



In a way it seems strange to write about the 'etiquette' of tapas. The nature of tapas should mean that manners and protocol are forgotten in a flurry of sharing, finger-using and general 'digging in'. This is the essence of what tapas are all about.

If you are feeling overwhelmed by what to order it is often a good idea to place yourself in the hands of your trusty waiter or waitress. Simply tell them any likes and dislikes and anything that you are particularly in the mood for (e.g. shellfish or local meats). Then leave it up to them to make the order on your behalf. They will know what the house specialities are.

This can often be where the best tapas experiences come from.

If you want to dig in yourself, we recommend two dishes per person and then some bread or potatoes to share.

Our tapas is cooked fresh per table and will come out at different times, if you wanted starters and mains let us know and we can tell the kitchen accordingly.

Relax and enjoy your food and simply request "la cuenta" (the bill) when you're finished and ready to leave.

Paella

A paella is a flat pan of large diameter made of thin metal. Traditionally it is placed above a charcoal fire but doing it on gas is acceptable these days.

The traditional way to make paella is to make a bouillon of fish and boil that for a while and then remove all the solid bits of the fish. That is the water you then use to do the rice. This is how the rice gets the fishy taste. The yellow colouring comes from saffron. Seafood and meat are added to taste. Typical meats are chicken and rabbit, Typical seafood are sliced octopus, mussels and prawns. Due to the time needed to cook it, many restaurants require you to pre-order as in a day in advance, at Rico Sabor we don't so please expect to wait up to 45 minutes for your paella.

Grab a bottle of wine or a few tapas, sit back and relax.
Good food is worth waiting for!