



RESTAURANT REVIEW

La Rambla

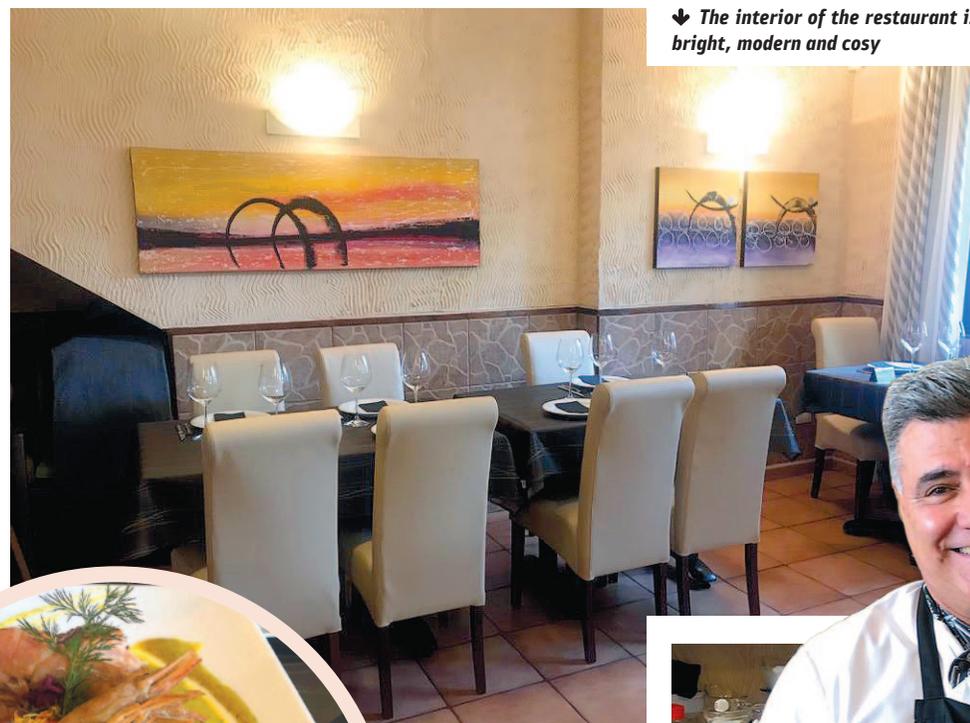
By Carlos Verdecia

La Rambla restaurant in the heart of Adeje, is sending out a loud message that there's a lot more to the town's food scene than its famous spicy chicken.

José Mesa, the robust, affable owner of this hidden culinary gem (just a few feet from the town hall) is largely responsible for establishing a happy balance between traditional Canarian dishes and global recipes.

A pots and pans journeyman, Mesa has thousands of gastronomic miles under his belt. From the Spanish Sahara where he was born, he has travelled through Lanzarote, Portugal, France and Finland, where he spent 13 years of his life before settling in Tenerife, and it's tastily obvious that all those influences are present in his cooking.

At La Rambla, ordering their homemade Smoked Salmon is a must. Mesa does not take any shortcuts. He brings the alder wood from Finland to create the authentic Nordic flavour. You can enjoy it as a hot salad, as an appetiser with king prawns or as a main entree with a seafood sauce. In all versions the salmon is prepared and smoked to perfection – very tasty with a delicate texture. You'll be hard pressed to find this delicacy anywhere else



↓ The interior of the restaurant is bright, modern and cosy



↓ The blue restaurant sign points the way to gourmet pleasure



↑ Cooked to perfection: the salmon harmonises perfectly with the shrimp

table. Salmorejo is a flavourful marinade made with herbs, wine, olive oil and Canarian peppers. This dish is served with the typical wrinkled potatoes, known to the locals as 'papas arrugadas'.

And if you are in the mood for lighter fare, you can choose between Iberian ham, different local cheeses, scrambled eggs with shrimp and smoked salmon, and a variety of salads.

on the island. Mesa also offers a superb Fillet of Duck with Mango Chutney and a succulent Smoked Pork Loin with a Red Wine Sauce.

If you prefer to go with traditional local recipes, don't hesitate to visit, as Mesa is quite an expert in Canarian cuisine. His spicy Garlic Chicken is as good as any in the area, and his Rabbit Salmorejo stew is delectable.

The restaurant faces Adeje's main street. You can dine inside where the tables and chairs are very comfortable, or outside on a cosy terrace amid a row of trendy restaurants. The service is friendly and the prices are very reasonable. A well balanced wine list is of course available.



↑ José Mesa, the friendly owner of the restaurant La Rambla



↑ Appetising scrambled eggs with warm smoked salmon and prawns

Mesa served us a combination of local dishes and international delicacies which showcased his culinary heritage in great detail and delighted our palates. We paired our food with a fine Ribera del Duero red wine. Sangría, Cavas and Ciders are also included in the drinks menu. All served at the correct temperature.

Because Mesa takes great pride in the quality and execution of his dishes you won't find an extensive menu. Every dish gets his complete and maximum attention and dedication, including the homemade desserts.

La Rambla is without question a unique restaurant in the south of Tenerife. Here you can enjoy the best of both worlds – a perfect harmony between European cuisine and Canarian recipes in an enviable atmosphere. ■

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