

SEVEN TO TRY Spanish restaurants in the UK

The UK is home to an abundance of Spanish cuisine — lauded as one of the finest in Europe. We round up seven of the best restaurants, all of which focus on top-quality ingredients and bear the 'Restaurants from Spain' certification. Words: Helen Warwick

1 CURADO BAR CARDIFF

When owners Paul Grimwood and Shumana Palit opened this success story, they took the essence of a tapas bar and added a liberal splash of Welsh hospitality. Curado Bar nails authentic Spanish food, uncovering some of the finest producers across Spain and bringing them to its tables. **Must-try:** Carrillada de cerdo con sidra — slow-braised Basque pig cheeks with Asturias cider glaze, coriander mojo and fresh pickled apples. curadobar.com

2 BRINDISA LONDON BRIDGE

Having started out by running a stall in Borough Market, Monika Linton's Brindisa Group has since spawned further offshoots in the capital. The emphasis has always been on traditional Spanish flair, plucking seafood from the nearby Wright Brothers and meat from Billfields. It all results in a serious tapas menu, such as vinegary boquerones, sizzling plates of garlicky prawns and lamb rump with salsa verde.

Must-try: Chorizo de Leon — a hunk of toast piled high with chorizo, piquillo peppers and rocket. brindisakitchens.com

3 TAPAS REVOLUTION BATH

Arrive for aperitivo hour to be granted goblets of G&T, cocktails and sangria, as well as tufts of greenery and walls strung with upside-down stools. But for all its playfulness, this space has earned its culinary stripes thanks to a staunch commitment to Spanish ingredients from chef Omar Allibhoy, an alumnus of El Bulli.

Must-try: Order the codillo con piquillos — succulent Iberian pork shank with salsa verde. tapasrevolution.com

4 CAMINO KING'S CROSS

Expect some of the finest classic tapas dishes in town and a lively atmosphere below its wooden ceiling and in its courtyard, which buzzes until late. The tucked-away Bar Pepito just a few yards away is a moodily lit space that plays on an Andalusian bodega, pouring sherry by the glass and serving boards of charcuterie.

Must-try: The Segovian-style sucking pig, for at least eight people. camino.uk.com

5 HISPANIA CITY OF LONDON

High-ceilinged with grand lighting and polished interiors, Hispania stretches over two floors entirely devoted to Spanish gastronomy, with a bar, shop and restaurant. Steering the kitchen is Marcos Morán, whose creative flair shines through in standout dishes such as rich and earthy beef cheeks and fresh red tuna steak with ratatouille.

Must-try: Carnivores will relish the Galician blond sirloin with new potatoes and roasted piquillo peppers. hispanialondon.com

6 IBÉRICA MARYLEBONE

The flagship restaurant of the Ibérica group was founded by restaurateur Marcos Fernández Pardo and chef Nacho Manzano. You'll find the usual suspects on the tapas menu, including Valencian-style paellas. But where the food really sings is in Ibérica's own take on Spanish kingpin dishes, from ribeye in a pool of asadillo sauce to zingy iceberg wraps of pork, prawn, pickled red onion and kimchi mayo.

Must-try: Pitu chicken rice — Asturian free-range cockerel with piquillo pepper and saffron. ibericarestaurants.com

7 BAR 44 BRISTOL

This is the third Bar 44 offshoot from brothers Owen and Tom Morgan, but it's no chain restaurant — each space has its own menu. Here, it's split into three categories: Preserved, such as charcuterie and baked cheese; Classic (sticky chorizo in cider; crispy hake with aioli); and Seasonal (whipped ricotta, overnight ox cheek).

Must-try: The Spanish-inspired Sunday roast: Hereford beef with horseradish aioli, chorizo Yorkshire puddings and jamon-fat roast potatoes. grupo44.co.uk

For more info on Spanish restaurants, visit foodswinesfromspain.com/rfs-certification

FWS Restaurants from Spain



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BELOW: Tapas Revolution in Bath; patatas bravas at Camino; confit artichoke at Bar 44, Bristol
LEFT: seafood rice at Tapas Revolution

