A guide to the city’s independent and ethnic restaurants, bars, and markets

AuroraEats.org

GoAurora.org
Aurora is one of Colorado’s most diverse cities: More than 160 foreign languages are spoken here! And that vibrancy extends to our food, with nearly 200 authentic, specialty restaurants to enjoy within our borders. (We’re also home to many Colorado-founded chains and national and global favorites that have chosen Aurora as their only Centennial State location.) Ready to eat and drink like a local? Use this guide to experience a world of flavors at our abundant lineup of local, independent eateries and markets. We hope you’re hungry!

“Aurora is the destination in Colorado for authentic cuisine. Our city is home to hundreds of global markets and award-winning local ethnic and independent eateries, and breweries. For decades we’ve been showcasing Aurora’s rich diversity that has brought intriguing flavors, smells and recipes from around our nation and the world. And for almost as long, we have been highlighting these culinary treats through this food guide. We hope you brought your appetite – let our dining scene transport you through your tastebuds!”

Mayor Mike Coffman

PRICE KEY
(average entrée)
$ - $10 or less
$$ - $11 to $15
$$$ - $16 to $24
$$$$ - $25 and higher

ICONS
✔ Vegan/Vegetarian
✎ Ghost Kitchen
艉 Delivery/Takeout only
_halal
* Based off website information
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**ADDIS ABABA RESTAURANT**  
2222 S. Havana St.  
303.368.8021  
Lunch, Dinner  
$$  
Southwest  
Addis Ababa serves Ethiopian favorites alongside fresh injera bread; the combination plates (meat or vegetarian) offer a varied taste of the cuisine. Pair your order with a cup of Ethiopian coffee.

**HIRA CAFE & PATISSERIE**  
10782 E. Iliff Ave.  
720.949.1703  
Breakfast, Lunch, Dinner  
$  
Southwest  
Though it’s open into the evening, HiRa is focused on morning eats. Pair your organic Ethiopian coffee with scratch-made pastries and Ethiopian breakfast plates from pastry chef-owner Hiwot Solomon, who also crafts exquisite custom cakes.

**EATOPI**  
1030 Havana St., Unit A  
303.360.7372  
eatopia.wix.com/chef-seble  
Breakfast, Lunch, Dinner  
$$  
Northwest  
Here, chef Seble shares the warmth and hospitality of Ethiopian cuisine all day long. In the a.m., start with kinche (oatmeal seasoned with Ethiopian spice and butter). For lunch, try the house specialty: kitfo, a dish made from minced and marinated raw beef that can be cooked to your liking.
Akwaba Restaurant
16251 E. Colfax Ave., Unit 210
720.519.1993 / 720.467.2329
akwabarestaurant.com
Lunch, Dinner
$$
Northeast
“Akwaba” means “welcome” in Ghanaian, and you’ll certainly feel welcomed in with Awaba’s African decor and homestyle West African dishes. Think: jollof rice, beef and chicken kebabs, and whole fish dishes served with a side of attiéké (cassava), fried plantains, and more.

Nile Ethiopian Restaurant
1951 S. Havana St.
720.748.0239
Lunch, Dinner
$$
Southwest
Every visit here requires an order of Ethiopian coffee and spongy injera (a traditional flatbread). You’ll use the latter to scoop up delicious bites, from beef simmered with berbere (an Ethiopian spice blend) to the vegetarian combo plate with lentils, yellow split peas, and chickpeas.

Megenagna Grocery and Restaurant
306 S. Ironton St.
720.532.0266
Breakfast, Lunch, Dinner $$$
North Central
At this one-stop shop, you can satisfy your immediate Ethiopian food cravings with tibs or kitfo and then stock up on fresh meats, spices, and injera from the small market next door.
SOMALI

IFKA CAFE
1535 S. Havana St., Unit M
303.745.3770
Breakfast, Lunch, Dinner
$$
Southwest
Traditional Somali cuisine is on the menu here, from chicken shawarma to roasted goat with rice to cambuulo (red beans and corn) to malawah (a sweet pancake).

MAANDEEQ RESTAURANT & CAFE
1535 S. Havana St., Unit C
719.396.6805
maandeeqrestaurantcafe.com
Breakfast, Lunch, Dinner
$$
Southwest
Order an African breakfast (Egyptian beans, beef stew) or straightforward eggs and a side of chai-style tea. Or, stop by later in the day for traditional meals built around a main protein, from goat to lamb to fish. Expect a banana on the side: It’s a Somali custom.

SUDANESE

SUDAN CAFE
10375 E. Iliff Ave.
303.337.7409
Breakfast, Lunch
$
Southwest
The go-to order at this Sudanese eatery is ful, a traditional fava bean-based dish with eggs. Wash it down with coffee or tea and ask your dining companion to order the shakshuka (poached eggs in a red sauce), so you can steal a bite.
Every culture uses its own unique blends of spices and herbs—combinations that immediately tell your palate where in the world it is. In Ethiopia, that one-of-a-kind flavor comes from berbere. The versatile spice blend is composed primarily of chiles, ginger, fenugreek, allspice, cinnamon, coriander, cardamom, cumin, cloves, and peppercorns. It’s often used to marinate meat and flavor stews (including doro wat, Ethiopia’s national dish) or sprinkled on top of fruit. Make your own at home or find it at Megenagna Grocery and Restaurant or online at the Spice Guy.

*Find a list of Aurora’s independent Ethiopian restaurants on page 4.*
AURORA EATERY
14200 E. Alameda Ave.
auroraeatery.com
Breakfast, Lunch, Dinner
North Central
A collection of more than a dozen virtual kitchens (takeout- and delivery-only spaces) at Town Center at Aurora. Taste global dishes like Momo Dumplings’ traditional Nepalese-style pockets and Lechonera La Familia’s Puerto Rican street food.

ANNETTE
2501 Dallas St.
720.710.9975
annettescratchtotable.com
Dinner
$$$$
Northwest / Stanley Marketplace
Elevated, scratch-made American cuisine is the focus at this celebrated eatery (chef-owner Caroline Glover now a James Beard award winner and named one of the 10 best new chefs in the country by Food & Wine). The menu rolls with the seasons, and many of the shareable plates are kissed by the wood-fire oven. Located at Stanley Marketplace.

CARM & GIA METROPOLITAN
9598 E. Montview Blvd.
303.747.4008
carmandgiometropolitan.com
Brunch, Lunch, Dinner
$$
Northwest
Combining the best of Denver’s unique Den-Mex flavors and Chicago street food, the cozy Carm & Gia is where you go when you want a really good burger (there are more than 20 options) or a char-grilled sausage. Weekend brunch is all about burritos and breakfast sandwiches paired with a mimosa. Enjoy your meal on the massive patio.
CHESTER’S PHILLY GRILL
2195 S. Chambers Road
303.338.0690
chestersphillygrill.epipay.com
Lunch, Dinner
$
Southwest
Fill up on 8- or 12-inch takes on the Philly cheesesteak. Sure, you can go the classic route, or you can opt for one with jalapeños, mushrooms, or even marinara sauce. Fries, wings, and salads are available too.

THE COPPER POT AT SADDLE ROCK
6020 S. Gun Club Road
720.485.3111
copperpotfamily.com
Breakfast, Lunch, Dinner
$$
Southeast
Many of the classic comfort food dishes here—be prepared for big portions—are named after longtime customers, like Carla’s Buffalo Chicken Alfredo and Donny’s Favorite Sandwich. There’s also a full bar.

DENVER BISCUIT COMPANY
2501 Dallas St.
303.377.7900
denbisco.com
Breakfast, Lunch
$$
Northwest / Stanley Marketplace
Find a dozen creative takes on the biscuit sandwich, like the Winona with buttermilk fried chicken and cheese or the breakfast-focused Tomahawk with sausage and egg. There’s a small bar too. Located at Stanley Marketplace.

DOZENS RESTAURANT
2180 S. Havana St.
303.337.6627
dozensaurora.com
Breakfast, Lunch
$$
Southwest
This long-standing breakfast and lunch spot has something for everyone: omelets, French toast, eggs Benedict, and so much more in the mornings; soups, salads, and sandwiches once the sun is up. Pastries—including the famed cinnamon roll—are baked fresh daily, and the pork green chili is always a hit.

ETAI’S GREEN HOUSE
12501 E. 17th Ave., Unit E
720.592.9825
etaisgreenhouse.com
Breakfast, Lunch
$$
Northwest / Anschutz
Get your day started on a healthy note with build-your-own breakfast bowls and burritos. (There are fresh-baked pastries and coffee too.) Salads, wraps, and grain bowls comprise the lunchtime lineup at this quick-service eatery on the University of Colorado Anschutz Medical Campus.
THE FRENCH PRESS CAFE AND BAKERY
15290 E. Iliff Ave.
303.369.3111
myfrenchpress.com
Breakfast, Lunch
$$
Southwest
Wake up with coffee drinks made with beans from Denver’s own Pablo’s Coffee. In the morning, dig into the lox Benedict, seasonal French toast, or a reliable breakfast burrito. The turkey melt is a customer favorite on the equally expansive lunch menu.

GOLDEN FLAME HOT WINGS
18757 E. Hampden Ave., Unit 156
303.690.1171
gfhwings.com
Lunch, Dinner
$$
South Central
Stock up for game day with bone-in or boneless chicken wings tossed in your choice of 18 sauces, plus a variety of specialty fries, fried appetizers, and family-size meal combos. There's also a full bar and an outdoor patio.

JUS GRILL
17200 E Iliff Ave Ste 100
720.513.2979
jusgrillauroraco.com
Breakfast, Lunch, Dinner
$$
South Central
Jus Grill serves traditional American fusion food and there is no lack menu items to choose from. This family-friendly restaurant offers everything from Cajun catfish to Tex Mex.

NGL BURGERS
382 S. Chambers Road
303.752.2521
Breakfast, Lunch, Dinner
$
North Central
Don’t be misled by the name: This family-owned spot is more than big burgers at an affordable price, though the burger deluxe (with bacon and avocado) is a top-seller. You’ll also find a lineup of Mexican bites, such as the breakfast burrito and carne asada plate.

PARKWAY BAR & GRILL
22775 E. Aurora Parkway
303.693.6200
parkwaybarandgrill.com
Breakfast (weekends), Lunch, Dinner
$$$ 
Southeast
Please everyone in your group with the extensive, global menu at this family-owned eatery. When you’re finished with your cobb salad, St. Louis ribs, fish and chips, pork carnitas, or whatever else you’re craving, burn off the calories with a round of pool or shuffleboard.

ROSENBERG’S BAGELS & DELICATESSEN
2501 Dallas St.
303.955.0466
rosenbergsbagels.com/stanley
Breakfast, Lunch, Dinner
$$
Northwest / Stanley Marketplace
New York–style bagel sandwiches for breakfast and lunch, and pizzas and Italian sandwiches at night. Don’t forget to order some schmears, deli meats, and breads to take home. Located at Stanley Marketplace.
ROSIE’S DINER
14061 E. Iliff Ave.
303.752.3663
rosiesdiner.com
Breakfast, Lunch, Dinner
$$
Southwest
Groove to old-school tunes (there are jukeboxes at each table) over a meal of classic diner food at this 1950s-inspiration eatery. The all-day menu spans smothered burritos to fried chicken to a whole lot o’ burgers. Did we mention there are more than a dozen milkshake flavors?

SAM’S NO. 3
2580 S. Havana St.
303.751.0347
samsno3.com
Breakfast, Lunch
$$
Southwest
This long-standing, family-run diner serves a familiar—and page-turning—menu of American, Tex-Mex, and Greek food, plus a lineup of caffeinated and boozy drinks. Having trouble deciding what to eat? The pork green chile was featured on “Diners, Drive-Ins and Dives”.

STANLEY BEER HALL
2501 Dallas St.
720.749.5098
stanleybeerhall.com
Lunch, Dinner
$$
Northwest / Stanley Marketplace
Find 51 pour-your-own beer taps filled with mostly local brews at this neighborhood hangout. Wash those down with a selection of American pub food (think: burgers, wings, salads). Sit inside or on the open-air, dog-friendly patio, which is heated in the winter. Located at Stanley Marketplace.

BARBECUE

A BIT TWISTED BREWPUB AND BBQ
(see page 33)

HUNGRY WOLF HICKORY SMOKED BBQ
13110 E. Mississippi Ave.
303.750.2344
hungry-wolf-bbq.com
Lunch, Dinner
$$$ Southwest
Dig into hickory-smoked meats like ribs, rib tips, and pulled pork, or go for the fried catfish. On the side, choose between Oklahoma-style collard greens, potato salad, and baked beans. Just be sure and save room for a slice of peach cobbler.

