

# Bree Street welcomes new South American grill house Charango Barbacoa

 By [Ruth Cooper](#)

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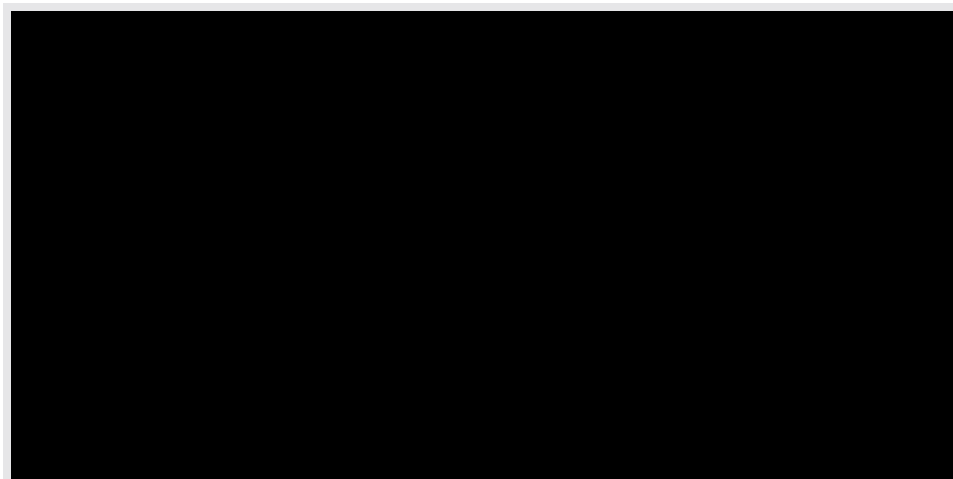
The foodie hub of Cape Town aka Bree Street has welcomed yet another trendy eatery to its delicious strip. Charango Barbacoa is a contemporary South American-style grill house that looks to be a favourite amongst locals and tourists this summer.

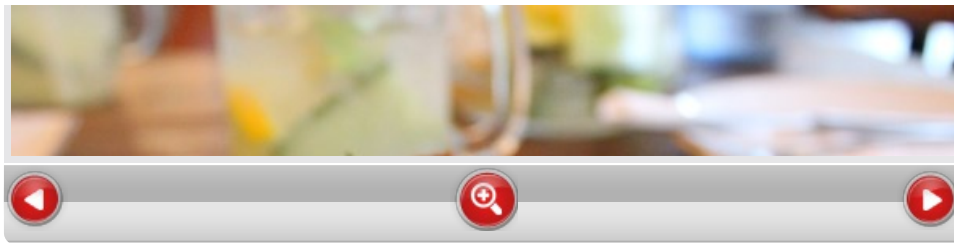
## Summer snacking

With seating spilling out of the light and airy restaurant *al fresco* style, this is a great spot to grab a perfectly grilled steak or a range of tasty starters and fresh cocktails and do some serious people watching.



Starters include items such as salmon ceviche, tuna tataki, and tacos. We opted for the delectably spiced and juicy chicken wings and the lip-smacking flame grilled prawns served on top of chunky avo, red kidney beans, chilli and basil salsa with charred nectarines. We paired these with a Tanq Jug, basically a G&T on steroids, consisting of Tanqueray, elderflower, tonic, cucumber, lime, and orange. Fresh, tangy, and sour; a perfect complement the starters and a balmy night in the CBD.





## Steak-tacular

The main menu is dedicated to a wide selection of cuts of meat, cooked however you like it, and offered with a choice of sides; such as hand cut chips, buttery mash, zucchini fries, roast veg or chargrilled corn and a range of wet rubs and butter sauces such as chipotle or chimichurri.



My husband is pretty fussy when it comes to steak and generally prefers to cook it at home rather than ordering it out, however declared his 300g of rare rump with a side of hand cut chips absolutely delicious.

For mains, I chose the pulled pork taco and paired it with a mojito. Fresh, sweet, and zingy; a great dish for lazy lunching and warm summer nights.





For dessert, there is the option of three sweet treats: the deep fried ice cream with rice crispies and dark chocolate ganache, the Crème Catalana with fresh berries, and the dulce de leche ice cream with crushed candied almonds and pisco infused dulce de leche sauce.

Charango Barbacoa is a worthy addition to bustling Bree Street and I think it should be able to withstand the high turnover and become one of the stalwarts. It better, as I think this may just be my new favourite steak joint.



**Contact Details:**

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Open for lunch and dinner from Monday-Saturday.

[charango.co.za](http://charango.co.za)

## ABOUT RUTH COOPER

Ruth is the production manager at Bizcommunity. [ruth@bizcommunity.com](mailto:ruth@bizcommunity.com)

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