

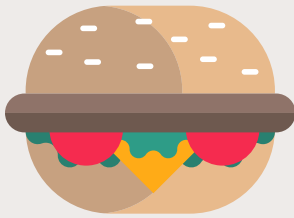
TRENDING NOW

What's Hot, What's Not

BY LEEANNE JONES

Indian Pizza

Step aside, pepperoni. Pizza inspiration has migrated from Italy to India, with toppings such as chicken tikka and chili paneer being served up at fusion pizzerias like Dublin's Mirchi Cafe and Fremont and Oakland's Namaste Pizza.



Impossible Burger

Developed in Silicon Valley and manufactured in Oakland, the much-hyped plant-based patty sizzles and "bleeds" like the real deal, thanks to an iron-containing molecule called heme.

Unicorn Food

It's hard to resist sweets made with rainbow manes and pearlescent horns (shout out to Gonutz in Fremont), but with Starbucks' Unicorn Frappuccino fracas, this trend officially jumped the shark—or maybe the narwhal.



Kale

It's OK. You can stop pretending you enjoy it.

REMEMBER WHEN cupcake shops were on every corner? Bacon everything? The "cronut"? In the food-obsessed era of Instagram, trends come and go quickly. Here's what's on the rise—and what's trending downward—in the East Bay's food scene.

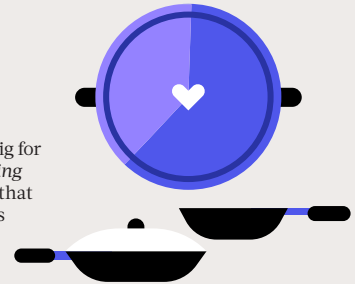


Poke

With shops devoted to Hawaiian-style cubed raw fish opening recently in Concord, Lafayette, Pleasanton, and Walnut Creek, have we reached peak poke?

Ayesha Curry

The Food Network star and Alamo resident's empire continues to grow with the launch of a San Francisco restaurant, a new hosting gig for ABC's *Great American Baking Show*, and a cookware line that includes bright Dutch ovens with heart-shaped knobs.



Aquavit

Hailing from Scandinavia, this spirit infused with caraway and other botanicals is slowly beginning to appear on East Bay bar menus, including Eureka! in Berkeley and Concord. *Skål!*

Robot Delivery

We love food delivery, and we love new tech, but lunch delivered by robot seems like a stretch. Still, we're keeping an eye on efforts around the Bay, including those from Kiwi, Postmates, and DoorDash.

