



From Amsterdam to Taipei, street festivals, boulangeries, and plant-based butcher shops are putting vegan living right where it belongs: in the global spotlight. Join VegNews Travel Editor **Aurelia d'Andrea** on a whirlwind tour through the very best vegan cities on the planet.

10 Best Vegan Cities Around the Globe

1 London



No one batted an eye when high-end retail therapy destination Harvey Nichols kicked off 2018 with a vegan menu (complete with an impressively long wine list) at its swank Knightsbridge dining room. Vegan is, after all, as normal as it gets in the United Kingdom capital. Major supermarkets from Aldi to Tesco have introduced their own house brands of vegan products, more than 500 restaurants from Brixton to Islington offer vegan options, and even politicians like London-based Labour Party leader Jeremy Corbyn are heeding veganism's call. Yorkshire's very own Donald Watson, founder of the word "vegan," would be bloody proud!

Best chicken and chips: At the new Temple of Camden, the classic English fast-food combo gets a battered-fried vegan makeover.

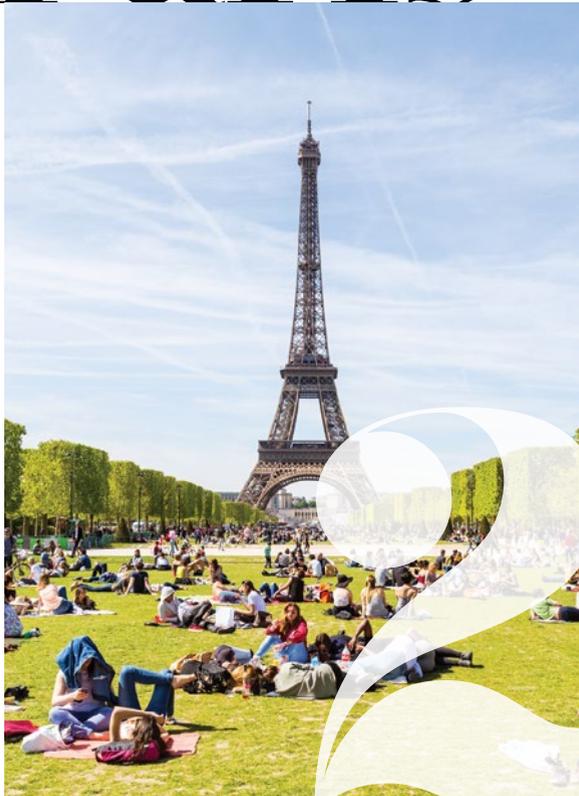
Inside scoop: The vegan brownie subscription service from Cookie&Biscuit is to die for, but you have to live in the UK if you want fudgy brownies in flavors like Oreo and peanut butter-jam.

Mustn't miss: At The Spread Eagle pub in Hackney, everything on the menu is vegan, from the frosty pints of ale to the beer-battered Tofish Finger Sandwiches. Cheers, indeed!

"The vegan scene in London is booming like never before. There's an endless amount of events going on, and markets and supper clubs are popping up everywhere."

—SERENA LEE, FOUNDER OF DIGITAL URBAN LIFESTYLE GUIDE VEGANSOFLDN

Paris



You know a movement has arrived

when it earns its official place in the local lexicon. In 2016, “veganisme” was added to the French dictionary, and has grown by quantum leaps since. Today in the City of Light, you can indulge in a vegan charcuterie plate at a traditional bistro, attend a plant-based pop-music festival, and nibble on buttery croissants at an authentic boulangerie. And, oh: Paris now boasts more than 45 vegan restaurants!

Best pastry: The decadent, sugar-dusted almond croissants at Laélo

Inside scoop: Beloved (and ubiquitous) ice cream brand Berthillon offers more than a dozen vegan sorbet flavors, including the luscious, extra-bitter cacao.

Mustn't miss: Foie gras for vegans? Foie sure! Indulge in the artisan plant-based variety at Jay & Joy fromagerie.

“The vegan scene in Paris has definitely been moving and shaking this past year. A new concept store was just added, moving the Capital of Fashion in a more ethical direction.”

—JENNIFER ERIC, RESTAURATEUR AT POPULAR VEGAN EATERY MY KITCH'N



Berlin

Berlin's reputation as the epicenter of European cool is warranted. The DIY hipster aesthetic isn't just surface stuff, though—it runs deep in the local culinary culture. Exhibit A: Street Food Thursdays, held in an old abandoned market, for vegan ice cream, doughnuts, and spring rolls; and Exhibit B: Bite Club, a food truck pop-up party where everything from spicy dan dan noodles to chocolate-red wine doughnuts is yours to savor. For Exhibits C–Z, get yourself to the German capital ASAP.

