



EDITION 495 25TH NOVEMBER - 1ST DECEMBER 1994

Gratis

# THE Entertainer

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The English Language Weekly For The Coast of Spain

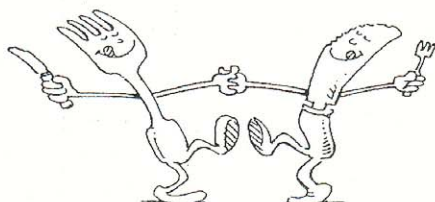
COSTA BLANCA EDITION

8 THE ENTERTAINER

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## Eat Out



Why should I write about a Madrid restaurant in a Costa Blanca newspaper? I was prompted by a reader who telephoned me last week - Did I know a good restaurant in Spain's capital city? I reeled off half a dozen of my favourites. He was off to Madrid for a short visit before Christmas, perhaps the best time of all to see Madrid at its best. Madrid is always animated, but as Christmas lights add to the graceful, permanent illuminations, the city is a dream. Winter nights can be cold, but it is a rare day that the sun doesn't shine - Winter in Madrid is certainly not all grey skies. There are a million sights to explore - suiting all tastes: The Railway Museum, the Old Tapestry Factory, the Royal Palace, the Prado art gallery, and the Stamp and Coin Factory. Then there are parks and gardens galore, the best shops in Spain... and over 8,000 bars and restaurants.

### REDUCED RATES

Many hotels offer reduced rates at weekends - Friday to Sunday nights inclusive. Try the Holiday Inn, the

Eurobuilding or the Melia Group, though you will save a lot of travelling time if you elect for a city centre hotel like the Reina Victoria or the Arosa. These are all four-star establishments, but there are numerous smaller hotels and hostels offering good accommodation at sensible rates. I was once recommended to the Hotel Ingles - central, with a garage and quite reasonable.

Which brings us to the question of selecting somewhere for a meal out. Competition is fierce, but don't expect the bargain basement prices of the Costa Blanca. In Madrid they compete on quality rather than price.

When I was in search of value for money a number of years ago a Madrileño friend sent me scurrying along an uninviting backstreet, to what has become one of my favourite restaurants in the capital. Restaurante PEREIRA is hidden away at number 16 Calle Cervantes, not more than 50 metres from the Plaza de las Cortes, right in the city centre.

### UNPRETENTIOUS

It is neatly appointed, and spotlessly clean, with sparkling golden chandeliers and simple, modern decorations. But it still has that unpretentious, bustling «Mesas» atmosphere, as waiters charge backwards and forwards with plate after plate of nourishing, home-cooked food. They don't reserve tables, and aspiring customers crowd the tiny bar awaiting their turn, though things move quickly and no one seems to wait long - Catch the head waiter's attention when you arrive,

as there is often an odd table for two available.

Juan Pereira and his wife came from Santiago de Compostela in Galicia to open this restaurant 35 years ago. Portraits in memory of the founders hang in the bar, whilst the restaurant is now run by their two sons, Juan and Luis, and their daughter Mari-Carmen.

### HOUSE SPECIALITY

Following in father's footsteps, they serve simple and succulent dishes, prepared to traditional Galician recipes, and most of the produce is brought in from northern Spain. Almost everyone seems to plump for the house speciality - «Merluza a la Gallega». They get a generous hunk of sea-fresh hake, poached to perfection. It is served in a deep plate, with a delicious red-pepper and onion sauce, surrounded by boiled potatoes.

Those who prefer meat are not forgotten, and it would be difficult to find a more satisfying dish than the PEREIRA'S «Cofillo con Verduras y Chorizo» which is a formidable joint of cured pork, gently casseroleed with vegetables and red «Chorizo» sausages. Huge legs of lamb are also a popular alternative, and we should not forget the superb Galician beef, which hides under the simple title of «Chuletón de Tenere» - a magnificent, juicy T-bone steak.

### FOR SHARING

As for starters, there is only one problem. The selection is so wide that it is difficult to make a choice. Popular is the «Bandeja Casa» - definitely for sharing - which turns out to be cured shoulder of pork, with boiled potatoes and «Chorizo» sausages. The well known «Caldo Gallego» also takes pride of place - a rich vegetable soup - and in a Galician restaurant you are guaranteed excellent «Polpo» - octopus. Salads, omelettes and various «Revueltos» (scrambled egg dishes) add to the possibilities.

After such substantial fare few people manage dessert, but for those who cannot resist a sweet finish to a meal, the magic

## MERLUZA IN MADRID

by John Wood



Luis Pereira has a warm smile and a warm welcome for visitors to Madrid's busy RESTAURANTE PEREIRA

touch persists with a home-made «Flan» - creme caramel - or a slice of «Tarta de Santiago». Apples come to the fore, either baked and served as «Manzana Asada», or made into a «Pudding de Manzana».

### EXCELLENT WINE

The house wine - as in almost every restaurant in Madrid - comes from nearby Valdepeñas, but an extra couple of hundred pesetas will give you a bottle of the excellent, different, Ribeiro wine from the heart of Galicia... and well worth it.

Sadly there is no coffee at the PEREIRA, but its lack is compensated by a light «digestivo» served on the house. There is no need to despair as a good coffee is easy

to find in Madrid at any one of those other 7,999 bars or restaurants.

RESTAURANTE PEREIRA  
C/ Cervantes, 16  
MADRID  
Tel: 429 39 34

From the Plaza de las Cortes, walk up the narrow C/San Agustin, near the Hotel Villa Real. The first on the right is C/ Cervantes, and the PEREIRA is on a corner, 30 metres along on the left.

OPEN: 1 - 4 pm and 9 - 12 pm.  
CLOSED: All day Sunday and Monday evenings.

PRICE GUIDE: Around 2,500 pesetas a head for a substantial three course meal with wine.

PARKING: Forget it! Leave your car at the hotel and take the bus, taxi or Metro, or walk.