

Lua

You'll be glad you chose Lua for lunch! On the slopes of Santa Catalina, just below the steps to the oratory and museum, this restaurant has excellent views over the port from the upstairs dining room or the rooftop terrace. There are starter courses, soups, fish, meat and vegetable dishes — and Maties, the chef, makes wonderful desserts!



Maties, the chef at Lua and (left) dining room with views over the port

LUA

C/ Santa Catalina N° 1
07108 Port Sóller (971 634745
(in process of opening a web
page)
daily ex Mon, lunch and dinner €-
€€

specialities include **house salad** (see recipe on page 29), **fresh fish** (delivered daily at noon and always served with oven-roast potatoes), **biscuit glacé** (their own recipe; see page 29)



El Guía

Next to Sóller railway station (with your back to the station, go left at bottom of the station steps) you'll find El Guía, locally called 'Ca's Pentinadó'. It was founded in 1880 as a 'classic restaurant and petit hotel' and is still run by the same family. You may want to stay overnight — but there are only 18 rooms, so it's a good idea to book ahead.

This 'olde worlde'-style building is worth visiting even if you don't stop to eat; you'll love the pretty little outdoor patio with its stone well in the centre. And the entrance has not changed — antique furniture and well-worn leather chairs are reminiscent of the atmosphere of a small 19th-century hotel.

Bernardino has been a waiter here for over 42 years, and the present owner is over 90 years old! If fresh produce cannot be obtained daily from the local market, they will not prepare certain dishes.



Courtyard and dining room at El Guía, a lovely place to spend the night

EL GUIA

C/ Castanyer N° 2, 07100 Sóller
(971 630227/fax 971 632634
daily lunch and dinner (closed Mon
in winter) €€-€€€

specialities include home-made vegetable **soup**, **squids** in garlic, stuffed **artichokes** and fresh **mandarine sorbet**

restaurants

eat