Forget what you've heard about Jerusalem. The mecca for pious pilgrimages, birthright journeys, and spiritual enlightenment has recently become a magnet for a new generation of travelers: those who seek an exotic mix of contemporary culture cloaked in ancient traditions. The same corridors that have been smoothed and worn by the sandals of prophets and kings now guide modern day visitors to some of the hottest restaurants, hangouts, and boutiques in the city.

From exploring the landmarks and markets of the Old City to soaking in the nightlife and museums of the New City, here's our guide for how to enjoy two days in Jerusalem.

## Day 1

<u>8AM:</u> Enjoy a lavish Israeli breakfast spread at the **Waldorf Astoria Jerusalem** with a variety of Israeli salads, cheeses, pastries, egg dishes, and fresh juice and coffee. For a decadent yet healthy start to your day, try the slightly spicy spinach shakshuka with a poached egg on top.

<u>9AM</u>: **Jaffa Gate** is only a few steps from the hotel and is the best place to begin your walking tour of the **Old City**, a UNESCO World Heritage Site. One square kilometer of walled-in archaeological and historic sites, it's here where you'll find the Jewish sites of the Western Wall and the Temple Mount, the Islamic sites of the Dome of the Rock and the al-Aqsa Mosque, and the Christian sites of the Church of the Holy Sepulchre and the Via Dolorosa.

<u>1PM:</u> Treat yourself to the best hummus of your life with a quick lunch at **Abu Shukri** on the Via Dolorosa. The restaurant is a favorite for locals, who order their hummus with a dab of *ful* (brown beans) and plenty of warm pita bread, homemade pickles, and tomatoes.

<u>3PM:</u> After lunch, head to the **Hutzot Hayotzer Artist Colony** behind the King David Hotel to shop for local art and hand-crafted goods. Set inside a series of renovated ancient stalls and storehouses, 26 studios and galleries showcase everything from original photography and jewelry to leatherwork and ceramics. The artists are often on-site, so plan to spend a few hours chatting with a dynamic group of Israel's most talked-about up-and-coming creatives.

8:30PM: Call ahead to make dinner reservations at Chakra Restaurant, where new chefs Eran Peretz and Eitan Gastwirt prepare an eclectic menu of fusion cuisines with a distinct Israeli twist. The roasted garlic and lemon cauliflower starter is a must. However, if you're in town on a Friday, you can't miss the chance to usher in the Shabbat with the Palace Restaurant's massive dinner buffet. (Even locals who don't want to cook come here.) Say a motzi (blessing) over your challah before diving into the sumptuous array of local delicacies.

11PM: Party with the capital's PYTs at **Sira**, a small, divey bar that serves Taybeh, a beer from Palestine. The crowded dance floor in the back is lorded over by DJs that spin everything from electronic music to reggae.

## Day 2

<u>9AM:</u> Take a morning stroll through **First Station**, the newly restored railway station of Jerusalem, to mingle with the capital's fashionable crowd. The space is one of the most vibrant hangouts in the city and includes an old railway building filled with historic artifacts and temporary exhibitions, as well as stalls featuring stylish boutiques, a lively farmers' market, and tons of restaurants.

12PM: Grab a bite at any of the restaurants or gourmet food stands, like Landwer Café for a buzzy atmosphere and light bites, or Adom for more formal fare. There's always something going on at First Station, making it a great place to sit back with a glass of wine or a microbrew for some day-drinking and people-watching.

<u>2PM:</u> Although it's a bit outside the city, the **Yad Vashem Holocaust History Museum** is worth the visit and offers a somber yet memorable way to spend the rest of your afternoon. If the 20-minute ride doesn't appeal to you, spend the afternoon at the **Israel Museum** to tour the European art collection. Stroll the outdoor **Billy Rose Sculpture Garden** before heading to the **Mahane Yehuda Market** to barter for spices, clothing, and handicrafts.

8:30PM: Stick around in the Mahane Yehuda Market to enjoy a one-of-a-kind, end-of-trip dinner at the award-winning **Machneyuda** restaurant. The menu is a mix of seafood specialties and unique cuts of meat cooked with indigenous herbs and ingredients. The restaurant is also home to the world's first shawarma tartare. A modern twist on the classic street food, the chefs here use slender slices of slow-cooked lamb, which are delicately draped over a bed of spices before they're topped with toasted pine nuts and juicy pomegranate seeds.

