



RESTAURANT REVIEW

Nebula Restaurant and Cocktail Bar



The Nebula Restaurant & Cocktail Bar occupies a prominent corner position, near the bus stops

Situated on a prominent corner in the heart of Callao Salvaje the Nebula Restaurant and Cocktail Bar, owned and managed by Eduardo and Emma, has been open for around two and a half years, and has rapidly become popular for its high quality food and service.

The restaurant offers menus to suit different times of the day, all of which are updated on a regular basis, starting with a breakfast and brunch menu from 10am to 1pm. The full English breakfasts are very popular, but guests also have the opportunity to try some-

consisting of smaller portions of items which are included in the main menu.

The main menu which contains something for everyone, applies from 5pm when the restaurant takes on a more formal look as all the tables are adorned with crisp, white tablecloths. Since opening, Eduardo and Emma have tailored their menus to suit their clientele, and now they offer a good mix of very special and everyday meals. In the special category are Iberian Pork Secret, Suck-

to time, visits the restaurant and updates the staff. Also on the menu are plenty of starters, salads and fried dishes to choose from, Italian style pizzas and pastas for which they have a specialist chef, rice dishes, fresh fish, meat and poultry, a children's menu, plenty of vegetarian and vegan options as well as gluten-free pasta, some extremely tempting desserts, most of which are homemade, and to round off your meal in a different way, a selection of dessert cocktails -

a series of light but exquisite dishes for us to nibble, starting off with Tuna Tataki. He explained that the restaurant purchases huge, fresh tuna, and that similar to meat, the fish has to be butchered perfectly. Different parts of the fish are used for different dishes, and nothing is wasted. The part of the tuna used for Tuna Tataki is just behind the head, in the shoulder area, and is the most tender cut. Mildly flavoured with a touch of mandarin vinaigrette, it was exquisite and just melted in the mouth. Next we were served with Salmon Tartare with Avocado and toast. Made with fresh, lightly seasoned salmon, it was delicate, fresh and tangy, in a Japanese style, a true treat for the palate.

We followed with a Nebula Salad, a mixture of crisp and tasty leaves on a bed of avocado, topped with delicious grilled goat's cheese and continued with scampi and tartare sauce, really tender king prawns in a wonderful lightly seasoned tempura, and sea bream in tempura with allioli, a delicate white flaky fish, all providing a delightful experience for the eyes and the palate.

and soft drinks, but had we wanted to order wine, there is an ample selection of excellent Canarian and Spanish denomination of origin wines to choose from, in fact lovers of good wines will be spoiled for choice. Alternatively, soft drinks, beers etc. can simply be ordered from the bar.

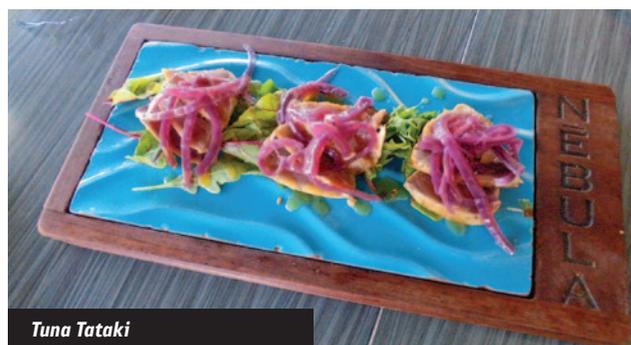
The food at this restaurant is gorgeous and the service excellent. Nebula has many members of staff, of various nationalities including English, and they make everyone feel welcome. They are all multilingual, carefully chosen, and it's clear that they make a great team. Quality and appearance are very important here, every dish is exquisitely presented and is a feast for the eyes. With all this, it's no wonder that residents and holidaymakers return time and time again. Even if you don't live in Callao Salvaje, it really is worth the journey to try this restaurant, relax and chill out. It was given its name for a reason: Nebula is the Latin word for a cloud, and a place where wondrous things are created, such as stars or planets - in this case, heavenly culinary creations. ■



The Nebula Salad



Scampi



Tuna Tataki



Sea bream



The Salmon Tartare



Gorgeous little profiteroles

Described as a modern European restaurant, it's bright and airy with a modern and stylish design, plenty of seating inside and outside on the terrace, so it's ideal for a cocktail, a meal, or both!

Eduardo is a world-champion cocktail barman who produces all classic and popular cocktails with passion, including alcohol free, all of them homemade using fresh fruit purées and syrups.

thing different, such as the Nebula Breakfast - poached eggs with avocado and tomatoes, American pancakes with a choice of four flavours, eggs Benedict or Royale, or croissants, but whatever you choose it will be more than well made and presented and will set you up for the day.

There are daily offers, and a special lunch menu from 1pm to 5pm, for only €9.95, which is a delicious three course meal

ling Lamb and Chateaubriand. Also on the menu is an outstanding paella, which is made to the traditional Valencian recipe, in fact a well respected paella chef from Valencia who comes to Tenerife from time

wonderful concoctions blended with ice cream.

Lucky IC staff visited on a hot and humid afternoon, and decided to sit outside on the terrace. We left the choice of food to Eduardo who recommended

For dessert, we shared profiteroles, and a very light and airy Greek yogurt foam with guava sauce, which was all ideal for a hot, summer afternoon. Other tempting items on the dessert menu are a delicious cheesecake and some very light chocolate brownies and cakes, making the choice difficult for those with a sweet tooth.

We accompanied our food on this occasion with water

Nebula Restaurant and Cocktail Bar

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10am - 12pm

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