

Viva La Comida 2013

By Donny On September 23, 2013



Viva La Comida is back! And this year was a big improvement from last year. I'm not saying last year was terrible...oh no. But certainly there were couple things that could've made it better. So what changed? First of all, this year they were able to close of the street completely. Last year everyone had to watch out for cars and buses while in line trying to get food. This year, with the street closed off, there was more room for people to wander around. So with more room, the people in line for food didn't have to take up the sidewalk like last year. Also, this year, there were benches for people to sit down and enjoy themselves.

This is quickly becoming one of my favorite events and definitely a great idea to venture out to Jackson Heights.





What I was most excited for was this cart. Ray's Famous BBQ. I read about them on Chopsticks + Marrow. First Filipino cart? They make delicious Filipino bbq on sticks. The chicken was great but I prefer the pork. Sweet, salty, smokey from the charred bits and there were bits of fattiness in the pork.



The next thing I ate was a chicken tamal from Manos Peruanos, a Peruvian cart. This was about the size of my arm.



Taco de Canasta aka tacos in a basket. I have never heard of this before but for \$1 each, I got 2 (pork and potato). These were super flat and a little soggy from being stacked and steamed in the basket. But HOLY...SHIT. The pork taco, with a little bit of hot sauce, was amazing. The filling was super flavorful and the tortilla slightly chewy. Best damn buck spent.

Then my friends and I shared a plate of delicious momos, Tibetan dumplings.





There was also private tours provided by Turnstile, led by Brian Hoffman aka Eat This NY, which lets you skip the lines and learn a little bit about each vendor.



What a great event. A super thanks to the 82nd Street Partnership and Jeff Orlick aka Jeffrey Tastes for doing all the work!

