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SAF'S ORGANIC MIXOLOGIST

IN ADDITION to its meat- and dairy-free menu, new Shoreditch restaurant Saf also claims to have the capital's first organic mixologist and sommelier – Joe McCanta.

Saf is described as a "botanical fine-dining restaurant and bar", following a perceived trend toward raw food. Chad Sarno, the restaurant's executive chef, is known as "The Raw Chef". Items cooked over 48° celcius are highlighted on the menu, which is entirely botanical. The tap water served to diners is apparently ionised "to increase your body's alkalinity to a healthier pH". The menu even includes freshly-prepared dairy-free cheeses.

In addition to McCanta's organic wine list, he also creates his own grenadine, infusions and more.