ROLLING SMOKE BAR-B-QUE
2501 Dallas St.
720.573.4142
rollingsmokebbq.co
Lunch, Dinner
$$
Northwest / Stanley Marketplace
BACKSTREET TAVERN & GRILL
1150 S. Galena St.
303.745.4003
Lunch, Dinner
$
North Central
This is first and foremost a bar, with cold beer on tap, pool tables at the ready, and live sports on the TVs. But there are also three patios and a menu full of American classics, such as burgers, a staff favorite Reuben sandwich, burritos, and salads.

BOOKMAKERS BURGERS BOURBON BREWS
25791 E. Smoky Hill Road
303.353.8298
bookmakersbarandgrill.com
Lunch, Dinner
$
Southeast
With more than 150 bourbons, whiskies, and ryes available—including plenty from local distillers—you’re drink choice is easy. Now you just need to decide which made-with-Colorado-beef burger (or sandwich or salad) to pair it with.

CEDAR CREEK PUB
2100 N. Ursula St.
303.537.4124
cedarcreekpub.com
Lunch, Dinner
$
Northwest
Scrubs are common attire at this American pub just north of the University of Colorado Anschutz Medical Campus. The rotating beer roster is strong with local options, and the full bar includes Colorado wines. The menu is focused on salads, sandwiches, and burgers; try the chipotle chicken or Philly cheesesteak.

THE FAMOUS DOOR BAR & GRILL 2
15220 E. Hampden Ave.
720.870.3236
Lunch, Dinner
$
South Central
Come for the myriad pool tables. Stay for the friendly staff and menu of burgers and shareable appetizers.
FAT BOYS SPORTS BAR & GRILL
10660 E. Alameda Ave.
303.344.1905
fatboysportsbarandgrill.com
Brunch, Lunch, Dinner
$$
South Central
A friendly spot to catch the game, Fat Boys is known for its catfish, burgers, smoked ribs, and pulled pork, wings, and salads—plus sizable portions.

LEGENDS OF AURORA SPORTS GRILL
13690 E Iliff Ave
legendsofaurora.com
303.671.0560
Lunch, Dinner
$$
Northwest / Southwest
Legends is a great neighborhood spot to watch a game, play trivia, have a drink, and nosh on some good bar food. This Aurora favorite for locals and travelers is a family friendly place that offers a good happy hour and a variety of tasty classic foods like award-winning pizzas, wings, salads, and more.

THE FRONTIER CLUB
18881 E. Colfax Ave.
303.367.8637
thefrontierclubaurora.com
Breakfast, Lunch, Dinner
$$
Northeast
With live music on weekends, a handful of pool tables, and plenty of seating, the Frontier Club is a hub of activity. Sustenance is available in the form of chicken wings, burgers, sandwiches, Mexican classics, and pasta. Plus, of course, there’s the full bar.

HIDEAWAY LOUNGE
2627 S. Parker Road
303.671.4633
hideawayaurora.com
Dinner
$
Southwest
There’s nothing more satisfying than the game on the TV and a pint of beer and a Philly cheesesteak on the table in front of you. At least, that’s why you come to this quintessential sports bar, where you can also get your own competition going on the pool or foosball tables.

JJ’S PLACE
2340 S. Chambers Road
303.369.1704
jjsplaceaurora.com
Breakfast, Lunch, Dinner
$$
South Central
This all-day sports bar has food to match whenever the game is on, from morning omelets to later-in-the-day salads, wings, and burgers. Wash it down with a well-crafted Moscow mule. Take note: Though JJ’s is open extra-late, the kitchen closes around 11 p.m.
PITCHER’S SPORTS BAR & RESTAURANT
1670 S. Chambers Road
303.751.7115
pitcherssportsgrill.com
Lunch, Dinner
$$
Southwest
It’s all about fun at Pitcher’s, where the game is always on, seven pool tables await, and the karaoke machine is running on Friday and Saturday nights. When hunger pangs strike, load up on potato skins, wings, sandwiches, burgers, or breakfast all day.

THE ROCK RESTAURANT & BAR
22934 E. Smoky Hill Road
303.690.7934
rockrestaurantandbar.com
Breakfast, Lunch, Dinner
$$
Southeast
You’ll find a little bit of everything at the Rock, including breakfast until 1 p.m. every day. Sit on the covered outdoor patio—with views all the way to Pikes Peak—and enjoy a hearty sandwich or chiles rellenos. The house Rock-A-Rita pairs with it all.

THE ROYAL HILLTOP
18581 E. Hampden Ave., Unit 134
303.690.7738
royalhilltop.com
Lunch, Dinner
$$$
South Central
A regularly rotating tap list of beers from around the world—including Colorado—keeps things fresh at this cozy tavern. The beer-battered fish and chips is a customer favorite, but you’ll also find sandwiches, burgers, easy-to-share appetizers, and even mussels on the menu.

SCOOTERS SPORTS BAR & GRILL
13698 E. Alameda Ave.
303.366.0019
scooterssportsbarandgrill.com
Breakfast, Lunch, Dinner
$$
North Central
Pair your pint of local beer or expertly made margarita with one of six burgers, the popular chicken fried steak, or a shareable pub appetizer. Breakfast (eggs, pancakes, huevos rancheros) is served until 2 p.m.
SOUTHERN

CORAFAYE’S CAFE
15395 E. Colfax Ave.
303.333.5551
corafayescafe.com
Lunch, Dinner
$$
Northeast
You’re likely to be called ma’am and sir at this mecca of Southern home cooking. Family recipes form the basis of a menu chock-full of quintessential soul food like fried catfish, fried chicken, candied yams, and collard greens.

SWIRK SOUL FOOD
2205 S. Peoria St.
303.337.0549
swirksoulfoodtogo.com
Lunch, Dinner
$$
Southwest
Travel south for some soul food classics at Swirk: catfish, hot links, ribs (pork or beef), and fried chicken with all the fixings. Of course, you don’t want to overlook the sides, with offerings like fried okra and mac and cheese.
BANGKOK TOKYO ASIAN FUSION
6020 S. Gun Club Road, Unit E5
303.627.6328
bangkoktokyo88.com
Lunch, Dinner
$$
Southeast
Welcome to a greatest hits lineup of Thai, Japanese, and a hint of Chinese cookery. There are bento boxes, sushi, curries, teriyaki, and so much more. Pair your order with boba, a popular tea drink available in more than 20 flavors.

CHI LIN ASIAN EATERY
2501 Dallas St.
720.288.0011
chilindenver.com
Lunch, Dinner
$$
Northwest / Stanley Marketplace
Enjoy Chinese and Japanese dishes—from egg drop soup to house-made dim sum dumplings to ramen to boba tea—in a lively, brightly decorated space. Located at Stanley Marketplace.

DRAGON BOAT CHINESE RESTAURANT
13697 E. Iliff Ave., Unit 10
303.752.1050
dragonboatonline.com
Lunch, Dinner
$$
Southwest
The Dragon Boat is a pan-Asian eatery with an all-encompassing menu. Whether you’re craving fried rice or Thai curry or sushi (there’s an all-you-can-eat option), you’ll find a dish to satisfy. Currently open for takeout only.

EAST CHINA ASIAN CUISINE
15510 E. Centretech Parkway
303.363.6689
eastchinaaurora.com
Lunch, Dinner
$$
North Central
East China serves the best of Chinese, Thai, and Vietnamese cuisine. That means you can enjoy pad Thai while your dining date digs into a plate of kung pao chicken. Opt for a Thai iced tea or something stronger from the bar.
EGG ROLL KING EAST
4217 S. Buckley Road
303.699.2880
Lunch, Dinner
$$
Southeast
Regulars appreciate the generous portions of Thai, Chinese, and Vietnamese dishes—and, of course, the namesake egg rolls, which are filled with either pork or vegetables. The beverage roster includes Thai iced tea and Vietnamese coffee as well as beer and wine.

FORTUNE KITCHEN
12120 E. Mississippi Ave.
303.369.2675
fortunekitchenonline.com
Lunch, Dinner
$$
Southwest
You can’t dine in, but you can carry out Asian cuisine mainstays, such as beef and broccoli, Mongolian pork, and lo mein. The menu also features an excellent selection of vegetarian dishes.

GOLDEN SKY SUSHI
10180 E. Colfax Ave.
720.628.3255
goldenskysushi.com
Lunch, Dinner
$
Northwest / Mango House
Founded by Burmese refugees, Golden Sky serves a tight menu of sushi, noodles, and teriyaki rice bowls influenced by the cuisines of China, Japan, and Thailand. Located inside Mango House.

HIBACHI GRILL & SUPREME BUFFET
1026 S. Sable Blvd.
303.337.4264
hibachigrillcottogo.com
Lunch, dinner
North Central
Hibachi Grill and Supreme Buffet offers a range of menu items ranging from sushi to traditional hibachi cuisine. Make sure to check out the buffet – its namesake won’t disappoint!

HONEY BEE ASIAN BISTRO
18541 E. Hampden Ave., Suite 126
303.400.6117
honeybeasianbistro.com
Lunch, Dinner
$$
South Central
Dine in, take out, or have your meal delivered at this neighborhood Asian restaurant. The food lineup spans from classic Chinese dishes (the sesame chicken is a fave) to Korean noodle bowls to Thai curries. Don’t overlook the boba drinks or mochi ice cream for dessert.

KP ASIAN CAFE
12201 E. Mississippi Ave.
720.456.7745
kpasiancafe.com
Lunch, Dinner
$$$
North Central
KP cooks up a variety of Asian cuisines, but the restaurant is best known for its Cantonese-style dishes. Don’t overlook the spicy Szechuan section of the menu if you like some heat.

LITTLE PANDA
18121 E. Hampden Ave.
303.766.7783
auroralittlepanda.com
Lunch, Dinner
$$
South Central
It’s takeout only at this Asian eatery, where the menu includes a broad mix of favorites, from miso soup to sweet and sour shrimp to udon noodles.
NEW NAGOYA RESTAURANT
10761 E. Alameda Ave.
720.277.3539
nagoyahibachiexpressco.com
Lunch, Dinner
$$
North Central
Chinese and Japanese staples are on the (extensive) menu, but the highlight is the array of hibachi dishes accompanied by rice and grilled vegetables.

POKE-MEN
23955 E. Plaza Ave., Unit G-103
720.274.9700
poke-men.com
Lunch, Dinner
$$
Southeast / Southlands
Refuel from shopping with build-your-own poke bowls and belly-warming ramen. Looking for something light and refreshing? Opt for boba tea or taiyaki ice cream. Located at Southlands.

THE PORKLET
12201 E. Mississippi Ave., Unit 123B
303.364.1287
theporklet.com
Lunch, Dinner
$$
Northeast
This Japanese-Korean fusion spot is the perfect locale for a casual meal: Order at the counter and sit at one of the nine tables to await your crispy-skinned pork or chicken cutlet—served with soup, macaroni salad, and a twirl of cabbage. (Udon, Spam fried rice, rice cake appetizers, and more are also available.)

SAIGON TOKYO ASIAN FUSION
700 S. Buckley Road, Units E and F
303.671.8888
saigontokyo.net
Lunch, Dinner
$$
North Central
Can't decide between sushi, pho, and lo mein? Head to Saigon Tokyo’s lantern-lit space, where you’ll find a range of Asian cuisines and dishes, including dozens of sushi rolls and available-all-day bento boxes.

YONGGUNG
2040 S. Havana St.
720.748.3003
ygaurora.com
Lunch, Dinner
$$$$
Southwest
A fusion of Korean and Chinese cuisines, Yonggung is known for its noodles—specifically ja jang myeon (black bean sauce noodles), and jjam bong (spicy seafood noodle soup). But you’ll also find plenty of rice and sweet and sour dishes.
CHINA CAFE 4
16870 E. Iliff Ave.
303.369.0330
chinacafe4.com
Lunch, Dinner
$$
South Central
Take your pick between the American-style Chinese food menu and the “real” Chinese cuisine options, like the array of pork dumplings, braised meat dishes, and spicy noodles.

CHINA CHEF
636 Peoria St., Suite A
303.363.7622
chinachefaurora.com
Lunch, Dinner
$$
Northwest
It’s helpful to know what you’re craving when you place an order at takeout-only China Chef—to say the menu is broad is an understatement. There are categories devoted to sweet-and-sour dishes, egg foo young, lo mein, and fried rice... and that’s before you even get to the proteins and veggies.

