

Condé Nast  
**Traveller**

# THE EXPERTS

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*Coutts*



➤ **Amperсанд/Travel** can set this up for you. She'll sneak you down backstreets to the most happening but humble food markets and help you haggle your way to the freshest ingredients. You'll also find yourself at the finest tables, sampling the most authentic, scrumptious dishes created by the very best local chefs.

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**ANSEL MULLINS AND  
YIGAL SCHLEIFER**  
ISTANBUL

Like so many expats in Istanbul, Mullins never intended to stay for more than six months. Eleven years later, he's not only a permanent resident but a local food fanatic. Feel up with the East-meets-West clichés written about Istanbul's culinary scene, he and his pal Schliefer started blogging about their favourite haunts for hearty, traditional Turkish grub. Their witty, mouthwatering reviews were soon published on *Istanbul Eats*, an indispensable online guide to everything from pit-roasted lamb to chicken-breast pudding. Now these gourmet spices will take you on foodie trails – six-hour scrambles (book through website Culinary Backstreets), with several munching opportunities along the way, venturing into lesser-known neighbourhoods where locals eat, and covering everything from kebab crawls through Little Urfa to crash-courses in Anatolian cheeses. They are your sure-fire ticket to overcoming the problem of language barriers and logistics, and getting stuck in.

[info@culinarybackstreets.com](mailto:info@culinarybackstreets.com);  
[www.culinarybackstreets.com](http://www.culinarybackstreets.com)

**He knows which fishmonger  
sells soft-shell lagoon crabs and  
who has Castrare artichokes  
hidden under the counter**

**DAVID NACZYCZ**  
NEW YORK

Food maven, mad cyclist and urban ecologist, Naczycz is a top tip-off if you're interested in the culinary lowdown on New York. Five years ago, he co-founded Urban Oyster, a gastronomic-walking-tour company (motto: 'eat local, shop local, tour local'). A keen historian and chronicler of city culture, he's your go-to guy for impossible-to-get tables at New York's finest establishments – Brooklyn Fare, Bianca and The Beatrice Inn – but he's equally at home whisking you off to sample the best food carts and neighbourhood stores.

**ENRICO FANTASIA**  
VENICE

A day with poetically named Venetian chef Enrico Fantasia starts at dawn at the Rialto Fish Market. Fantasia knows which fishmonger sells the highly sought-after soft-shell lagoon crabs and who has Castrare artichokes, sourced from the nearby island of Sant'Erasmo, hidden under their counter. Watching him haggle and discuss prices is theatre in itself; his hands never stop moving. His tours (book through Italian specialist Bellini Travel) are highly entertaining, involving many stops for Venetian tapas en route (known as *cicchetti*) and a *spritz* or two or three. Fantasia used to play the French horn in the Fenice orchestra before becoming

Originally from the Midwest, he has two feet on the ground (and boy does this man like to walk the streets) but his head is in astro-gastroland. He's charming, smart and enthusiastic without being preachy – an eco-warrior without the battle-gear – and his answer to every question is 'yes'. Naczycz knows as much about New American cuisine as he does about the Syrian spice merchants along Atlantic Avenue, homemade local chocolates, beer brewed in Brooklyn, gin distilled in Manhattan, and an urban roof-top farm which is effectively New York's best vegetable garden.

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[www.urbanoyster.com](http://www.urbanoyster.com)

a wine merchant; his knowledge of the region's best vintages is incredibly impressive and his tours finish with a tasting in a small shop that sells more than a thousand labels. All of this is followed by a very jolly cooking class in a nearby friend's house on the Grand Canal, followed by an even jollier lunch feasting on the morning's creations. This might include black-squid-ink risotto, a Venetian speciality – which tastes far nicer than it looks.

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