

BY RACHEL PRESTON | PHOTOS BY DOUGLAS MERRIAM

t's no wonder that El Farol is known as "one of the best bars on Earth," according to The New York Times. Step past the 175-year-old wooden bar on a Saturday night, and you are sure to hear applause, L clapping, and the rhythmic steps of live flamenco dancing. Staged in a private room in the Spanish tradition, the highly charged Flamenco Dinner Show sets the tone for the whole restaurant: leisurely, convivial dining in the European tradition. Flickering candles give breath to dancing figures painted across the walls, while the scent of fresh herbs and roasting meats fills the air. Owner David Salazar was the first to introduce tapas to New Mexico, turning El Farol into the first destination for authentic Spanish cuisine and excellent wines. Head chef Genovevo Rivera has spent nearly two decades perfecting a menu of gutsy delicacies rich in smoked paprika, saffron, chipotle chilies, piquillo peppers, capers, and caper berries. Diners savor his paella of saffron rice with scallops, shrimp, mussels, clams, chorizo, and chicken, or the parrillada mixta of grilled lamb, chorizo, and shrimp with roasted potatoes and chimichurri sauce. For an evening of lively entertainment and leisurely fine dining, or just tapas sampled with a glass of wine on the patio, El Farol has been a Canyon Road favorite for 25 years, winning local honors multiple times as being among the Best of Santa Fe.

El Farol

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

