



# MISSISSAUGA FOOD GUIDE



BaconIsMagic.ca

# MISSISSAUGA IS A FOOD CITY

\* Mississauga is Canada's 6th largest city and is home to over 750,000 people, from all over the world and speak roughly 145 different languages.

\* There are over 1800 restaurants from over 150 countries in Mississauga.

\* Mississauga is a city of 24 neighbourhoods and villages.

This food guide is an ongoing resource that shares food discoveries from two visits:

1) the 10km stretch of Lakeshore: Lakeview, Port Credit and Clarkson.

2) authentic Latin American restaurants and five Asian restaurants to inspire upcoming travels



# SALWAA SHAWARMA

With a large sign for Hyderabad biryani and fantastic Google reviews for both the biryani, shawarma and service I couldn't pass up this spot.

But what really stole my heart was the family who runs this restaurant. They opened the winter of 2020 in the thick of it all. And despite everything they have such fantastic attitudes.

I had a lot of questions because I knew nothing about the dish but I knew I wanted to try it.

While his wife Muna was preparing it, Ali took the time to explain what makes this biryani special, how it's prepared, the State of Hyderabad and a brief relevant history of India as it pertains to the dish.

It was so light and just the right amount of spice. Vibrant pungent flavours that really enticed me to eat more when I was already full.

I can never finish a meal, especially when portion sizes are as healthy as here. So I took the rest with me

**Salwaa  
Shawarma**  
939 B Lakeshore Rd E

# STONEHOOKER BREWING COMPANY



Stonehooker is the newest (and second) local brewery in the city.

On a sunny day the Stonehooker Brewing front grassy area reminds me of a European beer garden with lots of space for friends, strollers and pets. Service is as delightful as the Gollywobbler IPA – Session, the nautical theme suits it well as it reminds me of hospitality in the Maritimes.

It's a small but mighty spot with over 50 different beers, they offer a rotating selection of traditional style beers as well as seasonal favourites. You can check their website for beer on tap, which is updated as soon as they change a key.

It's a full service brewery with a full menu along with beer and cheese pairings. They also regularly have events and live music.

**Stonehooker  
Brewing Company**  
866 Lakeshore Rd E

# ANTOJITOS

Colombians make fantastic bread, killer empanadas and are some of the friendliest people in the world.

I had intended to just go in and try a beef empanada at this bakery but it all looked so good.

After ordering a beef empanada, pan de guayaba (guava bread), carimañola (cheese stuffed yuca) and buñuelo (fried dough) I had to stop.

Though I now regret not also trying the pan de queso (cheese bread) because everything was delicious.

If you're curious about Colombian food this is a great place to start.

They also sell prepared foods such as sancocho, frozen foods, and imported drinks and candy.







# DAIRY CREAM

Only open during the summer months, Dairy Cream is a must-eat in Mississauga according to locals.

Many come for the nostalgia and the tradition of visiting since they were children. They have been around since 1958 serving funnel cake and soft serve ice cream.

Along with the traditional chocolate dipped soft serve, you can get brightly coloured dip flavours including cherry, blue raspberry and birthday party.

For the more conservative try the white chocolate or tasty peanut butter dip.

**Dairy Cream**  
715 Lakeshore Rd E

# MARANELLO CAFE

Perhaps the best kept local secret along the Mississauga Lakeshore this small cafe is busy with a steady stream of take out orders and neighbours just stopping in to say hi.

It's known for generous portions of home cooked Italian pasta classic sandwiches at unbelievably reasonable prices.

The Macerola family operated Aielli Alto since 1973 in the restaurant space next door. In 2022 they decided to downsize. The former space is

now occupied by Colossus Greek Taverna that was previously its neighbour next door.

And while the space is smaller, I don't think the demand for their food decreased. I was greeted so warmly like I was a regular and promptly devoured the popular veal sandwich with tomato sauce so rich I contemplated buying it (yes, they sell it).

Other popular menu items here include the chicken sandwich and the tomato gnocchi.





# HUEVOS GOURMET



A mix of Mexican flavours and French cuisine, Huevos Gourmet is a family run brunch spot owned by a couple from Guadalajara.

They serve an all day breakfast that ranges from traditional eggs benedict to huevos rancheros, the house specialty.

The brunch spot is packed on weekends offering the "warmth of a Mexican family and the allure of the Parisian passion" so go early.

Or go on a weekday where service is just as warm and you won't feel rushed to finish so other eager diners can feast.

