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FOOD

20 new and notable places to eat and drink in L.A. this month

By Stephanie Breijo and Danielle Dorsey

Aug. 1, 2026 10 AM PT

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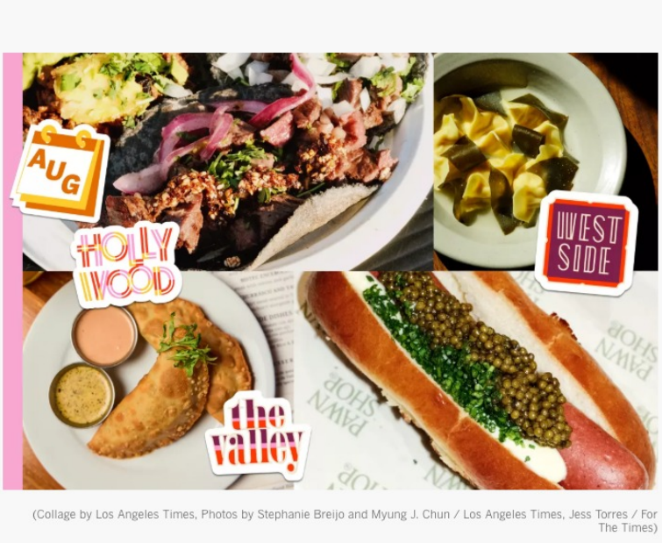

(Collage by Los Angeles Times, Photos by Stephanie Breijo and Myung J. Chun / Los Angeles Times, Jess Torres / For The Times)

During these dog days of summer, any air-conditioned space feels like an oasis. But we're heading to L.A.'s newest restaurants not only for the cool breeze but also menus that celebrate the city's cultures and easy access to seasonal produce.

As restaurants enter the scene, others are shuttering permanently. The family that brought modern Vietnamese cuisine to a once-quiet corner in Beverly Hills will close in October after nearly 30 years. On Pico Boulevard, a soulful Mexican restaurant that has served the neighborhood for 34 years will soon shift to catering.

Bookmark this guide with new and notable spots across the city, including a beachside mariscos restaurant from a famous Mexico City chef, a souped-up sports bar in Hollywood serving caviar-topped hot dogs and a fancy West Hollywood grocer giving Erewhon a run for its money. — *Danielle Dorsey*

Location Category Price Sort by Clear All Showing 20 Places

Map view

Adana

Glendale • Iranian • Armenian • $$

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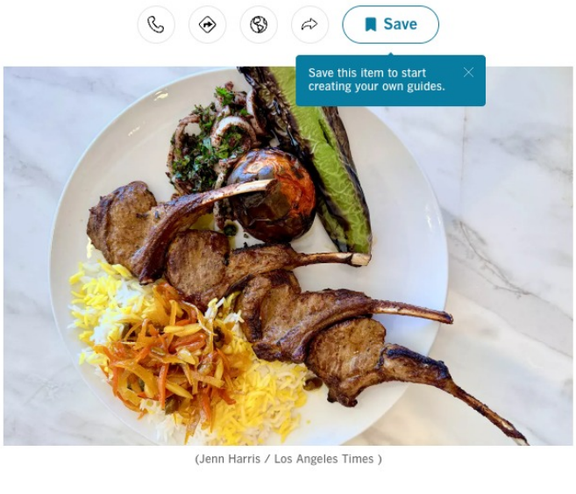

(Jenn Harris / Los Angeles Times)

By Danielle Dorsey

After a more than year-long closure, Adana, a Persian-Armenian restaurant in Glendale, has reopened with a larger kitchen, chic new dining room and expanded menu. In addition to mainstay kebabs and platters of lamb chops, filet mignon and koobideh, the restaurant is serving fried quail and Iranian rice dishes, including zereshk polo with tart barberries and albaloo crowned with sour cherries. A full bar is a

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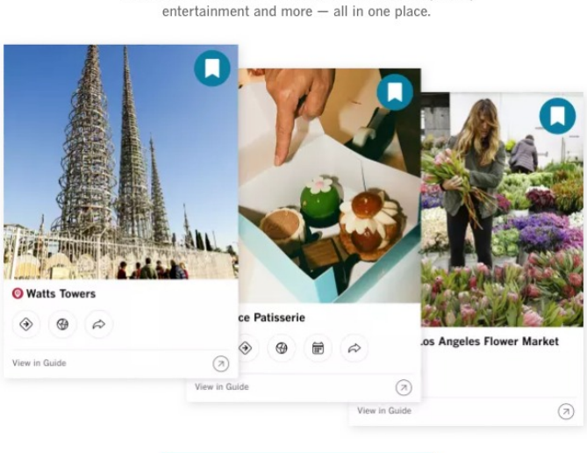

