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March 29, 2012 /

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The Weekend Guide



Bringing you the very best.

DINE
La Vara

What: Husband-and-wife chefs Eder Montero and Alex Rajj (Txikito, El Quinto Pino) explore Spain's Jewish and Moorish culinary traditions in their brownstone-bordered Cobble Hill debut.

Why: Moje (a finely layered salad of imported fresh and salt-cured tuna, olives, endive, and Marcona almonds, pictured) and pollo asado (roast chicken over addictive spiced onions).

When: Sun.-Thurs., 5-11 p.m.; Fri. & Sat., 5 p.m.-midnight.

Where: 268 Clinton St., at Verandah Pl. (718-422-0065).

IMBIBE

[The Daily](#)

What: Cocktail wiz Naren Young's ([Saxon + Parole](#), Madam Geneva) boozy take on the transience of red-top tabloids. Expect six novel cocktails daily in the expanded former Monday Room space.

Why: Chef Brad Farmerie's crudite with truffle baba ghanoush and fried oyster plate with crispy battered veggies make it a meal; alcoholic pitchers on the patio (coming soon) make it a situation.

When: Daily, 5 p.m.-2 a.m.

Where: 210 Elizabeth St., b/t Prince & Spring Sts. (212-343-7011).

PERUSE

Abstract City

What: Illustrator Christoph Niemann brings his *New York Times* blog to print with 200 visual ruminations (\$16) on all things Manhattan and otherwise.

Why: In addition to everyone's favorite [I Lego N.Y.](#) entries, find reimagined area maps (Reserve Battery Park and Wrong Island) and paper napkin expressions of coffee frustrations.

When: You need to remember why you love this place.

Where: Online at amazon.com.

NIBBLE

[Landbrot](#)

What: Carbo-load German style with traditional pastries — think pretzels, subtly tart lemon loafs, and double-cruste d rye — and microbrews when the first of two locations of the bar/bakery opens Sunday in the West Village.

Why: Protein and veggies, you say? Stay for soups, salads, and sandwiches before bidding auf Wiedersehen.

When: Mon.-Sat., 7 a.m.-midnight; Sun., 7 a.m.-11 p.m.

Where: 137 Seventh Ave. S., b/t Charles & W. 10th Sts. (212-255-7300).

LIGHT

[Ovando Candles](#)

What: Floral designer/event producer [Sandra de Ovando](#) launches a line of delightfully scented wicks inspired by a childhood spent south of the border.

Why: Xochimilco left us in a floral flurry with notes of geranium, eucalyptus, and lilac.

When: UES, Mon.-Sat., 10 a.m.-6 p.m.; West Village, Mon.-Sat., 11 a.m.-7 p.m.; Sun., noon-5 p.m.

Where: 19 E. 65th St., b/t Fifth & Madison Aves. (212-988-2600); 337 Bleecker St., b/t W. 10th & Christopher Sts. (212-924-7873).

Photo: Niki Dankner for DailyCandy

LOCATIONS

Landbrot
137 7th Ave S
bt Charles & W 10th Sts

New York, NY 10014

[The Daily](#)

210 Elizabeth St

bt Prince & Spring Sts

New York, NY 10012

212-343-7011

[WEBSITE](#)

[La Vara](#)

268 Clinton St

@ Verandah Pl

Brooklyn, NY 11201

718-422-0065

Ovando

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bt 5th & Madison Aves

New York, NY 10065

[Ovando](#)

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New York, NY 10014

212-924-7873

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