But make sure to get your fix early as it closes at 4pm daily

**Huevos Gourmet**  
241 Lakeshore Rd E

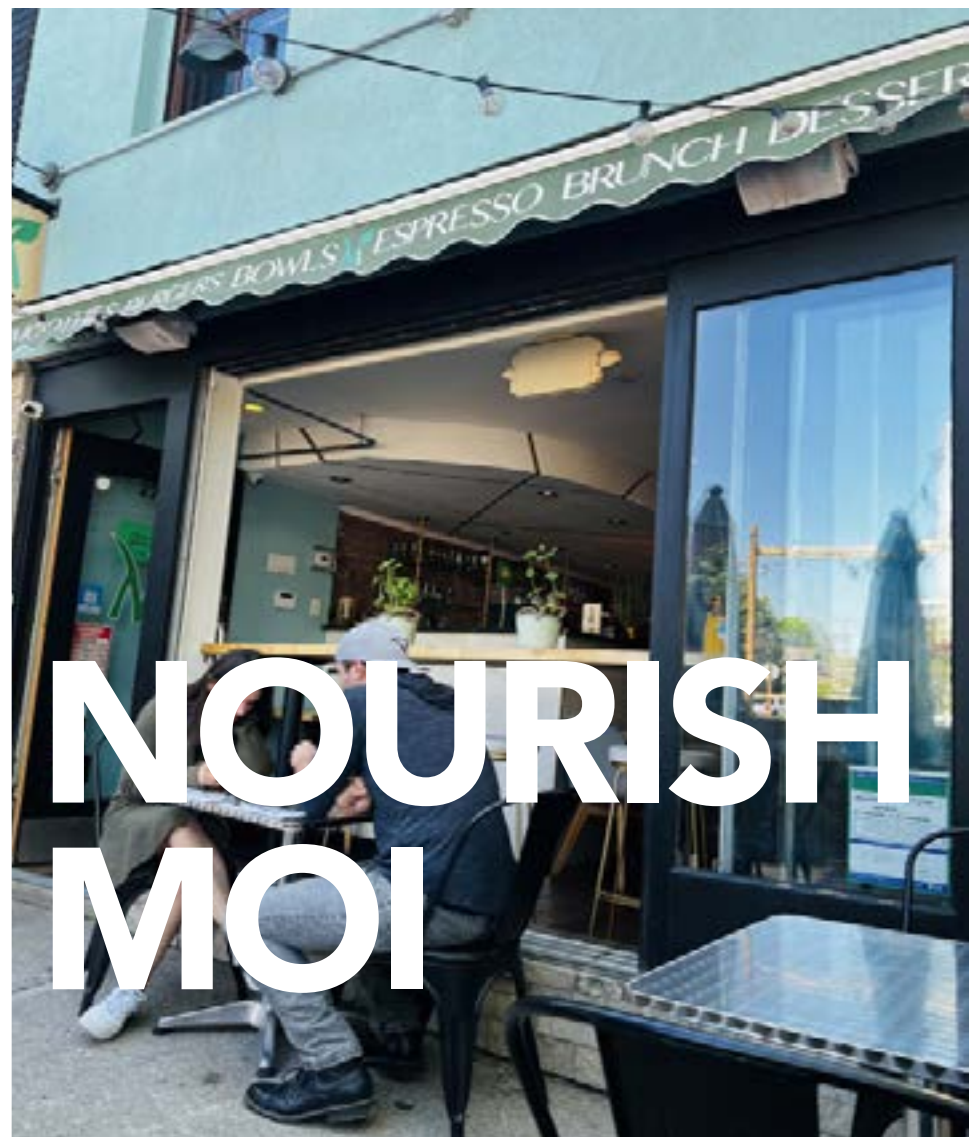


Some of the most exciting restaurants are now meatless and I'm all for it.

I arrived early on a Saturday for a snack and the sweet black bean tacos were full of flavour. I loved the balance of sweetness, spice and the warm tortillas served on a warm plate.

I love that Nourish Moi makes all the food from scratch and serves vegan wine, beer and has great cocktail options. It's accessible to everyone who just wants delicious food.

The brunch options are plentiful and one of the most popular items is the Beirut Bowl, which is worth coming back to try.



# PIZZA NOSTRA



Brothers own this New Jersey-style pizzeria shop. They grew up in the food business, starting with their father's butcher shop in Toronto.

One brother decided to go to New Jersey to work at their cousin's pizza shop. The other stayed to learn the art of salumi/ curing meat.

