

From queue anxiety to culinary delight – Edinburgh Street Food's comeback story

I'll admit it: when Edinburgh Street Food (ESF) first opened in February 2023, I ran in the opposite direction.

The queues snaking out the door triggered my university canteen PTSD – that dreaded fear your preferred option would vanish before you reached the counter.



Two years later, I'm eating my words (and much more) after giving this vibrant food hub another chance. Tasked with finding somewhere to accommodate an old Bass colleague from 35

years ago and his rugby-mad sons before a Six Nations match, ESF's location and diverse offerings made it the perfect choice.

In fact, I've become something of a convert, visiting twice in just one week. My first return was purely accidental – playing tourist in my own city after the Tartan Day Parade left me famished. Despite the glorious weather drawing crowds to both their indoor and outdoor seating areas, I easily secured a spot.



L-R Gail Porter who hosted the after party at the Usher Hall with Grand Marshal, Kyle Dawson President of National Tartan Day New York Committee, and the Rt Hon Lord Provost Robert Aldridge





What struck me immediately was the welcoming atmosphere for solo diners. I found myself sharing a table with a young Australian traveller from Adelaide who had chosen noodles from Harajuka Kitchen. We struck up a delightful conversation that transformed a simple meal into a memorable half-hour exchange.

Service runs with impressive efficiency under George, a familiar face in Edinburgh's hospitality scene, who expertly commands his energetic young team. The ordering system offers welcome flexibility – scan a QR code, flag down a blue-shirted server, or order directly from vendors.

My positive experience prompted another pre-theatre visit before catching *Moulin Rouge* at the Playhouse. On a Tuesday

evening, ESF hummed with energy without feeling overwhelming. This time I sampled those Harajuka's Stir-Fry Udon Noodles with Vegetables and Karage Chicken that had tempted me on my earlier visit, while my companion tackled Fred's Back Your Barbecue's gloriously messy Texas Whole Hog Sandwich and Fries with San Marzano Ketchup from Fat Patty's.





The venue isn't just about everyday dining – it's becoming an events hub too. Their Eurovision party on Saturday promises European-inspired street food alongside cocktails and big-

screen viewing of all those questionable performances and political voting patterns. They're even taking bookings for groups of 10+ specifically for this glitter-filled extravaganza.

ESF's genius lies in accommodating diverse tastes within one location. My friends remain baffled by my pizza aversion, but here everyone finds something to satisfy their cravings. The new seasonal menu offers mouthwatering options like Street Food Sessions' Crispy Shredded Chilli Beef with Szechuan sauce and egg noodles, Bundits' Instagram-worthy Tornado Potato (a deep-fried spiral-cut whole potato on a skewer), and Antojitos' Crispy Enoki Tacos.

For meat lovers, The Peruvian's Lomo Saltado – stir-fried steak strips, spring onions, tomatoes and coriander, served with chips and garlic rice had me hooked and satiated, while Fred's Backyard Barbecue Alabama White Sauce Chicken Drumsticks with just the right kick, and Street Food Sessions slow-roasted Char Sui Pork Belly in soy caramel glaze, both came a close second choice.



GWEILO

THE VEGGIE ROLL, £5.0 春卷
TERIYAKI HAWAII & SPRING ONIONS

CHICKEN CURRY ROLL, £6.0
CHINESE CURRY SAUCE & TOASTED COCONUT

HOISIN DUCK ROLL, £6.0
SWEET SHALSA & PICKLED GINGER

SHRIMP
蝦

SESAME PRAWN TOAST, £8.0
SWEET CHILLI SAUCE, SPRING ONION & SESAME
GARLIC & CHILLI CRISPY PRAWNS, £11.0
SWEET IN SAUCE, SPRING ONIONS & SESAME

麵

NOODLES & RICE

KUNG PAO FRIED CHICKEN, £12.5

CRISPY CHICKEN IN A SWEET & SPICY SAUCE, RED PEPPER
BONON, TOPPED W/ PICKLED GINGER, SPRING ONION & SESAME,
SERVED W/ JASMINE RICE & TOGAHSHI PRAWN CHICKENS

