

THE  TIMES

LUXXX

Vintage glamour

Retro shades
Hollywood hair
Summer style



Here's looking at you



ALFRESCO DINING

Socarrat rice with king prawns at Quadrat in the garden of Palma's newly renovated Sant Francesc hotel

coast. In the past five years, however, it has come alive with Spanish and European weekenders seeking the authentic taste of Spain among the shady streets that radiate from the 13th-century cathedral that's among the finest in the country.

Marc Fosh, the owner of an eponymous Michelin-starred restaurant, says: "When I opened ten years ago there were tapas bars, but not much else. The change has been massive. People have realised what a great story we have to tell. We have fantastic ingredients on our doorstep from the sea and the mountains."

He talks of Majorcan sea salt, olive oil from up the road in Pollença, salted almonds from the village of Santa Maria, the famous Soller prawns and the local wines that make up a third of his list.

Palma is like Barcelona 30 years ago, he says, a laid-back city that feels on the cusp of greater things, and Majorcan chefs are rushing to open their own restaurants, serving updated versions of the food that they grew up with. "Traditional Majorcan cuisine is very rustic, so we adapt it," he says. Take *lubina a la mallorquina*, for example, a dish of sea bass roasted with sultanas and tomatoes. "It's delicious, but the fish is always overcooked. So we separate the elements, cook them separately then bring them back together."

Adrián Quetglas, who trained under Fosh, now has Palma's second Michelin-starred restaurant, Restaurant Adrián Quetglas. (Is it compulsory to name restaurants after yourself on the island?) Dinner there may begin with a deconstructed tortilla and move on to butterfish with almonds, mushrooms and snails before finishing with local cherries with smoked-cheese ice cream and honey.

Around the corner at Aromata, another Fosh protégé, Andreu Genestra – who also owns a Michelin-starred restaurant called, you guessed it, Restaurant Andreu Genestra – cooks what he calls the "essence of Majorca". To finish, he has an upmarket twist on *ensaimadas*, a traditional coiled pastry that you'll find in every bakery.

With all that food, you'll need somewhere to sleep it off. The smart money stays at Sant Francesc, a renovated mansion in Palma's gastronomic heart, with a rooftop pool and views of the cathedral. "Five years ago, no one would have thought about visiting Palma," says the manager, Miguel Feliz. "But now guests will stay for two or three nights before going on to a beach resort." Sant Francesc's restaurant, Quadrat, is no slouch in showcasing Majorcan food, but Feliz is too proud a citizen to try to keep guests inhouse. He dispatches them to Forn de Sant Joan for patatas bravas, Patron Lunares for sparkling-fresh fish dishes or Tast Club for tapas. With so much eating to be done, it's a wonder that anyone finds the time to make it to the beach.

Michelin-starred Majorca

Palma, once a city to skirt around, is now the best place to sample a taste of authentic Spain. By Tony Turnbull

EVER SINCE FERRAN Adrià put Spain on the epicurean itinerary with his alchemy at El Bulli – all olives that weren't olives and parmesan that was frozen air – it has been received wisdom that the best Spanish cooking is to be found in the north of that country. El Bulli is no more, of course, but there's no shortage of restaurants in Catalonia and the Basque country with a shared DNA. If your idea of the perfect meal entails foams, gels and edible rocks, there's still no finer place to eat.

Fashions have moved on, however, and these days savvy diners want chefs to focus on bringing the best produce to the table with a minimum of intervention. (The culinary equivalent of that medical-school maxim "First, do no harm".) The place that epitomises this no-nonsense approach most in Spain now is not where you might expect.

Palma in Majorca was always known as the dull, dusty city that you skirted around on your way to boutique hotel heaven on the island's north