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Scott Adams shows you how to discover Spain's best gourmet experiences



Paco Roncero – Tasty Tapas and Gourmet Treats

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Here's a name to watch out for. Paco Roncero (www.pacoroncero.com) is one of Spain's top chefs and one who's breaking out of the mold and providing not only haute cuisine but also tasty tapas for the masses.

With no less than three restaurants in Madrid there are plenty of opportunities to sample his varied cuisine.

For an informal experience, head to one of the two branches of Estado Puro, but for 'blow your mind' fine dining, book a table at the

two-Michelin-starred, La Terraza del Casino.

Tapas, Spain's favourite food, are brought into the spotlight at the two Estado Puro restaurants (www.tapasenestadopuro.com). They share the same menu, but each location has its own special charm. There is always a buzz in the dining rooms as the hungry hoards tuck into a selection of the many tapas on offer. Favourites include tempura asparagus, Iberian ham, spicy patatas bravas, mini hamburgers and succulent sardines. There are excellent wines by the glass to make it all the more interesting.



The first is located in the NH Hotel Palacio de Tepa on Plaza del Angel, right next to Plaza Santa Ana. You'll know you're in Spain by the decor which includes hundreds of red flamenco dolls along the backlit bar. The terrace in the square is particularly inviting at night and perfect to sit alfresco with a G&T.

The second Estado Puro is just a short walk down Calle Huertas to Plaza Neptuno. It's located at street level of the NH Hotel. Once again the decor says it all. This time there are hundreds of Spanish peinetas covering the ceiling.



However, while the two Estado Puros are churning out the tapas, Paco Roncero has a trump card up his sleeve. His gourmet restaurant, La Terraza del Casino, (www.casinodemadrid.com) which isn't located in a casino at all, but a beautiful palace-style building, has earned him two Michelin stars. The menu reflects Chef Paco's modern side with some amazing molecular inspired dishes and small gourmet bites. This is the perfect place for a special occasion.