



Food & Drink

These are the best new restaurants to try in London right now

The city is flooded with dozens of new restaurants and bars every month. Here's our edit of the hot spots that deserve a place on your list

By David Paw

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It's the ultimate city flex: a handy list of the buzziest places to eat *right now*. London doesn't lack for cool new spots, but it can be difficult to parse what's merely *hype*, and what's genuinely worthy of your time and hard-earned *money*. Enter our temperature check of the capital's best new restaurants, from big, feted openings to low-key places that have city insiders talking.



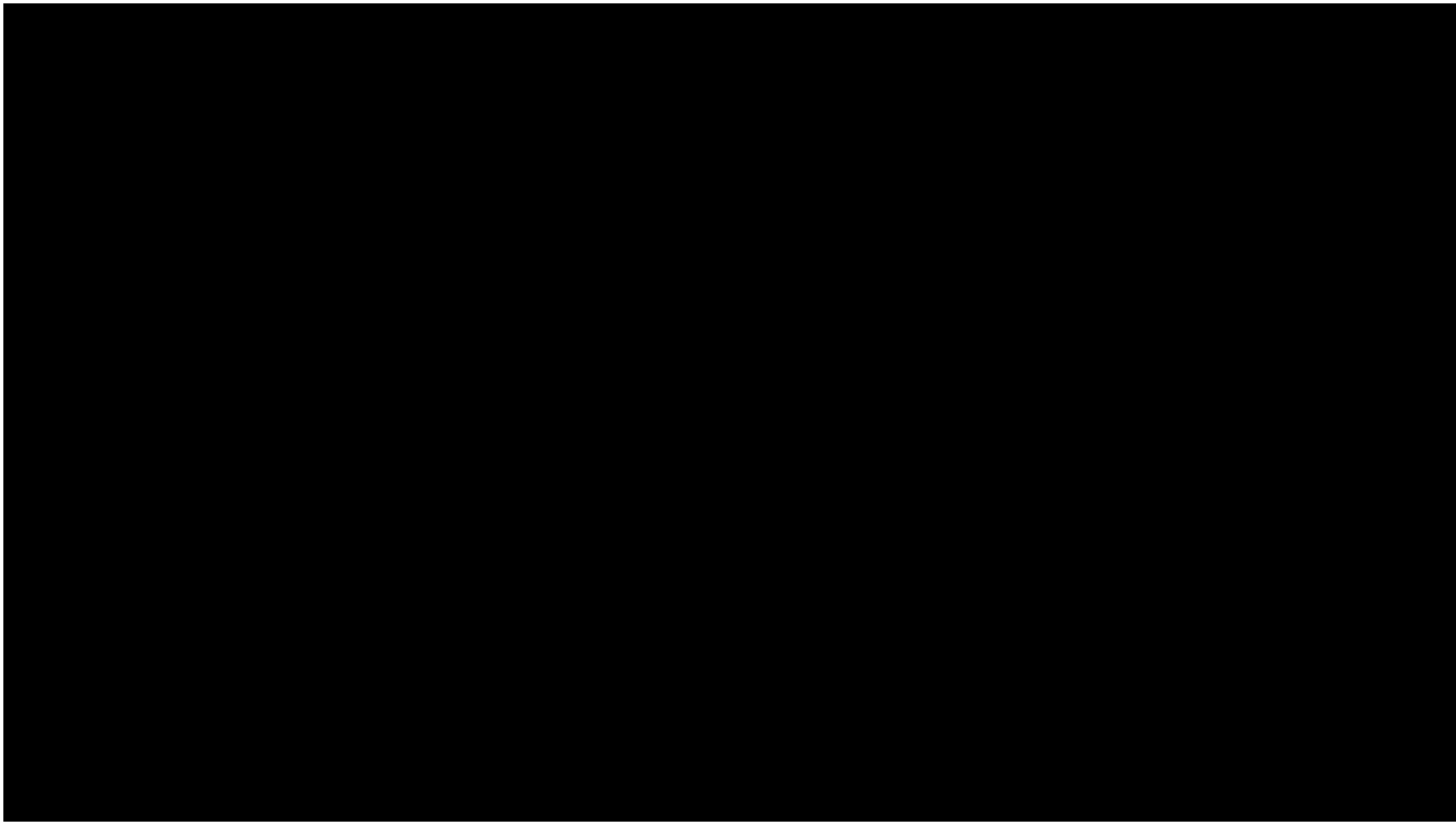
Impala

Impala

This isn't Meedu Saad's first time running a kitchen in Soho. He co-owns Kiln – the open-hearth Thai restaurant on Brewer Street that has managed the elusive feat of being an evergreen hit, somehow just as respectable a choice for Saturday night dinner now as it was 10 years ago. So it was surprising when he announced he was leaving to set up a solo venture down the road. But the result is Impala: a breath of fresh air in Soho's packed food corridor, and already one of the hardest tables to book in the city. The menu here is a culmination of Saad's life in food, from growing up in Tottenham to childhood summers spent in Egypt. Dishes are a mashup of influences, with a particular focus on Egyptian cuisine, which has never really had its moment in the London restaurant scene spotlight. There's kibbeh – a Levantine snack that normally resembles a fried meatball but is here made with chopped langoustine – and molokhia, a traditional Egyptian green soup made from jute leaf, which at Impala gets topped with aged beef. Save room for dessert, where there's just one option: a date and pistachio tart that serves as something of a mic drop for Saad's new hit.

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Tiella

For two years, foodie types couldn't stop talking about Dara Klein's pop-up at the Compton Arms. *Have you been to Tiella? Did you try the ciceri e tria? Will we make it in before they close?* That residency ended in 2024, so the industry was abuzz when, earlier this year, Klein brought Tiella back to life as a standalone restaurant on Columbia Road. The new digs still have that rustic, lived-in, trattoria-meets-pub feeling: the site was formerly The Globe, an old boozer that has been gently updated with butter yellow walls and stained glass windows. Tiella's menu is firmly but not slavishly Italian: it roams around different regions, and British ingredients are used freely, like in the chicken Milanese dressed with apple, fennel and celery. Don't miss the ricotta topped with chilli and wild Sardinian honey – equal parts sweet, salt and fat in one forkful. A long, late lunch at Tiella pairs best with a Sunday afternoon stroll on Columbia Road.

