

feedme Long Island's best restaurants for small plates

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There's no trend on Long Island that's bigger than small plates. They take many forms, starting with tapas, the Spanish classics. These restaurants lead the ever-growing group.

Selections by Newsday's food staff.

Cafe Buenos Aires

Credit: Doug Young

Cafe Buenos Aires, Huntington: Hugo Garcia's restaurant in downtown Huntington is tapas headquarters, reliably excellent for plates small and larger. Lively, crowded, immediately appealing, it's a grazer's oasis for Argentine cuisine and riffs on the cuisine of Spain. Recommended: Galician-style octopus tinted with paprika; seafood ceviche; sauteed clams with chorizo; marinated white anchovies; Serrano ham with manchego cheese and olives; grilled and sliced Argentine sausage; tripe and pork with white beans; calf's liver with sauteed onions and bacon; potato pie with ham, egg and onion; baked cream of corn and cheese; stuffed veal; sesame-crusted tuna carpaccio; salads; crabcake with saffron aioli; Spanish omelet with chorizo; pastas; and mixed grill for two. (Pictured: Empanadas.)

