



Gasolina Cafe, farm-to-table with Spanish flare in the valley

by Ally Romano

“The cafe is a crossway of the cool and carefree culture of motorsport along with the welcoming and vibrant nature of Spanish cuisine”



Anyone from L.A. (and more recently, every visitor to L.A.) knows that the valley isn't so-called "cool." Chock full of families, prep schools, and strip malls with mediocre dining options, the San Fernando Valley and the word 'hip' are not often found in the same sentence. Ever. However, Woodland Hills is stepping up its game in an effort to change my stomping ground's rep!

Gasolina Cafe, my friends, is HIP as HELL. For a second we forgot we were in the valley, and felt really damn “cool” doing it. Gasolina Cafe is a Spanish influenced, casual breakfast and lunch spot that just gets it. Food is locally sourced and seasonal, bringing farm to table to the valley folk. It is exactly what the valley needs and whether they know it or not, wants. It’s homey and comforting from the presentation of their dishes on mismatched tableware to the super friendly wait staff and chefs.

Owner Sandra Cordero is in the kitchen daily, forming lasting relationships with neighborhood regulars. Great vibes, cool people, and delicious food. Peep below for a glimpse at what we ate this weekend.

The Drinks



The coffee is from James Coffee Co, a hand crafted artisanal brand from San Diego. I had a Vanilla Almond Milk Latte that was made with tender loving care. How do I know this? It was not too sweet like the chain places offer, and my tongue was not left with a chalky almond milk residue for hours afterwards. Also, who doesn’t love pretty foam art?

Patatas Bravas with Jamon and Sunny Side up Egg



You know those nights that you go out hard (and I mean 5+ tequila gingers hard) and wake up the next morning wanting to devour greasy, salty goodness? This dish is what you dream of on those nights. Perfectly crisped, freshly cut home fries with homemade brava sauce and saffron aioli, jamón a la plancha, and a sunny side up egg. The sauces provide a Spanish spicy flare. And as if the crisped imported ham weren't enough, the addition of the fried egg on top completes it. But in full disclosure, an egg on anything equals instant salivation. Naturally, we wiped this plate clean.

Spring Omelet



This was the lightest dish of the bunch. The omelet is nice and fluffy, using seasonal veggies (Sandra let us know that this wouldn't be offered for much longer with these add-ons.) Made with fava beans, pea tendrils, mushrooms, and goat cheese with some oil-drizzled crostini. The presentation is super pretty. I want to frame this dish. Then eat it again.

The Cordero



Ok burgers. Maybe not your first choice for brunch food, but Sandra sold me on the lamb burger. This baby comes with lettuce, avocado, house made cucumber relish, and Romesco sauce. The patty has such nice spices, and the accompaniment of the Romesco sauce is unique. I had it with a gluten free bun, which was surprisingly not dried out. Success. (Chef Sandra did not initially offer a gluten-free bun until they found the right bread to use - another nod to the integrity they put into their dishes.)

The Gasolina Burger



This burger can be described in three letters: Y U M. The sweetness of the onion confit with the savory Mahón cheese and the quality, succulent patty is a DIVINE combination. The side salad, which is more of a garnish for this burger, did not go unnoticed with its crunchy pepitas and lovely sherry vinaigrette.

Torrija (Spanish Toast with Syrup and Mixed Berries)



I don't know about you, but I love some sweet with my savory. Torrijas are typically served as dessert in Spanish culture, similar to French toast. My favorite part of this dish, set aside the excellence of the (gluten-free) bread's soft inside and crunchy exterior, was the variety of fruit garnish. The toast is adorned with fresh cherries, golden blueberries, raspberries and a single mulberry that I was really taken with (odd? Maybe.) There is a great cinnamon crunch glaze and a generous syrup drizzle.

The decor at Gasolina Cafe is adorable yet edgy. The patio is flanked with bright orange and pink tables and chairs, each table adorned with an arrangement of succulents. The indoors is more industrial with biker-influenced décor. Although Sandra expressed her concern opening in Woodland Hills at first, she has found thus far that the demand exists. It's now about maintaining her clientele with her elevated, Spanish influenced flare to

traditional breakfast dishes. If we have anything to do with it, Sandra will be staying for awhile (Uber, can we get these patatas bravas on the brunch delivery menu?)

Details...

21014 Ventura Blvd.

Woodland Hills, CA 91364 [map]

(818) 914-4033

Facebook

Instagram

Tuesday–Friday 7:00 AM–3:00 PM

Saturday–Sunday 8:00 AM–3:00 PM

JUN. 10, 2015 #WOODLANDHILLS #VALLEY #SPANISH #ALLYROMANO #BREAKFAST #BRUNCH #BURGERS

10 NOTES

