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Taiwanese bistro cafe 33 shady avenue pittsburgh pa

We'd be lying if we said we already imagined having dinner at the laundromat behind Shady Avenue Starbucks in Squirrel Hill. But now that it has become a Taiwanese restaurant, Café 33, we have had exactly that opportunity. I'm sure it cleaned up well. The building, a one-floor post-war box, doesn't have much inherent character to play with, but is retreated from the sidewalk to create a nice forecourt allowing the Holy Grail of Pittsburgh to dine, outdoor seating. Indoors, the ambieand is elegant without striving for hipster clichés (no barn wood, no edison lamps). There's an elbow room, and it's not especially tall. Although the décor seemed non-specific in its cultural references, the menu offered an extensive selection of distinctly Taiwanese cuisine. We love this recent (and long overdue) tendency to go beyond generic Chinese-American fries and recognize the exciting regional diversity of true Chinese cuisine. Café 33's commitment to this approach was evident from the front page of its menu, featuring the xiaochi of Taiwan's renowned night markets. Sure, potstickers, chive pancakes and soup dumplings were represented, but there was an egg roll in sight. Instead, we find a dozen or more options to try or challenge the palate, from marinated turnips to celery jellyfish. Our table quickly full of dishes and bowls. The potstickers were the size of a bite, clearly homemade and well balanced between the slightly crispy wrapper and the lightly seasoned filling. Mini soup dumplings were actually just a little smaller than most we tried. They contained probably a little less soup than was ideal, but still delivered that wonderful and rich and tasty soup dumpling experience while the pork broth burst into our mouths at the beginning of chewing. The dip sauce, with fresh ginger filaments, provided notes of counterattack of brilliance and zing. A pancake of chives wrapped around a thick and tender slice of meat was fantastic. It had a pinch of french fries on the outside, a fresh cucumber nestled next to the meat inside, and a mu shu-like sauce sweetly tying all these flavors together. Squid in soup flavored sa cha caught the attention of Angelique, and although our server struggled to explain sa cha (salty and ... yellow), we tried anyway. Good call: The broth resembles the hot, sour soup — light brown and deep color, with a texture far from thin and some of those same sour notes. There was virtually no spicy heat to master the good flavors of lightly chewed squid, crispy bamboo shoot sticks and withered yet crispy pieces of cabbage. It was served in a large bowl with small glasses to share, and we refueling small parts among our other courses. We ordered Smelly Crispy Bean Curd despite the name. Essentially, this was a fermented version of fried tofu served with a kimchi-like pickle and spicy sauce drizzled on top, top, than to donate the curd. Our daughter, the tofu enthusiast, found it very strange —the title wasn't a mistake—but Angelique liked the taste, even though she thought it was a very dry touch. Cucumbers with garlic were less than the variations we had in the Sichuan restaurants of Squirrel Hill. Coffee 33 added some sweet red pepper to the mix, and the whole dish was bright and crispy and cool. The pork with chives consisted of small crumbles of ground pork, fried to create charred and soft pieces, mixed almost equally with stretches of Chinese chives, which was treated as a vegetable instead of an herb. Spicy black-fermented bean sauce wasn't hot burning, but it added lots of zest and dimension to this addictive dish, which was served with a modest serving of white rice on the side. Pan-fried noodles was the closest thing we tried to a Classic Chinese-American. The noodles themselves were ultrathin, fried in a tough bird's nest, and served under fried vegetables with chicken and baby shrimp in a light brown sauce. Even with such a familiar preparation, Café 33 stood out for a wide variety of perfectly cooked vegetables, clearly not dumped from a freezer bag; for the extraordinary texture of velvety shrimp (a technique somewhat similar to spanking, but with a lighter coating); and for the containment of the simple sauce. It's an amazing time to be a fan of Chinese food in Pittsburgh. Café 33 joins our list of places we look forward to revisiting for another taste of dishes we love at first bite, as well as to exploring the delicacies of, in this case, authentic Taiwanese cuisine. United States » Pennsylvania » Allegheny County » Pittsburgh 2021-01-13 1711 Shady Ave, Pittsburgh, PA 15217, USA Report Incorrect Data Share Write a Review Last Updated on February 13, 2019 by AngieDisclaimer: Our site uses demographic data, email opt-ins, display advertising and affiliate links. Please check out our Terms and Conditions. Prices, opening hours or menus may have changed since the initial publication. Current conditions may result in operating time changes or closures not reflected in the content below. We are slowly working our way through the plethora of Asian restaurants in Squirrel Hill, and on our most recent trip we met at The Taiwanese Bistro Cafe 33.This place on Shady Ave. next to Starbucks is housed in what used to be the neighborhood laundry, and serves a huge menu that is a mix of Taiwanese food as well as Americanized Chinese food. With the competition just a few steps away, we wanted to find out how this one stacks up. Dipping deep into Taiwanese cuisine We visited on a weekend and the restaurant was overflowing with groups and families. As soon as we got the menu in our hands we realized it was really more like a listing page of novels on the soups page, appetizers, and anyway seafood, meat and vegetarian dishes. Basically, the menu allows you to be adventurous and try things like gut soup, jellyfish or intestine, or play safe with more recognizable dishes like pork breads and kung pao chicken. For appetizers we try some familiar items – soup dumplings and chive pancakes. The soup dumplings were a bit of gum, but they had a hot pipe broth and well-seasoned pork filling. The chive pancake was also a solid choice with many skinned and crispy layers. We chose the one with egg, but beef was also a stuffing option that we will definitely try on a return visit. I was craving noodles so for my starter I ordered the special house pan fried noodles, which was ramen topped with a brown sauce with mixed vegetables, chicken and shrimp. The noodles were crispy at first before giving way to somewhat generic brown sauce. There were a lot of vegetables, but I would have loved more shrimp and chicken. It was a perfectly fine meal, but it was no more intriguing than what we expected from what we called an Americanized Chinese dish. The size of the stake was huge, however, and gave us plenty of leftovers. Jeremy asked for a recommendation for his entry and things were a little better for him. It has short ribs of meat with spicy sauce that were incredibly crispy on the outside and topped with a spicy, tangy, sweet brown sauce. Some parts of the meat were chewed, but this dish was still definitely a better choice than noodles. We still have dreams about these beautiful pieces of meat. From our visit it seems that the most adventurous entry options are worth trying out here, and we'll definitely be back to experience them as we barely scratch the elaborate menu surface. Taiwanese Bistro Cafe 33 is located at 1711 Shady Avenue in Squirrel Hill.For more Asian restaurants in Squirrel Hill, check out Everyday Noodles or Chengdu Gourmet! 1711 Shady Avenue, Pittsburgh, PA, US 152171469 cilvēki atzīmējās šeit. 🍷obrid slēgts-11:00 - 21:30Sobrid slēgts-11:00 - 21:30PirmdienāOtrdienāTrešdienāCeturtdienāPlektdienāSestdienāSvētdienā11:00 - 21:30, 11:00 - 21:3011:00 - 21:30, 11:00 - 21:3011:00 - 21:30, 11:00 - 21:3011:00 - 21:30, 11:00 - 21:3011:00 - 22:30, 11:00 - 22:3011:00 - 22:30, 11:00 - 22:3011:00 - 21:30, 11:00 - 21:30Dear all my friends welcome to visit the website. Skatīt vairākRedzēt mazākPage TransparencyFacebook is showing information to help you better understand the purpose of a Page. See actions taken by people who manage and post content. Skatīt visu MENU I did not know that you do not use that spicy Chinese mustard with Taiwanese food, and I was in Taiwan two months ago, so how could it be? I like my dumplings fried in it. It seemed to have fun the waitress that I... didn't know about the Taiwanese mustard hate thing. Whatever, she's lucky dan and Mary was with me plus I made sarcastic remarks to her the whole meal. Anyway, the food is very good here. Practically we just ordered carbohydrates: dumplings, fried rice, lo mein - oh yes also hot sour soup. Everything is very big and tasty here - but a little oily which I think gives it its flavor. Prices are a good value for ￼ too. And knowing that waitress, she was fine in a robust way. More Closed4.05 mi Hours Claim This Business Is Your Business? Complain now to immediately update the business information and menu! Menu!

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