

WASHINGTONIAN

EAT GREAT CHEAP



SANDWICHES!
Jaco's!

PIZZA!

OUR **100** FAVORITE PLACES
to **SCORE**

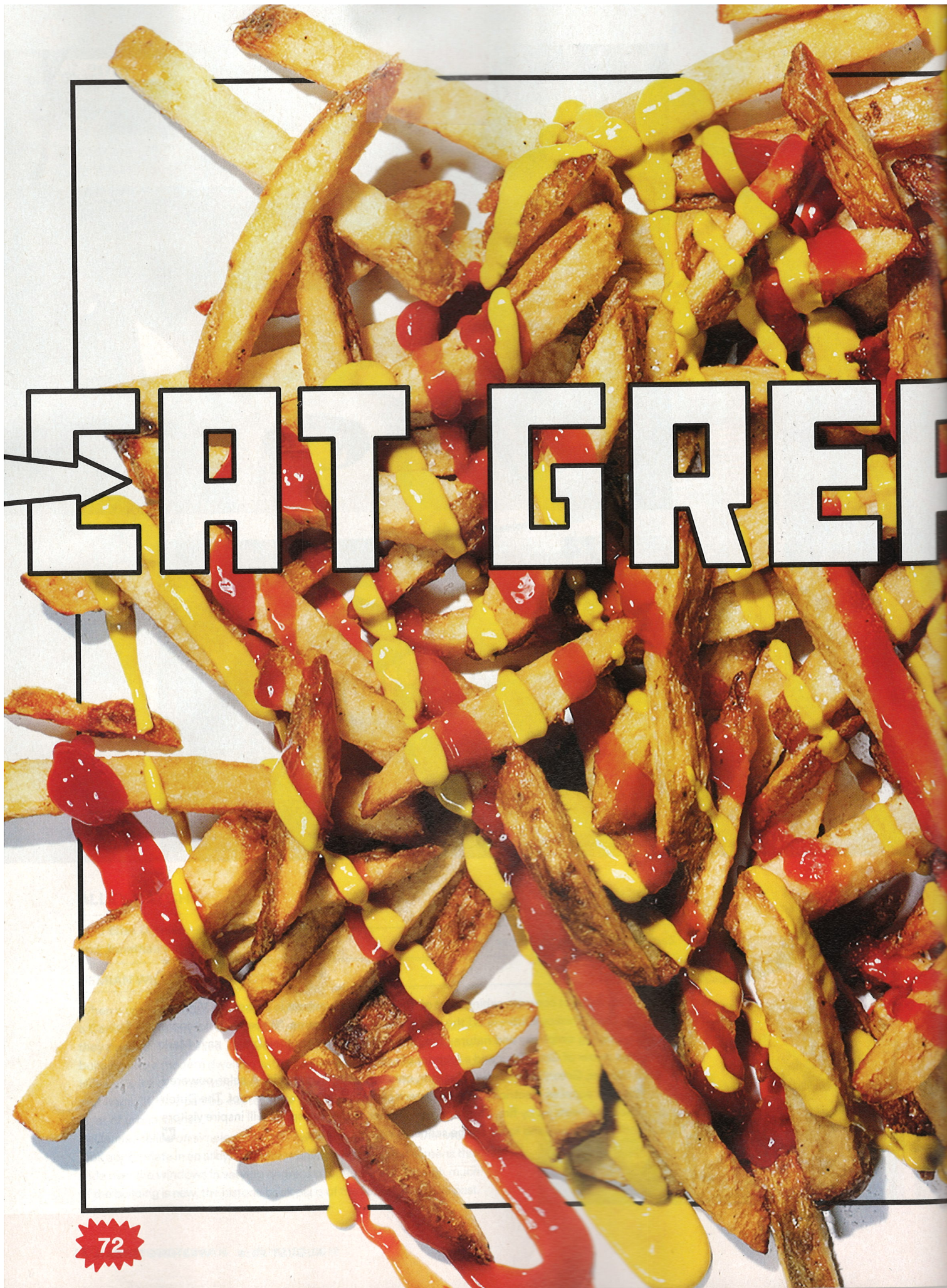
DINING
DEAL *and* STILL
FIND

**MIND
BLOWING**

FOOD

AUGUST 2018 \$4.95
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PLUS FROZEN TREATS **THAT TASTE AS GOOD** *as* **THEY** INSTAGRAM **and** THE **10** BEST THINGS TO DO *at* DC'S **UNION MARKET**



EAT GREAT



T C H E A P

Peruse restaurant menus these days, with their \$32 burritos and \$24 sandwiches, and you might think it'd be tough to get a decent meal on a budget in this town. Turns out that couldn't be further from the truth—just flip the page. Herewith, our 100 favorite places to eat for \$25 a person—or less.

