

Restaurant review

Los Roques



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Revisiting Los Roques is an occasion in itself where it is a pleasure to while away a few hours watching the shimmering sunset sink on the horizon in a dazzling array of golden hues while partaking of some of the best food to be had on the island.

Since my last visit here the venue still has that elegant, sophisticated look that makes it shine in the lovely harbour of Los Abrigos. What has changed is the addition of a degustation menu that allows you to sample a vast range of creative and innovative plates from the menu as well as several glasses of wine in one sitting that you may not have had the opportunity to try before.

There are actually two degustation menus,

both offering a good balanced meal, with the Prestige being a little more indulgent. The first menu starts off with Veloute of Langoustine - a rich soup finished with whole langoustines, Taggiasche olive tappenade and red basil cream accompanied by a flute of Cava Brut Nature, while the Prestige has the king scallops stuffed with Foie Gras on a bed of wilted baby spinach dressed with a vanilla scented extra virgin olive oil.

We opted for the Prestige menu and from the very first bite we knew we were in for a treat that would not be soon forgotten.

GameTerrine with plums and caramelised onion served with a small seasonal salad followed to further tease and tantalise our



palettes and the glass of Fleurie 2004 Albert Bichot, France didn't hurt either. Each dish that emerges from the kitchen is presented masterfully by the new head chef, Cristian Pintani, who has been with the restaurant virtually from the beginning under the old head chef, Craig, who has left the island to return to England.

Cristian has continued the style of the menu, adding his own individual flair which has, if anything, made the dishes more classical and it has to be said that the level of excellence continues unabated.

Peter Borg, one of the owners, is on hand to explain what each dish contains and is somewhat of an expert when it comes to the wines, his knowledge being infallible when it comes to their origins, flavours and styles, ensuring that there is a sufficient variety to complement just about any meal on the menu and also to cater to individual preferences. He realises that just because a particular wine is right for a certain meal it doesn't necessarily mean that the client is going to

like that flavour so other choices are available to choose from. To that end he specifically imports his own labels from around the world, from mainland Spain as well as utilising the expertise of a few local suppliers. After all, a meal is not just about the food but the wine that goes with it and with the degustation menu several glasses can be sampled with each of the plates.

A fine Pinot Gris 2002 Gustav Lorentz, Alsace came with the next plate which was a fresh fish lightly breaded with a herb crumb, confit tomatoes, Fennel puree, Gaufrette Potatoes and a grapefruit sauce. But I would have to say that the one that appealed to me the most was as a glass of red wine that came with the rack of lamb and was imported from America, the Zinfandel Alex Valley 2002 from California. I can only drink red wine if it is really good and full bodied and this one was excellent and one that I would recommend to anyone even if they weren't really into vino tinto. Outstanding.

Since their inclusion in the Michelin Guide,

Los Roques is attracting many new diners from Spain, receiving many enquiries from the mainland online. They still have their core clientele from the island and if there is one advice I can give you if you are thinking about heading on down to this venue is to reserve your table now. The last thing you want is to be on the outside looking in while everyone else is having such a good time.

Restaurant Los Roques

Calle La Marina, 16
Los Abrigos, 38618 San Miguel

Reservations:

Tel: 922 749 401

Opening times:

From 7pm till late

Closed on Sundays & Mondays

Cuisine: International

Dress code: Casual/Smart

All major credit cards accepted.

