

WESTJETMAGAZINE

GARDEZ-MOI!

ARTICLES
DE FOND
EN FRANÇAIS

PLUS
SASKATOON
SAN DIEGO
NEGRIL
PARIS

MÉRIDA BOUND

WHY IT'S TIME TO VISIT THIS AMAZING MEXICAN CITY

Steam and Stone
Discover a slice of
Finland in Ontario

Sleeping with Wolves
Join the pack at
this Quebec park



GOING LOCAL

Depending on their country of origin, samosas vary in size, flavour and ingredients—making the diverse Greater Toronto Area, particularly Scarborough, the perfect place to discover them all.



1

SULTAN OF SAMOSAS

This establishment (with locations in Regent Park and North York in Toronto) serves a variety of samosas, but the lentil-filled ones are a highlight. They're made with split yellow moong lentils, along with tumeric, coriander leaves and other spices popular in Indian cuisine.

2

Puff Samosa

The samosas at this Uzbek restaurant on Bertrand Avenue are always baked—a style of preparation unique to its region of origin. They are topped with paprika powder, caraway and sesame seeds, and filled with meat and vegetables that have been seasoned with cumin and black pepper, among other spices.

3

Samosa King

Locals and visitors line up at this Sri Lankan and Indian take-out joint at the corner of Finch Avenue and Middlefield Road. Filled with potatoes and peas, the crispy vegetable samosas at this eatery are made using large amounts of chili powder, which gives the filling a notable red hue.

4

Pili Pili

Samosas filled with meat or vegetables are fried to order at this Tanzanian restaurant on Lawrence Avenue East. Its beef samosas are smoky, packed with onions, cabbage and coriander, and include a slight kick from the beloved pili pili pepper, which is found throughout Africa and gives the eatery its name.

5

Nirala Sweets and Restaurant

The samosas at this Markham Road eatery are made with chopped chilies and are straight off the streets of Pakistan. —Nida Zafar

GETTING THERE

WestJet flies to Toronto 110 times a day from 17 Canadian, 12 U.S. and 30 international cities.