

A Taoro Treat

By John

The terrace of the Restaurant Tinguaro at the Hotel Tigaiga is almost idyllic.

Today, just a light lunch is called for, and so we stroll to our favourite hotel in the north of Tenerife. In Parque Taoro high above the town of Puerto de la Cruz, it has immaculate award winning gardens and a terrace that simply cannot be bettered, both for its unsurpassed views, either inland to El Teide, or over the town and out towards the ocean.

We go there at least a couple of times a week to enjoy a very relaxing time. Tea or coffee on the terrace in the afternoon, accompanied by one of their gargantuan slices of cheese-cake, is a 'must'. Despite the hotel boasting four stars and many awards, it is not expensive. In those surroundings, lazing on that stunning terrace, €3.40 is not a lot to pay for morning coffee and tea accompanied by home-made biscuits.

The lunchtime snacks menu is laid before us with a flourish. We choose a mixed salad (€6) to share, for our starter. It is quite enough for two. Different leaves, rocket and oakleaf, are



dressed with a subtle dressing. Underneath are slices of avocado, tomato, sweet onion, diced peppers, hard-boiled egg, grated carrot... I could go on. Decent olive oil and sherry vinegar is placed beside us should we want a little more.

I have chosen their house beef-burger to follow. I wish that I had left more room for it. The burger is seasoned well and thankfully not overcooked, as so often elsewhere. The only let-down was the accompa-



nying chips, which were well below their usual standard; tepid, slightly greasy, and undercooked. Oh dear! I will forgive them just this once,



because, at the far end of the terrace a Spanish family communion party was just arriving, clad in all their glad rags, eager for their champagne and



canapés, before sitting down to a sumptuous meal which would, without doubt, take up the entire afternoon and part of the evening.

My wife took the smoked salmon on crunchy toast with home-made tartare sauce, the whole garnished with spring onions and capers (€4.50). It was a very generous portion. A glass of good wine to accompany the meal was €3.90.

At other tables nearby, people were having the vegetable soup with a hunk of bread (€4.50) or a nice plate of thick toast, a chunk of brie on top, and garnished with grilled vegetables (€4.40). There are fourteen items on the lunchtime snack menu with €8.00 being the most expensive, so providing

ample choice at prices more reasonable than one would expect at such a setting.

Relaxing in the sunshine, with a grandstand view of the party getting into full swing, we thought that we had done very well – as usual – on that Tigaiga terrace. Don't tell anyone else!

Hotel Tigaiga (Restaurant Tinguaro Bar Terraza)

Parque Taoro 28, 38400
Puerto de la Cruz,
Tenerife.
Tel: 922 383 500
Open: Daily
Loo score: 10/10 (in
hotel)

CAFÉ 5

Salad Days

By John

Looking for a light lunch in Los Cristianos? We stumbled on this little place a couple of visits ago and decided that it is well worth while telling you about.

Tucked away near the main church in the centre of town is a small cafeteria that opens early to catch those wanting breakfast and closes well after midnight by which time it has turned itself into a bar/lounge for a different clientele. The thing about this place is that it manages to be both friendly, spotlessly clean, and does a good salad. Nothing hot, nothing too fancy – unless you care to indulge in one or more of their scrumptious cakes – just good honest food of the type that we like at lunchtime. A



plate of olives with Serrano ham and cheese with tomatoes and toast, together with a Greek salad (lots of feta-style cheese, black olives, diced

cucumber, onion and tomato, all in a herby dressing) is just what the doctor ordered. And at €6.50 each we did not think that we were hard done by.

Service was smart and friendly, yet informal.

We could have chosen from a selection of sandwiches, croissants, baguettes and the

like (from €2.90), or pate with toast, but having seen the salads at a nearby table, opted



for those. Afterwards, we could have moved on to the speciality ice creams and coupes filled with cream, nuts and chocolate (€4.50 and €5.50) but

the risk of expanding waistlines forbade.

Tables indoors were left vacant on both of our visits in favour of the choice of seating outside, which manages to elongate under shady parasols along the pavement, most of which were taken, as witness to the popularity of the place.

This is not a place for the full lunch, but, if like us you enjoy a lighter repast in the heat of the day, then be sure to meander in their direction. We shall be sure to visit them again.

Café 5

Calle Pablo Abril 5,
Los Cristianos
Tenerife
Tel: 922 795 952
Open: 9am to 1am daily.
Loo Score: 7/10