

# Spanish style: it's all about the small things

## SPANISH FLAVOURS

WORDS: WENDY HALL

ONE thing is assured for Melissa Telecican this year – it'll be a busy one.

Melissa's Spanish tasteria, Pintxo (pronounced *pin-cho*), opened in New Farm last May and is sailing along well enough now for her to return to her other love, teaching.

So 2010 will see her running a prep class at a Brisbane primary school by day, book-keeping by night and no doubt devoting some weekend hours to her beloved tasteria.

"I love teaching but I love Pintxo too. They are equal passions and I am not prepared to give either up," she said.

Melissa and her husband, Laurentio, fell in love with Spanish cuisine during their honeymoon in 2007.

"We went into the backstreets and discovered all these little tapas bars," she said.

Back in Australia they visited Spanish restaurants in Sydney and Melbourne and decided to open their own tasteria in Brisbane based on the classic Spanish concept of allowing the diner to choose as many or as few small dishes as they wish.

Pintxo boasts indoor and outdoor dining and a long custom-made timber table with a train diners can casually pick tapas from.

Rachael Hinds, formerly at The London Club, is the new restaurant manager. Head chef is Jody Whelan, formerly of Vida Restaurant at Paddington.



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**PINTXO PAIR:** Rachel Hinds and Jody Whelan.



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**SUMMER TREAT:** A glass of house-made sangria.

Tapas include such stars as skewers of manchego cheese, quince and jamon serrano (\$4), handmade empanadas with beef and lamb or spinach and bechamel (\$6) and fried green olives stuffed with almonds and red peppers (\$5.50).

From the menu, seafood standouts are ceviche de scallop – scallops marinated in lemon, onion, coriander and chilli (\$15) and marinated prawns wrapped in pancetta with romesco sauce (\$15). There are also share plates and set menus to choose from, and house-made (according to an old authentic recipe) red and white sangria.

On February 18, Pintxo will host a wine night featuring Spanish wines but be quick – there are just 24 places on offer.

■ **Pintxo is open Tuesday to Sunday from 5.30pm and in mid-February will begin opening for lunch Friday to Sunday. Phone 3333 2231.**