



A Menu as beautiful as Picasso's Muse

What a treat to be in Marbella enjoying a fusion of French ambiance and pure Mediterranean taste. If you have a weak spot for organic, locally-grown foods and haven't yet been to Boutique Hotel Paloma Blanca's fine restaurant named after Picasso's muse, Dora Maar, be sure to check this one out.

The freshly renovated adults-only hotel stands out for a number of reasons: it is within walking distance to the beachfront, its saltwater pool is right next to its chill-out area featuring comfy sofas and a good mix of music genres for great relaxing – in addition to offering free wifi and parking. You can enjoy a hand-crafted coconut cocktail – served in a real coconut. Everything here is genuine, starting with the friendly staff. Owner Sophia, our lovely waitress Camilla and chef-cook Maurice Curtin all made us feel warmly welcomed and their passion for providing great customer service came through in the way they met each guest's dietary wishes.

What we enjoyed the most, after the food: atmosphere, atmosphere and atmosphere! Dora Maar is the place to go if you're looking for a spot where all your senses come to life: smelling the freshly-cooked food, looking at Picasso's artworks and the bright, inviting interior design while listening to upbeat music hits from several decades and tasting a wide array of flavours. In short: We loved it.

Are you the smoked salmon type? Or is your heart set on steak – or what about chicken croquettes or slow-roast pork ribs? Vegans and vegetarians,



you will be happy to see "grilled watermelon, spiced almonds, and honey citrus-dressing" on the menu. Food-lovers need not worry, as there is something here for everyone! Our favourite? A tough question but it might be the fillet steak tartare starter with cured egg yolk, rosemary, anchovy puree and crostini.

THE STARTERS

We moved on from the feast of flavours offered by the steak tartare to a wide range of tapas selections that



includes beer-battered king prawns, red pepper, and chili jam. The last is a one-of-a-kind sauce, not too hot. The saffron aioli is original and absolutely beautiful; we had it with crispy fried squid, tomato and avocado bruschetta (a Mediterranean salad was the perfect finish). The avocado

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mousse was so soft and well-blended that it melted in our mouths. The last starter course definitely wins first prize for presentation: Thai red curry mussels with palm sugar, lime, coriander and spring onion. Fantastic!

SPECIALS

The first special of the night was a highlight: sesame seared tuna tataki crispy garlic salad with teriyaki, squid ink reduction – yes, that's right, full-on black ink – and wasabi mayonnaise. Sounds very exotic, looks really exotic, and tastes beautiful. A touch of citrus brought out the tuna's freshness.

A glass of rich Farmendosa from Argentina helped us enjoy the taste of the first special main course: ribeye steak with baba ganoush and couscous. Our favourite main dish, however, was seabass fillet, cooked to perfection and garnished with fennel, creamy mashed potatoes and a fresh tomato with capers salad. A dream of a seafood dish.

Despite very satisfying earlier courses, we remained curious about dessert. Our sweet dreams fell short of what we were actually served: popping candy on a superb sticky toffee sundae with fresh whipped cream on top and a mix of berries put a smile on all our faces. And then there was the walnut brownie with vanilla ice cream, mixed berries, and frozen raspberries – very colourful, a fine presentation.

Dora Maar exceeded all our expectations. If you have no plans for dinner tonight, book a table at this truly fine restaurant and taste the pleasure yourselves.

Paloma Blanca
boutique hotel

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