

NYLON

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guyS

The Sneaker Issue

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with some-
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Common
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Mercedes-Benz
...ever!

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genius

news: the chow

a few of our favorite new eateries.



ONDA, New York City

When thinking about Latin American food in New York City, the first words that come to mind are not "South Street Seaport." But nestled among J.Crew and the Gap is Onda, a jewel of a restaurant. Walking into Onda is like stepping inside a kaleidoscope: multicolored wine bottles dangle from the ceiling, and everything

from the walls to the tiles is colored in warm hues. A must-have starter is the malanga chips, served with garlic crema and cucumber salsa; Onda also has a selection of five ceviches, including vegetarian mushroom. The seafood—like the coconut-crusted mahi mahi—is the main draw, but the pork belly served with spinach and chayote is every bit as mouth-watering. **KATE WILLIAMS**
229 Front St., N.Y.C.

CASA, Los Angeles

For those in the know, little compares to the East L.A. taco-truck lunch. Taking inspiration from the four-wheeled curbside cuisine, local-restauranteur Mario Del Pero and chef-extraordinaire Kris Morningstar created a destination that marries California fine dining with the rich traditions of true Mexican food. "We built

CASA to pay homage to this rustic neighborhood ethos," says Del Pero. Complete with oversized banquettes and a patio (with firepit), CASA's layout is the perfect complement to the menu of neo-traditional Mexican fare, from homemade corn tortillas to bone-in carnitas with apple-guajillo sauce. Says Del Pero: "I want the CASA guest to walk away saying, 'I wonder what I'm going to eat at CASA tomorrow.'" **ADAM SHERRETT**
350 South Grand Ave., L.A.



FRENCH LOVE, Paris

This space—tucked-away on a Champs-Élysées side street and once home to nightclub Le Christine's—is now the City of Light's hottest new *bar de nuit*. French Love's well-connected staff, with three former Hôtel Costes barmen, has served everybody who's anybody; the decor—with a Milky Way ceiling, Oscar Wilde portraits, Philippe Starck gnomes, and a fluorescent-lit, foam-furniture basement—provides a playground for the serious party set. Expect a friendly mix of in-the-know barflies from the Parisian club scene, international jet-setters, and bored Palace Hotel guests looking for a new pad to crash. Extra motivation for the exceedingly patient: Once you really become part of the inner sanctum, you're bestowed with a key to the pleasure room. No kidding. **ADRIAN MOORE**
37, bis rue de Ponthieu, Paris

drink this: caipiroska

San Francisco has one of the biggest and most established Asian-American populations in the U.S.—so maybe it's only fitting that hometown brand Lotus Vodka pays tribute to the national flower of both India and Vietnam. White Lotus is the brand's first release—a Blue variety will follow soon. Each is enhanced with an alphabet soup's worth of vitamins (the former with B3, B6, B9, B12, and C). Tasty,

cosmopolitan, and oh-so virtuous—it's the City by the Bay in a nutshell. Er, shot glass. **ANGELA ADRIANO**

LOTUS CAIPIROSKA
2 oz. Lotus Vodka
3 slices Fresh Lime
1 1/2 tsps sugar
(Demerara or Turbanado)

Muddle fruit and sugar.
Add ice and Lotus Vodka.
Shake and pour into a glass.