FORMOSA GARDEN
16645 E. Smoky Hill Road
303.693.6290
auroraformosagarden.com
Lunch, Dinner
$$
South Central
Located in a strip mall, Formosa Garden is mostly known for its Szechuan eats, but you’ll find some Thai influences too. The orange chicken is a go-to, as is the Cantonese wonton soup, which crowds the bowl with barbecue pork, shrimp, chicken, vegetables, and noodles.

GOLDEN WOK
ASIAN RESTAURANT
15282 E. Hampden Ave.
303.766.1489
goldenwokasian.com
Lunch, Dinner
$$
South Central
A warm, contemporary space to dig into expertly prepared—and easily shareable—Chinese dishes, such as Hunan-style sliced duck, sesame chicken, and hot-and-spicy tofu.
At this nondescript restaurant, find a long list of Chinese standbys as well as a number of Thai favorites. The family dinner can serve up to five people with appetizers and a choice of soup, rice, and entree.

Whether you order your dumplings steamed, boiled, or pan-fried, you can be sure they were handmade that very morning. Round out your meal with buns and a hot rice or noodle dish. Vegetarian and vegan options are available.

This is the spot for those seeking bona fide, tasty Chinese barbecue. Expect an array of meats—the roast duck is a hands-down favorite—as well as rice and noodle dishes.

Find quintessential Chinese dishes at this takeout-only eatery, from orange chicken to chow mein to Szechuan beef.

Think of Chinese hot pot as an Asian spin on fondue: You add raw meats, seafood, vegetables, noodles, and more into a pot of flavored broth to cook at your table. Old Town offers an all-you-can-eat, build-your-own hot pot experience with nearly two dozen protein options.
TEN SECONDS YUNNAN RICE NOODLES
2000 S. Havana St.
720.583.2839
tensecondsyunnanricenoodles.com
Lunch, Dinner
$$$
Southwest
Known as crossing-the-bridge noodles thanks to an ancient tale, this traditional dish originated in the Yunnan province of China. You'll find about a dozen varieties at this comfortable spot, as well as appetizers, Japanese ramen, and milk tea.

TSAI SHEN GARDEN
15200 E. Sixth Ave., Unit 2-E
303.366.8818
Lunch, Dinner
$
Northeast
Tsai Shen Garden is the kind of affordable neighborhood eatery that families love to frequent. A complimentary pot of tea comes with every meal, whether you're enjoying beef and broccoli, lo mein, or the Happy Family combination stir-fry.

VOLCANO TEA HOUSE
2781 S. Parker Road
720.536.5656
onemorenoodle.com
Lunch, Dinner
$
Southwest
Tea—specifically, milk tea—is the specialty at this pastel-hued cafe. Refreshments come in a wide variety of creative flavors, but the house milk tea is a reliable order, especially for newbies. To eat, choose a deep-fried appetizer and one of the hand-pulled noodle soups or entrees.
HOW TO: MAKE CHICKEN TIKKA MASALA |

A consistent favorite on Indian menus, chicken tikka masala is relatively easy to cook in a home kitchen (and it tastes delicious even without using a tandoor, or traditional clay oven). All you need is:

- Chicken breasts or thighs
- Garlic
- Ginger
- Spices: turmeric, garam masala, coriander, cumin, cardamom, red chili flakes, salt
- Coconut milk, heavy cream, or Greek yogurt
- Ghee or vegetable oil
- Onion
- Tomato paste
- Can of whole, peeled tomatoes
- Rice (for serving)

You can pick up many of these ingredients at Arash International Market or World Food Bazaar. Then, you marinate the chicken; cook it in a pot with the onion, tomatoes, and more spices; and let the sauce simmer and thicken. Scoop it over rice, and it’s time to eat.

Not in a cooking mood? Turn to page 23 to find a list of Aurora’s independent Indian restaurants.
CHUTNEY INDIAN CUISINE RESTAURANT  
2740 S. Havana St., Unit K  
303.997.6202  
chutneyindiancuisine.com  
Lunch, Dinner  
$$  
Southwest  
All your favorite Indian dishes are on the menu here—curry, tikka masala, saag, vindaloo, the list goes on. You’ll also find a compelling selection of vegetarian options and plenty of appetizers to share.

MASALAA 🍛  
3140 S. Parker Road,  
Unit 7 and 8  
303.755.6272  
masalaausa.com  
Lunch, Dinner  
$  
Southwest  
Expand your Indian cuisine repertoire at this all-vegetarian restaurant where lentils, potatoes, and flavorful spices reign. The dosas—pliable-but-crispy crêpes made from rice and lentils—are abundant, and you’re likely to find a new-to-you dish to enjoy on every visit.

MONSOON CUISINE OF INDIA  
24107 E. Commons Ave.  
303.627.5444  
monsoonsouthlands.com  
Lunch, Dinner  
$$  
Southeast / Southlands  
At this contemporary Indian eatery, tradition reigns, meaning you can order tandoor-fired meats and traditional curry or vindaloo. But you’ll also find inventive updates, like the baked-to-order bullet naan, which arrives topped with diced serrano peppers. Located at Southlands.
SMOKY HILL
INDIAN CUISINE
22942 E. Smoky Hill Road
303.627.9679
smokihillindian.com
Lunch, Dinner
$$$
Southeast
Smoky Hill specializes in familiar Northern Indian dishes, such as chicken tikka masala, lamb vindaloo, and curries. You’ll also find a robust menu of vegan options.

STAR OF INDIA
RESTAURANT
3102 S. Parker Road, Unit A-10
303.755.1921
starofindiadenver.com
Lunch, Dinner
$$$
Southwest
Family owned for more than two decades, this restaurant concentrates on Northern Indian cuisine. The most popular dishes are the masalas and kormas—with a side of naan, of course. Vegetarians should try the eggplant or spinach entrees. There’s also a full bar.

TAZ INDIAN RESTAURANT
10731 E. Alameda Ave., Unit G
303.366.3011
tazindianrestaurant.com
Lunch, Dinner
$$$
North Central
Fresh and complex flavors abound at this cozy eatery, which focuses on north Indian dishes like curries, masalas, and the ever-popular tandoors. Don’t miss out on the homemade momo (Nepali-style dumplings filled with vegetables or chicken).
Mochi is kind of indescribable: It’s chewy; it’s sticky; it’s creamy. But what actually is it? Mochi are small, round rice cakes that are made by pounding, molding, and then baking steamed, short-grain sticky rice. They are available in a wide variety of appealing colors and flavors (think: green tea, chocolate, strawberry). The Japanese dish is traditionally a special occasion treat consumed around the new year, but it’s become a year-round offering here in the States where you’ll often find it served as mochi ice cream.

*For a list of Aurora’s independent Japanese restaurants, turn to page 26.*
JAPANESE

GOKU HIBACHI EXPRESS
14107 E. Colfax Ave.
720.532.1091
gokuhibachiexpress.com
Lunch, Dinner
$$$
North Central
This isn’t hibachi with a show—it’s hibachi express. You’ll still enjoy the same grilled meats and vegetables (or combo plates); they just won’t be cooked at your table. Round out your meal with an order of spring rolls or gyoza.

POKE CONCEPT
14302 E. Cedar Ave., Unit B
303.366.0616
pokeconcept.com
Lunch, Dinner
$$
North Central
Build-your-own poke bowls are commonplace nowadays, but Poke Concept sets itself apart with its variety of protein choices, including octopus and grilled eel. Also find Hawaiian beef bowls and Spam musubi, as well as crave-worthy desserts like Japanese cheesecake.

RAMEN

KATSU RAMEN
1930 S. Havana St., Unit 4
303.751.2222
ramendenver.com
Lunch, Dinner
$$
Southwest
Katsu’s chef hails from Osaka, Japan, bringing authenticity—and lots of flavor—to the seven varieties of ramen on the menu. Also find origiri (triangle-shaped, sushi-like rice balls), rice bowls, poke, and a selection of sake, beer, and wine.
Southeast
Adventurous eaters will find plenty to enjoy at Hana, from the fire cracker appetizer (a deep-fried jalapeño stuffed with cream cheese and spicy crab meat) to the array of hand rolls to the salmon skin tempura. But the vast menu offers something for everyone, including bento boxes for lunch. On the dessert list: green tea cheesecake.

Northwest / Stanley Marketplace
Sushi rolls lead the menu at this bustling restaurant, but don’t overlook the variety of other Japanese bites, including karaage (fried chicken) and udon soup. Located at Stanley Marketplace.

Southeast / Southlands
Satisfy all your Japanese food cravings here, where you can enjoy sushi, classic teriyaki or udon dinners, or a communal, hibachi-style dining experience. Pair your meal with sake. Located at Southlands.

Northwest
Sushi Katsu may be an all-you-can-eat restaurant with 40-plus sushi rolls on the menu, but it’s definitely not a buffet. Diners can also enjoy plenty of non-sushi treats, such as pan-fried gyoza, octopus salad, chicken teriyaki, and yaki soba.

Southwest
At this spacious, contemporary Japanese steak house, choose between the hibachi tables or regular dining room, which has an extensive menu of sushi, ramen, tempura, and noodle dishes. Don’t overlook the lineup of sakes.

Northwest
Enjoy traditional sushi rolls served via a fun, conveyor belt experience. There’s also a small menu of appetizers (like edamame and gyoza) and ramen, plus a full bar.
Central North
BBQ means more than a style of cooking at this newly opened Korean fried chicken hot spot, but “best of the best quality.” This eatery with a modern feel and garage doors that can open onto an outdoor patio spends two days marinating, battering, breading and frying its tasty chicken morsels. And there’s a flavor for everyone, from honey garlic and Gangjeong to galbi and Gangnam style.

Southwest
A mom-and-pop spot known for its tofu soup, bibimbap, and bulgogi (marinated and grilled beef or pork).

Southwest
At this classic Korean barbecue hot spot, you can cook your own galbee (beef short ribs), bulgogi (marinated chicken, pork, or beef), or scallops at the table. If that’s not your thing, order your entree ready-to-eat. The unlimited BBQ option comes with a plethora of traditional sides.
SEOUL KOREAN BBQ & HOT POT
2080 S. Havana St.
303.632.7576
seoulkoreanbbq.com
Lunch, Dinner
$$$
Southwest
It may say “BBQ” on the sign, but Seoul diners know that really means grilling—not smoking—your choice of meat or seafood over a cooker set into the table. Your other cook-it-yourself option is the hot pot: meat and veggies simmered in a pot of bubbling broth. Sushi and a variety of other entrees are also available.

SILLA KOREAN BARBECUE
3005 S. Peoria St.
303.338.5070
sillabbq.com
Lunch, Dinner
$$$
Southwest
Silla specializes in traditional Korean cuisine, including the famous tabletop BBQ (try the marinated short ribs, known as galbi), but many return for the restaurant’s other regional specialties: hearty and varied soups, pan-fried mackerel, buckwheat noodles, and more.

FRIED CHICKEN
ANGRY CHICKEN
1930 S. Havana St., Unit 13
303.353.2680
angrychickenco.com
Lunch, Dinner
$$
Southwest
Satisfy your Korean fried chicken craving here. Choose from an array of sauces; sweet and spicy, spicy soy, and honey garlic are the most popular. Two soups—dduk bokki, a rice cake-based dish, and army stew, made with Spam and sausage—are cooked hot pot–style at the table.
Unlike the thickly battered American version, authentic KFC (that’s Korean fried chicken) isn’t brined, has a very thin crust, and is double-fried for extra crispiness. Seasoning happens afterward, sometimes with a sweet garlic-soy glaze or a spicier pepper sauce. Pair your order with pickled radishes and beer or soju. Want to make your own KFC? Head to Midopa Market or Pacific Ocean Marketplace to gather all the necessary ingredients.

*Turn to page 28 to find a list of Aurora’s independent Korean restaurants and page 62 for area markets.*
THAI

BUA TASTY THAI
950 S. Abilene St.
720.262.9923
buathai.mlpo.org
Lunch, Dinner
$$
Northeast
This family-owned restaurant invites you in with colorful decor and tableware imported straight from Thailand. You’ll taste generations-old recipes throughout the extensive menu of savory soups, customer-favorite drunken noodles, curries, and more.

PEARL OF SIAM
18660 E. Hampden Ave.
303.617.7408
pearlofsiam.net
Lunch, Dinner
$$
Southeast
Pearl of Siam is known for its eight varieties of curry, from panang to country-style to roast duck. Tone down the spice level with sips of creamy, terra-cotta-hued Thai iced tea or bites of house-made coconut ice cream.

CHERRY THAI CAFE
13710 E. Quincy Ave.
303.693.0825
cherrythaicafeaurora.com
Lunch, Dinner
$$
South Central
A spacious eatery with a standard lineup of curries, rice noodles, larb and papaya salads, and stir-fries. Save room: Mango sticky rice is on the dessert menu.

