

“Bestia Restaurant”

-Klaus A.

Phenom Delicious

Restaurant Review

Introduction

ARISE AND SHINE my people who love to explore what California provides for lunch and dinner. Welcome back to all my fans who love to explore new dishes that depict the diverse culture and heritage that America portrays in the world. My name is “Klaus The Food Explorer” for those who love to eat different foods in the various best restaurants in towns and cities across the US. You are all welcome to join this **Phenom Delicious** Journey to venture of different tastes that reveal our beloved country’s aesthetic nature. Please subscribe if you are new to the blog “**Phenom Delicious**.”

Today, I am about to engender one of the renowned restaurants based in New York for lunch and dinner depending on your preference which is clearly esoteric in the locality for its premium service they deliver to the customers around the region. The restaurant’s name in Bestia Los Angeles, California.



Restaurant

Bestia incorporates a mix of contemporary ornamental elements set against a rugged industrial setting with plenty of character. This approach is inspired by sophisticated modern-day Italian spaces, which frequently incorporate modern interiors into centuries-old structures. Having a bar in a quick-service or cafeteria atmosphere is not usually a factor to consider. Customers can fill their drink cups in a beverage area separate from the food counter, which is becoming increasingly popular. This process expedites service by allowing the counter staff to concentrate on food sales and preparation rather than on other tasks.

The front bar is where the drinks for the customers are served. Space is 18 to 20 inches wide, with a waterproof surface made of treated wood, stone (marble or granite), or laminated plastic on top of the wood or stone. Some bars have a padded armrest along the front edge that is 9 to 10 inches in length. The rail refers to the recessed area closest to the bartender on the bar. It is in this area that the bartender prepares the drinks.

A successful layout of a dining area involves striking a balance between various factors, including the safety of guests and employees, the efficiency of service, the aesthetics, and the financial implications. The cost per square foot and the potential revenue generated by each seat would appear to be the most important factors to consider at first glance.

Audience

To ensure that We will provide health and medical benefits to all of our valued full-time team members, in addition to competitive industry compensation and benefits, a 4 percent service charge to each guest check. To show its support for this initiative, the restaurant has agreed to keep the entire charge as a donation. If you would like this fee to be waived, please notify our staff as soon as possible after placing your order. Thank you for dining with us and for your support of our employees.



Bestia lives up to EVERYTHING that has been said about her! If you've been following my reviews, you're aware that I'm highly critical of all establishments I refer to as casual or informal eateries. I am a firm believer that regardless of what you request or how much you pay; a good restaurant must provide you with sufficient meals to get you to the next dish. The cost is prominently displayed; it is right there on the menu. What restaurants omit from their advertisements is the portion size. I'm not expecting a lot of food in every starter but a decent amount to keep up with my appetite for the day.

Orders

There has been a top rating of this particular restaurant from the social media platforms that attracted us to try out. A significant barrier in terms of food and service vs. price! However, do you know what? Bestia exceeded all of my expectations. It exceeded so much that I gladly endured the lengthy drive and emptying of my wallet a second time. What a joy! We sat at the counter facing the pizza kitchen for the first time at Bestia. Being able to observe the competent and managed worker was a delight in and of itself. The chefs meticulously inspected each dish, down to the toasted bread; it was incredible knowing that each dish must pass their stringent standards. This was pre-COVID, and the restaurant was full and buzzing with excitement as people mingled and ate.  
The second time around occurred during a period in which COVID restrictions were being eased. We preferred to sit outside to enjoy the weather as our table is set for the meals. Personally, I found the crowd's energy to be far more exciting, but that is just how things are. The service was impeccable on both occasions. Everyone with whom we communicated was approachable and competent. Each interaction gave the impression that the other person was genuinely listening and caring. They were accurate in their clarifications and suggestions for the food. Without this standard of support, no eatery at this price point will earn my 5-star rating.