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Alta Adams

West Adams • Breakfast/Brunch • Soul Food • $$

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(Stephanie Breijo / Los Angeles Times)

By Danielle Dorsey

The West Adams restaurant that helped codify California soul cuisine reopened after a brief closure with a new menu that serves as "a true representation of L.A." Chef Keith Corbin draws inspiration from migration routes and history for dishes such as suya-spiced bone marrow with bacon jam served with house-made pita bread and West African-inspired osso buco with coconut-and-tomato-braised lamb

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Asadero

Hollywood • Mexican • $

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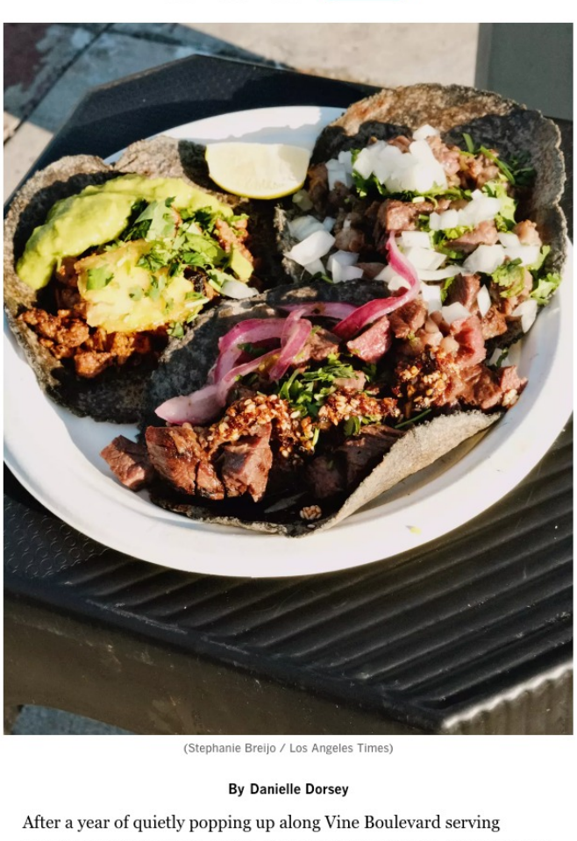

(Stephanie Breijo / Los Angeles Times)

By Danielle Dorsey

After a year of quietly popping up along Vine Boulevard serving mesquite-grilled Wagyu, USDA Prime and Angus tacos, chef Emiliano "Ruben" Martinez's Asadero stand is now drawing hours-long lines. An opening chef at Mírate in Los Feliz, Martinez has opened a bustling puesto that serves Sonora-style steaks seasoned generously with salt, along with al pastor coated in a multiday marinade with house

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Baldi

Beverly Hills • Italian • $$$

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(Myung J. Chun/Los Angeles Times)

By Danielle Dorsey

On the ground floor of the Waldorf Astoria in Beverly Hills, Baldi brands itself as an Italian steakhouse, but restaurant critic Jenn Harris recommends adding pasta to your order. Outside of the spaghetti, all of the pasta shapes are made in house, including sweet corn tortellini and fettuccine with butter and Parmigiano. The bar serves classic cocktails such as negronis and martinis, and Court of

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Bar di Bello

Silver Lake • Italian • $$$

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(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

Bar di Bello debuted earlier this year, but it remains one of Silver Lake's most buzzy and busy restaurants. The sleek, loosely Milanese-inspired restaurant and bar from a team of industry vets — Alex Wilmot (Gigi's), Kristin Olszewski (Nomadica Wine), Michael Kassar (Wexler's Deli) and producer Mike Moonves — is popular for its delicate pastas, Italian cocktails, and a show-stopping chicken cutlet

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Crustacean

Beverly Hills • Vietnamese • European • $$$

Save

(Crustacean)

By Danielle Dorsey

The family that helped popularize modern Vietnamese cuisine in America has announced that it will be permanently closing the Beverly Hills location after almost 30 years. After back and forth with a new landlord, Crustacean will remain open with full dine-in service through the end of September and will shift to takeout and special events in October before vacating the space on Oct. 31. Expect

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Frank 'n' Frank's

Chinatown • Sandwich Shop • $

Save

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

A set of Chinatown-restaurant vets have teamed up to launch Frank 'n' Frank's, a gourmet sandwich stand in the neighborhood's historic Central Plaza.

Chefs Mario Aguilar and Brian Ayala met six years ago while working at Howlin' Ray's and Amboy, respectively, which sit across from each

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Gott's Roadside

Fairfax • American • $$

Save

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

A lauded Napa Valley restaurant famed for its burgers and seasonal produce expanded to Southern California earlier this year, landing in the L.A.'s historic Original Farmers Market, with a location that features a bar, patio seating and a walk-up window for soft serve and sundaes.