THAI FLAVOR RESTAURANT
1014 S. Peoria St.
720.859.7648
Lunch, Dinner
$$
Northeast
Fill up on classic Thai dishes—from tom kha soup to robust curries to drunken noodles to sweet sticky rice with mango—at this comfortable eatery. (Pro tip: “Hot” and “Thai hot” are very spicy, so opt for a milder choice if your palate can’t handle the heat.)

VIETNAMESE

GOLDEN SAIGON
VIETNAMESE GRILL
2648 S. Parker Road, Unit 2
303.671.7100
goldensaigon.com
Lunch, Dinner
$$
Southwest
The yellow coconut curry is what brings most diners in the door. But they stick around for create-your-own spring rolls, warm bowls of pho, Vietnamese iced coffee, and a surprising number of pan-Asian dishes.
This Vietnamese noodle house serves the ingredient two ways: in pho, a soup, and in noodle bowls. The familiar menu also lists steamed rice plates, Vietnamese egg rolls, boba, and Vietnamese iced coffee.

**PHO 90 SOUTHLANDS**
23955 E. Plaza Ave., Unit G-115 and 117
303.627.5718
pho90southlands.com
Lunch, Dinner
$$

This Vietnamese eatery features pho and plenty of meats accompanied by noodle options like vermicelli, udon and lo mein, plus a variety of vegetarian choices. Located at Southlands.

**PHO LAGI**
14200 E. Alameda Ave., Unit 1024
303.362.1659
Lunch, Dinner
$$

Fast-casual pho awaits at Town Center at Aurora. Warm your belly with the traditional Vietnamese noodle soup, or fill up on spicy noodles, curry, or rice dishes.

**PHO KIM**
12203 E. I-10 Ave., Unit H
303.481.8020
phokimaurora.com
Lunch, Dinner
$$

The dozen-plus varieties of pho served here are all built around house-made broth. Not in the mood for rice noodle soup? Try the vermicelli noodle plates, rice bowls, or noodle specials that incorporate some of the best of other Asian cuisines (think: lo mein and pad Thai).

**PHO 99**
1080 S. Havana St.
303.344.0752
pho99aurora.com
Lunch, Dinner
$$

Local family-run chain of sit-down soup shops serving the signature pho and Vietnamese specials. “Every dish achieves that elusive, balance of sweet, salty, and sour — even Boba drinks.”

**TOP PHO**
11697 E. Colfax Ave.
303.341.0566
tophoaurora.com
Breakfast, Lunch, Dinner
$$

Top Pho is known for its homestyle pho soup, fresh spring rolls and various noodle bowls. The restaurant also offers an extensive menu of boba shakes, including coconut, mango, coffee and matcha tea.
Bars, Breweries & Tasting Rooms

A BIT TWISTED BREWPUB AND BBQ
3095 S. Peoria St.
720.350.4905
twistedbrewpub.com
Daily
$$
Southwest
If you love Central Texas-style barbecue and Colorado craft brews, this is your place.*

BENT BARLEY BREWING COMPANY
6200 S. Main St., #110
303.627.5799
bentbarley.com
Daily
$
Southeast
After a day of shopping, sip on a refreshing brew or a nonalcoholic beverage at this award-winning brewery with patio. Located at Southlands.*

CHELUNA BREWING
2501 Dallas St.
720.600.0020
cheluna.com
Daily
$
Northwest / Stanley Marketplace
Colorado’s first Latin-owned Mexican craft brewery serves a wide array of chelas (that’s slang for "beer"). Located at Stanley Marketplace.

DRY DOCK BREWING CO.
North Dock: 2801 Tower Road
South Dock: 15120 E. Hampden Ave.
303.400.5606
drydockbrewing.com
Daily
$
Northeast and South Central
Explore this award-winning brewery’s lively taprooms at both locations, plus factory tours and a disc golf course at the North Dock.
FACTORY FASHION CHAMPAGNE BAR
2501 Dallas St.
720.327.2000
factoryfivefive.com
Thursday–Sunday
$$
Northwest / Stanley Marketplace
This incubator for designers pulls double-duty as a classy champagne bar, with an extensive menu of champagnes and cocktails. Located at Stanley Marketplace.

G’DUCKS BAR
15420 E. Hampden Ave.
303.766.5052
Daily
$
Southeast
G’Ducks bills itself as having the cheapest prices in town. Find out for yourself during Friday night karaoke or during the twice-a-week pool leagues.*

HAYKIN FAMILY CIDER
12001 E. 33rd Ave., Unit D
720.242.7292
haykinfamilycider.com
Thursday–Sunday
$
Northwest
This award-winning small batch cidery features a different kind of bubbly, with a sparkling wine-like cider in a variety of sweetness levels.

JADE MOUNTAIN BREWING COMPANY
4233 S. Buckley Road
720.289.3612
jademountain.beer
Wednesday–Sunday
$
South Central
Experience a blend of beer and culture at this brewery serving both craft ales and tea.*

JUST BILLS TAVERN
15355 E. Colfax Ave., Unit E-3
303.344.2023
Daily
$
North Central
At this neighborhood watering hole, the bartenders greet regulars by name. Play a game of darts or virtual bowling.

LADY JUSTICE BREWING COMPANY
9735 E. Colfax Ave.
303.886.3809
ladyjusticebrewing.com
Tuesday–Sunday
$
Northwest
This brewery dedicates time, space and funds to nonprofits and community partners that support women and girls in Colorado.*

LAUNCH PAD BREWERY
884 S. Buckley Road
303.745.4599
launchpadbrewery.com
Daily
$
Northeast
This funky microbrewery specializes in offbeat craft beers served in a rocket-themed taproom.*

THE Q
16961 E. Quincy Ave., Unit C-1
303.693.1915
Daily
$$
Southeast
A dive bar with free pool and eight taps of mostly local beer.*
THE SAND CREEK LOUNGE
16893 E. Iliff Ave.
303.337.4984
sandcreeklounge.com
Daily
$
South Central
Have you been to the "world’s greatest saloon" yet? This long-standing Aurora dive bar is all about catching up over a couple of drinks.

SECOND DAWN BREWING COMPANY
2302 Dayton St.
seconddawnbrewing.com
Tuesday-Sunday
$
Northwest
The owner/brew master of this dog-friendly brewery worked for years at a legendary Colorado craft brewery. He and his wife offer up innovative brews and other creative libations in this former auto body repair shop just down the street from the Stanley Marketplace.

SIX CAPITAL BREWING
16701 E. Iliff Ave.
720.598.6816
sixcapitalbrewing.com
Daily
South Central
$$
Colorado craft beer and Texas barbecue come together under one roof, with a scratch kitchen, wine and cocktails also.

SKY BAR
2501 Dallas St.
skybarstanley.com
Wednesday–Sunday
$$
Northwest / Stanley Marketplace
Inspired by the golden age of travel, your visit to Sky Bar begins in the lobby, where you’ll receive a boarding pass to ride the elevator up to the luxe, mid-mod airport lounge–themed bar. Located at Stanley Marketplace.

STAMPEDE
2430 S. Havana St.
303.696.7686
stampedeclub.net
Friday and Saturday
$
Southwest
Work up a sweat line-dancing to hits on the dance floor at Aurora’s signature country music bar. Lessons are offered on Wednesday evenings if your two-step needs some work.

STEEL TIPS BAR
15162 E. Hampden Ave.
303.699.2222
steeltipsbar.com
Breakfast, Lunch, Dinner
$$
South Central
Named after the steel-tip darts used to play on the numerous dart boards that line the walls, this bar serves a familiar lineup of eggs, burgers, nachos, and other eats that pair well with a boozy drink.

URSULA BREWERY
2101 N. Ursula St.
720.324.8529
ursulabrewery.com
Monday-Saturday
$
Northeast
This award-winning brewery features brews like Boho Vibes Czech pilsner or The Great Hop Dusting IPA. Located on the Anschutz Medical Campus.

WHISPERS ON HAVANA
1535 S. Havana St., Unit A
720.949.1760
whispersonhavana.com
Daily
$
Southwest
Fun is the theme at Whispers, a retro bar where karaoke takes over the stage every night and happy hour runs from 10 a.m. to 6 p.m. daily.
Breakfast, Brunch & Coffee Shops

BEANTREE COFFEE
12101 E. Iliff Ave.
303.396.6178
Daily
$
Southwest
A no-frills coffee shop with something for everyone: espresso drinks, blended iced coffees, boba, and slushies, plus a selection of pastries and Korean snacks like rice cakes.

COFFEE STORY
2222 S. Havana St., Unit A-1
720.609.2971
coffeestoryco.com
Daily
$
Southwest
This spacious coffee shop serves a robust menu of coffee and other caffeinated beverages, smoothies, lemonades, and shaved ice. Pair yours with a sweet treat: The venue is known for its "croffles"—a combination of croissants and waffles, available in six flavors.

CHURRERIA DE MADRID
2501 Dallas St.
720.637.7399
churreriademadrid.com
Breakfast, Lunch, Dinner
$
Northwest / Stanley Marketplace
Churreria de Madrid is a lively restaurant that brings memories and Spanish cuisine to Aurora with their churros, traditional thick drinking chocolate and patatas bravas (Spanish potatoes) with a choice of their five unique sauces.

ENDLESS GRIND COFFEE
17070 E. Quincy Ave.
303.284.5359
endlessgrindcoffee.com
Breakfast, Lunch
$
Southeast
This cozy, Ethiopian-owned coffee shop micro-roasts its beans—sourced from around the world—on-site and serves only fair-trade and organic coffee. A small menu of pastries and sandwiches is also available.
GLISSADE COFFEE COMPANY
2520 Galena St., Unit 3
303.955.7807
glissadecoffee.com
Daily
$
Northwest
Just down the road from Stanley Marketplace, this light and bright gathering spot showcases the art and science of roasting coffee. They also serve non-coffee beverages like tea, cocoa and alcohol.

HERITAGE CAFE
22691 E. Aurora Parkway,
Unit 8 and 9
720.726.4549
heritagecafe-hc.com
Breakfast, Lunch
$$
Southeast
A scratch-made meal awaits at this welcoming eatery where classic dishes get a deluxe twist, like chicken and waffles topped with jalapeño gravy or steak and eggs crafted with Kobe beef. (Even lunch is served with hash brown bites.) You won’t find a bar here, but you will find alcohol-free, CBD mimosas.

LEGENDS COFFEE
24100 E. Commons Ave.,
Unit 103
720.297.9396
legendscoffeeco.com
Breakfast, Lunch
$
Southeast / Southlands
This contemporary cafe serves locally roasted java from the likes of Jubilee Roasting Co. and Middle State Coffee, as well as kombucha and cold brew on tap. The scratch kitchen churns out decadent toasts, breakfast sandwiches, and burritos until noon; later on, fill up with paninis, parfaits, and other treats.

LOGAN HOUSE COFFEE CO.
2501 Dallas St.
720.515.7752
loganhousecoffee.com
Breakfast, Lunch
$
Northwest / Stanley Marketplace
Logan House’s rustic-chic cafe is a comfy place to sip a cappuccino or pour-over made from house-roasted beans and nibble on house-made goodies, like coffee cake and muffins. Located at Stanley Marketplace.

MILLY’S COMMUNITY CAFE
15600 E. Alameda Parkway
720.830.5166
millyscommunitycafe.com
Breakfast, Lunch
$
North Central
A home-away-from-home for your morning (or afternoon) caffeine needs. Milly’s serves coffee and tea drink favorites, plus breakfast burritos, biscuit sandwiches, soups, pastries, and a tempting array of house-made, beautifully decorated cookies.
MR. DONUTS
1704 S. Chambers Road
303.745.0255
Dessert: Breakfast, Lunch
$ Southwest
Who even knew there were this many types of doughnuts? Cake doughnuts, filled, fritters, glazed, cronuts...the list goes on. But that’s not all that’s coming out of the ovens at this small eatery: Texas-style sausage kolaches are a breakfast must.

NEW DAY CAFE
5001 S. Parker Road, Unit 115
720.630.8285
newdaycafeaurora.com
Breakfast, Lunch
$$ South Central
Consider this a quintessential Colorado breakfast/lunch spot: You’ve got your American classics—omelets, pancakes, sandwiches—mixed with Mexican specialties like the customer favorite breakfast burrito smothered in green chile. Take note: There’s no alcohol available.

PEORIA NUTRITION
3113 Peoria St., Unit D
720.422.9839
Breakfast, Lunch, Dinner
$$ North Central
Energize your day with flavored coffees, loaded teas, nutritious, low-carb shakes, and snacks such as waffles and protein bars.

