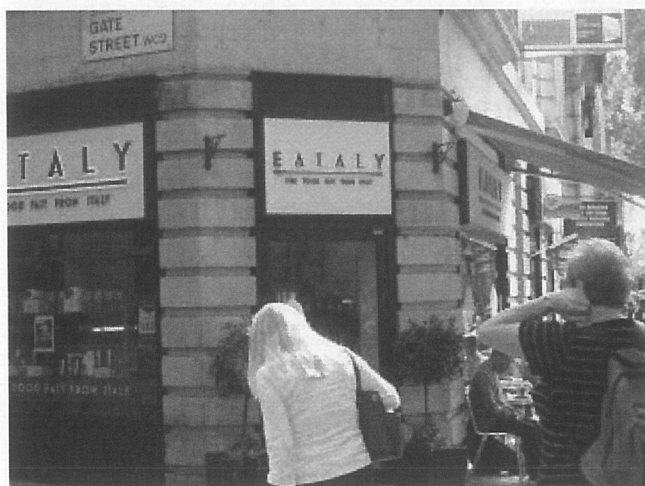


Eat and Be Merry Crew

Tuesday, September 21, 2010

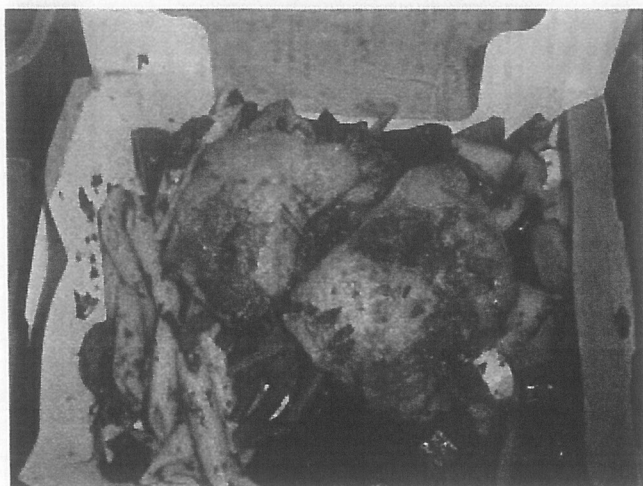
Eataly, England by Bureaucrat

Despite working in the city, there aren't that many interesting cafes and restaurants. Depressingly, most of your options are the franchise sandwich "cafes" (eg Pret a Manger, Eat, etc) that serve them ubiquitous boring English pre-made, over-mayonnaised sandwiches at rip-off prices. There are some independent cafes that offer salads, but being presented with chopped tomatoes, cold potatoes, cucumber and tinned corn (with a selection of rank-looking olive oils) is not what I consider to be a salad.



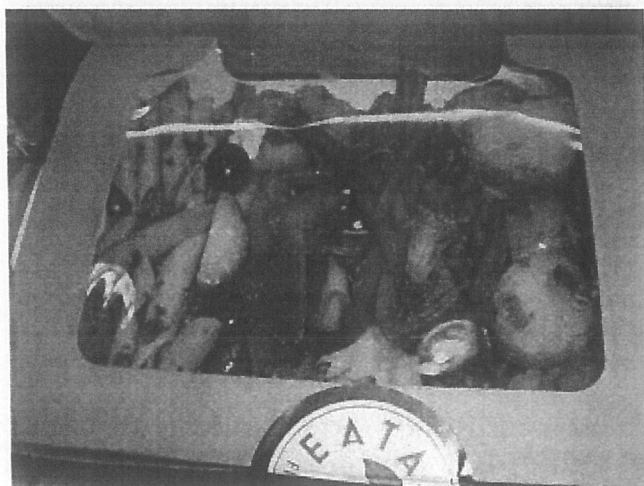
Top marks to Eataly for being different. The food is fresh, zingy and well-priced. Eataly is one of about five places that I deign to spend my money for the days I need to buy lunch.