Photographs by
Scott Suchman

French fries at
Lucky Buns

BAMIAN

5634 LEESBURG PIKE, FALLS CHURCH;
703-820-7880

The green sauce is key. The spicy, tart blend of jalapeño, cilantro, garlic, lemon, and spices works on just about everything—chicken-thigh kebabs; the comforting mashed-potato-and-leek-filled pastry known as *bowlane*; and the stellar *qabili palow*, a heap of spiced rice, carrots, raisins, and hunks of lamb on the bone. About the only thing we don't drizzle it on is *mantu*, savory pockets filled with beef and finished with yogurt and a tomato-lentil sauce.

ALSO GOOD: VEGETABLE PLATTER; LAMB OR CHICKEN *CARRAYEE*; *FIRNEE* (A SWEET CUSTARD).

BÁNH MÌ D.C. SANDWICH

3103 GRAHAM RD., FALLS CHURCH;
703-205-9300

We've tried fancy *bánh mì* on brioche and ciabatta—they're not as good as the classic Vietnamese sandwiches on house-made rolls at this unassuming deli. The baguette is both airy and crackling, perfect for stuffing with pickled vegetables, fresh cucumber, cilantro, jalapeños, and swaths of mayonnaise and pâté. Pick from 20-plus fillings; we're suckers for anything porky, such as barbecue bacon or fried bologna. Best part: Sandwiches are all less than \$5.

ALSO GOOD: SUGARCANE-SHRIMP *BÁNH MÌ*; SESAME DOUGHNUT; AVOCADO SHAKE.

BANTAM KING, DAIKAYA RAMEN, AND HAIKAN

501 G ST., NW, 202-733-2612; 705 SIXTH ST., NW,
202-589-1600; 805 V ST., NW,
202-299-1000

This powerhouse trio helmed by executive chef Katsuya Fukushima serves up DC's best ramen. Each spot has its own personality: Daikaya commands waits for its Sapporo-style bowls. Bantam King specializes in soothing chicken stocks and fried birds. And Haikan has fun with Old Bay-dusted crab Rangoon and quirky cocktails. At all three, though, the main affair is tangles of chewy noodles in slurp-worthy soup.

ALSO GOOD: GYOZA AT DAIKAYA AND BANTAM KING; JAPANESE "DEVILED EGG" AT HAIKAN.

BAYOU BAKERY

1515 N. COURTHOUSE RD., ARLINGTON;
703-243-2410

This folksy cafe, a beacon for Louisiana transplants in need of a beignet fix, is the rare spot that's as well suited for breakfast (those biscuit-egg sandwiches) as it is for happy hour, when you can pair discounted drinks with satisfying snacks such as deviled eggs and hot nuts. In between, hit the bakery cases for pralines and lemon icebox cake, and the sandwich roster for specialties including a BLT fixed up with Benton's bacon and oven-cured tomatoes.

ALSO GOOD: BISCUITS WITH PEPPER JELLY; ANDOUILLE-SAUSAGE DOG; ROAST-BEEF PD' BOY.



FAST-CASUAL TALK

GET TO KNOW THE CHEFS WHO ARE
MAKING YOUR LUNCH HOUR WAY COOLER



HIYAW GEBREYOHANNES

GORSHA

1309 Fifth St., NE; no phone;
eatgorsha.com

KNOWN FOR: DIY
Ethiopian bowls.

**FAVORITE MIDNIGHT
SNACK:** "Lay's ketchup
chips."

FIRST FOOD MEMORY:
"My mom making *shiro*,
a sauce of ground chick-
peas, in our apartment
kitchen."

WHAT'S NEXT: "A few
more Gorsha locations,
and I'd love to work with
other chefs to create
more buzz around Afri-
can cuisine."