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Laurel Supply

West Hollywood • Grocery Store • $$

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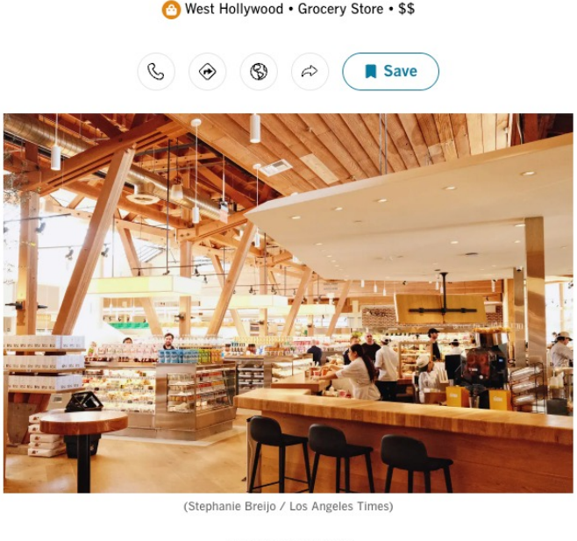

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

After operating one of West Hollywood's most popular restaurants and bars and then expanding to Culver City, owners Dean McKillen and Phil Howard set their sights on the luxury market — by opening a luxury market.

Laurel Supply, from the team behind Laurel Hardware and Laurel

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Little Fish Melrose Hill

Seafood • $$

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(Shelby Moore / For The Times)

By Danielle Dorsey

Chefs Anna Sonenshein and Niki Vahle introduced their Filet-O-Fish-inspired sandwich via pop-ups during the pandemic and have since sold it out of a walk-up window in Echo Park, and now during lunch at their full-service restaurant in Melrose Hill. But restaurant critic Bill Addison implores you to explore beyond the very good sandwich into smart seafood dishes such as tuna-stuffed olives, pork and seafood

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Padi

Hollywood • Indonesian • $$

Save

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

Longtime friends and colleagues behind some of L.A.'s best ramen are now serving food with a deeply personal bent at Padi, an Indonesian cafe in Hollywood. After the success of Iki Ramen and nearby hand roll bar Iki Nori, some of its team members partnered to open Padi: a modern ode to the flavors of their childhood. A cafe by day and an Indonesian tapas-style restaurant by night, Padi serves an array of

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Pawn Shop

Hollywood • American • $$

Save

(Stephanie Breijo / Los Angeles Times)

By Danielle Dorsey

A new culture hub and sports bar has opened in a former Hollywood pawn shop, with elevated takes on bar food favorites, including a glitzy glizzy with a house-made Wagyu beef hot dog served in a potato brioche bun slathered with Japanese-style mayo and topped with caviar. The menu from chef Tony Messina, formerly of James Beard-award winning Uni restaurant in Boston, also features Rhode Island-

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Pizza Cafe L.A.

Silver Lake • Pizza • $$

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(Jenn Harris / Los Angeles Times)

By Danielle Dorsey

A Silver Lake pizzeria is helping to solidify L.A. as the global capital for pizza, according to restaurant critic Jenn Harris. Pizza Cafe L.A. offers seven styles on its menu, spanning New York, New Haven, Chicago tavern, Chicago deep dish, Neopolitan, Detroit and Sicilian. Owner Diego Garcia hopes to expand to even more regional styles in the future.

Ronnie's Pronto

West Hollywood • Sandwich Shop • Soft serve • $$

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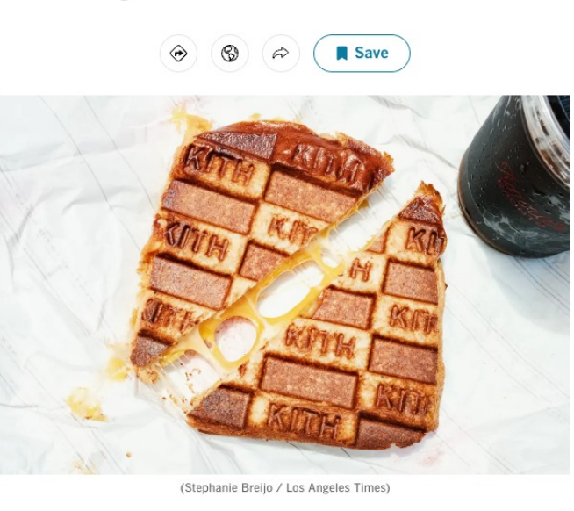

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

Since 2018, fashion brand Kith has served its candy- and cereal-topped soft serve on the Sunset Strip at a Kith Treats outpost adjacent to its subterranean clothing store. Now it's adding sandwiches. New York-inspired bistro Ronnie's — named for Kith founder Ronnie Fieg — first launched in London, and earlier this year expanded to L.A. with Ronnie's Pronto, a quick-and-casual walk-up stand and patio

