

Ten World Cuisines You Need to Try

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You're bored of pizza and Chinese, so why not try something truly exotic?



Embed

Malaysian

This is classic Malaysian laksa, filled with everything from fish balls to scallions. Top it off with some ice kacang, a Malaysian shaved ice topped with a lot of things most people wouldn't think to put on a dessert, like grass jelly, corn, and red beans.

Ghanaian

Ghanaian food includes such fascinating foods as banku and fufu (pictured), which have the consistency of raw dough and are meant to be pinched with your fingers, dipped into the accompanying stew, and swallowed whole. Served with various forms of spicy stews.

Peruvian

The glue of Peruvian food is the succulent, flavorful roast chicken. Step into any authentic joint and you're bound to find a quarter of this beauty on top of rice, plantains, and spicy sauces.

Norwegian

Norwegian food is all about light flavors and heavy mouthfeels, so get ready for smoked meats, fresh herbs, and lots of fat to bulk up for a long, cold winter.

Ethiopian

Flavorful stews meant to be sopped up with the soggy bread it's served on top of, this is not just a meal, it's a cultural experience. Fun fact: Ethiopian flatbread is made with teff flour, which is a complete protein.

Mongolian

All your favorites of east Asian cuisine, like sesame seeded meats and chewy, thick noodles, but infused with a smokiness through popular high-heat cooking methods

El Salvadoran

Pupusas, El Salvadoran street food, are little warm pockets of dough filled with all sorts of tasties like cheese or refried beans. Yum on the go!

Korean

Bibimbap? More like bibimBAM.

Jamaican

Whether it's the flaky meat patties or spicy jerk chicken with rice, Jamaican food is always delicious. Pros order the agee, you don't have to.

Ukrainian

Blintzes, pierogies, borchst, oh my! Ukrainian joints are heaven for a carnivore, too.