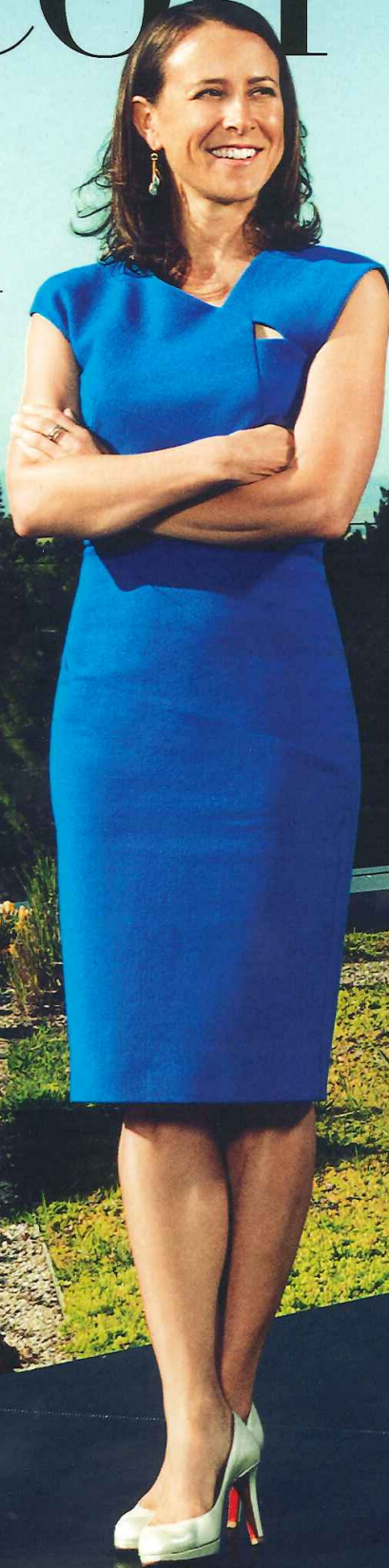


# Silicon Valley

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# F/O/O/D & D/R/I/N/K

**A FLAVORFUL FEAST** Perk up your palate with contemporary regional Mexican specialties at **Olla Cocina**, slated to open in May in San Jose's San Pedro Square. Executive Chef Adan Ornelas, most recently of the adjacent The Farmers Union, crafts a trio of tacos laced with housemade salsas with a choice of fillings such as duck carnitas or beer-batter fried fish (\$14); camote con mole, salt-crusted sweet potato blanketed in mole and served with a stack of housemade tortillas (\$12); and even a Mexican pasta, fideo seco, gussied up with tomato, chipotle, crema and avocado (\$15). End on a decadent note with a whole banana roasted in its peel, then split open and topped with caramel sauce, salted fried almonds and lime ice cream (\$8). A full bar offers 12 wines on tap as well as craft beers. The sprawling space, designed by longtime restaurateur Doug Washington, sets a playful mood with its church pulpit host stand, Día de los Muertos wallpaper and shoes dangling from wires stretched across the ceiling. 17 N. San Pedro St., San Jose, 408.606.7999, [ollacocina.com](http://ollacocina.com) —Carolyn Jung

**PERFECT PAIRING**  
Enjoy Olla's ceviche tradicional (\$14)—made with halibut, lime juice marinade, pico de gallo and avocado—with a margarita (\$12).

