



accessories

HERE'S TO THE HEROES

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Bloemendal Guest Cottage

Some winter weekends call for a hearty dose of solitude, and there is no more idyllic refuge than the Bloemendal Guest Cottage in Riebeeck-Kasteel. It's a beautifully appointed cottage, so tranquil you'll realise this was the escape from the city you never knew you needed. The chic, self-catering cottage is perfect for bunkering in and keeping toasty, thanks to the hearth-like fireplace.

bloemendal-riebeek.co.za

text Seth Shezi

FIRESIDE AMBIENCE IN THE CAPE



Akademie Street Boutique Hotel

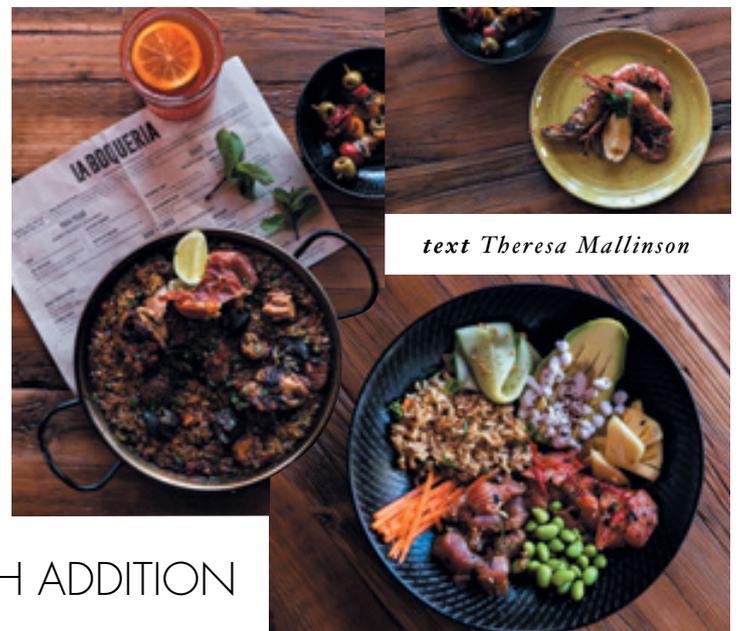
Run away to Franschhoek to experience the pure hospitality and comfort of Akademie Street Boutique Hotel. It's a blissful base from which to meander through the culinary delights of the town, and Akademie's wood-fired hot tubs and roaring fireplaces are perfect for a spot of soul-soothing. aka.co.za



The Alphen & Blanco
 This classic Capetonian five-star treasure, nestled in lush and leafy Constantia, offers visitors a refined escape this winter. Whether cosying up for the night in one of The Alphen's opulently old-world rooms, or fireside dining at Blanco restaurant is your therapy of choice, this time-honoured stately property is the ideal source for a much-needed touch of warmth this winter.
alphen.co.za; blanko.co.za



LA BOQUERIA, which takes its name from the market in Barcelona, is the latest restaurant from the duo who launched the Foundry (just down the road). For this venture, their inspiration is drawn from markets around the world, with a predominantly Spanish bent, although you'll find a cornucopia of culinary influences on the menu, from Peru to Japan. We couldn't get enough of the eclectic selection of tapas: among them, blistered edamame beans; anchovy, olives, and pickled pepper sticks; wild mushroom toast; and patatas bravas. The only tricky aspect is leaving enough room for the main course, and there are plenty of options here too, including soul bowls, kabobs, and, of course, paella. Co-owner and founder Gazza Hollywood is a fan of the various cerviche options — scallops, octopus tentacles, or white fish — and is particularly proud of the way the menu has come together. "When you design a menu like this, it is a bit of a journey through different stages. When people embrace all the different styles of cooking, you get a lot of satisfaction," he says. We couldn't agree more. *Book 10 to 14 days in advance.* laboqueria.co.za



text Theresa Mallinson

LA BOQUERIA: PARKTOWN NORTH'S SPANISH ADDITION

