it was nonetheless nicely moist and exceedingly tasty.

And if you are wondering how on earth I managed to finish three large main course dishes, I have to admit to only tasting a few forkfuls from each of them, just to get an idea of the flavours and to get to describe a good few of the menu items.



I ordered two desserts from the menu, the first being Deep-fried Ice Cream, R45 on the menu and a favourite of mine when correctly done. The deep-fried ice cream at Avron's Place was perfectly done and served with the most delicious fruity

coulis. The flavours just worked perfectly together, it's a dessert you should certainly try when you come to Avron's Place.



And for my final dish at Avron's Place I had the chocolate brownies with ice cream and a fudge sauce for R45.

The brownie was probably one of the lightest I have ever had, both in texture and colour, it was astoundingly good.

Avron's Restaurant is an experience that is both tasty and memorable, I was more than pleasantly surprised, but not as surprised as I was when I discovered that it was a fully kosher restaurant. Nothing like any other kosher restaurant I have been to in the world, I highly recommend it.

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