Kate and I visited Los Angeles City’s Bestia Restaurant. The ambiance is really old-school Italian. I’m Italian and grew up in Brooklyn, so I felt right at home in Little Italy. Fruit and cheese platter appetizer from Bestia. We bought a variety of starters to enjoy. I chose the cheese and fruit platter, which included hydroponic berries (wonderful!) and a range of cheeses (a few strong, some mild). I also attempted the meatball entrée, which was tasty but not quite as delicious as my mother’s. Although the gravy lacked the juicy pork taste I prefer, Kate enjoyed it. I ordered the rigatoni lasagne as a starter. I grew up eating rigatoni with meat sauce, and I truly liked this meal, even if the gravy didn’t live up to my mother’s expectations. Kate chose the lobster ravioli, which consisted of approximately nine immense raviolis. She was curious as to where the remaining ravioli was.





Although the portion was insufficient for her, I’ve had ravioli at some other Italian places where they served just four or five. She generously shared a sliver with me, and I thought it was delectable. It was served with a dark lobster bisque gravy that was delicious and nearly roasted. We debated whether to include dessert at Bestia’s after our lunch since Bestia’s had only two alternatives. Bestia’s was our choice. We were under the notion that we would each get one dessert, according to the waiter. That was not going to happen. Each of us had one or two. Cannoli was one of the tastes, and it didn’t have the “gluey” consistency that some cannoli cream has. I experimented with the blueberry and salted caramel flavors (which was my favorite). All of them were light and sweet, yet one wasn’t nearly sufficient.

***Salad with Tomatoes -*** I never fantasized I might be mesmerized by a salad. Admittedly, it's just a random assortment of vegetables, correct? Wrong! Every single tomato was perfect in its own way. Each tomato had a delicate flavor that prompted me of the means tomatoes were intended to palate in the first place, not like the genetically modified tomatoes that were bred solely for their appearance but were devoid of flavor. Served with a delicate cinnamon vinaigrette, the salad of early girl and burrata, tomatoes, tarragon and roasted bottarga was a beautiful combination of flavors and textures. It was a dressing that I would have never guessed would be appropriate for this dish, but it was.



***Roasted Marrow Bone -*** Marrow as a lead-in? Lattice Malloreddus with marrow is the name I would have given it. The malloreddus provide a seamless feel to this dish together with the marrow. Moreover, the breadcrumbs, balsamic, lattice was added the perfect amount of relish to the malloreddus as a compliment. I started with the Slow grilled beef and finished with the thin flank. To be completely honest, I'd go back to the lamb neck. It's amazing how much meat there is on a lamb's neck, but not nearly as amazing how flavorful this dish is. The Thin flank was the night's solely letdown. The food was fine, but Bestia had replaced thin flank for the parched beef on their set of choices. Since my first visit to Bestia, I've been kicking myself for not ordering the dry aged beef. This time around, I was anticipating the incredible flavor of a correctly perfect cut of beef.



When is the next time? Obviously! The server assured us that the Brazino was an entire fish, head to tail. Any true fish connoisseur understands that simply eating the filet is a waste of money and fish.

Everything about this experience exceeded my expectations, including the service and the food. After we finished our tomato salad, ravioli, and two plates of food, Kate kindly greeted us once more with a few thank you and the check. What a great deal of money! Our total was $47.50. What a great deal! This is especially true considering the amount of food and beverages we ate. While walking out the door, stomachs bloated and all, we said our goodbyes to the staff members, and they reciprocated our sentiment. Such pleasant and friendly people!

Overall, Bestia Restaurant's numerous rhetorical strategies included Providing excellent customer service, creating an aesthetically appealing atmosphere, advertising, decorating, and creating warm and supportive surroundings aided to retain and attract new customers in the bar area. These astute rhetorical maneuvers benefit the Bestia enterprise as a whole and genuinely satisfy both customers and employees. When guests dine at Bestia Restaurant, they are indeed treated like family. Kate and I were immediately at ease and felt compelled to return another time—this time with friends and family—so that we can show off the food that we obtained the very first possible to be able to admit, "I'm satisfied!"

Klaus The Food Explorer FINAL RATING

To my fellow fans and explorers of food and beverage, my final rating for Bestia Restaurant is:

7 OUT OF 10

THANKS TO ALL for visiting my blog for new content of **Phenom Delicious**!!!

If you are a food lover like myself, please subscribe to my blog and get new content on a daily, weekly or monthly basis.

BYE!!!!!

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