Today Pizza Nostra combines their strengths using house cured meats on thin crust pizza with incredible pizza sauce and rich cheese.

It's been a local favourite since it opened 7 years ago but it really skyrocketed when Barstool Pizza Review gave it an 8, which means it's worth traveling for and now they are opening a second location.

They are so busy that they open at noon and serve until they run out of pizza, which can be as early as 5pm. The wait time is around 45 minutes so call in advance.

It's worth the wait.

# PALM BITES

If you've never tried a chocolate covered date you need to stop everything and go to Palm Bites.

They have samples, but I warn you that it will result in buying some because they are outstanding.

They also have fantastic coffee, a number of nut butters and lots of different healthy snacks.

And if Malak is working be sure to spend time and chat, she's very friendly and so helpful.



**Palm Bites**  
167 Lakeshore Rd E





Wanda Thomas has quickly developed a reputation for serving some of the best food in Clarkson.

Her spotless kitchen opened during 2020 and she has an ongoing flow of customers looking for her rich and tender oxtail with rice and peas or the boneless jerk chicken, which has quickly become a best seller.

And her macaroni salad has become so popular that they go through the equivalent of 4 buffet sized trays a day.

It's a secret recipe and I tried to guess, but she would only concede that I didn't have the right answer.

# WANDA'S CARIBBEAN KITCHEN

Wanda's Caribbean  
Kitchen  
1842 Lakeshore Rd W





# CLARKSON FISH & CHIPS

This local fish and chips shop has been around for 43 years and known as the best Mississauga restaurant for fish and chips.

It usually has a line-up and the dining room is packed so it's best to go on off hours.

They offer several options for fish (halibut, haddock, cod), which is always a good sign that they know what they are doing.

And then two options for coleslaw (creamy or vinegar), wow!

It's not fancy here but as someone who grew up on fresh fish and chips I was really impressed.



**Clarkson Fish & Chips**  
1848 Lakeshore Rd W



# LATIN SUPER CHICKEN

*WHEN TWO PEOPLE MARRY FROM LATIN AMERICA'S GREATEST FOOD CITIES THEY CREATE A FANTASTIC RESTAURANT*

A family run business, Pati is from Puebla Mexico and her husband from Lima Peru – two of the most cherished food cities in Latin America.

They have been in Canada for almost 20 years, running this business for 14 years without a single day off. Until this year when they finally went back to Mexico for the holidays.

And while most people think of Peruvian food as limited to ceviche and other raw fish dishes like tiradito, one of the most common is pollo a la brasa or rotisserie Peruvian chicken.

Latin Super Chicken offers it on weekends with traditional aji amarillo and the green sauce, which are so delicious you'll want to buy it to take home.

You can also make it at home as they have all the ingredients in their store. While you're shopping ask them for a Venezuelan pabellon empanada with beef, beans and sweet plantain.



**Latin Super  
Chicken**  
17 Queen St.



# LION CITY

Owners Greg and Elle are former bankers in Singapore who moved to Canada 5 years ago.

The menu reflects the diversity of Singapore, which is influenced by its surrounding countries Malaysia, Thailand and Indonesia.

Lion City is known for their Hainanese chicken rice, which they warned me was a two-person meal and suggested the laksa, which is equally popular.

Thick rice vermicelli, spicy shrimp based coconut broth, tofu puffs, fish cake, chicken, shrimp, cucumber laksa leaves.

It's light but full of flavour and the owner Elle stopped by to drop off house made sambal, which was just spicy enough.

