**PIZZA AND THE CITY – 003**

La Taverna

We are back with a Lagos classic. Serving up quality eats, wonderful ambiance, and a weekly gathering place for the cockroaches that are the ‘Lagos scene’.

I personally hate judging places by what we have come to expect from them. I’m an ‘in the now’ kind of person. If I had high hopes, and your immediate now is not great, you don’t do great. If I had low hopes, and your immediate now is not great, I don’t get lower hopes, nor do I excuse it because I wasn’t expecting much. You also just don’t do great.

So it’s always nice when places with a long history of good continue to do good. And on that joyful note, we find ourselves bearing down at the star of the show today, La Taverna.

Considering their commitment to keeping prices low (especially with their Wednesday special), it’s important that they don’t skimp on quality. They offer up simple and consistent Pizza, with quite a lot to praise. Although they don’t do too well on a reheat, a fresh pie gives you a wonderful cheese pull, a wonderfully crunchy undercarriage (provided the kitchen isn’t choking on itself that night), and a comfortably wonder- acceptable sauce. It’s a great slice from top to bottom, and (and I mean this in the best possible way), leaves more to be desired, as opposed to having you regret eating it.

Couple that with pretty lights, a convivial atmosphere (and this is regardless of whether youre dining alone or with companions, which is quite rare in Lagos restaurant-only joints), and an expectation that your car will still be parked outside when you get there, Nights at La Taverna always find a way to be a net-positive. Now this doesn’t exactly scream top-billing, but still – a decent, consistent and accessible place is always a plus in my books.

Now I am aware that this is a pizza story, but I would be remis if I didn’t talk about the bakery. While not always front-and-centre, I definitely don’t believe this is exactly in ‘if you know, you know’ territory, either. On the contrary, I am quite certain that enough people are well aware of the wonders that go on within those flower-laden walls. However, just in case you didn’t, I’ll tell you: Tres Leches.

They have, by far, the best Tres Leches I have ever had. Now this isn’t exactly the highest bar to cross, as I wasn’t exactly a TL connoisseur before I tried theirs, but I have now done quite a bit more exploring, and till date, they remain unbeaten in this regard. It’s the combination of something, for sure, although I’m not sure what it is (this just in, local human discovers the results of cooking are borne from a ‘combination of something’). No part independently stands out as particularly spectacular, and I have tasted better versions of individual components elsewhere. However, there is just something about the way they come together. Idk. Perhaps there’s some latin maxim or old adage about a completed product being better than the combination of its pieces. But I wouldn’t know. I’ve never heard such a thing before.

So I’m afraid I’m going to have to cheat here (stop your whining), and factor in their lactating cake into my review, and give them a **24601 out of pinchar**. Its good eats, and its easy eats, and we love to see it.