

A TASTE OF HEAVEN

6× Food stores

Preface

From 1,300-year-old teas to beers infused with bog myrtle, there's an incredible and exotic variety of food and drink that cleverly combines the traditional with the modern – if you know where to look. Here Monocle uncovers six of the best delicatessens, tearooms and stores around the world that are bringing a passion and enthusiasm for food and drink to their neighbourhoods.



01 GENERAL STORE London

London's Peckham neighbourhood is under the radar but is set to change thanks to General Store, an independent bodega. "We decided to position our lives around food," says Merlin Jones, co-owner and husband of Genevieve Schiftenhaus.

When they quit their jobs in 2011, Jones spent a year learning to bake and make cheese while Schiftenhaus worked for a grocer. Soon after they opened General Store, stocking mostly British produce.

"We want people to be able to cook a meal with what they buy," says Schiftenhaus. "Speciality' food shops often lose sight of that fundamental

desire to cook a meal and instead offer 20 types of relish." General Store has bread from Brixton, smoked fish from Hansen & Lydersen and other basic foodstuffs to keep a pantry well stocked. — *SRT generalsto.re*

Top products

Stawley

A beautiful goats' cheese from Somerset, it reflects the quality of artisan cheese in the UK.

London Borough of Jam

Made in Hackney by Lillie O'Brien. She focuses on seasonality and using fruit at the prime of its ripeness.

Workshop Coffee

Roasted in Clerkenwell. Workshop sources and roasts the best coffee it can find.



PHOTOGRAPHER: ANDREW URWIN

02 HR SKOV Blåvand

Even in food-obsessed Copenhagen, there's nothing like the Southwest Jutland delicatessen Hr Skov (right), in the tiny coastal summerhouse resort of Blåvand, north of Esbjerg. Owner Claus Skov set his shop between two wild nature zones in one of Denmark's emerging culinary regions, Varde, which borders Germany. The varied terrain offers organic beef raised on the nearby moorland; salt marsh lamb to rival that from Mont St Michel in Brittany; micro-brewed beers; and even Danish wine.

Skov was born and raised on a nearby smallholding where his parents used the countryside as a kind of extended larder. He trained as a chef and ran the local inn's kitchen until 2007 and, today, uses his chef instincts. "I like to make new flavour combinations from nature," he says. "And give people a taste of this part of Jutland." — *MB hrskov.dk*

PHOTOGRAPHER: ANETT BRUHN



Top products

Hr Skov Øl

A range of beers infused with the flavours of Blåvand, among them bog myrtle, a local herb.

Kristiansminde Øst

This biodynamic cheese maker sells to just a handful of clients (including Noma restaurant).

Sea Buckthorn

These bright orange berries have a sour-fresh flavour redolent of passion fruit.

03 PETRA MORA Madrid

This vibrant, home-styled delicatessen lies in Madrid's Barrio Salamanca. Renowned Basque gourmand Mikel Zeberio roamed the Spanish countryside, gathering its finest produce and iconic recipes, and uniting them under a single banner with a fresh and vivid packaging makeover.

Spanish gastronomy varies from region to region but is united by the spirit of sharing. A meal typically begins with jamón and semi-cured cheese, transitions into heavier staples such as tortilla and then perhaps an *arroz con sepia* (rice with cuttlefish).

These are just a handful of the 600 products lining Petra Mora's shelves. — *LA petramora.com*

Top product

Villuercas goats' cheese

This cured cheese is sourced from the milk of the rare Serrana goats that roam the Extremaduran highlands of Villuercas.



PHOTOGRAPHER: SALVA LÓPEZ





04 SHUI TANG Zürich

The Shui Tang teahouse means “place of beautiful water” and celebrates Chinese tea culture. Four years ago, Taiwanese owner Meng-Chou Lin opened her store hoping people would bond over tea. “In my country tea is part of everyday life, bringing people together in an intimate setting. We don’t need to speak the same language, but in sharing the same flavours we can share the beauty of life.”

Shui Tang’s teas are harvested and processed according to ancient Chinese techniques. Meng-Chou Lin (pictured left) often travels to remote regions in China, Japan and Taiwan to source her products – the Alishan Oolong tea, for example, comes from an abandoned garden in the mountains of Taiwan. Shui Tang’s quaint tearoom is where patrons sip on house blends and partake in discussions and tastings. — AVF shuitang.ch

PHOTOGRAPHER: LAURENT BURST

Top Products

Alishan Oolong, 2008
Layers of fruity plum notes and a sour forest-honey undertone.

Bangwei Pu-Er, 2013
The oldest and most expensive tea in the world. This harvest comes from a 1,300-year-old tree and is manufactured only upon request.

Jade Tea Pot
These pots are carved so thin the liquid inside shines through.



05 DELICATESSEN Istanbul

Delicatessen, on Mim Kemal Oke street in Istanbul’s Nisantasi, sells homemade products such as marmalades, hummus with honey and coriander-infused mustard, as well as traditional Turkish produce like smoked fish, Gruyère cheese from Kars, and cornflour from Unye, a small town in the Black Sea. “The products and menu are based on a back-to-basics concept aimed at bringing out natural flavours of the produce,” says chef and restaurateur Elif Yalin (pictured), who launched Delicatessen in 2010.

The open space, homely decor and simple design of the locale are all geared to ease the interaction between customers and the deli’s employees. “The space is not only about shopping and sharing food,” says Elif, adding, “We also want our clientele to feel encouraged to share their thoughts on good food and their lives.” — ADC delicatessenistanbul.com



Top products

Sutlac:
This interpretation of traditional Turkish rice pudding is infused with fresh vanilla pods.

Pogaca:
Moist pastries garnished with a sprinkle of sesame seeds and filled with cheese and herbs.

Pastirma from Kayseri:
This air-dried and seasoned cured beef of the Anatolian region originates from the Ottoman Empire.



PHOTOGRAPHER: KEREM UZEL



06 DELIDELUX Lisbon

Less than 10 years ago, the DeliDelux store at Lisbon’s riverside was an abandoned early 20th-century warehouse. Rehabilitating it was João Regal’s first idea. Only later did the 39-year-old architect (pictured) think of associating it with his passion for eating and drinking. In 2005, along with his brother and another partner, they opened Portugal’s first modern delicatessen. They wanted to import rare French, Italian and British products and sell the best national delicacies.

DeliDelux stocks about 2,000 products, including pink salt from the Himalayas. Half the products are wines, 800 of them Portuguese. Every Thursday they host a wine tasting where producers meet potential clients. The cafeteria’s menu includes gourmet cheese and sausage plates. Many guests “are not the typical wine store regular,” Regal says, “but when they want a nice wine they come here.” — JSV delidelux.pt

Top products

Taylor’s Scion
1855 Tawny Port, until recently passed down as a family reserve – now a collector’s item.

Tricana
Sold with the Conserveira de Lisboa stamp since 1942, the tinned Portuguese sardines in spicy olive oil are a bestseller.

Quiosque de Refresco
Just mix this cordial syrup with water and you’ll have an instant stimulating iced tea.



PHOTOGRAPHER: CHRISTOPH HAIDERER

