

MACARENA TAPAS - A HIDDEN GEM IN FOX VALLEY FOR SPANISH FOOD

— Sandy Conrad
sconrad@fvshopper.com

Dining at Macarena Tapas is, according to devoted fans, a new experience each visit! Located at 618 S Route 59 in Naperville (across the street from the mall—630/420-8995), it features a continually evolving menu of small plates.

The intimate, stylish romantic atmosphere coupled with top notch service and fabulous food, make it a place you should try if you have never done so.

The restaurant offers the flavors and styles of Spanish cuisine created by owner and chef John Borrás. The eatery serves both traditional and innovative dishes. Specially recommended are the peach margaritas, empanadas, mini crab cakes, grilled octopus and a great selection of beverages. The wait staff is extremely helpful for those who are not familiar with the menu; they are more than happy to assist guests in choosing the right selection.

Plan to go on Tuesdays when all 35 tapas are \$5 each. On Thirsty Thursdays, receive half off signature cocktails, 9 different Sangrias, 5 different Mojitos and 4 different Margaritas. Guests who work in the restaurant industry can show a paystub and receive 25% off their food bill (not valid on Friday and Saturday).

The menu includes six cold tapas: Mozzarella, artichokes and sun dried tomato topped with crunchy onions; Garlic potato salad; Smoked salmon served with pita chips; Hummus served with pita bread; Marinated olives; Salad with spinach, avocado, pear, peaches, dried cranberries, walnuts and blue cheese with mixed berry vinaigrette; and a Combo plate with Spanish cured meats, cheese and olives.



Hot Tapas feature Spanish potato and onion omelet; Garlic mushrooms; Goat cheese on toasted bread; a Trio of Beef Tenderloin skewers served with grilled peppers and onions; Classic Spanish Chicken fritters; Grilled asparagus; Spicy potatoes in hot sweet tomato sauce topped with cheese; Mussels in spicy tomato sauce; Classic Spanish beef meatballs; Chipotle Shrimp served with homemade tartar sauce; Sautéed Garlic Shrimp; Pork Tenderloin medallions wrapped in bacon topped with sauce and almonds;



Scallops wrapped in bacon over avocado sauce topped with roasted coconut and chipotle aioli; Breaded fried calamari served with marinara sauce; Crab Cakes with spicy Asian coleslaw; Tenderloin Steak served on bread slices; Goat Cheese Fritters; Grilled Octopus; Macaroni with blue cheese; Battered Cod; Tilapia with spinach, shrimp and artichoke sauce; Trio of Chicken Skewers with sauces; Dates wrapped in bacon drizzled with honey; Fried Plantains topped with artisan cheese; Diced grilled Beef Tenderloin Steak taco with toppings; and Spanish Chorizo sautéed with caramelized onions.

Paellas, priced per serving, feature Seafood and Vegetables (allow 45 minutes for preparation).

Desserts include sweet classic vanilla egg custard, chocolate ganache fritters, soft cream custard topped with “torched sugar”, caramelized Bananas with mixed nuts, raisins, chocolate and vanilla ice cream, vanilla ice cream and Churros served with chocolate sauce.

A lunch special, served Tuesday through Friday 11:30 AM to 2 PM, features Best Tapas starting at \$4 each. A featured item to add to any meal is Potato Chips with blue cheese.

Twenty different beverages include complimentary refills on coffee, unflavored Iced Tea and Lemonades and Soda (Coke, Diet Coke, & Sprite).