SWEET GOLD JUICE CO.
2501 Dallas St.
720.360.9291
sweetgoldjuiceco.com
Breakfast, Lunch
$
Northwest / Stanley Marketplace
Load up on nutrients with organic, cold-pressed juices and smoothies that really do taste good—and are good for the environment, too, thanks to recyclable glass bottles. A small food menu (think: overnight oats and chia pudding) is also available. Located at Stanley Marketplace.

WAKE & TAKE COFFEE SHOP
2337 S. Blackhawk St.
720.999.5448
wakeandtake.coffee
Breakfast, Lunch, Dinner
$
Southwest
This local cafe offers a global selection of coffees and teas, as well as pastries, Italian cakes, and sandwiches. You’ll also find the unexpected: espresso juice—orange juice with a double shot of espresso—and a Snickers-flavored latte.
CUBA BAKERY AND CAFÉ
15028 E. Mississippi Ave.
303.752.2822
cubabakeryandcafe.com
Breakfast, Lunch, Dinner
$$
Southwest
This casual eatery serves up Caribbean eats, with many dishes hailing from Cuba, Jamaica, and Puerto Rico. The guava-and-cream-cheese pastry is a must for sweet tooths. Looking for a full meal? Try one of the meat plates paired with congri, a traditional Cuban rice. And a cup of Cuban coffee, of course.
Taste the national dish of El Salvador: pupusas. The thick, fried tortillas are stuffed with beans, cheese, and/or meat. This no-frills eatery also serves Salvadoran egg breakfasts, Mexican specialties, stuffed potatoes, soups, and aguas frescas.

Choose from 13 fillings in your house-made pupusa—or travel beyond the Salvadoran classic and enjoy Argentinian empanadas, Honduran baleada (a stuffed flour tortilla), and Mexican-style tacos.
Pupusas have a long history in their homeland of El Salvador: Historians believe they were first made by the Indigenous Pipil tribe more than 2,000 years ago. So what is this enduring dish? Thick corn tortillas stuffed with an array of fillings (meat, beans, and/or cheese) and then cooked on a grill called a comal. (In Venezuela, you’ll find a similar version known as arepas.) You can craft the pouches at home too; swing by Mi Pueblo Market or El Jakalito Market to pick up the short list of necessary ingredients.

For a list of Aurora’s independent Central American restaurants, go to page 40.
ELITA SPECIALTY MARKET & KITCHEN
2501 Dallas St.
720.328.8930
elitafoods.com
Lunch, Dinner
$$
Northwest / Stanley Marketplace
This former butcher shop still sells high-quality meats (and makes its own sausages) and a deli case full of fresh pickles and salads. But its new iteration was inspired by the chef-owner’s time living in both Israel and Mexico, which comes through in a menu of ready-to-eat sandwiches, tacos, flatbreads, and hummus bowls. Located at Stanley Marketplace.
HELGA’S GERMAN
RESTAURANT & DELI
14197 E. Exposition Ave.
303.344.5488
helgasdeli.com
Lunch, Dinner
$$$
North Central
German comfort fare is on the menu: schnitzel (pork, chicken, or veal), rouladen, beef sauerbraten, spätzle, apple strudel... we could go on. Stop by on the last Friday of the month for live music and polka. Before you leave, swing by the deli for meats, cheeses, and German candies.

BETTOLA BISTRO
10253 E. Iliff Ave.
303.750.1580
bettolabistro.com
Dinner
$$$$
Southwest
Reservations are required for this small northern Italian eatery where everything is scratch-made. The menu changes regularly, but if the blistered Brussels sprouts, scallops, or rigatoni arrabiata are available, order them.
If you couldn’t tell by the name, this pizzeria is all about staying local, starting with the house-made dough. The Garden of the Gods pizza even features a mix of handpicked-in-Colorado vegetables. You can also build your own pie or throw in a side of wings or chocolate-dipped cannoli.

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MASSINO’S PIZZA AND PASTA
1250 S. Buckley Road, Unit A
303.671.0652
massinospizza.com
Lunch, Dinner
$$
Northeast
The specialty at this family-owned eatery is New York-style, thin-crust pizza. Building your own pie? Start by choosing your sauce base between traditional, barbecue, garlic, Alfredo, or spicy. Strombolis, calzones, pastas, subs, and salads round out the menu.

MONDO’S PIZZA PASTA
3751 Tower Road, Unit G
303.375.7834
mondospizzaco.com
Lunch, Dinner
$$
Northeast
Mondo’s artisan, New York–style pizzas are built with house-made dough and cheese shredded right in the kitchen. Fill up on calzones, pastas (the baked ziti is a favorite), wings, and salads. Take advantage of the lunch special: a slice of pizza, side salad, and drink for under $10.

WOOD PADDLE PIZZA & TAP
17060 E. Quincy Ave.
720.398.8118
woodpaddlepizza.com
Lunch, Dinner
$$
Southeast
You can choose your toppings, but you can’t choose your pie size: All the pizzas here are 12-inch, Neapolitan-style with hand-stretched dough. Choose from the recommended combos (including a weekly special) or build your own. Pair your pick with a pint from the local tap list.
POLISH

BABA & POP’S PIEROGI KITCHEN & BAR
9945 E. Colfax Ave.
720.476.7183
babaandpops.com
Brunch, Lunch, Dinner
$$
Northwest
The pierogis are made the traditional way—by hand, just like Baba and Pop (the owner’s great-grandparents) did—but some of the toppings are anything but, with fillings like chile rellenos and pulled pork. Walk to the back of the sun-filled eatery to watch the dumplings being made.

RUSSIAN

MASHA & THE BEAR RUSSIAN CAFE
12101 E. Iliff Ave.
720.209.4748
mashabearcafe.com
Lunch, Dinner
$$
Southwest
Get a taste of Russia with the from-scratch dishes (yes, even the dumpling dough is made in-house) at Masha’s. Top bites include the borscht and solyanka (beef-based soups), potato dumplings, and beef stroganoff.
COCO LOCO JUICE & EATS
2353 S. Havana St., Unit D14
303.284.2959
cocolococolorado.com
Breakfast, Lunch, Dinner
$
Southwest
At this family-owned health food restaurant, fill up on raw juices, smoothies (there are more than three dozen options!), wraps, and salads. Vegans and vegetarians will find plenty to enjoy here.
International Fusion

BÁNH AND BUTTER BAKERY CAFÉ
9935 E. Colfax Ave.
720.513.9313
bahandbutter.com
Breakfast, Lunch
$$
Northwest
Delectable treats await at this Asian-French-inspired bakery featuring breads, sweet and savory pastries and sandwiches.

CODY’S CAFE AND BAR
10203 E. Iliff Ave.
303.751.1288
codysdenver.com
Dinner
$$
Southwest
Southern Italian and Asian cuisine share space on Cody’s concise menu. That means you can enjoy both a (house-made) lemongrass sausage penne and a tempura-fried crab bowl. There’s a full bar, too, with a focus on wine.

MILE HIGH PIZZA & GRILL
1010 S. Peoria St.
303.343.0022
milehighpizzaandgrill.com
Lunch, Dinner
$
North Central
Don’t be fooled by the name: Mile High doesn’t only serve pizza. Here, you’ll also find chicken wings, salads, pastas, Mexican dishes, and a whole lot more. And many of the pies feature creative toppings, from shrimp scampi to steak.

WINE EXPERIENCE CAFÉ & WORLD CELLAR
6240 S. Main St., Unit L115
303.690.1025
wineexperiencecafe.com
Lunch, Dinner
$$$$
Southeast / Southlands
A contemporary, upscale café serving international dishes—steak frites, duck, lobster ravioli—that beautifully complement an impressive wine and spirits menu. Head next door to the World Cellar to buy a bottle before you head home.
Southwest
Build a plate or a wrap (made with pita or saj, a flatbread) with your choice of protein—chicken, beef, gyro meat, or falafel—fillings/sides, and sauces.
DRINK LIKE A LOCAL |

Make your meal even more authentic by pairing it with a local cocktail or spirit. Here’s what to ask for depending on what type of cuisine you’re enjoying:

If you’re eating Brazilian, order a Caipirinha
If you’re eating Peruvian, order a pisco sour
If you’re eating Mexican, order tequila
If you’re eating Korean, order soju
If you’re eating Cuban, order a mojito
If you’re eating Greek, order ouzo
If you’re eating Ethiopian, order tej
If you’re eating Italian, order grappa
GREEK

THE ATHENIAN RESTAURANT
15350 E. Iliff Ave.
720.449.0224
theathenianrestaurant.com
Breakfast, Lunch, Dinner
$$$
South Central
The pitas at this cozy bistro are flown in from Greece, and the menu is filled with classic dishes, from spanakopita to gyros to souvlaki. (At breakfast, though, you’ll find an array of Colorado favorites.) Don’t be surprised if you hear someone shout “opa!” at the end of their meal.

MOROCCAN

CAFE PAPRIKA
13160 E. Mississippi Ave.
303.755.4150
Lunch, Dinner
$$
Southwest
Cafe Paprika has dished up classic Moroccan specialties—lamb shanks, tagines, kebabs, couscous, and more—since 1993. The saffron-infused chicken bastilla (a savory meat pie) is a longstanding favorite.
**Mexican**

**BOTANAS LOKAS**
2271 S. Peoria St.
720.708.5991
botanaslokas4u.com
Lunch, Dinner
$
Southwest
Botanas Lokas translates to “crazy snacks,” and this spot delivers on its name with ice creams, chocolate-dipped bananas, shakes, and more. Beyond sweet treats, you’ll find a menu of street tacos, smothered burritos, and tortas.

**EL CAMARON LOCO**
513 Havana St.
303.326.6644
camaronlococolorado.com
Breakfast, Lunch, Dinner
$
North Central
Mexican seafood is on the menu at this nautical-themed eatery, where ceviche, tacos, enchiladas, and the always popular camarones fiesta (a trio of shrimp) pair perfectly with homemade tortillas and margaritas. Breakfast burritos are now available.

**COMIDA**
2501 Dallas St.
303.484.1632
eatcomida.com
Lunch, Dinner
$
Northwest / Stanley Marketplace
Comida offers an à la carte dining experience of slow-cooked Mexican street food—aka, a lineup of scratch-made tacos, burritos, enchiladas, and more. Wash your pick down with a creative margarita. Located at Stanley Marketplace.

**EL CHUBBY’S FRESH MEXICAN RESTAURANT**
1191 S. Abilene St.
303.755.1414
elchubbys.com
Breakfast, Lunch, Dinner
$
Southwest
Fresh-made Mexican eats for every meal? Yes, please. El Chubby’s signature dish is the carne asada fries, but you can’t go wrong with a breakfast burrito, grilled-to-order chicken tacos, or sopapillas.
<table>
<thead>
<tr>
<th>Restaurant Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
<th>Hours</th>
<th>Price Range</th>
<th>Neighborhood</th>
<th>Review</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GUADALAJARA FAMILY MEXICAN</strong></td>
<td>1001 S. Abilene St.</td>
<td>303.696.0903</td>
<td>guadalajaramexfood.com</td>
<td>Lunch, Dinner</td>
<td>$$$</td>
<td>North Central</td>
<td>This brightly decorated cantina serves an expansive menu of south-of-the-border favorites. One unique offering: the soft chiles rellenos (which are still stuffed with cheese).</td>
</tr>
<tr>
<td><strong>JABANERO'S MEXICAN GRILL</strong></td>
<td>5584 S. Parker Road</td>
<td>303.400.0235</td>
<td></td>
<td>Breakfast, Lunch</td>
<td>$</td>
<td>South Central</td>
<td>It’s all about the breakfast burritos at Jabanero’s—there are at least a dozen varieties on the menu. Tacos, enchiladas, chiles rellenos, and many more beloved Mexican dishes round out the offerings. There are also kid-sized combo plates.</td>
</tr>
<tr>
<td><strong>LA COSTA AUTHENTIC MEXICAN</strong></td>
<td>15037 E. Colfax Ave., Unit L</td>
<td>303.341.1685</td>
<td>lacostamexicanfood.com</td>
<td>Breakfast, Lunch</td>
<td>$</td>
<td>Northeast</td>
<td>Menudo—a &quot;Mexican breakfast soup&quot;—is a house specialty at this small eatery, but you’ll find all of your south-of-the-border must-haves, from breakfast burritos and chilaquiles to shrimp tostadas and flautas.</td>
</tr>
<tr>
<td><strong>LA COSTERA GRILL CHICKEN</strong></td>
<td>9755 E. Montview Blvd.</td>
<td>303.341.7155</td>
<td></td>
<td>Breakfast, Lunch, Dinner</td>
<td>$</td>
<td>Northwest</td>
<td>There’s steak, chorizo, and beans on the menu here, too, but chicken is the highlight. Build a meal with a quarter-, half-, or whole chicken, or enjoy the grilled meat stuffed in tacos, tortas, burritos, or quesadillas at this small eatery.</td>
</tr>
<tr>
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<td>5584 S. Parker Road</td>
<td>303.400.0235</td>
<td></td>
<td>Breakfast, Lunch</td>
<td>$</td>
<td>South Central</td>
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</tr>
<tr>
<td><strong>LA CUEVA</strong></td>
<td>9742 E. Colfax Ave.</td>
<td>303.367.1422</td>
<td>lacuevacolfax.com</td>
<td>Breakfast, Lunch, Dinner</td>
<td>$$</td>
<td>Northwest</td>
<td>The Nuñez family has satisfied the bellies of more than one generation of diners: They’ve been sharing their homestyle Mexican recipes since 1974. Good news: You’ll find both red and green chile here.</td>
</tr>
<tr>
<td><strong>LA MACHACA DE MI AMA</strong></td>
<td>11809 E. Colfax Ave.</td>
<td>303.366.1913</td>
<td>lamachacademiama.com</td>
<td>Breakfast, Lunch, Dinner</td>
<td>$$$</td>
<td>Northwest</td>
<td>Discover the foods of Sinaloa, a coastal state in Mexico. “Machaca” is dried, shredded beef, and you’ll find it here paired with scrambled eggs, chilis, and other traditional ingredients at any time of day. La Machaca also serves tacos, burritos, tortas, and even milk shakes.</td>
</tr>
</tbody>
</table>
Fend off the summer heat with this ubiquitous Mexican drink. The frozen beverage is made from a combination of mango sorbet, chopped mango, or mango puree blended with Tajin (a chile-lime seasoning), chamoy (a sour, fermented fruit spiked with chiles, sugar, and salt), and lime. For the grown-ups: Mix in a bit of tequila or rum.

