

# The Picasso Experience

I told Michael, the owner of Picasso Restaurant, that we would be there for about an hour, a small courtesy to allow him to take a later booking for our table.

We duly arrived at our agreed time of 8.30, and three hours later we were saying our goodbyes.

Our one hour meal magically turned into a three hour evening.

There is so much to learn and savour about Fusion Cuisine that the time just flies by.

Having said that, Picasso is rather like the Variety Theatre, you can have a quick meal or stay for the whole show.



"Mr Picasso" Michael

As you will see, we saw the show and even stayed for the encores as well.

Quite a good analogy that, because, like The Music Hall Variety Shows, our evening was interesting, the food was amazing with plenty of laughs with a little bit of magic thrown in to keep you guessing.



The menu is in Spanish and translated into English, so I won't show off my newly acquired Eastern linguistic skills.

Our waiter Christian was always there to make suggestions and offer help and advice.

The dip starter came with warm country style farm bread and I think it was from here on that things ceased to be ordinary.

One dip was curry. Tasty rather than hot and the other was fresh Gazpacho, thick and creamy. Delicious and different.

Christian then served us with four "Cappuccinos" and asked if we had enjoyed our meal!

He was joking of course.

The creamy "coffee" was actually curry broth with a coconut milk topping. So different, so good.

And the taste?

My family are definitely mild curry whereas I go for medium hot. Michael worked his magic here, because it was deliciously flavoured and mild enough for them yet hot enough for me.



Thai Style Dips with Duck - Spicy King Prawns Meat Balls - Vegetable Samosas

And tasted through the coconut milk topping gave it a creamy rather than soup texture.

Next was a mixed platter served on a banana leaf with roast oranges as a garnish.

There was Eastern Style Duck, Albondigas or meatballs, samosas and thick spicy king prawns.

Pick and mix style, choose your own combination with a spicy sweet and sour dip to add that little extra.

We cleared the plate, leaving the oranges and banana leaf.

Wrong said Christian. At his suggestion we ate the roast orange too, juicy, fruity with a hint of spices.

After that lot, we were beginning to think the show was over, but we still had act two to go. Next came the Japanese platter.

Sushi with boiled rice and sushi wrapped in tuna, Carpaccio of tuna or salmon and Tataki of Tuna with delicious California Roll.

A complementary variety of flavours with a garnish of fresh horseradish to add that little



Mix Your Own Sushi Plate



Great Service & Free Sushi Lessons!

extra bite.

By now we knew we had eaten a good meal. "Full fit to bursting" as they say in England.

I'm not sure if Michael has a great sense of humour or sado masochistic tendencies, but he then suggested we try the meat course too!

Yet another platter appeared, this time filled with sweet and sour plump juicy chicken and bean sprouts. There were slivers of beef, full of flavour and melt in your mouth. And King prawns with spicy noodles.

Each was special in its own way and, served together, produced a unique taste experience.

My notebook, by this time, is showing things like "Gastronomic experience", "Voyage of discovery and, as Juanjo so aptly put it, "Fullest I've ever been".



Thai Selection Beef, Chicken or Prawn each with Different Noodles

As we sat back and savoured that feeling of inner satisfaction, knowing that you could not eat another thing, Michael produced the ultimate irresistible temptation.

A serving dish piled high with fruits from the east and the west. Dishes of ice cream and pieces of cake.

And served with a giant bowl of hot creamy chocolate dip on a warmer.

Michael and his team make the meal fun and interesting, a great evening with the finest food.

Santa Catalina is my favourite place, the market, the people and the restaurants., reminiscent of Notting Hill in its early days. Young, vibrant, exciting, yet still traditional. By the way I learned something else.

After a fine meal on a cold winter's night, don't loosen your trouser belt.

It's amazing where the wind reaches!



Fresh Fruit with Cake and Ice Cream Served With Hot Chocolate Sauce.

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