

# BRUJERIA

## A BEWITCHING PLACE TO EAT!

*By Anne Dix*

RESTAURANTE BRUJERIA - what an odd name, I thought, as I drove into the very ample car park. On asking the owners - Johan who is Dutch and Janet who is English - the meaning of the name, they explained that in Spanish «brujeria» means witchcraft. Having sampled their menu I can see why, as it's pure magic for those who, like me, love Indian food.

The restaurant itself was a ruin when they bought it some four years ago, they told me, but with a lot of work and imagination they have converted this old village house into a wonderfully atmospheric eating place. What a joy it was to dine in such pleasurable surroundings! Soaking up the atmosphere, we took our table which was by the side of a huge log fire - much appreciated as we were having a particularly chilly spell of weather at the time.

We had already been told by friends that it would be a different experience in eating out, and it certainly was. Johan and Janet specialise in the «Indian Thali», a

banquet as originally served in India to Majarajahs and the like and I couldn't help comparing it to the better-known Indonesian Rice Table.

First comes the starter, Tisrya Dum Masala (Mussels in a wonderful spicy sauce) accompanied by Puppadums, Parathas and Vegetable Samosas. Then the Thali for which they are fast becoming famous. The Thali is a stainless steel plate from which one eats and placed upon it are six Katoris which hold the sauces. They are all authentic recipes from various parts of India: a wonderfully mild Chicken and Coriander, a hotter Pork dish, Prawns in a Coconut & Chilli Sauce and «Saag» which is a Spinach-based dish with a superb blend of ten different herbs and spices. Then there is «Dhal» - lentils to die for and a unique blend of peppers, tomatoes, bananas and cashew nuts with chillies. Covering the table itself were dishes of Tandoori Chicken, Seetch Kebabs, Rice Biriani, White Rice, Bombay Potatoes (very spicy and yummy) and cold accompaniments of home made Mango Chutney, chopped onions, chopped pineapple, Banana Raita and toasted coconut. What a feast! And as Janet explained afterwards, all ingredients are fresh.

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Spices are freshly ground for each individual dish and the herbs, including the coriander, are grown by themselves in their own garden.

There is a comprehensive wine list and their house wine is a young Rioja, «Carta de Plata», but we decided to splash out on a more full-bodied Rioja, «Conde de Valdemar». I can honestly say that I have seldom felt more comfortable. The food, the wine, the warmth and the gentle hum of conversation from other equally delighted customers all contributed to making it a most satisfying evening.

Once the table was cleared of the many dishes, Johan asked us if we would like to take dessert. I declined but my husband, although extremely full, decided to try the Hot Raspberries and Vanilla Ice-cream which he pronounced delicious and just the thing to finish off such a meal. We both had coffee which were served with After Eight Mints and then asked for the bill. It came to a little over 6000 pesetas - not cheap but, we both agreed, good value for money. In all a memorable experience which we hope to repeat in the not-too-distant future and, weather permitting, we'll be able to take our meal on the sunny terrace.

RESTAURANT BRUJERIA is situated in the village of Pamis. From Ondara and the N332 take the Benidoleig-Orba road, then take the first left into the village. You will find the

entrance and car park at the rear of the restaurant. Reservations are advisable, as they only cater

for 32 people in order to keep the standard as high as possible. Vegetarians are welcome with prior notice as Janet likes to prepare something special.