



21.00 **Eslava**

Outstanding tapas, slick service and competitive prices have ensured an enduring popularity for the family-run Eslava since it opened in 1985. There are just seven tables, but waiting or ordering at the bar if there is a long queue keeps most punters happy. The furnishings are simple – wooden shelves and tables – with chalkboards announcing the dishes of the day.

If available, try the caramelised pork ribs cooked in honey, *boquerones rellenos* (stuffed fried anchovies) or the *salmorejo* (a dense, creamy gazpacho) and, for dessert, Eslava's moreish orange tart. *Calle Eslava 3, T 954 906 568*