

food+drink



Ferran is famous for his modern take on Spanish cuisine and, of course, his legendary restaurant El Bulli.

In Malaga, there's Vino Mio (11 Calle Alamos, tel. +34 952 609093, restaurantevinomio.com) – it's a great tapas experience, with live music and flamenco.

You've been called "the Jamie Oliver of Spain". Have you met or worked with him?

I haven't met him yet, but I admire his passion and willingness to go the extra mile.

If you could take a week off from your busy schedule to explore another country's cuisine, where would you go?

I'd go to Morocco and explore the roots of North African cuisine, because this is where our gastronomic influences in Spain come from.

Pan-fried squid with hot chorizo, endives and tomato salad

Recipe

Serves four tapas

4 small squid
2 hot chorizo sausages
2 chicory/endive
2 tomatoes
4 tbsp of olive oil
2 tbsp of sherry vinegar
Maldon salt



Clean the squid and keep the tentacles (or get your fishmonger to do it). Pan-fry over a high heat with a bit of salt and olive oil. Turn the squid once the first side is golden (total cooking time 3 minutes). Slice the chorizo and sauté in a pan over a medium heat. Chop the chicory/endive and tomatoes and mix. Once the chorizo is cooked, add the vinegar in the pan, mix with the rest of the salad and serve with the squid.

//NEED TO KNOW Tapas Revolution is open from 9am-9pm Mon, Wed and Sat; 9am-10pm Thu-Fri; and 12am-7pm Sun at Westfield, Shepherd's Bush, London (tapasrevolution.com)



Ave Maria

Kimberley Lovato experiences a lively, authentic taste of Spain in Brussels

For some Spanish *sol* during those grey and rainy days, say "buenos días" to Maria's (6 Rue Aguste Orts, Brussels, tel. (0)2 503 3599). This lively café near The Bourse opened in September and serves authentic Spanish tapas seven days a week, and practically 24 hours a day.

The word *tapas* translates as 'cover' or 'lid' in Spanish and stems from the bar-room custom of serving a drink with a small plate of food balanced on top of the glass, covering the liquid inside. Tapas has since come to mean many things, says owner Trinuca de Castro, but Maria's is the real deal using only quality ingredients from his native land. "Tapas restaurants are everywhere and the word is used by everyone to describe their cooking, even from other countries," says De Castro. "We serve classic Spanish tapas, made in house and on the spot."

The vibrant décor is part kitsch American diner, part cafeteria modern but the menu is wholly delicious with favourites like Manchego cheese, tortilla, *empanadas*, *croquetas*, *patatas bravas*, starting at €3.50. The kitchen stays open until 1am but, as the Spanish are notorious night owls, diners can linger for live music every Wednesday through Saturday until 4am, though de Castro adds, "Friday and Saturday could be until 8am."

Come for the food, stay for sunrise, and bask in the warmth of Maria's, a hot spot on the capital's already vibrant food scene.

mariasmarias.com