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RESTAURANT UPDATE

OCTOBER 2013

### LA CASA DEL CABALLO

322 Westheimer Houston 77006 832.623.6467 [www.lacasadelcaballo.com](http://www.lacasadelcaballo.com)

Interesting story behind this restaurant, which occupies the space La Strada occupied for many years. The owner, whose nickname is El Caballo, comes from Saltillo, MX, where he has a similar steakhouse. Business travelers from Houston convinced him to come here with his popular recipes to this beef-loving city of Houston. **Appetizers:** Cortadillos, hand trimmed prime sirloin tips served with choice of salsa; Beef carpaccio, thins-sliced tenderloin, red jalapenos, imported shaved Parmesan, and special sauce of the house; Coctel de camaron, colossal Pacific blue wild caught shrimp sliced into bite size pieces and mixed with our spicy sauce; Trio of tacos, corn or four tortillas filled with carne asada, carnitas in salsa verde, smoked brisket. **Enchiladas:** Saltillo, queso fresco filled corn tortillas topped with a special salsa of five types of chiles, crema Mexicana, melted queso Chihuahua, and toasted sesame seeds; Saltillo con pollo, above with shredded chicken. **Steaks and Chops:** Prime cowboy cut bone in rib eye (24 oz); Center-cut beef tenderloin; Lamb T-bone (two 8 oz); Eye of the rib eye (12/24 oz); Veal chop; Pork tenderloin (16 oz); Thick cut of slow smoked brisket (20 oz), extra thick hand cut Angus beef slowly smoked with mesquite wood-melt in your mouth; Prime top sirloin (3 lbs+) serves 4; Tapa de lomo, over 4 lbs (serves 6)-entire top cap of whole ribeye, carefully grilled-favorite part of the ribeye, and a fun way to have a party, sharing this cut, cooked to your order-40 minutes. **Seafood:** Salmon pacific, lightly seasoned Scottish salmon served on salsa rioja and salsa verde, with Mexican rice and grilled seasonal vegetables; Camarones gigantes, grilled with garlic sauce and seasonings served with rice and grilled vegetables; Langosta del Caribe, lobster tails basted with Mexican garlic sauce. **Desserts:** Caribbean dark rum cake; Flan de casa, Mexican vanilla flan with burnt sugar glazed sauce; Flourless pecan cake, three generations old family recipe; Traditional arroz con leche with a touch of cinnamon; White & dark chocolate mousse, two layers of rich dark and white chocolate with chopped glazed pecans sprinkled with shaved dark chocolate.

### LEMONGRASS CAFÉ

5109 Bellaire Blvd. Bellaire 77401 713.664.6698 [www.lemongrass-cafe.com](http://www.lemongrass-cafe.com)

This pristine little Asian fusion café has received widespread praise for its healthy, delectable, affordable dishes, and creative presentation. As the Chronicle says: "Each dish is a jewel." Located at the intersection with South Rice, Lemongrass Café is in the same center as Costa Brava, recently reviewed by Hankamer. **Appetizers:** Curry crab firecrackers, fried crispy rolls filled with crab meat and Indian curry, served with cilantro-jalapeno Verdi mayonnaise; Thai ceviche, shrimp, bay scallops, calamari, red onions, bell peppers, cilantro, lime juice; Pan fried dumplings, Chinese style wonton wrapped dumplings stuffed with chicken with a chili-soy vinaigrette. **Soups and Salads:** Clam miso, Japanese broth with wakame seaweed, tofu, mushrooms; Kataifi wrapped shrimp salad, crispy shrimp stuffed with bacon on a bed of mesclun greens with sauce; Spicy Caesar salad; Green papaya salad, fresh young papaya and grape tomatoes in a lime vinaigrette; Slam lime beef salad, grilled beef tenderloin, hearts of romaine, grape tomatoes, red chili-lime vinaigrette. **Entrees:** Masaman chicken curry, tender chicken stewed in a sweet curry with zucchini, carrot, onions, tomatoes, and toasted peanuts, served with scallion roti; Pork satay, tender grilled curry pork on green bamboo skewers served with handmade pickled vegetables, scallion roti and a sweet and savory peanut dip; Shitake-soy braised lamb shank, slow cooked moist lamb shank with sautéed baby bok choy, Brussels sprouts, and wonton noodles; Roasted five spice duck, duck breast marinated and roasted with sautéed baby bok choy, sugar snap peas, and wonton noodles, drizzled with a star anise glaze; Filet mignon, juicy 6 oz filet served with sautéed asparagus, Brussels sprouts, and roasted fingerling potatoes in a roasted garlic-hoisin sauce; Seafood clay pot, mixed pot of mussels, clams, shrimp, sweet bay scallops, calamari, onions, and bell peppers in a black pepper oyster sauce, with baby bok choy and wonton noodles; Lemongrass Pad Thai, choice of shrimp, chicken or smoked tofu stir-fried flat rice noodles, served wrapped in egg crepe Japanese style, topped with bean sprouts, peanuts, and spicy Thai sauce.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2012 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.

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