109 Columbia Rd, E2 7RL.



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Last June, three Highbury boys *got together to open the kind of local* they'd always dreamed of having on their road, and Lupa was born: a restaurant with the easy charm of a loose linen shirt, serving excellent Italian food in a relaxed room with minimal faff. One of these boys happened to be the actor Theo James, and 12 months on, Lupa is still among London's hardest reservations. Now, the gang is back together to open another Italian joint on Hackney's culty Wilton Way, but this one is devoted to Milanese, not Roman food. There are still the big windows, earthy tones and slightly unbuttoned feeling, but the menu has almost no overlap, so don't come looking for Lupa's viral carbonara here. Students of Milanese classics, like fragrant saffron risotto and crispy mondegghili meatballs, will be happiest, and they'll enjoy faithful renditions of the source text. Get in now, before *The Gentlemen* fans descend.

51 Wilton Way, E8 1BG.

CuePoint

The back of an overgrown beer garden in West London, lined with rickety wooden picnic tables and flickering fairy lights, is not an obvious place to find London's best Afghan food. But after ten years of pop-ups and restaurant residences around the city, Afghan-born chef Mursal Saiq and British-Guyanese pitmaster Joshua Moroney have finally made a permanent home for their Texan-Afghan barbecue joint CuePoint. The entrance doesn't give much away, but walk through the pub – otherwise known as The Garden Bar W10, a favourite of *Ian Wright* – and claim a spot at one of the sprawling tables out back. The air is fresh, but expect some smokey aromas drifting from the drum smoker in the corner, a heavenly preview of what's to come: juicy brisket skewers and oak-smoked lamb shanks with Kabuli pilau rice, sides of pickles, spices and chutneys, and veggie options like the gooey aubergine curry, dishes that are equal parts mouth-watering and belly-filling, and almost always accompanied with buttery Naan bread and heaps of a zesty dill yogurt sauce.

200 Outdoor Garden, 41 Bramley Rd, W10 6SZ.

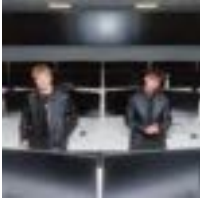
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