

# THIS IS SAN FRANCISCO

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IN SF

SAN FRANCISCO



## Restaurants

Ty-Flo's first restaurant, sinus-clearing dishes at Mission Chinese Food and a taco obsession. Plus: where to eat right now.

BY JESSICA BATTILANA



OBSESSED

## TACOS

ADAM TIMNEY, CHEF, STARBELLY

**T**acos are the ultimate snack. Meat and bread. Beans should not be on a taco. Beans are a side. I don't want a crispy shell. I don't want sour cream. No super tacos. Just meat, salsa, cilantro and chopped raw onion. The tacos from the **El Tonayense** trucks are my favorite. I get a combo—tripe, cabeza, lengua and buche. They cook their tripe perfectly. Most places overcook it, but they do it just right, so it's a little crispy and a little chewy. Four tacos, a Tamarindo—then a nap.

I go to **El Fandito** after work, when I'm tired of looking at my own food. I usually get there around midnight or later. I order their chorizo tacos. When I make my chorizo at the restaurant, I try to make it taste like Fandito's chorizo. I'm from southern California, where fish tacos are a big deal. It's hard to find a good fish taco up here. But I do like the shrimp tacos at **Dos Pitas**, which is a bit of the beaten path. The shrimp is fresh and high quality, not overcooked, and I like their salsas. They're simple and good."

**El Tonayense**, 3550 24th St., 415-550-8952, eltonayense.com

**El Fandito**, 2779 Mission St., 415-624-7877, elfandito.com

**Dos Pitas Tijuana**, 717 Divisadero St., 415-252-8200, dospitassf.com

**Starbelly**, 5583 Nish St., 415-252-7500, starbelly.com

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—ADAM TIMNEY

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