

Dishography: The platters that please, the dishes that don't Chad Sarno, Saf, London EC2A 3ET



The homemade cashew 'cheese' is offset by the sweetness and the tartness of the figs. We sell about 25 portions a night because it's a nice light way to start the meal and I often use it in amuse-bouches too because it's always so popular.

CAULI-WOBBLER

Cauliflower Risotto with Truffle Cream In Istanbul and Germany this is a best-seller but the combination of cauliflower



BEET THAT
Beetroot Ravioli with
Cashew Herb Ricotta,
Asparagus Salad, Balsamic

Pickled Figs with Pumpkin Seed Oil
It's a bestseller in our Istanbul and German restaurants and is popular in the UK, helped by the fact that people love beetroot over here. It's one of our staple starters served chilled with four ravioli per portion, and is a very balanced dish.

and truffle didn't go down well here. Lots of critics on blogs said they didn't like it. In the UK cauliflower is a staple whereas abroad it's more of a speciality so is seen as more exciting. Plus, we were aware that as a vegan restaurant there wasn't any protein in this dish and UK customers like to have protein. Although customers liked it, it made us question the dish so we took it off.

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