CRISPY SHREDDED CHILLI BEEF, £15.0

TENDER RUMP STEAK COATED IN CRISPY BATTER & SECHWAN
SAUCE, TOPPED W/ CHILI, SPRING ONION & FURUKAKE,
SERVED W/ EGG NOODLES & TOGAHSHI PRAWN CHICKENS

SLOW ROASTED CHAI SOI PORK BELLY, £15.0
CHINESE BBQ PORK IN A SLOW CREAMY GLAZE, CHINESE BBQ CHOI,
SERVED W/ JASMINE RICE & TOGAHSHI PRAWN CHICKENS

DUCK & 'PANCAKES' STACK, £12.5 鴨

SHREDDED DUCK LEG REDUCED IN A TATTEE SWEET
STACK, HOISIN & SHALSA, TOPPED W/ PICKLED
CUCUMBER, SALT & CHILLI CORN & HAWAII HAWAII

SALT & PEPPER CHIPS, £6.0 薯條

CRISPY HOFFMAN FRIES WITH SALT & CHILLI GINGER SAUCE,
MIXED W/ ROASTED PEPPERS, CHILI & GARLIC
ADD ON CHINESE CURRY SAUCE £1.0

CHIPS

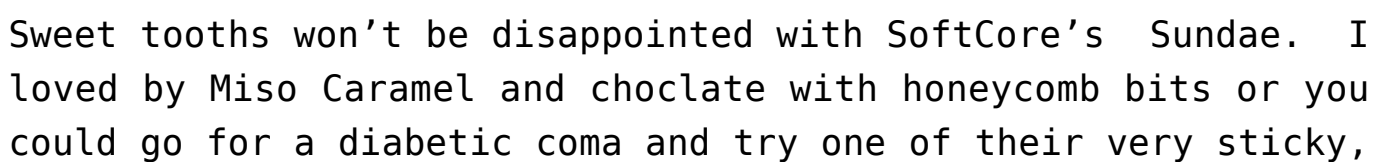
SESSIONS

STREET FOOD

FROM THE
CREATORS OF
junk

ESTD MAY 12
2014
GWEILO





candy floss encased SoftCore's cones. Not for me but the kids around me seemed to be loving it.





Whether you're catching a show at Edinburgh Playhouse, heading to Edinburgh Rugby, or simply seeking somewhere to enjoy sunshine and good food, Edinburgh Street Food deserves another

look. I'm genuinely glad I set aside my initial queue-phobia and rediscovered this gem.

In a city renowned for its culinary offerings, ESF has carved out a special niche – casual yet high-quality, bustling yet accessible. It's the perfect solution when dining with friends who can never agree on what to eat, or when flying solo and open to conversation with fellow food enthusiasts.



WE'RE
OPEN 12-10PM
7 DAYS A WEEK

ALL FOOD SERVED

12PM - 10PM - FRI + SAT
12PM - 9PM - SUN - THU

JULY / AUGUST
food is served until 11pm 7 days
a week

WE ARE CASHLESS

VISA GPay
Apple Pay



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[@edinburgh_streetfood](https://www.instagram.com/edinburgh_streetfood)

WHAT'S ON



FROM DJ's + LIVE MUSIC, QUIZZES
LIVE SPORTS AND COMEDY NIGHTS
GUEST TRADERS AND PARTIES

GROUP BOOKINGS

No more fighting over cuisines, hunting for a
restaurant that caters to all allergies or
awkward bill splitting at the end of your meal
Book your table for groups of 10+



2025 HOGMANAY PARTY

...style with epic street
...dancing night here in
Scotland's capital,
...at the ultimate New
Year's Party!



So next time you're in the neighbourhood, do what I didn't do two years ago – look past any queues and dive into the vibrant world of Edinburgh Street Food. Trust me, this time it's worth the wait.

[Edinburgh Street Food, Leith Street \(next to Omni\), Edinburgh](#)