

BY RACHEL PRESTON | PHOTOS BY DOUGLAS MERRIAM



Flickering candles give breath to the dancing figures painted in each room of El Farol restaurant. The scent of fresh herbs and roasting meats fills the air as diners settle in for a leisurely meal in the European tradition, in which time is savored, conversation is lively, and dinner is unveiled gradually. Guests pack the historic wooden bar, which has hosted lively conversation since 1835, eagerly awaiting the evening's entertainment.

Owner David Salazar was the first to bring tapas to New Mexico, turning El Farol, rated Best of Santa Fe multiple times, into a top spot for authentic Spanish cuisine and excellent wines. Head chef Genovevo Rivera has been with Salazar for more than 18 years, perfecting a menu of gutsy delicacies rich in smoked paprika, saffron, chipotle chilies, piquillo peppers, capers, and caperberries. Diners rave about Rivera's paella of saffron rice with scallops, shrimp, mussels, clams, chorizo, and chicken and his parrillada mixta of grilled lamb, chorizo, and shrimp with roasted potatoes and chimichurri sauce. On Saturday nights, the restaurant comes alive with a highly charged performance of flamenco music and dance by veteran performers. Thanks to its authentic cuisine, exciting entertainment, and convivial European atmosphere, El Farol has been a Canyon Road institution for 25 years.

El Farol 808 Canyon Road, Santa Fe, N.M.
505-983-9912/elfarolsf.com