*Discover Aurora’s Mexican eateries on page 52 or find the ingredients to blend your own mangonada at home at El Jakalito Market.*
LAS FAJITAS MEXICAN RESTAURANT
2680 S. Havana St.,
303.755.3366
7450 S. Gartrell Road, Unit B-7
303.766.3016
lasfajitascolorado.net
Breakfast, Lunch, Dinner
$$
Southwest / Southeast
Whether you choose steak, pork, chicken, shrimp, or veggies, the namesake dish arrives on a properly sizzling platter. (There’s even a fajitas–inspired omelet for early risers.) Of course, there are plenty of other mouth-watering items on the extensive menu, plus an array of margaritas and cervezas.

POLLO PICANTE
10498 E. Colfax Ave.
303.364.8312
Lunch, Dinner
$
Northwest
It’s all about the bird here: Pollo picante translates to “spicy chicken.” Order the meat in tacos, quesadillas, or nachos. Or go with the customer-favorite grilled chicken plate paired with rice, beans, and tortillas.

PIRAMIDES MEXICAN RESTAURANT
1911 S. Havana St.
303.752.0595
Breakfast, Lunch, Dinner
$$
Southwest

REAL DE MINAS MEXICAN RESTAURANT
11101 E. Colfax Ave.
303.367.1504
14035 E. Evans Ave.
303.745.3098
15795 E. Briarwood Circle
303.766.2207
realdeminasrestaurants.com
Breakfast, Lunch, Dinner
$$
Northwest / Southwest / South Central
You won’t go hungry (or thirsty) at this colorful Mexican eatery, with three Aurora locations. The parrillada (barbecue) platters—a mixture of grilled meats or seafood—are popular among groups as they serve two to four people, but the menu is chock-full of all of your south-of-the-border favorites, margaritas included.

SANTIAGO’S MEXICAN RESTAURANT
10400 E. Sixth Ave.
303.343.7040
eatatsantiagos.com
Breakfast, Lunch, Dinner
$
North Central
Locals know this Centennial State chain as the place to go for affordable breakfast burritos; the meat (ham, sausage, bacon, chorizo) changes depending on the day of the week. But you’ll also find a hearty lineup of tacos, enchiladas, smothered burritos, and even stuffed sopapillas. Drive-thru available.
SEÑOR CHICKEN MEXICAN ROTISSERIE  
6780 S. Liverpool St.  
303.955.5529  
senorchickenmexican  
rotisserie.com  
Breakfast, Lunch, Dinner  
$  
Southeast  
This eatery serves a little of everything—quesadillas, enchiladas, tacos, smothered burritos, salads, wings, you name it. But the specialty, as you might have guessed, is the rotisserie chicken, which is available as part of a meal for one or to feed a whole family.

SEÑOR RIC’S MEXICAN RESTAURANT  
13200 E. Mississippi Ave.  
303.750.9000  
senorric.net  
Lunch, Dinner  
$  
Southwest  
The cerveza-friendly favorite at Señor Ric’s—an Aurora institution since 1986—is the “pollo magnifico,” a chimichanga filled with spicy chicken and smothered with cheese. The separate, gluten-free roster features fajitas, flautas, and flan for dessert.

TACO STAR  
1760 S. Havana St.  
720.734.7793  
Breakfast, Lunch, Dinner  
$  
Southwest  
This fast food restaurant’s menu is chock full of quintessential Mexican bites, which you can order on their own or on combination plates. Always get the carne asada fries. Drive-thru available.

TACOS EL METATE  
1742 S. Chambers Road  
720.353.4095  
tacoselmetateco.com  
Breakfast, Lunch, Dinner  
$  
South Central  
All your favorites are on the menu here: tacos, burritos, tortas, and quesadillas—for breakfast, too. Tacos El Metate is best known for its fried fish tacos, topped with a house-made cream sauce, and nacho-like carne asada fries.
A GLOBAL GUIDE TO FLATBREADS |

Bread is a love language in, well, any language. Here are some common types you’ll find around the world—or at restaurants right here in Aurora:

**Injera/Ethiopia:** A spongy, sour flatbread that’s traditionally made from teff flour. (Tip: Use it to scoop up your meat or veggie stew.)

**Paratha/Myanmar (Burma):** Common throughout southeast Asia, paratha—a flaky, buttery, layered flatbread—is often enjoyed, in Myanmar, with eggs at breakfast or as dessert, when it’s sprinkled with sugar.

**Naan/India:** Another classic southeast Asian dish, naan is a leavened flatbread that’s usually baked inside a very hot tandoor oven.

**Frybread/North America:** Invented by American Indians out of necessity, the simple, flat dough bread is fried (or deep-fried) in oil or lard and then eaten plain, topped with honey or jam, or layered with a tangle of taco-like fillings.

**Focaccia/Italy:** This centuries-old, yeasted flatbread—you’ll recognize it by its dimpled top, the result of indentations made before the baking process—was originally cooked over a hearth. Today, sweet and savory versions abound.

**Lavash/Middle East:** Made with just flour, water, and salt, this classic Middle Eastern dish—popular in Turkey, Iran, Armenia, and elsewhere—is thin and soft and great for dipping.
TACOS JUNIOR INC.
11505 E. Colfax Ave.
720.710.8723
Lunch, Dinner
$$
Northwest
A brightly decorated Mexican fast-casual spot serving a sizable menu of authentic dishes, including tacos, tortas, burritos, and sopes. Wash your pick down with a refreshing agua fresca.

TACOS LA MORENITA
15493 E. Hampden Ave.
720.379.3058
tacoslamorenita.com
Breakfast, Lunch, Dinner
$
South Central
This restaurant is known for its birria tacos (stewed meat in a fried tortilla), but also cooks up breakfast burritos, tortas, sopes, gorditas, and soft tacos.

TAQUERIA JALISCO MEXICAN GRILL
18581 E. Hampden Ave.
720.870.5980
Breakfast, Lunch, Dinner
$$
South Central
A small, family-owned restaurant where the plates nearly overflow with freshly made Mexican dishes. The smothered breakfast burrito and tacos al carbon (diced steak) are favorites.

TORTAS Y TACOS EL CHINO
796 Peoria St.
303.360.8765
tortas-y-tacos-el-chino.business.site
Breakfast, Lunch
$$
Northwest
A modest eatery focused on classic flavors. Customer favorites include the smothered burritos and birria (marinated beef) tacos.

TORTISIMAS
15021 E. Mississippi Ave.
303.750.2224
tortisimasaurora.com
Lunch, Dinner
$
North Central
This bright, family-owned restaurant specializes in tortas, or Mexican-style sandwiches. There are at least two dozen versions to choose from, as well as fresh-squeezed drinks and homemade desserts.
Northwest / Mango House
Traditional family recipes are the inspiration at this immigrant-founded restaurant. Start with hummus or lentil soup before digging into kebah (deep-fried meat croquettes) or chicken shawarma. Sweet endings include muhallabia, a Syrian milk pudding. Located inside Mango House.
GO AHEAD, EAT WITH YOUR HANDS

You don’t always need silverware when dining out: In many countries around the world, it’s commonplace to eat with your hands—places like South America, Africa, the Middle East, and South Asia. That doesn’t mean you need to grab pieces of hot chicken with your hands. Rather, in some cases, you’ll be using a tortilla or other traditional bread as a utensil.
MARIA EMPANADA
2501 Dallas St.
720.484.5927
mariaempanada.com
Breakfast, Lunch, Dinner
$  
Northwest / Stanley Marketplace
At this casa de empanadas, the traditional, Argentine-style pastries are made fresh every day. There are four breakfast flavors and around a dozen other savory options, including a chicken chimichurri and a vegetarian Caprese. Located at Stanley Marketplace.

PISCO SOUR RESTAURANT & LOUNGE
14050 E. Evans Ave.
303.671.4437
restaurantpiscosour.com
Lunch, Dinner
$$$  
Southwest
Take your taste buds on a trip with scratch-made Peruvian cuisine in a contemporary setting. For a lighter, coastal bite, you can’t go wrong with the classic, sea bass–based ceviche. More filling: The bisteck a lo pobre pairs a rib-eye with fried eggs, rice, fried plantains, and a pisco sour sauce.
ACCRA KUMASI AFRICAN MARKET  
306 S. Ironton St., Unit E  
347.748.2862  
Daily  
Northeast  
Visit this friendly shop to snag all of your basic African grocery needs, including fufu, plantains, rice, canned fish, and frozen meats.

AFGHAN & INDIAN MARKET  
3102 S. Parker Road, Unit A6  
303.862.4753  
Daily  
Southwest  
Find halal meat and fish, Afghan dried fruits and nuts, teas, and naan inside this store, which stocks goods from across Afghanistan, India, Bangladesh, and Nepal. Also available: a selection of carpets.

AFRICAN INTERNATIONAL MARKET  
18801 E. Hampden Ave., Suite 170  
303.523.9310  
Monday–Saturday  
Central South  
African International Market may be small, but its shelves and freezers are filled with essentials: fufu, cassava grits, frozen okra, oxtail, tripe, chicken, and bulk bags of beans and black-eyed peas.

ARASH INTERNATIONAL MARKET  
2720 S. Parker Road  
303.752.9272  
Daily  
Southwest  
This sizable supermarket known for its selection of halal meat also features impressive selection of cheeses, olives, breads, herbs and spices, and produce, as well as a focus on Persian ingredients.
ASIA MART
1481 Chester St.
720.621.6859
asiamartllp.com
Daily
Northwest
Satisfy all your Nepali and Indian food needs at this two-room, off-the-main-road market. Shelves are filled with goods like giant bags of basmati rice, chickpea flour, and kitchen wares. There’s a small selection of produce, including ginger, and fridges and freezers filled with fish and dumpling wrappers.

ASIAN AMERICAN SUPER MARKET
11201 E. Colfax Ave.
303.366.3003
asian-american-super-market.business.site
Daily
Northwest
Walk down the narrow aisles at this diminutive grocer for a variety of noodles, spices, and oversize bags of rice. You’ll also find fresh herbs, halal meat, and seafood.

BOMBAY BAZAAR
3140 S. Parker Road, Unit 4
303.369.1010
bombaybazaarcolorado.com
Daily
Southwest
Bombay Bazaar has everything you need to make a traditional Indian meal. Lentils, rice, curry leaves, paneer (available by the block), frozen samosas, seasoning blends—this vast grocery store is stocked with a bounty of items sourced from throughout India and Pakistan.

CARNICERIA DARIANA
12028 E. Mississippi Ave., Unit B
303.750.2302
Daily
Southwest
Stroll this carniceria’s narrow aisles to find produce, pantry items, baked goods—including tortillas, of course—dried chiles, and an array of beef, chicken, pork, and shrimp.

