Garlic. Chicken. Plantains. Melting in your mouth.

Dear Robert:

What do you mean you haven't tried Cuban food?

Versailles Cuban Restaurant in Los Angeles boasts the tastiest dish, their Famoso Pollo Versailles or Versailles Famous Garlic Chicken. You may have heard the expression 'died and gone to heaven.' Perhaps Versailles is heaven.

Soaked in garlic, this chicken is topped with white onions and garnished with plantains. And if that doesn't fill you up there's white rice and black beans too. Yummy.

There are three locations throughout Los Angeles; Encino, Hollywood and Culver City. So, chances are you're not too far from one of their restaurants. You never know who's going to be there. With my own eyes I've seen the very beautiful Charlize Theron with some friends at the location on La Cieniga Blvd. in Hollywood. It's a very low key, casual dining, sit down place where anyone can come in and find a table. Sometimes there's a long line out the door. You won't mind waiting a long time because the waft of the garlic sucks you in.

The only view that matters is of that plate covered with chicken, drenched in garlic and topped off with onions. Over 200 extremely positive 5 STAR reviews can be found on Yelp.

One Yelp reviewer, Ray L., says: "YES, the garlic chicken is as good as everyone says. It's half a chicken rotisserie style, with their delicious, flavorful, mouth-watering garlic buttery sauce and topped with fresh onions!...MAN, my mouth waters just remembering it. It was served with plantanos, really good black beans and white rice. Big portions, worth the price."

And for ONLY \$11.99, a very reasonable price, you can get a slice of Cuba or heaven. So, what are you waiting for? If you don't have access to a car, take a bus. Uber or Lyft.

Actually, I'll sweeten the deal. I'll buy you this dish, because now after talking about it I'm seriously craving it. Let's go tonight! What do you say?

Once you've tried this chicken you'll be counting the days until you're eating it again.

What time should I pick you up?

Sincerely,

Ross