The most expensive item is just under six pounds. I tend to opt for the chicken thighs plus four salads. There are about 8 types of wonderful salads to choose from. My favourites are the fresh beetroot salad, basil pasta salad and the broccoli and string bean salad. I especially like the fact that they use good quality extra virgin olive oil.



Chicken thighs with four salads

Eataly also has focaccias, lasagne, hot pastas and, of course, coffee. It has a range of Italian home-baked treats, including chocolate mousse. I've yet to try any of the sweet stuff as I'm always too full from lunch but they look very good.



Four salads

On this day, Ms B and I opted for takeaway, but you can dine in. If you do, I recommend eating inside the cafe rather than sitting outside on the pavement (as the streets are quite noisy and polluted).

Overall

Great food, generous serves at great prices. Great service and great coffee - what more can you ask for? Eataly is easy to find as it's right next to Holborn tube station.

Address

Eataly
86 Kingsway
London WC2B 6AQ
Telephone: 020 7242 5376

Embed review

12/11/2012

1 check-in

The price for a sandwich here is about what you'd expect at the surrounding chains like Eat and Pret, so while overpriced, it's what you get in central London. That said, the mozzaluna (sp?) I had (£3.50) with cheese, chicken and sweet chili sauce really hit the spot, and I will probably stop in here again as it's near my work and offers something a little different from the usual chains. I can't speak to the quality of the actual restaurant since I got my food takeaway - there are apparently more tables downstairs which I didn't see.

Useful Funny Cool

Clarissa D.

Los Angeles, United States

19/12/2008

1 photo

First to Review

Eataly sells stone baked pizza for £2 a slice. If you have an appetite that's in any way similar to mine then one piece of these little slices of culinary luxury will not suffice. I usually have to get at least two or three to keep myself from entering into a hunger induced mid afternoon rage. If you need to get a quick lunch and you're on a budget then get a slice or two of veggie or sausage laced pizza from this place. It's a bonafied awesome decision.

Kristina M.

London

Embed review

30/12/2010

I come here occasionally for lunch, and it's not bad by any means. They offer a variety of pasta dishes and salads, sandwiches and dolci, either to eat in (although there is basically just one big table inside and a few smaller tables outside, so you need to be here early to beat to 1pm lunch crowd) or to take away. The food is good home-style Italian fare, the service friendly and the prices reasonable, given the area. That said, I haven't been overly impressed, so it's a solid 3 stars for me.

Rebel Without a Fork

Rebel Without a Fork is about good food in and around London for BIG eaters! If you are anything like me, you LOVE your food, set aside 'eating out money' and like to try different places. I'm 22, I work in London and spend my 'bored moments' at the office searching for my lunch break destinations! Welcome to my world!

Pages

Thursday, February 3, 2011

Eataly - Holborn

Right now I am grinning like a cheshire cat in a mirage garden where pampas grass is fresh tagliatelle, birds are grilled chickens and a mud puddle is a glorious cup of freshly ground bitter coffee.

Against my better judgement and the fact that it's Chinese New Year, I reverted back to my Italian blood needing to find that little Italian cafe knowing I would instantly think I had better when I was 5 years old. Fortunately though I ran out Chinese places to go to and God forbid I be reminded about the story of my mother's pet rabbit being eaten, again! It reminds me of The Godfather scene (brilliantly re-enacted by Silvio in The Sopranos) where Michael says "everytime I try to get out, they pull me back in". This place certainly did!



So just past Holborn station, I found Eataly! A rather catchy play on word which I thought was too amusing not to go in! Set up by a group of Italians who are passionate about food and have dabbled in restaurants, catering companies and patisseries (just like the rest of my lot - kudos to me trying to break the cycle but ending up working for a food and drink agency). As their website states 'throw in an Inglese (Englishman) and it's the perfect recipe for success'...I don't think that would go down well with most Italians, the recipe for success in my father's eyes is saying the words "dohn't wohrry, it be oh-k, noh problehm".

It's good to know that it's authentic Italian but I hope that it remains consistent and doesn't revert to cutting corners like most do.

I didn't make it to take photos inside as it was crowded so I stole some from Google....