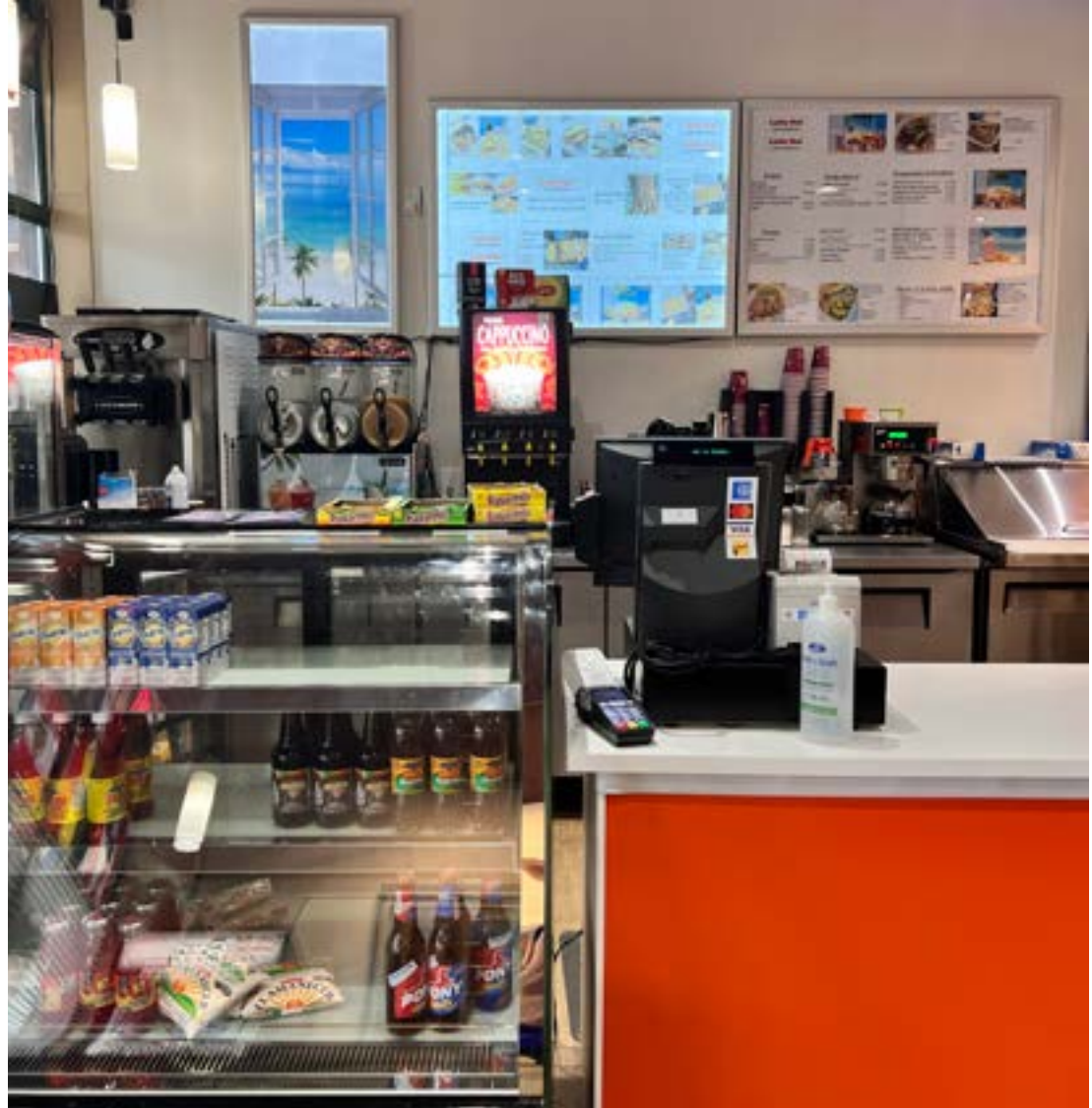


**Lion City**  
1177 Central Pkwy W Unit 70



# LATIN HUT CAFE & BAKEHOUSE

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Latin Hut is owned by Victor and Mercedes from Caracas, Venezuela. They serve traditional South American food and baked goods in a small cafe.

Arepas are eaten in Venezuela like we eat bread in Canada. They are present at every meal and can have different fillings.

But this one is special.

In 1955, Susana Duijm became the first Venezuelan (and Latina) to win Miss World. It was such an honour that a local arepera created the Reina Pepiada, a play on the phrase Curvy Queen, to celebrate the momentous accomplishment.

Today it is one of Venezuela's most popular arepas. It's a simple mix of shredded chicken breast, mayo and generous portions of avocado.

The only problem is you'll never want a plain chicken salad sandwich again, it is that good.



# ZAUQ



I popped in just after the lunch rush. Although it is a fine dining Halal restaurant they also offer an unbeatable lunch special for \$12.99.

The focus is Pakistani, Indian and Hakka dishes.

My server was patient, explaining the menu and answering questions. Together we settled on the reshmi kebab and they urged me to upgrade to the garlic naan cooked in clay, then brushed with garlic and parsley.

The reshmi kebab is common in northern India and Pakistan. Boneless chicken is marinated in curd, cream, cashew nut paste, ginger, garlic, spices and then grilled in tandoor.

It was so tender and delicious and now I understand why it is called reshmi, which means silk in Pakistan.

