

**Assab Eritrean Restaurant**

Where's Eritrea? Who cares –  
the food's awesome.

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2845 Geary Blvd., San Francisco 94118

(at Collins St.)

Phone (415) 441-7083

CATEGORY Eritrean restaurant (basically, Ethiopian)



- HOURS** Mon-Sat 11 AM-9:30 PM
- GETTING THERE** Street parking, metered or non-metered. Fairly easy if you leave Geary and look in the neighborhoods.
- PAYMENT** CASH, VISA, M.C., A.E., D.
- POPULAR DISH** Assab specializes in vegetarian food, but I found their meat to be succulent and tasty. If you go for both the meat sampler and the vegetable sampler, you get the best of all they offer. Ask for extra injera (bread) – you'll need it.
- UNIQUE DISH** Not so often do you find Eritrean restaurants just lying around here and there. Even in a culinary capital such as San Francisco, Eritrean are few and far between. A unique option? The Ethiopian honey wine, which is just what it sounds like, and sweet enough to wither even the most resolute sweet tooth.
- DRINKS** Ethiopian honey wine, as mentioned above, as well as some Ethiopian beer (get it just for the experience).
- SEATING** There are only about ten tables, but it's not like there's a line around the corner. At 7:30 PM on a Saturday night we were able to be seated right away. It filled up as the meal went on, much to the dismay of the only waitress in the place.
- AMBIENCE/CLIENTELE** Very casual come-as-you-are atmosphere. No people watching, everyone basically minding their own business (or trying to, at least, since the tables are so close together.) It's very relaxed, so if you're in a rush, this is the wrong place to stop for a quick bite. The restaurant is also oddly extremely quiet – no music or ambient noise, which seems to encourage patrons to keep their conversation to a hush. Despite whether the preceding paragraph sounds appealing to you or not, the food is wonderful. Rich and flavorful, family style plates have something for everyone. Due to the nature of the menu and the presentation of the food, you probably won't always know what exactly it is that you're eating, but you will know that it all tastes amazing. Skip dessert – or at least, that's what the extremely honest waitress told us.

—Catherine Wingo