

## REVIEWS

### Saf

152-154 Curtain Road  
London EC2A 3AT

**Who's behind it** A former businessman who runs health farms via his US-based LifeCo firm. Saf is mostly a raw-food restaurant modelled on venues in San Francisco and dishes used now by Charlie Trotter in Chicago. There are other "Safs" in Istanbul and Munich, and more set to arrive in Geneva and Stockholm.

**What's on the menu** Slow-roasted beetroots with beetroot and Merlot reduction, walnut chutney, horseradish and greens (£5). You get the idea: healthy fare, and there's no meat or dairy on offer either.



**And to drink** An outstanding array of organic and biodynamic wines, including Leflaive's 2006 Macon-Verze (£49) and Joly's 2004 "Les Vieux Clos" Savennières (£60). Cocktails include the 1917 Aviation gin mix (£7).

**Get in touch** 020 7613 0007