**Zauq**  
1325 Eglinton Ave E #12





# LA BONITA

Although most of the items on the menu are Colombian, La Bonita strives to serve the best of Latin America.

I came for the pupusas, an El Salvadoran stuffed cornmeal cake. They are difficult to find but one worth seeking out. Sadly at the counter Wendi, who is from El Salvador, told me that you need to order them in advance.

So asked about the Ecuadorian ceviche, she lamented it is only offered on weekends (it was a Tuesday). I was dejected and wasn't sure what to order. But in typical Latin American hospitality, Wendi would not allow me to be disappointed.

She shared that although she's from El Salvador she spent time in Ecuador. And if I could wait 30 minutes she would make me Ecuadorian hornado.

Hornado is Ecuadorian roasted pig. It is one of my favourite Ecuadorian foods. I was shocked at the beautiful plate of food she brought out, enough for a party of four.

She may be from El Salvador, but this was a pure taste of Ecuador, complete with llapingachos (potato cakes).



# BELLA'S INASAL

There are so many fantastic Filipino restaurants in Mississauga, with a sizable community I had lots of recommendations.

But Bella's Inasal seemed to be a favourite amongst so many.

And the sizzling pork sigsig was calling my name! Minced pork face and belly along with chicken liver, onion, chili and calamansi citrus.

They drizzle a bit of mayo on top. You get an almost nutty flavour from crispy and soft pork.

It knocked me off my feet and reminded me how simple but flavourful Filipino food is.

If you order just one dish to try Filipino food this has to be it.



**Bella's Inasal**  
848 Burnhamthorpe Rd W





# LAS DELICIAS

Las Delicias is just another example of what makes restaurants in Mississauga so great. It is truly a global experience.

Calentao means heated, and it is a traditional Colombian food.

Locals eat for breakfast where the previous night's leftovers are warmed up.

In this case rice, beans, sweet plantains, pork belly and beef. It is served alongside a giant arepa and salty cheese.

It is devastatingly good but also large enough for 2 or 3 people!



**Las Delicias**  
59A Dundas St. W



# SAMARA KITCHEN

Samara Kitchen is a small restaurant with only three tables.

It is very popular for take out and I visited three times before getting a table because so many Indonesians are there at lunch.

I ordered nasi padang, a common dish with the iconic rendang.

Rendang is beef slow cooked in spices for hours.

Owners Iwan and Nanik have brought this flavour to Canada. The couple moved here over a decade ago and have traveled from coast to coast.

I had tingles eating the rendang. The familiar flavour took me back to that not so faint food memory.



# PA'L ANTOJO

Although this Mexican restaurant has been open for less than a year, it's clear that owner Tavita has a strong following for home cooked Mexican food.

The menu at Pa'l Antojo has so much authentic food that I love including gorditas and tortas. I chose the tacos with tripa (tripe), lengua (beef tongue) and suadero (part between belly and leg).

But these tender tacos and glass of tamarind juice brought me back to eating from street carts in Mexico.

**Pa'l Antojo**  
885 Drew Rd



# BUK CHANG DONG SOON TOFU

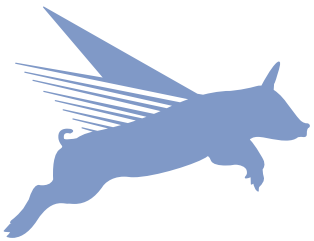
So many people recommended I go to Buk Chang Dong Soon Tofu. Although this is a franchise, it is independently owned and is known for its high standards.

This restaurant is known for its 7 options of spicy tofu stew.

The soon tofu is accompanied by a number of unlimited sides of fermented and pickled items, like that delicious radish.



**Buk Chang Dong**  
3085 Hurontario St



# THANKS FOR READING!

**T**his guide was created in partnership with Tourism Mississauga. I hope it helps you plan your travels in Mississauga. I loved the city so much you just might find me there exploring more food. They have lots of great information on [VisitMississauga.ca](http://VisitMississauga.ca) and [@VisitMississauga](https://www.instagram.com/VisitMississauga) on Instagram.

Want more inspiration? Watch my videos at [Youtube.com/Ayngelina](https://www.youtube.com/Ayngelina)

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Or send me a note at [ayngelina@baconismagic.ca](mailto:ayngelina@baconismagic.ca)

Keep life delicious,

Ayngelina

[BaconIsMagic.ca](http://BaconIsMagic.ca)