

2 AM club curfew to travelers from nearby South Station to long-haul truckers—line up out the door for something, anything, to satisfy the stomach. Once inside, you will see neon lights lining the wall, a jukebox pumping oldies, and patches of original tile floor and wooden paneling.

**EXTRAS/NOTES** The beloved life size James Dean cutout on the restroom door was stolen by a drunken patron in 2006.

—Charlene X. Wang

## Taiwan

A Taiwanese original.

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34 Oxford St., Boston 02111

(at Beach St.)

Phone (617) 426-8181

**CATEGORY** Taiwanese

**HOURS** Daily: 11 AM-1 AM

**TRANSIT** T: Orange line to Chinatown

**PAYMENT** Cash only

**POPULAR FOOD** Steamed flounder; sauteed eggplant with basil; steamed vegetable dumplings; tofu with mustard greens; cheap lunch specials.

**UNIQUE FOOD** Spicy anchovies with green chilies

**DRINKS** Tsingtao, wine, tea

**SEATING** One small room

**AMBIENCE/CLIENTELE** This is as un-Americanized as it gets: untranslated specials on the wall, chopsticks only, mostly Chinese clientele.

—Kyle Konrad



## SOUTH END

### 28 Degrees

(see p. 49)

Oysters

1 Appleton St., Boston MA 02116

Phone (617) 728-0728

### Addis Red Sea

Authentic and spicy Ethiopian cuisine in an intimate, ornate space.

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544 Tremont St., Boston, MA, Boston 02116

(between Clarendon and Berkley)

Phone (617) 426-8727 • Fax (617) 694-2677

www.addisredsea.com

**CATEGORY** Ethiopian


**HOURS** Mon-Fri: 5 PM-11 PM

Sat/Sun: 12 PM-11 PM

**TRANSIT** Metered street parking. Best bet is to take the T to the Back Bay stop on the Orange line. From



the station, head south on Dartmouth Street for 7 blocks, then make a left on Tremont Street. The restaurant will be on your right, across from the Boston Center for the Arts.

- PAYMENT** 
- POPULAR DISH** *Kitfo*, a dish of raw beef marinated in spicy chili, with herbs, and spices, is not for the timid!
- UNIQUE DISH** Important to note that Ethiopian food is served on round pieces of a porous, spongy, gluten-free bread called *injera*. Essentially, you break off pieces of *injera* and pick up food with your hands, using the bread. (Similar to eating Indian food with naan.) Can get a bit messy, as you are not given silverware right off the bat. Waitstaff do provide hot towels before the meal, and sanitary hand-wipes after.
- DRINKS** Unique Ethiopian beers and wines. Try the honey wine (Axum)!
- SEATING** Has additional seating downstairs. Call ahead for larger parties.
- AMBIENCE/CLIENTELE** This place has a delightfully authentic, unpretentious vibe, which attracts many adventurous spice-lovers. However, it is definitely not kid-friendly.
- EXTRAS/NOTES** Addis Read Sea has cozy, authentic Ethiopian decor. Small, yet comfortable wooden chairs alongside woven tables with inset tops perfectly cradle plates of *injera*. Handcrafted, wooden side tables are great for resting drinks and an evening bag. Not a lot of room to throw all those shopping bags and winter coats around, so better play minimalist when you dine here.
- OTHER ONES** • Porter Square: 1755 Massachusetts Ave., Cambridge 02138, (617) 441-8727

—Emily Doutré

## Anchovies

Huge portions of Italian grub in Boston's foodie epicenter.

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433 Columbus Ave., Boston 02116

(between Braddock Park and Holyoke St.)

Phone (617) 266-5088

**CATEGORY** Italian

**HOURS** Daily: 4 PM–2 AM; kitchen open until 1 AM

**TRANSIT** T: Orange line to Back Bay, Green line to Prudential Ctr. Parking is scarce if you don't have a South End parking permit. Try on street parking on Columbus Avenue, or take Orange Line to Back Bay Station. Exit station onto Dartmouth Street. Walk 1 block (left) to corner of Dartmouth and Columbus and turn right on Columbus. Anchovies is located a few blocks on the right.

**PAYMENT** 

**POPULAR DISH** Regular patrons love the hefty portions of Chicken Parmesan, Mussels in Garlic and white wine, Meatball dishes, and the pizzas. Be prepared to share, or take home leftovers.

