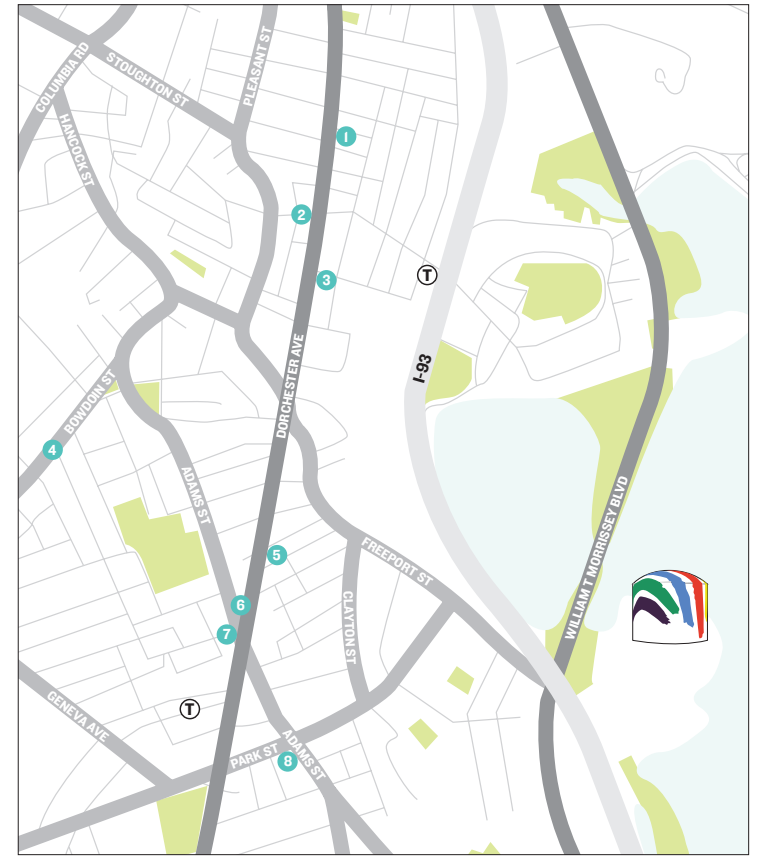




**YUM**  
**\$12.95!**  
 Ok-dol bibimbop  
 (with tofu)  
 JP Seafood Café

**MORE ONLINE**  
 Get our guide to Chinatown, the city's biggest cheap-eats mecca—plus neighborhood suggestions for Back Bay, Beacon Hill, Jamaica Plain, and Roslindale—at [bostonmagazine.com/cheapeats](http://bostonmagazine.com/cheapeats).

## CHEAP-EATS MECCA: DORCHESTER



**1. Ba Le** is dedicated to the art of the traditional Vietnamese sandwich. Don't miss the toasty *banh mi* stuffed with warm shredded pork or tofu. **2. Shanti** does basic Indian fare—tandoori chicken, tikka masala, vindaloo—just right, and puts on an impressive lunch buffet. **3.** You'll find both Chinese and Vietnamese dishes on the **Sunrise Restaurant** menu, but the latter are your best bet. Try anything with barbecued pork. **4.** Caribbean, African, and Portuguese flavors converge at Cape Verdean restaurant **Cesaria**. *Polvo grelhado* (grilled octopus) and *katchupada* (a pork and hominy stew) are perennial faves. **5, 6, 7.** Rival soup joints **Pho Hoa**, **Pho 2000**, and **Pho So** all offer gigantic, flavorful bowls of pho, a.k.a. Vietnamese penicillin. **8. Anh Hong** makes an excellent pho, too, but if you're all souped out, the shareable seven-course entrées (one meat or fish cooked seven ways) provide a break from all the slurping. For contact information, see page 124.

chilly Tsingtao beer does the job just as well. 21 Hudson St., Boston, 617-338-6688, [newshanghairestaurant.com](http://newshanghairestaurant.com).

### Kaze

**WHAT TO ORDER** Prime rib-eye *shabu-shabu*, \$13 (lunch) **WHAT MAKES IT SO GOOD** It's not until about halfway through the ritual that it dawns on you how much beefy flavor is getting rendered every time you swish another well-marbled slice of USDA Prime back and forth in the pot of hot, gurgling broth. When your well-meaning server tries to top off (read: dilute) this masterpiece with liquid, just say no. This is when the magic begins. One Harrison Ave., Boston, 617-338-8283, [kazeshabushabu.com](http://kazeshabushabu.com).

### Myers + Chang

**WHAT TO ORDER** Lemony shrimp dumplings, \$13 **WHAT MAKES IT SO GOOD** Bite into most dumplings and they separate into two parts: a hard-packed clump of prawn and an over- or undercooked wonton skin that slides off. Myers + Chang's pot stickers unite everything into one big, tasty bite, the not-too-thick skin gently enveloping a mince of sweet shrimp. Let purists bemoan the "inauthentic" use of lemon zest. It just means more dumplings for us! 1145 Washington St., Boston, 617-542-5200, [myersandchang.com](http://myersandchang.com).

### Tamarind Bay

**WHAT TO ORDER** *Kabab-e-kohat* (chicken-coated lamb kebabs), \$15.50 **WHAT MAKES IT SO GOOD** Tastes like chicken, only lamb-ier! Tamarind Bay does Indian staples well, but this unconventional take on the kebab blows us away. The coriander-spiced ground lamb is packed around skewers, then surrounded by potently seasoned ground chicken. It's grilled, sliced, and served with creamy *raita*. 75 Winthrop St., Cambridge, 617-491-4552, [tamarind-bay.com](http://tamarind-bay.com).

### Angela's Café

**WHAT TO ORDER** Enchiladas de mole poblano, \$15.95 **WHAT MAKES IT SO GOOD** Before landing in Eastie, chef-owner Angela Atenco Lopez cooked

professionally in Puebla, Mexico. So it's no surprise that her mole poblano is so extraordinary—a complex layering of chilies, plantains, molasses, nuts, chocolate, and spices. It's best on the enchiladas, which come stuffed with either chicken, pork, or vegetables (but the pork is the winner by far). 131 Lexington St., East Boston, 617-567-4972, [angelascaferestaurant.com](http://angelascaferestaurant.com).

### Taiwan Café

**WHAT TO ORDER** Jumbo shrimp with yellow chives, \$15.95 **WHAT MAKES IT SO GOOD** When chives meet the ferocious dry heat of a wok, they take on a subtle smokiness. Taiwan Café pits this savoriness against sweet

prawns, large enough to get caramelized on the outside while staying moist on the inside. 34 Oxford St., Boston, 617-426-8181.

### Chungkiwa

**WHAT TO ORDER** Pork *bulgogi*, \$16.95 **WHAT MAKES IT SO GOOD** The spicy pork barbecue at this Medford hole-in-the-wall is marinated in a blend of garlic, soy, sugar, fruit, and chilies. The thin swaths of fatty meat get grilled tableside, then wrapped in crispy lettuce leaves with kimchi (piquant pickled cabbage) and *gochujang*, a sweet and pungent red-pepper paste. 27 Riverside Ave., Medford, 781-391-5606, [chungkiwaboston.com](http://chungkiwaboston.com).