CARNICERIA GUADALAJARA
1544 Lima St.
303.343.0390
Daily
Northwest
Shop to the tune of bumping beats at this small but bustling strip-mall market where you can stock up on meats, cheeses, produce, and plenty of spices. There’s also a concise selection of beer.

CARNICERIA JEREZANA
1148 Yosemite St.
720.859.9442
Daily
Northwest
A small but mighty Mexican grocery with a well-stocked meat counter, refrigerated produce, plenty of spices and tortillas, candy, and bulk sizes of essentials like hominy.

CARNICERIA LA SUPERIOR
1020 S. Peoria St.
303.341.0044
Daily
Northeast
Walk into this pocket market for a solid selection of pantry items (salsas, masa, beans); an array of cheeses, beef, and pork in the refrigerated section; and some produce and baked goods.
Teff is the smallest grain in the world. It’s a gluten-free seed, but it acts like a whole grain (similar to quinoa). The protein-packed brown seeds are a diet staple for people from the Horn of Africa, who often grind it into flour and use it to make injera, a traditional flatbread. Fun fact: Ethiopian distance runners say it’s the secret behind their superhuman endurance.

Generally, you cook the nutty flavored ingredient by simmering it (more liquid for creamier dishes, less for more al dente ones), but you can also purchase teff flour for use in baked goods.

Try teff at home by stopping in at one of Aurora’s African grocers, like Harar Market. Find a full list of Markets on page 62.
CARNICERIA LATINA
2272 S. Chambers Road
303.283.6844
Daily
Central South
Find all the necessities at this traditional Mexican grocer, from spices and chiles to fresh tortillas and chicharrones. There’s also a sizable meat counter, a nice cheese selection, and a cafe serving food to-go.

CARNICERIA MEXICANA
9508 E. Montview Blvd.
720.859.2404
Daily
Northwest
Find all the basics for your Mexican shopping needs—pork spareribs, catfish, and beef feet at the meat and seafood counter; fresh breads; and fideo, masa, and juices on the shelves.

COMPARE
541 Sable Blvd.
720.532.0119
carniceriacompare.com
Daily
Northeast
Shop a wide selection of fresh cheeses, meats, produce, breads, and baked goods to the tune of upbeat Mexican music at this medium-size grocery store. An in-house restaurant serves breakfast platters, stews, pupusas, and more.

DENVER HALAL MINI MARKET
10200 E. Mississippi Ave., Unit D
303.751.6661
Daily
Southwest
Halal meats (namely, beef and chicken) are the main draw here, but shoppers can also procure beans, flours, teas, spices, cookies, and ghee from the sizable selection.

DIA INTERNATIONAL MARKET
1408 Del Mar Parkway
303.537.5554
Daily
Central North
Tucked away in a quiet strip mall, DIA fills its space with an array of African groceries, from suji, fufu, and semolina to lamb and frozen okra to rose water and necessary kitchen wares.

DOLLAR GROCERIES
12028 E. Mississippi Ave., Unit F-1
303.353.4527
Daily
Southwest
Visit this corner shop for the freezers, which are chock-full of fish (including barracuda, tilapia, and red snapper) and meats (everything from turkey and beef to cow neck and oxtail). Pantry goods like palm oil, cassava, and Maltex are also available. Ready-made jollof rice and other West African dishes are cooked up most afternoons.

EBISU JAPANESE LIFESTYLE STORE
2727 S. Parker Road, Unit C
Phone
Daily
Southwest
Life-size statues of anime characters and upbeat music greet you as you enter this headquarters for Japanese culture. Yes, there are frozen dumplings and fish balls and shelves of straight-from-Japan drinks and snacks. But this is also the spot to stock up on Japanese beauty, kitchen, and bath products you won’t find anywhere else in town.

EDRIS INTERNATIONAL MARKET
3126 S. Parker Road, Unit B
303.368.1200
3033681200.com
Daily
Southwest
A market-meets-restaurant, Edris serves gyros and falafel to hungry customers (sit-down or to-go). There’s also a concise selection of nuts, raisins, beans, saffron rice, spices, yogurt, and fresh-baked treats like Afghani cornbread from the on-site Madinah Bakery.
EL JAKALITO MARKET
15401 E. Mississippi Ave., Unit A
303.751.6053
12203 E. Iliff Ave., Unit F
720.598.6540
Daily
Northeast / Southwest
An abundant Mexican marketplace, El Jakalito is bursting with baked goods, including tortillas and sweet breads, traditional meats, fresh produce, dried chiles and spices, and so much more.

EL MERCADO DE COLORADO
11505 E. Colfax Ave.
720.343.2195
Daily
Northwest
This Mexican supermarket sells everything your kitchen needs—and things it doesn’t, like shoes. An outpost of fast-casual Tacos Junior is attached, so you can fill up your belly before or after stocking your pantry.

EUROPA DELI
13728 E. Quincy Ave.
303.699.1530
Daily
Central South
There’s plenty to love about this well-provisioned European market: The cases filled with deli meats. The variety of frozen dumplings hailing from Ukraine and Siberia. The shelves lined with unique pantry items, like pasta from Germany, and sweet treats. You’re certain to leave with more than you expected.

GIHON INTERNATIONAL MARKET
16761 E. Iliff Ave.
303.750.1600
Daily
Central South
Stop by this Ethiopian market for fresh-baked breads; cuts of beef, lamb, and goat; and a solid selection of spices, lentils, rice, dates, cookies, and coffee.

GULZAR FOOD MARKET
10315 E. Iliff Ave.
720.840.0304
Daily
Southwest
The smell of baking bread (specifically, samoon and tanori) welcomes you in the door of this Islamic market. Shoppers will also find chicken and lamb, fava beans, dried fruits and dates, pasta, tahini, frozen and pantry goods, and plenty of spices. Take a break at the small restaurant in the back.

GW SUPERMARKET
12303 E. Mississippi Ave.
720.858.8818
gw-supermarket.com
Daily
Northeast
Think Costco, but for Asian groceries—specifically, produce, meat and seafood, and pantry items that are staples throughout the Eastern world. An international section expands the selection to Europe and specific Asian countries, including Korea and Japan. Also find bubble tea and Vietnamese sandwich to-go spots inside.
DRIED VS. FRESH CHILES

So your recipe calls for chiles—but should you use fresh or dried? Mexican supermarkets like El Jakalito and Mi Pueblo usually have plenty of both. The experts at Bon Appétit explain it this way:

- **Fresh chiles** add pops of heat, so they work well in quick-cook dishes such as salads, salsas, and stir-fries.
- **Dried chiles** are all about the slow burn. They’re good for infusions (think: creams or stocks). Also consider rehydrating them for extra-hot salsas. Pro tip: Toast them first to bring out the flavor.

*Find the full lineup of Aurora’s specialty markets on page 62.*
H MART
2751 S. Parker Road
303.745.4592
myhmart.com
Daily
Southwest
Set aside some time to peruse the Aurora outpost of the country’s largest Asian supermarket chain. You’ll find everything you need—and more—at H Mart: fresh meat and seafood, produce, tons of spices and sauces, and even housewares. Take a break from shopping with a boba tea and ready-made Korean fare.

IWACU AFRICAN GROCERY
1480 Lima St., Unit C
720.757.1272
Daily
Northwest
East African ingredients are the focus at this off the beaten path market where you can track down pounded yam, malted sorghum flour, mango nectar, ubunyobwa (Rwandan peanuts), frozen yucca, and a small lineup of meat and fish.

HAAT BAZAR
2648 S. Parker Road, Unit 6b
303.750.1200
Tuesday–Sunday
Southwest
There’s lots to discover at this South Asian grocery store, starting with the freezers full of whole fish and various eggs. Goat and chicken—including hard-to- find cuts—are available at the meat counter. And rice, dal, beans, bhujia, seasoning mixes, and spices line the shelves.

KANTOMANTO AFRICAN MARKET
495 N. Havana St.
303.360.7200
kantomanto-market.edan.io
Daily
Northeast
On the shelves, find tinned fish, oils, Vitamalt (a nonalcoholic malt beverage), mixes for banku, pounded yam, and fufu, and African fabrics. In the freezer: smoked turkey, cow feet, mackerel, and more. In the produce baskets: yams, onions, bananas, and avocados.

HARAR MARKET
16251 E. Colfax Ave., Suite 111
720.949.3888
Daily
Central North
An Ethiopian market and convenience store stocked with a solid selection of spices, bulk pouches of flour and teff, and the jebenas and cups needed for a traditional tea ceremony.

KINGSTON INTERNATIONAL MARKET
13697 E. Iliff Ave., Unit 7
303.873.7035
Monday–Friday, Sunday
Southwest
African and Caribbean cuisines meet at this small market just off I-225. Whether you want to cook smoked fish or goat or oxtail or oporo (African smoked shrimp), Kingston has you covered. Round out the grocery list with bags of beans, calypso sauce, pigeon peas, and your favorite drinks.

INDIA’S HARVEST
3095 S. Peoria St., Unit D
303.751.8571
Daily
Southwest
A locally owned Indian market where friendly staff make finding what you need easy, whether it’s basmati rice, ghee, or ready-to-go curry sauces. Don’t leave without ordering a snack to-go from the attached Chaat Corner eatery.
KOLFE MARKET
15091 E. Mississippi Ave., Unit B
303.953.9271
Daily
Northeast
A small, clean Ethiopian market at Aurora Plaza. Kolfe carries coffees, biscuits, grains, beans, spices, and large bags of onions, as well as tea sets, incense burners, and other homewares.

L & A MARKET
3095 S. Peoria St., Unit G
720.213.0240
l-a-market.business.site
Daily
Southwest
This diminutive market sells essential Ethiopian goods, including spices, flours, and rice. Sometimes, beef and chicken are available from the counter. A to-go menu of tibs and kitfo means you can grab a ready-made lunch or dinner.

LA GUATEMALTECA
10329 E. Colfax Ave.
303.343.2838
laguatemaltecarestaurante.com
Daily
Northwest
Blink and you’ll miss this modest storefront-meets-restaurant tucked off East Colfax Avenue. The main attractions here—beyond the spice selection, Central American grocery items like Salvadoran chorizo and frozen tamales, and fresh-made Guatemalan fare—are the breads and pastries, some of which are made at the shop and some of which come from a Greeley baker.

LA VICTORIA CARNICERIA Y RESTAURANT
1436 Jamaica St., Unit B
303.341.0611
Daily
Northwest
Build your own Mexican meal with this small market’s wide selection of meats, plus chicharron, produce, and canned goods. Find inspiration in the restaurant side’s hot-and-ready dishes, which are made from ingredients available in the store.

LAGOS INTERNATIONAL MARKET
15343 E. Sixth Ave.
303.360.7837
Monday–Saturday (Google listing indicates daily hours)
Central North
The freezers in this African market (which also sells products from the Caribbean to Asia) are filled with everything from beef and lamb to tilapia and stockfish. Shoppers can also stock up on a variety of flours and rices, raw cassava, oha leaves, egusi, and essential canned goods.

LAXMI FOODS
2705 S. Parker Road
303.751.5050
Daily
Southwest
Satisfy all your South Asian food needs with the extensive collection of fresh herbs, produce, yogurt, teas, chutneys, rice, beans, spices, and frozen meals and vegetables (including shelled Indian flat beans) at this upbeat store.
LOTUS ASIAN MARKET
844 S. Buckley Road
303.752.3235
Daily
Northeast
Discover a wide array of Asian foodstuffs at this good-sized market: produce, whole frozen fish, dumpling wrappers, noodles, sauces and curry pastes, frozen herbs, longanisa (Filipino sausage), and even ube ice cream (among other flavors).

LOWE’S MERCADO
10777 E. Colfax Ave.
303.363.3321
lowesmarket.com
Daily
Northwest
Find everything you need at the yellow-walled, Aurora location of this grocery store chain. Signs are written in both English and Spanish, and those seeking Hispanic cuisine will be drawn to the full aisle of tortillas, pre-seasoned meats, nopales, and sweet treats like churros.

MAKOLA AFRICAN MARKET
2032 Clinton St.
303.341.4771
makolafrican49.weebly.com
Daily
Northwest
Pick up all your African food needs, from fufu flour and plantains chips to frozen goat and fresh yams. The shelves also hold pantry staples (including common American goods), plus a variety of African lotions and cloths.

MANAKAMANA GROCERY (NEPALI & INDIAN BAZAAR)
1555 Dayton St.
303.366.0760
Daily
Northeast
A locally owned market focusing on Nepali and Indian products. That means flours, oils (including mustard oil), dal, lentils, poha, spices, candy, and oversize bags of rice.