Best currywurst: Curry & Chili in the Wedding district kills it (non-violently) with its meatless version of the classic German snack.

Inside scoop: The vegan tiramisu at La Stella Nera has the power to transform omnivores into vegans with a single bite.

Mustn't miss: Take your favorite carnivore to Berlin's new vegan butcher shop and deli, Die Vetzgerei, for roasts, cold cuts, and pretzels.



“When we started in 2011, it was almost impossible to get vegan food in the regular supermarkets. Seven years later, every supermarket has vegan options as part of their regular portfolio.”

—JAN BREDACK, FOUNDER OF VEGANZ SUPERMARKET

MELBOURNE

Australia is among the top five fastest-growing vegan markets in the world, but it has its sights set on number one; there’s certainly enough vegan action happening in the Victoria state capital of Melbourne alone to warrant the top spot. A strong animal-rights scene coupled with a vibrant health-conscious tribe means there’s something for everyone in this university town, from vegan makers’ markets to food truck festivals and beyond.

Best Cheesymite Scroll:

Mister Nice Guy’s BakeShop transforms the classic Aussie Vegemite-and-cheese roll into a sublime vegan snack that’s bursting with flavor.

Inside scoop: Locals flip for the vegan poutine—French fries topped with rich mushroom gravy, then smothered in cheese—at the hip Tramway Hotel pub.

Mustn’t miss: Tidbit Cakes, Melbourne’s newest dessert parlor, for gorgeous French-style macarons, decadent cupcakes, and utterly enormous cookies

“Melbourne, in the past 10 years, has completely evolved into one of the world’s best cities to be vegan. With a large family of animal activists growing by the day, and numerous vegan businesses sprouting up, it’s definitely a place to keep your eye on.”

—AMRITA BALA, BLOGGER AND CREATIVE FORCE BEHIND CRAZY VEGAN KITCHEN

Amsterdam



It's a miracle Instagram hasn't collapsed under the weight of the #VeganAmsterdam hashtag. In the last 12 months alone, a half-dozen new restaurants arrived on the Dutch capital's food scene, each with its own Insta-worthy specialty. At Mastino V, it's the decadent, crunchy-crust pizzas; at Men Impossible, the slurpy ramen bowls; and at Vegan Junk Food Bar, the cheesy, shawarma-loaded fries take the cake. Our advice? Book your next vacay stat, and pack your fat pants.

Best beer: Heineken, of course ... and yes, it's vegan.

Inside scoop: Nieuw Terrein began as a pop-up orchestrated by two twentysomething chefs making magic with seasonal produce, and has since morphed into a year-round roving restaurant.

Mustn't miss: The vegan stroopwafels, a caramelized cookie that's uniquely Dutch, available at the Trader Joe's-like MARQT stores

"We were fully booked for the first week within 24 hours of announcing our opening day. And we are still fully booked every night. Veganism isn't a niche anymore."

—KIRSI RAUTIAINEN, CO-OWNER OF VEGAN FOOD BAR, MR. & MRS. WATSON

TEL AVIV

Nanuchka, the Tel Aviv restaurant getting buzz around the globe for its inventive Georgian cuisine, isn't the only popular spot to give its menu the vegan treatment. The Israeli army has also revamped its food options to meet the needs of plant-based conscripts, dishing up hummus-avocado sandwiches and lentil burgers in its cantines. In January, cultured-meat startup SuperMeat announced it successfully raised \$3 million to bring its slaughter-free chicken to market.

Best hummus and falafel: Abu Dabi Hummus, where the humble chickpea, in all its tasty guises, reigns supreme.

Inside scoop: Tel Aviv's most fashionable denizens shop for shoes at Roni Kantor, where feminine style and ethics converge.

Mustn't miss: Burgers are having a moment in Tel Aviv, and the ones at Rainbow near Rabin Square are, arguably, the best.



“In Tel Aviv, there are more than 40 vegan restaurants and 200 vegan-friendly businesses. We get calls every day from non-vegan restaurants that realize the potential and want the vegan-friendly logo on their business.”

— OMRI PAZ, FOUNDER OF VEGAN ADVOCACY-NONPROFIT VEGAN FRIENDLY



Bangkok

Even its nickname—The Big Mango—hints at Bangkok’s obsession with food. The city dazzles with its bright lights and golden temples, but a confluence of food cultures is what really makes the Thai capital sparkle. Whether you’re craving a thick wedge of carrot cake, a refreshing cold-pressed green drink, an Indian masala dosa, or a fish-free bowl of *tom kha* soup, you’ll find it here. Plus, an active vegan social scene means you’ll always have a partner in edible crime.

