

PARK STREET CAFÉ

See Cafés
ZELAYA RESTAURANT & WINE BAR

839 Lincoln St. 349-9181.
 Set in a historic home with a charming courtyard, Zelaya features western Mediterranean cuisine using seasonal, local organic ingredients. Local fish, lamb and beef. Vegetarian options and daily specials. Extensive wine menu. Reservations recommended. Some OG/LG. Wheelchair accessible. Winter hours: 5:30-9:30 pm W, Th & Su, 5:30-10:30 pm F & Sa. V/MC. \$\$\$-\$\$.

Mexican

BURRITO AMIGOS

1295 Hwy. 99 N. 461-8880.
 2445 Hilyard. 868-1528.
 Drive-Thru: 42nd & Main, Spfd. 746-7279.
 1333 W. 6th Ave. 338-9190.
 1600-2 Coburg Rd. 868-0908
 Serving breakfast, lunch, dinner:
 Breakfast burritos, specializing in burri-

tos (meat or vegetarian), tacos, taco salad, chili verde, tostadas, quesadillas, many vegetarian items. Speedy service. Take-out. Wheelchair accessible at Hilyard location. 6:30 am-9 pm M-Sa, 8:30 am-8 pm Su. MC/V/AE/D. \$.

★ Best Burrito, Second Place
 ★ Best Cheap Eats, Second Place

BURRITO BOY TAQUERIA

943 River Rd. 689-7970.
 30 W. 10th Ave. 344-5856.
 510 E. Broadway. 344-8070.
 2511 W. 11th Ave. 338-4219.
 Serving breakfast, lunch, dinner:
 Breakfast burritos, burritos, tacos, carne asada, carnitas, chile verde lengua, vegetarian entrees, Mexican waters. Take-out. LG. River Road: 7 am-9 pm, daily. 10th Ave: 7 am-5 pm daily. Broadway: 7 am-11 pm daily. 11th Ave: 7 am-10 pm daily. No checks. \$.

★ Best Burrito
 ★ Best Cheap Eats

CHAPALA MEXICAN RESTAURANT

68 W. 29th St. 683-5458.
 Oakway Center. 424-6113.

Serving lunch, dinner: Fajitas and Mexican favorites, full vegetarian menu, salads. Wine, beer, full bar. Reservations for 6+. Live music Th and Sa at 29th St. Take-out. 29th: 11 am-10 pm Sa-Th, 11 am-11 pm F. Oakway, 11 am-10 pm M-Th, 11 am-10:30 F & Sa, 11 am-10 pm Su. MC/V. \$-\$\$.

★ Best Mexican, Third Place

CILANTRO

5th St. Market Food Court. 687-0579.
 Fresh, made-to-order Mexican food. Your choice of quality marinated meats and vegetables. Create your own giant burrito, taco or fresh salad, made right in front of you. Add to your creation one of our fresh salsas and guacamole made daily. 11 am-7 pm M-Sa, 11 am-6 pm Su. No cards. \$.

DON JUAN'S FAMILY MEXICAN RESTAURANT

2650 River Rd. 689-5821. Fax 461-2757.
 Serving lunch, dinner: Guadalajara-style cooking, chicken carnitas, chile Colorado and verde, vegetarian entrees. Wine, beer, full bar. Banquet facilities. Take-out. LG. Wheelchair

accessible. 11 am-10 pm M-Th, 11 am-10:30 pm F-Sa. MC/V/DC/AE. \$-\$\$.

DOS AGUILAS TAQUERIA

520 Adams St. 684-4404.
 Serving lunch and dinner, take-out, daily specials. 10 am-6 pm daily. Some cards. \$-\$\$.

EL CHARRO

495 Harlow Rd. 726-2110.
 Serving chicken fajitas, chile rellenos, tamales, tostadas, carne asada, nachos, seafood, vegetarian entrees and more. Full bar. Take-out. 11 am-9 pm M-Th, 11 am-10 pm F & Sa, 11:30 am-9 pm Su. MC/V/DC/D. \$-\$\$.

EL KIOSCO RESTAURANT

65-0 Division St. 689-5688.
 1909 South A St., Springfield. 741-2005.
 Serving lunch, dinner: Southern California-style Mexican cooking, quesadilla suprema, vegetarian entrees, no lard or MSG. Wine, beer, full bar. Delivery to Danebo, Coburg, River Road. Catering available to businesses and parties. Take-out. 11 am-9 pm M-Th, 11 am-10 pm F, noon-10 pm Sa, noon-9 pm Su. MC/V. \$-\$\$.

