

RESTAURANT REVIEW – “Casa Ibero” Fusion, CAPILEIRA, ALPUJARRAS



Montse Ibero defines her restaurant perfectly: “A special atmosphere where love and friendship share the atmosphere with extraordinary Arab-Andalus food and our wonderful vegetarian dishes.”

Returning from her travels in Germany and India, Montse took over her family’s well-established restaurant high in the Alpujarras and transformed both menu and ambience. Ibero Fusion offers

healthy yet exotic dishes with subtle Asian/North African/eastern European influences, a blend as unexpected as it is welcome in this mainly traditional region.

Vegetarian starters include m’tabal (a puree of aubergines topped with yoghurt and almonds) borstch (chilled beetroot soup) and tarator (chilled cucumber, cream and yoghurt soup from Bulgaria). Outstanding main courses included Dal Indio, a basmati-rice pilaf with vegetables, popadums and a lentil cream dressing, and a chargrilled vegetable curry studded with figs. Spicing is authentic and flavours are bold.

It’s all served in a charming village house over 100 years old, with local art displayed on the warmly painted walls and soothing world music in the air. A cosy bar/bookshop/ethnic bazaar on the ground floor and the handsome restaurant upstairs together seat 40 diners.

Main courses range from 7-10 euros. Booking advisable, especially in high season. Call Montse at: 958 763 413/763 256.

Email: indialovemor@hotmail.com

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