

American

D’Caché — Latin Fusion cuisine & lively music

By [MaxMillion](#) · July 25, 2008 · [Post a comment](#)



Step inside this restored 1928 Spanish mission-style cottage, located on Riverside in Toluca Lake, and you might think you’ve been transported to somewhere in the exotic Spanish or Latin American countryside. **D’Caché** is a lively restaurant where they serve modern Latin-fusion cuisine, tapas and fine wines and great drinks. Try a fresh Columbian mojito made from *Aguardiente* and fresh mint or raspberry, melon and strawberry mojitos and margaritas.

The converted house has medium-sized dining rooms and secluded patios with comfy sofas to lounge on underneath white draperies. The back patio also has a pretty fountain. Out there, the two-seater tables are made from huge, polished discs of wood, hand-hewn from a large tree they had to lop down in the backyard. These



beautiful tables are remarkable!

D’Caché also has a smoking patio and inside there is a small private room with a ‘U’ shaped couch and a TV. Perfect for a laid-back board meeting.

Before I get to the outstanding cuisine, one feature of the experience is the **Rumba Gipsy** and world music performances every night. The live entertainment starts at 7pm and goes until 9.30pm or so, Tuesday ’till Saturday evenings.

I went on a Wednesday evening and the musicians were incredible. **Bandidos de Amor**, a talented trio of flamenco-style guitarists and singers, sounded a lot like the **Gipsy Kings** and played plenty of boisterous music of that flavor.

So, to start with drinks, any Spanish restaurant worth their salt had better offer *sangria*. At **D’Caché** they concoct an exotic blend of three wines with gin and perfume it with cinnamon and brandy infused apples. Also their wine list is fairly extensive and features wine from Chile, Argentina and Spain as well as domestic varieties, all priced at around \$8-9 per glass, bottles also available.

We started with the *soupe du jour* – **wild mushroom soup** (\$9). This was unctuous and incredibly rich and delicious; a caramelized-sweet, smooth soup that was fragrant with truffle oil. Just fantastic!

With only twelve appetizers and eight entree dishes on the menu, you can tell the kitchen does it all well. We started with a serving of three large **empanadas** (\$12) filled with slow-cooked shredded pork and dressed with a confetti of mango salsa. Lovely! Other appetizers to snack on include tapas such as **Patacones con Cerviche** – shrimp cocktail over fried plantains – or a variety of *pizette*.

Main courses include Spanish classics such as a smoky and seafood-packed **Paella** (\$32) and **Pollo Catalan**. They also offer **seared blue fin tuna** with a cilantro crust and a warm salad of asparagus and greens.

Brazilian-style Lamb chops, crusted with pistachio pesto (\$42), were perfectly cooked. The basil and truffle oils almost gild the lily, but the red wine reduction cuts through the rich sauce like Zorro!

Everything was very rich, so order wisely, but like a siren’s song, the best flavors of all Latin cultures at **D’Caché** will call you to return again and again.

Valet and street parking available.

[D’Caché Restaurant](#), 10717 Riverside, Toluca Lake, between Lankershim and Cahuenga.

(818) 506 9600.

Open 5pm ’till midnight, Tues - Sat.

Sunday and Monday – only open for special events.

By MaxMillion ([see more of her posts](#)). Max Million is the nom de 'net of [Pauline Adamek](#). Born in Sydney, Australia, Pauline has lived in Los Angeles for the past ten years and finds it agrees with her. She has been reviewing films and filing celebrity-based interview articles since 1991, and has filed stories from various international film festivals, including Cannes, Venice, Berlin, Toronto and Sundance. She is completing a family cookbook and also writes novels for 8-12 year olds.