

## Perfectly Paired Fusion Food

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SIRENA COCINA LATINA LIMA STYLE CHICHARRONE SLIDERS

Fusion is defined as “referring to food or cooking that incorporates elements of diverse cuisine.” Up and coming in the culinary community, fusion food is taking the restaurant scene by storm. The emerging trend synthesizes flavors from every culture to create cuisine that perfectly pairs. Next time you’re looking for a dish that isn’t tried and true, step out of the box and give these restaurants a go.

[Breakfast Republic](#) is making a name for itself as North Park’s best brunch spot. The buzzed about breakfast joint is known for their innovative and witty dishes that offer a flair to the conventional. With fusion dishes ranging from Southern classics to Asian incorporations, the lively establishment combines it all. Try their **Vietnamese Chicken Wing Breakfast Bowl** for a dish that testifies to their creative menu. The hearty bowl is made with five sweet ‘n spicy wings over white rice and is served with Asian veggies and three eggs any style. There’s nothing like it!

Drawing on its name, [Farmer’s Bottega](#) utilizes an authentic farm to table approach in their kitchen. The Mission Hills establishment fuses New American and Mexican essences

in their comprehensive menu. The country chic restaurant provides every meal of the day with breakfast, lunch and dinner options. Start your day off right with their signature **Baja Benedict** that merges cuisine from various regions. The two poached eggs are accompanied with classic Hollandaise sauce, Mexican white shrimp and are served over a bed of havarti, cheddar and mascarpone grits. Southern meets South of the Border in this appetizing plate.

Centrally located in the heart of downtown, [barleymash](#) is modern, lively and social. The industrial style kitchen and tap provides progressive bar fare that incorporates ingredients from all over the world. With unique plates like **Duck Empanadas**, the energetic establishment mixes French and Latin American staples to create a savory dish meant for sharing. The duck confit comes with sweet corn, arugula, goat cheese, lime crema, roasted poblano beer-cheese sauce and crispy duck skin dust. A dish that's both enticing and exclusive.

Standing bright and bold on the corner of 5<sup>th</sup> avenue, [Barrio Star](#) is hard to miss. The eclectic eatery proudly delivers Mexican Soul Food by combining traditional Mexican flavors with Asian infusions. Utilizing a healthier approach, the vibrant restaurant offers nutritional and guilt reduced dishes. If you want a dish that best represents their Latin/Asian taste try their trademark **Brazil Bowl**. The coconut rice, black beans and organic steamed greens bowl is topped with mango salsa and coconut chili sauce. Choose between chicken, carnitas or tofu for protein. Now that's artistic fusion!

Specializing in the bold and diverse flavors of South American cuisine, [Sirena Cocina Latina](#) provides upscale eats to Little Italy patrons. Integrating seasonings from Peru, Spain, Chile and Mexico the contemporary kitchen offers a menu abundant with zest. Blending Peruvian and Mexican traditions with an American touch, their signature **Lima Chicarrone Sliders** are the perfect fusion meal. Sandwiched between egg buns, the pork belly chicarrones are served with lettuce, pickled onions, creole sauce and sweet potato fries. No passport required for this palatable starter.

Blending the two flavorful fares of Mediterranean and Mexican, [Romesco's Mexiterranean Bistro](#) specializes in serving unique and delectable dishes. Located in Bonita, the sophisticated eatery whips up inventive plates characteristic of fusion style delicacies. One of their notable entrées is their **Scottish Salmon**. The fresh fish comes with a new roasted potato, tomatillo beurreblanc and is topped with a traditional Argentinian chimichurri sauce. A twist on the traditional salmon preparation, this entrée is both distinct and savory.