

Comida Deliciosa

Sample the authentic Spanish offerings at Las Flores

Words **Michelle Angela Orosa Carag**
Photography **John Daryl Ocampo** of **Studio 100**

IMAGINE DRINKING IN THE EXOTIC CHARM OF THE BEAUTIFUL COUNTRY OF SPAIN—COMPLETE WITH FABULOUS MOORISH ARCHITECTURE IN EVERY TURN, FLAMENCO DANCERS, HORSE-AND-CARRIAGE TOURS AND FLOWER-FILLED STREETS. That is the kind of soulful and romantic ambiance that you will get when you dine in Las Flores.

Inspired by the country of passion, Las Flores is the brainchild of three Spanish nationals and childhood friends Uri Singla, Dani Aliaga and Sergi Rostoll. Dani and Sergi, who founded Barcino—a wine and tapas bar—sold their shares to partner up with Uri to put up this new restaurant that offers modern Spanish cuisine with Mediterranean and Catalan influences.

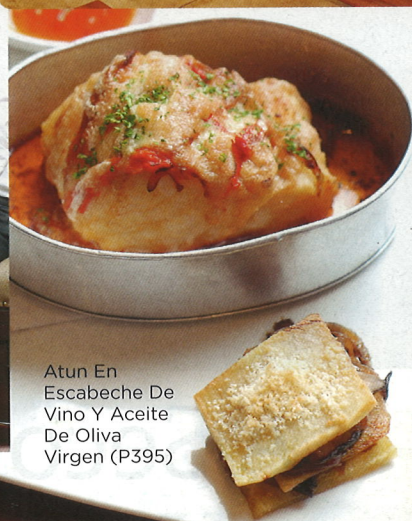


The interiors take after a modern Spanish setup with a touch of industrial and German influence

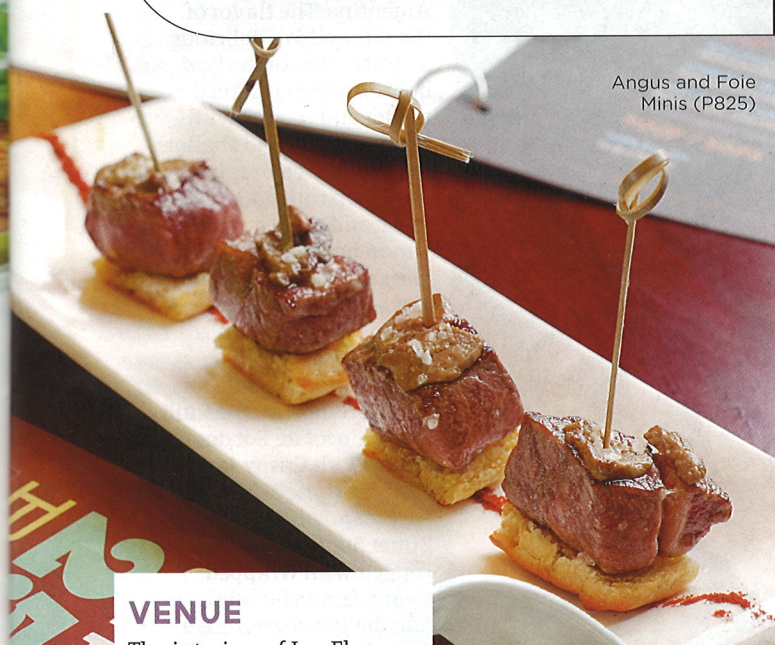


"WE WANT PEOPLE TO GET THE LAS FLORES FEELING AND BE HAPPY" —URI

L-R: Dani Aliaga and Uri Singla



Atun En Escabeche De Vino Y Aceite De Oliva Virgen (P395)



Angus and Foie Minis (P825)

MENU

Included in Las Flores' roster of delicious offerings is the Angus and Foie Minis (P825). An indulgent appetizer, the dish is composed of skewered Australian Angus Beef cubes. Each cube is topped with foie gras, caramelized apples and a dash of rock salt. The menu also features unique fish dishes, starting with the Atun En Escabeche De Vino Y Aceite De Oliva Virgen (P395). Resembling our very own *adobo*, this dish consists of tuna marinated in *escabeche* sauce infused with white wine. Meanwhile the Bacalla a la Llauna (P895), which is very famous in Europe, is cod fish served in a jar and paired with potatoes on the side. A traditional Catalan dish, it surely boasts a strong flavor that will tickle the taste buds.

Another must-try is the zesty Capresse Salad (P375), comprised of tomato confit (slow-roasted tomatoes)

accompanied by mozzarella cheese, black olives, pesto and salsa. This salad is an off the menu item that can be enjoyed only upon request.

Of course, a Spanish meal is not complete without ordering tortilla. That is why guests should not miss the Tortilla de Trampo (P250), which Uri proudly dubs as "the Catalan way of making tortilla." The dish is composed of a Spanish chorizo omelette that comes with an excellent alioli sauce. ▲

LAS FLORES IS LOCATED AT G/F ONE MCKINLEY PLACE, 25TH ST., BONIFACIO GLOBAL CITY, TAGUIG CITY; PHONE (2)552 2815; OPEN MON-SUN 11AM-2PM AND 6PM-2AM

VENUE

The interiors of Las Flores live up to the restaurant's name which means "flowers" in Spanish. While framed photos of different flowers adorn the wall, ornate patterns add character to the upholstery of the mismatched dining chairs. Injecting a romantic feel are the low-hanging pendant lamps that emit soft glowing orange lights.



Capresse Salad (P375)



Bacalla a la Llauna (P895)