

The Mouth

By Nanci Tangeman

Self-hatred at Small World

Small World

Binnen Oranjestraat 14, 420 277

Open Tues-Sat 10.30-20.00,

Sun 12.00-20.00

Cash only

It may be called Small World, but it has a big, big following. I hate myself for writing that, but there are times when a cheap cliché just feels good. And this one's true.

For a couple of weeks running, Small World has been a big part of my life. They cater my friend's 40th birthday bash with hamburgers and stuffed mushrooms that stand up to a buffet line. Another friend begs me to meet her at Small World and feeds me her favourite dish—a sandwich of fresh tuna, red tapenade and rucola on rosemary foccacia (€8.25). It's delicious.

The next Sunday, I stop by with another group of friends for another sandwich, this time with goat cheese, rucola and balsamic-marinated red onions (€6.25). That's when I realise Small World is one of the few places I've visited on a Sunday that's not a compromise in some way. A week later, another friend, another birthday party. This time the table's full of small foods (tortillas, sate) on sticks. Everything's easily consumable with a big glass of wine in the other hand. Guess who the caterer is? I'm beginning to think it's a Small World, after all. (I hate myself for writing that, too.)

I'm also beginning to hate my friends for not dragging me into Small World sooner. The menu lists 18 kinds of sandwiches,



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baked penne with cheddar and zucchini (€6.95); and the big favourite at Small World—the lamb burrito (€7.95).

For breakfast there are muffins: spiced carrot, banana chocolate and berry buttermilk (€1.25, €2.50). For the sweet tooth there are lemon tarts (€3.50) and tall slices of apple pie with vanilla sauce (€3.50). One friend cements her place in my heart by insisting that I share her carrot cake (€3.50). It's a two-fork portion. The cake is moist, but not sticky. The flavour is not too sweet. In fact, I can taste the carrots and a hint of coconut. The frosting is buttery.

I hate to admit it. Waiting this long to visit Small World has been a big mistake. (And I hate myself for writing that, as well.)

including warm pastrami, Emmental and coleslaw (€6.50); meatloaf, tomato and honey mustard (€6.25); and hummus, grilled vegetable and lettuce (€6.25). On one visit a friend mixes salads from the cold case: couscous with olives and cumin; a radish, carrot and orange slaw; and a couple of roasted vegetables from the wide choice of mushrooms, eggplant, artichokes, tomatoes, pumpkin, courgettes, peppers and balsamic red onions (€2.75, €4.25). The quiche selection always pairs goat cheese with a choice of broccoli, pumpkin or another vegetable (€6.95). The chowder on one of my visits is roasted sweet potato and corn (€4.25).

For a winter sit-down, Small World is cramped, often standing room only with faxed-in pick-up traffic coming and going. Better weather opens up the benches outside. But, as my friends tell me, much on the menu is suited to heating up at home: grilled chicken in herb marinade (€6.25);