Trikki, homemade New Orleans cuisine with family recipes

Trikki restaurant was opened in Chamberí about a year ago by owners Yuliet McQuitty (New Orleans) and Rodolfo Rodriguez (Venezuela), and together they've brought the spirit of New Orleans to the neighborhood. As soon as you walk in, you'll feel a refreshingly down-to-earth ambience and lots of jazz-inspired decor, from drum-shaped lamp shades to drawings of musicians and trumpets on the walls.



Yuliet will graciously greet you and walk you through the whole menu; while each dish will be prepared from scratch by Rodolfo, a.k.a. "the kitchen commander." Everything at Trikki is made from traditional home recipes and select ingredients

to bring the authentic flavors of New Orleans to your table.



The menu features all the city's classics: **fried green tomatoes, gumbo, jambalaya, po' boys and the famous bananas foster dessert.** You'll also find a few Venezuelan items

sprinkled in there. Since it was our first time trying New Orleans cuisine, Yuliet suggested we order their signature dishes – all packed with flavor and spices.

Here’s how it went down:



We started with a **half-portion of fried green tomatoes**, a delicious introduction to what followed.



Next up was the **gumbo, a hearty New Orleans stew** filled with rice, chicken, sausage, langoustine and so many other delicious ingredients. What stood out to me the most was the okra – I don’t think I’ve ever had okra in Madrid.



Then we had the ultimate **jambalaya**. This rice dish is on the spicy side, so Yuliet recommends people try it on their second visit to Trikki, unless you like a little kick to your meal. It turned out to be James’ favorite dish of the night.



Yuliet also said a true New Orleans experience wouldn’t be complete without trying one of the Po’ boys, which are essentially gigantic sandwiches. We ordered the one with soft-shell crab, lettuce, tomato and a special sauce. So good.



Needless to say, we had a full-on feast! So when we got to the homemade dessert section, we ordered what seemed like the lightest option: *quesillo*, a typical Venezuelan dessert that's similar to flan with a hint of lime.

On our next visit we'll save room for the New Orlean's classic: bananas foster, served on a dish that they flambé right in front of you. We did get the chance to watch the pyrotechnics at the table next to us, however, and it looked amazing!

Here's a pic of the bananas foster from Trikki's instagram so you get the idea.



So when it comes down to it, Trikki’s concept is rather simple: home recipes, traditional ingredients and Southern hospitality, which makes for a great combination. Just make sure to go with a good appetite and friends who like to try new dishes and flavors.

Trikki

- **Facebook**, **Website** & **Instagram**
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