

Tapalma, promoting the tapas culture

TAPALMA, A GROUNDBREAKING TAPAS COMPETITION, HAS ATTRACTED HUNDREDS OF PEOPLE OVER THE LAST FIVE YEARS. LOCALS CAN DEGUST A GREAT SELECTION OF TAPAS COMING FROM DIFFERENT REGIONS IN SPAIN, IN A SPIRITED COMPETITION BETWEEN 52 BARS AND RESTAURANTS SCATTERED INTO FOUR MAIN ROUTES.

CARLA ALBERTÍ DE LA ROSA WAS THERE. PHOTOS: WARWICK UPTON



To my mind, there's nothing more enjoyable than starting off a Friday night with a few tapas accompanied by some fine wine and first-class company. But if you've ever visited the mainland you'll probably notice the tapas culture in Mallorca has a lot of catching up to do. Although Palma still can't compete with cities like Salamanca or Granada, where tapas are a way of life, something is slowly changing the Mallorcan scene.

We started the Tapalma event with a tempting lamb kefta with yogurt, lime and mint at Picasso, in Santa Catalina. This route offered the greatest selection of bars and restaurants. The 19 venues, located fairly close to each other, filled the streets with people hopping from one bar to another. Everyone was making the most of five days in which nearly all tapas cost two euros and where you can find beer and wine for one euro.

From fusion cuisine to traditional pinchos from the Basque Country. Casa Vasca offered mouth-watering Iberian croquettes and peppers stuffed with beef that we enjoyed with a sharp cider full

of flavour. The meatballs at El Paraíso Perdido (The Lost Paradise) were no less enticing, neither was the ham, tomato and zucchini wrap at Sa Llimona. The warm atmosphere and excellent food pushed us to stopover at six different places, ignoring our stuffed bellies.

Since there were quite a few of us, our favorite picks were very different. For some it was the goat's cheese with capsicum and almonds at Veinti 3 or the succulent Mallorcan omelette at Sa Figa de Moro. For others the ambience and juicy chorizo at Casa Vasca were unbeatable. But it was the small stuffed calamari with rice polenta and pepper jam that captivated the judges, making Ummo the champ for the second consecutive year.

For those of you who take pleasure in tasting and tipling, love a great atmosphere and mingling with the crowd, don't miss the Tapalma experience next year.

Visit www.tapalma.es to find out more about the event.

TGIF!

If you missed the Tapalma festival but love the tapas culture, Fosh Food is set to brighten up the start of the weekend with its new tapas nights.

The gourmet food centre in central Palma hosts an early evening party with designer cocktails and drinks from 7pm till 9pm each Friday. Accompany-



ing the drinks will be a complimentary selection of tapas such as Thai style beef skewers, crispy spicy salmon tartar wontons,

fresh melon and coriander shots or lettuce wraps with surimi, sesame and fresh basil. After 9pm there is the opportunity to stay on and enjoy a three course menu for just €24. Fosh Food also offers, cookery courses, and chef demonstrations during the week. A menu del dia is available at lunch times for €15.

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