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San Damian

Venice • Mexican • Seafood • $$

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(Stephanie Breijo / Los Angeles Times)

By Danielle Dorsey

Chef Enrique Olvera, who founded Pujol in Mexico City and Damian in downtown L.A., has debuted a new mariscos-focused restaurant in Venice just blocks from the beach. The menu overseen by Damian head chef Chuy Cervantes includes classic aguachile and ceviche dishes with intentionally sourced seafood and local produce, as well as a handful of creative, comfort-driven dishes such as a tlayuda with fish

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Sky's Gourmet Tacos

Mid-Wilshire • American • Tacos • $

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(Nava Rawls / Los Angeles Times)

By Danielle Dorsey

The Pico Boulevard taco shop known for its soul-inflected tacos will close permanently on Aug. 15 after 34 years. Founded by Barbara Burrell in 1992, Sky's Gourmet Tacos helped bring a style of Mexican food that was already common in Black households to restaurants across the region. The famous shrimp tacos that get doused in a house-made "sassy" sauce are available alongside nachos, burritos,

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Taínos

Woodland Hills • Puerto Rican • $$

Save

(Jess Torres/For The Times)

By Danielle Dorsey

A small Woodland Hills restaurant has become a bastion for Puerto Rican cuisine, from the lively music that greets you at the door to a vibrant mural of the Puerto Rican flag bursting with flowers to the expertly prepared slow-roasted pernil, mofongo and potato balls that restaurant critic Jenn Harris says could unseat Porto's as the best in the city. Tainos is named after the Indigenous people of the

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Taquearte California

Pico Rivera • Mexican • $

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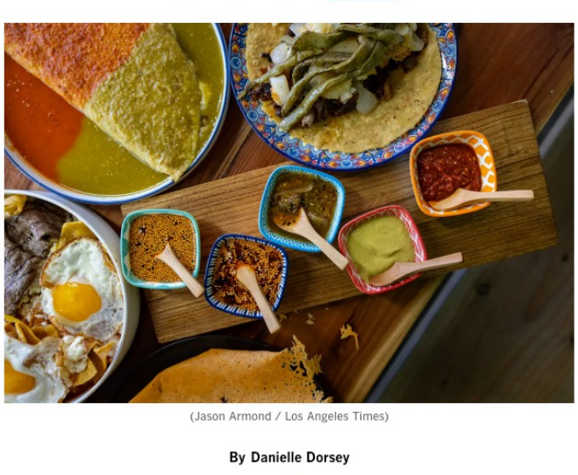

(Jason Armond / Los Angeles Times)

By Danielle Dorsey

Tucked in a Pico Rivera strip mall, Taquearte is drawing lines for its Mexico City-style chilaquiles and massive tacos. Owners Monica Quinto and Anyelo Farfán hail from Mexico's capital city and also offer lesser-known dishes such as chicharrón de queso and molletes. Restaurant critic Jenn Harris recommends visiting just before noon so you can take advantage of breakfast items then circle back in line for

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Thaim

Pasadena • Thai • $$

Save

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

A Bangkok-raised chef is now serving vibrant Thai street food such as pan-fried noodles, grilled Isan sausage, Wagyu short rib with herbs and sticky rice, and flame-kissed pork jowl in Old Pasadena. To drink, there's local ube beer and natural wine.

"I love to eat street food so much," said Thaim chef-owner Ruethai

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Tiger's Den

Koreatown • Sushi • Japanese • $

Save

(Stephanie Breijo / Los Angeles Times)

By Stephanie Breijo

With ready-made nigiri, bento, chirashi and maki, Koreatown's new Japanese corner store is also one of L.A.'s most affordable new quick-and-casual sushi spots. Tiger's Den offers a heated selection of grab-and-go dishes such as fish collars, eel, Japanese curry and salmon steak, and near the register is a refrigerated case of fresh sushi where rolls start at $5 and chirashi at $17. The open kitchen prepares

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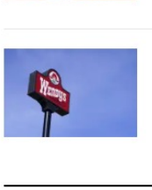

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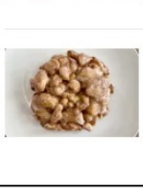

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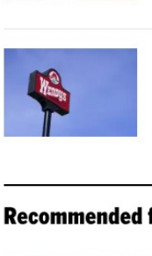

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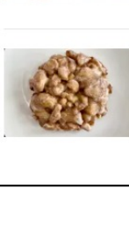

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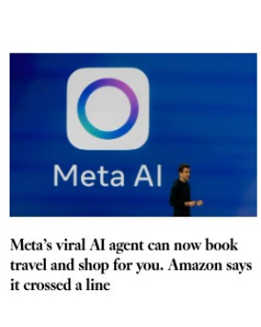

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