



Gjusta Bakery
320 Sunset Avenue

Three's a Charm!

The culinary duo behind two of Venice's buzziest eateries bow a third—Gjusta Bakery

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The uniquely christened Gjelina arrived on the scene in 2008; seven years later, spurred by the flavorful rustic fare it serves, the concept incurs a Pavlovian response. Now, with the recent opening of Gjusta Bakery, which joins Gjelina and the carryout spot GTA, owner Fran Camaj and chef/owner Travis Lett's venues are firmly established as the eateries of choice in Venice.

Entering the unmarked doors on Sunset Avenue, across from Gold's Gym, and into the long, narrow space, with its white marble counters and exposed kitchen, is akin to tumbling through a foodie version of Alice's drop through the rabbit hole. There's a bakery case, filled with tiny financiers, chocolate cookies studded with pistachios, a raspberry rhubarb pie, piles of baklava croissants and burnished breads, along with a deli case featuring glistening fish, a bowl of smoked salmon belly salad, fat sardines in olive oil, ruby-red charcuterie and rustic patés. Filling the café case, meanwhile, are roasted vegetable salads, flatbread pizzas, flaky pot pies—and don't miss the chalkboard list of sandwich selections. Linger by the coffee bar, where shots from a La Marzocco machine are lightened with house-made nut milks. Expect to wait a few minutes before hearing your number called. But by then, perhaps you'll have made a decision about what to order.

Gjusta Bakery
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