



NEWSLETTER

Of The English Department of the International Institute Foundation in Spain

JUNE 1988

urants, where one can enjoy a good meal. Lack of fancy place settings to charge rock-bottom prices. They're not the places in which to impress ll your after.

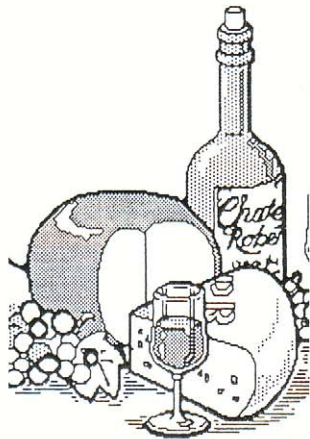
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ts opening. Its furniture consists in marble tables and little benches. On top of its zinc bar the water is unning and washing glasses. All these things bring us to the Madrid of a century ago, and they provide n incomparable frame in which to njoy this ambiance. But besides

with a good red wine and a special dessert you don't spend more than 1.500 pesetas.

A suggestion: If you want to go there during the weekend or you are with a large group, you'd better go early or make a reservation.

by Guillermo Robledo



Pereira

In the heart of Madrid, next to the Teatro Español, near the Plaza de las Cortes, on Quevedo street awaits Pereira. This unadorned casa de comidas offers its customers a taste of Galicia, where some of the most flavorful Spanish dishes are served.

From the outside, Pereira looks like a taberna. Inside, there is a little bar where you can wait for your table drinking a cup of red or white Ribeiro, a typical Galician wine.

The restaurant consists of one little dining room (about 8 tables) and another bigger (about 16 tables). The decoration almost doesn't exist, but Pereira has something rarely found in similar places: cleanliness – everything looks clean.

The menu isn't too ample, but this casa de comidas has a recipe for success: fresh ingredients, unadorned recipes and reasonable prices.

he ambiance there is the food! And good food is the ultimate aim it Viuda de Vacas, a restaurant ome consider to be an institution.

You can choose among no more han 12 or 13 dishes, but you'll ave no problem with the diversity: resh fish, good meat, fresh egetables in season, stuffed food ind more always taste omecooked.

The relationship between uality and price is one of the best ou can find in Madrid. Usually,

You could start with Galician broth, a classic version with turnip greens, white lima beans and potatoes, served in immaculate bowls. Then you have to make a difficult choice: fish or meat. If you choose fish, I recommend the hake Galician style, a delicious dish served with boiled potatoes and paprika sauce. A good veal chop with fried peppers will be an excellent choice, if you prefer meat.

For wine you could choose a white Do Pais, whose body suits Galician food well.

You could finish your meal with Santiago's cake, a Galician speciality made with eggs and almonds.

Pereira is a good Galician casa de comidas. But besides Galician dishes there's an excellent codillo (boiled pork) that's worth a try if you are very hungry.

A three-course dinner for two comes to 1.600 pesetas. And when the coffee is served, the owner treats you to a yellow liqueur called "Aguardiente de Hierbas," a sweet and digestive after-dinner drink made with herbs – a good way to end your dinner.

by Concha Serrano

Old Madrid

That yearning Madrid of the nearby past is the one I've gone through to discover those typical casa de comidas of our country.

I started my route through the narrow, undulating and stony streets of Laïna's district, the old inner part of the city.