EL TORITO RESTAURANT

1003 Valley River Way. 683-7294.
 Serving lunch, dinner, Sunday brunch: Many different regions of Mexican cooking, monthly chef specials, vegetarian entrees, salads and desserts. Catering available. Wine, beer, microbrews, full bar. Take-out. 11 am-10 pm M-Th, 11 am-12 am F, 11 am-12 am Sa, 10 am-11 pm Su. All major credit cards. \$-\$\$.

JALISCO MEXICAN RESTAURANT

3095 W. 11th Ave. 485-8636.
 Serving lunch, dinner: Mexican cooking, some vegetarian entrees. Friendly staff. Wine, beer, mixed drinks. Fast service with a smile. Reservations for 6+. Banquet room. Take-out. LG. 11 am-10 pm daily. MC/V/D. \$-\$\$.

LAS MORENAS

585 River Road. 463-1389.
 Serving authentic Mexican food, lunch and dinner. 10 am to 8 pm daily. No cards. \$.

LOS CAMPEONES

1537 Mohawk Blvd., Springfield. 747-6024.

Serving lunch, dinner: Camarones al ajo, steak, chicken, pork and seafood (prawns, scallops, crab). Salads, vegetarian entrees. Wine, beer, Mexican imports, full bar. Dancing 10 pm-2 am Sa. Take-out. LG. 11 am-9 pm M-Th, 11 am-10 pm F-Sa, 12-9 pm Su. MC/V/AE. \$-\$\$.

LOS DOS AMIGOS HACIENDA

4730 Village Plaza Loop. 686-8455.
 Serving lunch and dinner. 11 am-10 pm Su-Th, 11 am-11 pm F & Sa. V/MC.

LOS GROUCHOS

100 E. Broadway. 484-1747.

LOS JARRITOS RESTAURANT

764 Blair Blvd. 344-0650.
 Serving lunch and dinner: Chicken, beef, pork, vegetarian and seafood entrees. All made with homemade sauces and spices. Salvadoran specialties. Wine, beer, Margaritas and a big selection of tequilas. Take-out, reservation request for 6+. Specials every day. LG. 11 am-9 pm M-Sa, 3:30-9 pm Su. MC/V/AE/DC. \$-\$\$.

★ Best Mexican, Second Place



Jake's Place's Frutte del Mare (Seafood in phyllo w/Sauce Veronique)

This recipe is for a single restaurant serving. Multiply measurements as needed for your own use.

SAUCE:

4 oz. fish stock (canned is OK, but Chef Tom Kelsey made his own by bringing to a boil halibut bones and prawn shells in enough water to cover then simmering for 15 minutes, skimming and straining)

1 c. heavy cream
 White pepper to taste

ENTRÉE:

5 sheets of phyllo dough cut to about 4 by 6 inches (half the size of full sheet)
 melted butter
 6 1/2 oz. seafood of choice (for this dish, Kelsey used scallops, shrimp, chunks of salmon and halibut marinated in dill, garlic and lemon juice to taste)

Place fish stock in saute pan over medium heat and simmer until reduced by two-thirds.

As that is working, assemble entrée: Place first sheet of phyllo dough on a clean work surface so that long end faces you. Brush edges with butter. Lay second sheet over first, rotating short ends around slightly. Brush edges with butter. Continue with all five sheets, rotating each until you have a pinwheel shape with a plain, unbuttered center.

Gather seafood mixture and gently squeeze lemon juice out. Place mixture in center of phyllo pinwheel and gather buttered edges of dough up around seafood, pinching gently so that edges form a flower shape. Place on baking sheet and bake for 30 minutes at 375°, or until the seafood reaches 145° when measured with a meat thermometer.

A few minutes before entrée is finished baking, complete sauce: Add heavy cream to reduced stock. Raise mixture to a gentle boil and allow to reduce and thicken about 5 minutes. Add white pepper.

To serve, spoon sauce onto plate and place phyllo entrée in sauce. Garnish with red pepper confetti and a sprig of spring onion.

Individuals Nourishing Community

"The one who understands the art of properly preparing food, and who uses this knowledge, is worthy of higher commendation than those engaged in any other line of work. This talent should be regarded 'as equal in value to TEN TALENTS'; for its right use has much to do with keeping the human organism in health.

Because so inseparably connected with life and health, it is the most valuable of all gifts." E.G. White, *Diet and Foods* p. 251



Organic

Soups,
 Chili,
 Hot Buffet,
 Salads,
 Pastries,
 Grab 'N Go

Made fresh daily

all vegetarian, mostly vegan, & many raw options

Sundance
 NATURAL FOODS
 A Uniquely Eugene Experience
 Since 1971

24th & Hilyard
 343-9142



Local Merchants,
 the heart
 of our community