

RAMBLAS RAMBLINGS

Iberia Restaurant's Newsletter, August 2015

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RAVENOUS RAMBLINGS

Launching Iberia 3.0 in 2016

After 16 years in Menlo Park, Iberia will be moving to 740 El Camino Real in Belmont, conveniently located across from the Belmont Caltrain station. December 31, 2015, will be their last day in Menlo Park.

This will be Iberia 3.0, as their first location was in Portola Valley for 16 years. Scheduled to open in February 2016, the cozy new location will offer a relaxed and inviting atmosphere with Iberia's signature paella and tapas available for both lunch and dinner.

Cooking classes will continue in the new location. Check out iberiarestaurant.com to stay up to date on construction progress and information on events such as the Farewell Paella Beach Party and moving sales.

Quick and Easy Tapas

1. Grilled Mushrooms con Garlic
Sprinkle mushrooms with salt and EVOO, then grill outside or cook on the stovetop in a cast iron pan or griddle. Toss the mushrooms with fresh EVOO, and freshly chopped garlic and parsley.
2. Sardine Toast with Avocado
Mash one tin of sardines (optional to remove the edible bones, which are very soft and a rich source of calcium) with an avocado. Mound on thin sliced toasted bread, drizzle with EVOO, lemon juice and salt to taste. Garnish with lemon zest and chopped pimiento.
3. Mussels in White Wine (serves four)
Don't remove the mussel beards until you are ready to cook. Heat a pot, place three dozen mussels inside, sprinkle generously with ¼ cup dry white wine, cover and cook for 6-7 min. until the mussels open. Top with finely chopped shallots and parsley.

NEWS

Jose Luis Wins Paella Award

Jose Luis was honored with the 2015 Paella Master award for his *Paella de Mariscos* (seafood). This benefit for the Imagine Bus Project featured a distinguished panel of judges that included culinary dignitaries such as Chef Gary Danko.



POR QUE?

Pintxos- Petite yet Big in Flavor



Bar Bergara, San Sebastian (photo by Vivliu.com)

This summer, I ate my way through the Basque country in Spain, which has the highest concentration of Michelin-starred restaurants in the world. Eating small plates-style is my absolute favorite way to eat—from dim sum to tasting menus—and I create my own progressives, ordering a couple of appetizers at each restaurant. Here in the U.S., that behavior isn't encouraged, though at the bar and during off-peak hours, the restaurants don't seem to mind. In Basque, tapas are referred to as *pintxos*, and it's normal for people to bar hop, ordering even just one snack, then moving on.

As Jose Luis has said for years, tapas are supposed to be cheap. Pintxos cost 1 to 3 Euros each (about \$1.10 to \$3.30 USD). Also, as Jose Luis said about Seville, some bars are so crowded, it's three-persons deep to the front of the bar and people spill out onto the street.

On the way back to the States, I had a nice-sized wedge of a decent-tasting *tortilla* (Spanish omelette) with a hunk of baguette, served on the stylish black slate that they use in nice restaurants—for 2 Eu (\$2.20 USD)—AT THE AIRPORT!

Newsletter by Cynthia L., a professional food writer whose friendship with Jose Luis was cemented over paella at the beach and Iberia's cheese scones.