

AN EVENING OF TAPAS



When in Spain, eat as the Spanish do: Enjoy a moveable feast of small plates paired with glasses of wine. When it comes to tapas bars, those on Calle San Juan and Calle Laurel in Logroño are legendary. Most are little more than storefronts, so locals eat standing outdoors around upright wine barrels lining the street. • Most bars feature one bodega's wine in three different vintages: a young *tinto*, a lightly aged *crianza* and a *reserva*, which has spent more time in oak. These three words are all the Spanish you will need to know. Many places also serve some of the more prestigious bodegas' wines by the glass. Most glasses of wine cost \$1 to \$6, and tapas are \$1 to \$4. • The bars are generally open from noon to 4 p.m., and 7 p.m. to 2 a.m. During the prime hours of 10 p.m. to midnight, the streets are jammed with locals, which the adventurous will find exhilarating.

BAR ÁNGEL *Calle Laurel, 12* • A large griddle sizzling with mushrooms and shrimp can be seen right through the front window, causing pedestrian gridlock at tapas time.

BAR TENESSI *Calle San Juan, 15* • The *moros*, or deep-fried pig snouts, are not for the squeamish, but everyone will enjoy the *setas*, or garlicky grilled mushrooms. Customers queue four deep at the bar for these local specialties paired with the house wines.

IN VINO VERITAS *Corner of Calle San Juan and Travesía San Juan* • This small kitchen turns out some of the best *bocaditos*, or miniature sandwiches. A variety of Rioja reds and whites from Rueda are poured.

JUAN Y PÍNCHAME *Calle Laurel, 9* • The offering of stylish and innovative tapas changes daily, and more than a dozen wines are served by the glass.

EL REY DE JAMÓN *Calle Portales, 45* • Enjoy some of the mini jamón Serrano sandwiches that are piled high on the bar; your check will be tallied by the number of empty toothpicks on your plate.

LA TORTILLA MERE *Travesía San Juan, s/n* • This place serves some of the world's best *tortillas*, or potato omelets, either plain or with a spicy tomato salsa.

—Mike DeSimone and Jeff Jensen