RESTAURANT SAN DIEGO

See you on the corner



stairs which led to the restaurant proper. What a revelation! ferent lettuces with tomato, Nicely laid tables, good glassware, a picture window (being and lots besides were all hogged by a courting couple) and an open plan kitchen, all stainless steel, with a large Even our dear friend Peter, he

made a grand entrance. Difbeetroot, halves of avocado tossed in a honey dressing with a touch of balsamico.



A very nice English couple, newly moved to Tenerife, told me that they had enjoyed a very good lunch at a restaurant named San Diego, and that it was worthy of my penning a review. I took them at their word, and so three of us went there for dinner one Thursday evening.

Down a long, long road to the area below La Orotava known as El Rincon we drove, past fincas with their seemingly never ending banana plantations, and there was our target, right at the end T-junction, set in a surrounding sea of green. Is entered through the front door, this the greenest part of the north?We espied a private car park for the restaurant, but our driver chose instead to park at the side of the road in what may charitably be called the islands' largest pothole.

After extricating ourselves, we crossed over the road and



after having noted the extensive menu in three languages pinned up outside. That front door led to a bar area, deserted but for two taciturn locals, their chins deep in their Doradas. One grunted and nodded his head in the direction of a staircase which led upwards to the

next floor, revealing a large dining room, with no tables laid, nor lighting switched on. We cast around in the gloom, pondering if we had made some bizarre error, and the place was closed down.

But no! A smartly clad waiter hove on the scene and guided us up yet another flight of





tray of fresh fish on ice for us to choose from.

This is quite a smart place, much better than we had been expecting! Bread and alioli with an avocado dip got the proceedings going, with a jug of potent local red wine (€4.50 for half a litre), until their large special house salad

who professes not to like rabbit food, tucked into his share with gusto. There was more than enough for the three of us for the price of €6.50.

Main courses proved a bit of a problem for my good lady who is seriously allergic to peppers in all its forms. Could she have either this or that, please, but without the peppers? No, sorry, not possible. Well then, what is possible from this large and gleaming kitchen with at least 3 chefs that we could see? Our waiter, quite possibly the owner, came up with the original thought of - wait for it - a steak!

And so we ordered the aforesaid steak which turned out to be absolutely superb, accompanied by a helping of very hot chips and sliced aubergine topped with melted cheese (pronounced delicious). It hit the bill at €14.50 which I

thought was reasonable for the quality, size, and tenderness. Peter had the freshest of hake with chippings of pan fried garlic over the top (€13.50) and I enjoyed my dish of roasted marinated octopus, despite it sitting on a bed of cabbage and green peppers for €12.75. That octopus was very good, very tasty, and very filling. But cabbage?

Although various meats are offered, I reckon that, from the extensive list of different pescatorean delights on the chalk board, most visitors will go for the fish. The menu offers half a dozen dishes suitable for sharing, and 5 hearty soups (fish or vegetable) too. Meat eaters are covered by variations of chicken, rabbit, pork and beef steaks in various guises, cooked on the brazier.

Certainly we shall be going back soon, and so, to that kind English couple, another thank you for the introduction to San Diego, well made indeed.



San Diego Restaurante

El Rincon, La Orotava, Tel: 922 331 242 Open: Daily from 1200 to 2200 (Saturday & Sunday to 2300) Loo Score: 8/10



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