MEGENAGNA GROCERY AND RESTAURANT
306 S. Ironton St., Unit C
720.532.0266
Daily
$$$
Northeast
At this one-stop shop, you can satisfy your immediate Ethiopian food cravings with tibs or kitfo—for breakfast, lunch, or dinner—and then stock up on fresh meats, spices, and injera from the small market next door.

MERCADO AZTECA
9701 E. Montview Blvd.
Daily
Northwest
A Mexican grocery store provisioned with plenty of produce, meat, cheeses, spices, chips, dried beans... the list continues.

MI PUEBLO MARKET
15355 E. Colfax Ave.
303.361.6123
mipueblomarketco.com/aurora
Daily
Central North
Wander the aisles of this bustling market to stock up on the spices, fresh produce, meat, fish, dried chiles, and other ingredients essential to Mexican, Central American, and South American regional cooking. Take home dinner from La Cocina Cafe.
The lean protein is a mainstay in diets around the globe, particularly in African, Middle Eastern, Indian, Latin, and Caribbean cuisines. But you don’t want to cook it just like chicken. Here are three things to keep in mind:

1. Because it’s naturally lean, goat dries out easily. Help it retain its moisture by braising or stewing it with a liquid. Abide by the low and slow method for the best results.

2. Goat can taste gamey. Tame it down by pairing the meat with bold flavors or by marinating it.

3. Need recipe ideas? Try goat curry, slow-roasted goat shoulder, or goat barbacoa tacos.

Pick up your main ingredient at venues such as Nana African Market and Kingston International Market. View the full lineup of Aurora’s specialty markets on page 62.
MMART KOREAN MARKET
2000 S. Havana St., Unit 4749
303.695.4676
Daily
Southwest
Welcome to Colorado’s only independent Korean market. This small, family-owned shop stocks all the requisite staples—seaweed, kimchi, instant ramen, tofu, and more—plus the treats put out by in-house Honey Bakery, a take-out gimbap spot, and Korean Food To-Go eatery (there are some tables available for dining in).

MONDO MARKET
2501 Dallas St.
303.248.3983
mondomarketcolorado.com
Lunch, Dinner / Daily
$$
Northwest / Stanley Marketplace
Sit down and enjoy an abundant cheese board, well-crafted sandwich, or plate of house-made pasta. Or, pick up local and globe-spanning grocery items, small-batch cheeses, and charcuterie to take home at this specialty market. Located at Stanley Marketplace.

NANA AFRICAN MARKET
10223 E. Iliff Ave.
303.755.7985
Daily
Southwest
A Ghanaian-owned grocery that fills its shelves and coolers with the best of West Africa. That means goat meat, red palm oil, cassava, Degue (a porridge), groundnuts, and plenty more. Don’t overlook the selection of colorful fabrics.

PIASSA
601 Salida Way, Unit B5
12028 E. Mississippi Ave., Unit A
720.765.3693
piassadenver.com
Daily
Central North / Southwest
This family-owned Ethiopian grocer has two locations; the one on Salida Way is larger. Step inside and find coffee beans, chickpea flour, barley, bula, banana leaves, and spices imported straight from Ethiopia. Pick up beef, goat, and lamb at the meat counter.

PRAISE MARKET
719 Billings St.
720.249.8127
Monday–Saturday
Central North
This nondescript African grocery store has all the essentials—palm oil, frozen okra, and oversize bags of semolina and pounded yam—as well as harder to find items like chikwangue, sweet potato leaves, and stewing hens.
QERA ETHIOPIAN MEAT AND MINI MARKET
1030 N. Havana St., Unit A
303.360.7372
Daily
Northwest
A small, friendly spot to pick up Ethiopian ingredients, including beans, a variety of flours, large spice bags (filled with oft-used mixes like berbere and mitmita), injera, and, of course, meats.

ROYAL GOURMET
15413 E. Hampden Ave.
303.766.9291
royalgourmetmarket.com
Daily
Central South
Aurora’s largest Eastern European market is stocked with hard-to-find cold cuts, cheeses, and breads and a small selection of produce. It also boasts an impressive counter of ready-to-eat takeout fare, including piroshki, kebabs, cooked sausages, stuffed cabbage rolls, beet salad, and blintzes.

SHEBELLE MARKET
10731 E. Alameda Ave., Unit D
303.364.8587
shebellemarketinc.com
Daily
Northeast
Find an array of East African and Middle Eastern foodstuffs, including flours, grains, fufu mix, dried fruits, beverages, and fresh injera, as well as house- and cooking wares.

SOLOMON’S EUROPEAN GROCERY & DELI
1939 S. Havana St.
303.337.6454
Daily
Southwest
Since 2002, this family-owned grocery has been providing traditional goods from Eastern Europe to Colorado diners. The small space is jam-packed with specialties like fresh-baked rye bread, various cheeses, smoked fishes, more than 80 kinds of deli meat, red caviar, and home-made pierogies.

SM GROCERY
12203 E. Iliff Ave., Unit W
Daily
Southwest
Provision for the basics at this diminutive African market: fufu, farina, whole wheat flour, palm butter, frozen raw cassava, frozen pondu, and meats.
SUPER MARCHE LA PROMESSE  
576 Hanover Way, Unit A  
720.435.3601  
Daily  
Northeast  
An African grocer stocking all the basics, including an array of Congolese products: semolina, fufu, small fish, chopped sweet potato leaves (matembele), beans, and pondu (a cassava leaf stew).

SUPERMERCADO SAN JOSE  
12124 E. 14th Ave.  
720.750.5874  
Daily  
Northwest  
Consider San Jose an amped-up convenience store. Stop by to top off your groceries from the small array of produce, plentiful pantry items (including beans and cookies), and selection of meats and cheeses.

VICTORIA’S MARKET & RESTAURANT  
1650 Tower Road  
303.363.4131  
Daily  
Central North  
Peruse the selection of beef, chorizo, chicken, fish, and deli meats at the counter before rounding out your cart with tostadas, beans, and plentiful pantry items at this standalone Mexican grocer. The on-site restaurant serves tacos, quesadillas, pupusas, and more.

ZEMBIL MARKET  
10774 E. Iliff Ave.  
303.974.5232  
Daily  
Southwest  
The spices are the draw at this Ethiopian grocer—a wall of shelves is lined with them. Also find chickpeas, lentils, injera, and a solid selection of beef.

ZEMEN MARKET  
1660 S. Chambers Road  
303.755.1903  
zemenmarket.com  
Monday–Saturday  
Southwest  
Don’t mistake Zemen for just a computer shop. Inside, you’ll also find a decent selection of traditional Middle Eastern and East African ingredients, like teff, tea biscuits, fava bean flour, African niger seeds, and more.
Boba tea, also known as bubble tea or pearl milk tea, hails from Taiwan. At its most basic, it’s a shaken blend of black tea, milk, ice, and chewy tapioca pearls. But you can also customize your boba order with a choice of milk, teas, fruit, and even aloe vera. No need to be overwhelmed—simply follow these easy steps:

- **Choose your base:** black tea or the slightly less caffeinated green tea?
- **Decide if you want milk.** Fruit flavors tend to be better sans dairy, so we’ve heard.
- **Iced or hot?**
- **Go light on the toppings.** These add-ons actually sit at the bottom of the cup and there are plenty to choose from. Pick just one or two that sound good to you.
- **Don’t build-your-own.** Most tea shops have a lineup of popular flavors. If this is your first time ordering, go with a tried-and-true option and experiment from there.
THE COOKIE COMPANY
6150 S. Main St., Unit I-108
303.928.7592
auroracookieco.com
Dessert
$
Southeast / Southlands
Indulge in 20 flavors of house-made cookies, ranging from sugar with sprinkles to snickerdoodle to O.D. (a chocolate cookie with chocolate chips and chocolate frosting). Order individually or get two free cookies with every 10 purchased. Located at Southlands.

LAS FRESAS
489 Sable Blvd., Unit A
303.367.0312
Dessert
$
North Central
Las Fresas satisfies “Mexican cravings” with a sweet array of ice creams, flans, cakes, mangonadas (mango slushies), escamochas (fruit salads), aguas frescas, and more.

MIETTE ET CHOCOLAT
2501 Dallas St.
9905 E. Colfax Ave.
303.658.0861
mietteetchocolat.com
Dessert
$$
Northwest / Stanley Marketplace (1st location)
Sweet scents draw you in the doors of this French patisserie and chocolate shop filled with edible works of art. Having trouble deciding between the bonbons, caramels, chocolate bars, and seasonal confections? The sea salt–chocolate chip cookies are always a good idea.

SNOWL
1930 S. Havana St., Unit 5 and 6
720.542.9902
snowlcafe.com
Dessert
$
Southwest
Snowl is known for taiyaki—fish-shaped waffle cake cones that originated in Tokyo. Fill yours with sweet red bean paste or Nutella, milk tea or matcha soft-serve ice cream, and your choice of toppings. Boba tea and Taiwanese-style shaved ice are also available at this adorable dessert stop.
BAKERIES

CAKES BY KAREN
16873 E. Iliff Ave.
303.693.7454
cakesbykarencolorado.com
Dessert
$
South Central
If you’re on the move, opt for the cupcakes, cookies, or brownies (did someone say German chocolate?). But Cakes By Karen is known for its customized, full-size cakes. Mix-and-match the 18 flavors, six icings, and 13 fillings to make the perfect bite.

DOUGHNUTS

THE DONUT HOUSE
3124 S. Parker Road
303.337.2771
360 S. Chambers Road
303.632.7832
25791 E. Smoky Hill Road, Unit 20
303.680.8505
thedonuthouse.com
Dessert; Breakfast, Lunch
$
Southwest / North Central / Southeast
Since 2009, Omar Dieyleh and his family have been satisfying sugar cravings with scratch-made doughnuts in a variety of flavors and styles (cake, raised, glazed, filled...). Cinnamon rolls, fritters, and coffee are also available. There are three locations across Aurora.
ICE CREAM

NEVERIA JEDANY’S
12132 E. Mississippi Ave.
720.583.1880
Dessert
$
Southwest
A neveria is an ice cream parlor, and this location delivers fresh-made scoops, chamangos (a mango-based drink), smoothies, and other sweet treats.

SWEET COW ICE CREAM
2501 Dallas St.
303.484.1573
sweetcowicecream.com
Dessert
$
Northwest / Stanley Marketplace
Sweet Cow churns out handcrafted, small-batch, creative ice cream flavors (think: oatmeal cookie or vegan Thai iced tea) on-site every day using locally sourced ingredients. Located at Stanley Marketplace.
TIN CUP BAR & GRILL
50 S. Peoria St.
303.739.1566
tincupbarandgrill-catering.com
Breakfast, Lunch, Dinner
$$
Northeast
Fuel up in the morning with an award-winning breakfast burrito or stop by the tavern later in the day for bar appetizers (think: wings and nachos), salads, burgers, and Mexican classics. At the Aurora Hills Golf Course.

MURPHY CREEK TAVERN
1700 S. Old Tom Morris Road
303.739.1510
murphy-creek-tavern.com
Breakfast, Lunch, Dinner
$$
Central North
Find something for everyone—for every meal of the day—at this tavern. Corned beef hash or pancakes in the morning. A Cobb salad or quesadilla for lunch. And a lengthy list of between-the-bread options in the evening. At the Murphy Creek Golf Course.

DUFFER’S BAR AND GRILLE
3609 S. Dawson St.
303.326.8452
Breakfast, Lunch, Dinner
$$
Central South
It’s an all-day affair at this American–Mexican golf course eatery. Start the day with an American breakfast (eggs your way, hash browns, and a choice of meat). Later, opt for a sandwich, burger, chicken chili, or chile rellenos. At the Meadow Hills Golf Course.

SADDLE ROCK GRILL
21705 E. Arapahoe Road
303.326.8462
saddlerockgrill.com
Breakfast, Lunch, Dinner
$$
Southeast
Tee up for a day on the links or unwind afterward with a menu of quintessential breakfast dishes, shareable appetizers, salads, sandwiches, and burgers. Don’t miss the prime rib special on Friday nights. Attached to the pro shop at Saddle Rock Golf Course.
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We do our best to include all of the independent restaurants, markets, and bars that meet our criteria in this guide. If you notice a venue is missing, or spot an error, please let us know at communications@auroragov.org.

(Disclaimer) While every effort is made to ensure the information printed here is accurate, changes may have been made by the establishment after this went to print. Before visiting a location, we recommend contacting the venue for the most up-to-date hours and menus.
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