Best sticky rice with mango: The decadent salty-sweet version made with black rice at local veg institution May Kaidee’s

Inside scoop: Don’t want to deal with Bangkok traffic? Pranaa Food For Life brings fresh, plant-based meals to your door so you don’t have to.

Mustn’t miss: BarefoodBangkok’s fermented nut cheeses have a cult following; one taste of the truffled stuff and you’ll understand why.

“For a long time, veganism wasn’t interesting to teenagers at all. Today, veganism holds massive interest for young people because it looks healthy, chic, and modern.”

— NAPAPHATSORN TOTIENCHAI, CO-FOUNDER OF ULTRA-HIP PLANT-BASED BAKERY AND RESTAURANT CHAIN VEGANERIE



The second most populated city in North America recently became one of the most animal-friendly, and not by accident. Politically, Mexico City sits to the left of the liberal-conservative divide, voting in favor of same-sex unions, legalization of marijuana, and a ban on animal circuses. This year, it made a bold step to revamp its constitution to recognize animals as sentient beings deserving of moral consideration. Holy *mole*, Mexico. We're impressed!

Best taco cart: What Por Siempre Vegana Taqueria lacks in



Taipei

What would Taipei's vegan scene look like without Buddhism? The city of 2.7 million is in the process of discovery, as a young generation of ethically and environmentally motivated upstarts are shedding religious ideologies and reimagining plant-based living in fresh new ways. Between vegan bake sales, animal rights-driven vegetarian festivals, and trendy pop-ups, Taiwan's vegan makeover is looking—and tasting—marvelous.

Best deep-fried sweet potato balls: Find these golden nuggets of goodness at the Shilin Night Market.

Inside scoop: Want to get inked while you're in Taipei? Vegan tattoo artist Kelly C. at Inkubine is just the person to see.

Mustn't miss: Stinky tofu. Yes, it's an acquired taste, but at Dai's House of Unique Stink, they've perfected its funky, pungent appeal.

"Before we started two years ago, there was barely any animal-rights movement. But because we have this public event, we've witnessed the birth of many vegan bloggers and Taipei's first animal-rights vegan group."

—SIDNEY HSU, FOUNDER OF THE TAIWAN VEGAN FRENZY FAIR

MEXICO CITY



seating, it more than makes up for in flavor. Try the Chorizo taco and you'll understand why.

Inside scoop: Bring it on down to Vegan Ville, a real-life health food store and restaurant, and not just a figment of *SNL* writers' imaginations.

Mustn't miss: Vegan conchas and other pan dulce at new vegan bakery Inmigrancake

“I love the growth of the farmers' markets in Mexico City. You can see and feel all the passion. It is amazing.”

— MARIANA BLANCO, FOUNDER OF MEXICAN-ASIAN FUSION HOTSPOT LOS LOOSERS



Rome

What do pizza marinara, pasta pomodoro, and focaccia have in common? These traditional Italian foods were accidentally vegan long before the term came into vogue. In the Eternal City today, you don't have to search far and wide to try authentic plant-based local fare—it's everywhere (not surprising when you consider that seven percent of the population are herbivores). Pro tip: take the summer heat down a few notches with *granita di mandorla*, a frosty concoction made simply from almonds, sugar, and ice.

Best gelato: Gelateria Brivido, where a rotating menu of luscious dairy-free scoops in flavors like hazelnut, coffee, and dark chocolate is always on offer.

Inside scoop: When *quattro formaggi* just isn't enough, there's Dall'Albero, a dairy-free cheese “laboratory” and restaurant where all your vegan cheese-tasting dreams come true.

Mustn't miss: Aperitivo hour at Breaking Bread bistro for generously proportioned plates of olives, focaccia, marinated vegetables, and vegan cheeses for next-to-nothing prices

“Two neighborhoods with great vegan presence are Prati near the Vatican and Pigneto-Centocelle in the eastern suburbs. The vegan Roman scene is very interesting, and constantly expanding.”

— ALFREDO GAGLIARDI, VEGAN TRAVEL HOST AND CO-FOUNDER OF ONLINE COMMUNITY VEGAN QUO VADIS? ROMA **VN**

VegNews Travel Editor **Aurelia d'Andrea** can't wait to try Taiwanese-style stinky tofu, straight from the source.

