

The more you NOLA: Pop-up picks

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Located inside The Dragon's Den, Seoul Shack provides Korean comfort food that perfectly complements a late night of live music on Frenchmen Street. (Photo by Paula Burch-Celentano)

Locals and visitors alike have enjoyed New Orleans' crop of pop-ups (shops, kitchens and restaurants set in temporary locations) that have recently sprouted across the city.

A pop-up restaurant's limited life span per location encourages bold menu experimentation, often with delicious results. The majority of these unconventional kitchens use social media and the blogosphere to map out menus and notify loyal customers of their every move.

For a taste of what local pop-ups have to offer, visit these spots.

Chilango NOLA

Every weekend, [The Franklin](#) restaurant hosts Chilango NOLA from 11 a.m. until 2 p.m. The Marigny pop-up brunch fuses traditional Mexico City cuisine with local flavor, serving up a savory array of homemade tamales, tostadas and carnitas to be paired with refreshing juices and Mexican coffee. Patrons can start their morning by digging into the creatively constructed specials, which have included Yucatan Grilled Quail with Latin American Chow Chow and Chicharron Crusted Scallops finished with blackened watermelon salsa.

Seoul Shack

Open Thursday through Sunday from 5 p.m. until close, this Korean soul food kitchen provides comfort food that perfectly complements a late night of live music on Frenchmen Street. Located inside [The Dragon's Den](#), the pop-up sits beside a lush courtyard with ample seating for outdoor dining. The budget-friendly menu starts with share-worthy plates of KPots, crispy potatoes drizzled with spicy sauce. Seoul Shack also offers steaming bowls of Chap Chae (sweet potato noodles tossed with tofu and vegetables) and tacos filled with kimchi-braised pork, topped with tangy slaw and chili sauce.

Upper Nine Doughnut Company

Every Saturday from 8 a.m. until 11 a.m., [Tracey's](#) on Magazine Street hosts Upper Nine Doughnut Co. Switching their menu from game day grub to glazed confections, the restaurant presents praline bacon doughnuts rather than po-boys. The kitchen satiates every sweet tooth with uniquely flavored handmade pastries and drip coffee. The seasonal menu includes blueberry sage drops and Satsuma Bourbon

Brulee Doughnuts.

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