

dining out

NEW RESTAURANT SPOTLIGHT

SPOTLIGHT Hola!

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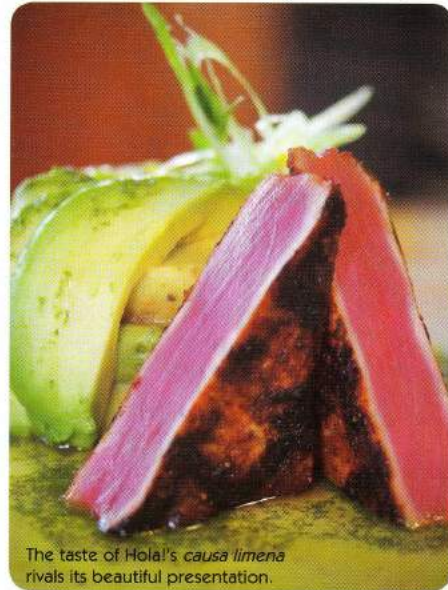


Citrus and seafood blend well in Hola's *ceviche tradicional*.

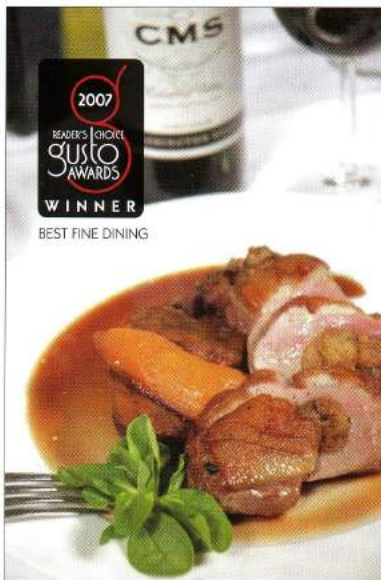
“Hola Bend!” from Mexico and Peru

CENTRAL OREGON BOASTS A LONG LIST OF TALENTED RESTAURATEURS AND CHEFS who continue to introduce exciting international food to Bend. Hola! Noveau Mexican-Peruvian Cuisine does just that—it combines familiar flavors of Mexican food and introduces unfamiliar flavors of Peruvian cuisine. Owners Marcos Rodriquez and Peter Lowes opened Hola! in April 2007, paving new roads for Latin cuisine in Central Oregon with their imaginative approach to traditional dishes from Mexico and Peru. Hola!, located in north Bend, has received a warm welcome from locals

who come to enjoy the friendly atmosphere and fantastic food of Chef Jose Rivas. Rivas uses his Peruvian upbringing and knowledge of Peruvian cuisine to bring his talent to the tables of Hola! He recommends that you start your meal with *ceviche tradicional*—fresh citrus marinated halibut mixed with peppers and onions—or *tiraditos*—sashimi-style fish in a Peruvian ponzu infused with a truffle vinaigrette. The signature Peruvian dishes of Hola! are *causa limena*—Peruvian tataki spicy tuna with an aji-infused mashed potato mixture, *seco de pollo*—a tasty stew with chicken, onion, yams and peas with a wine cilantro glaze, and *lomo saltado*—



The taste of Hola!'s *causa limena* rivals its beautiful presentation.



2007
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dining out | » HOLA!



Owner Marcos Rodriguez brings colorful Latin cuisine to Bend, including drink offerings such as passion fruit caipirinha, a Brazilian national drink.



wok-fried sirloin, onion, tomato, fried potatoes and *spicy locoto chile sauce*—which will send your taste buds reeling.

Contemporary Peruvian cuisine reflects generations of cultural exchange and influence due to Peru's rich history of ethnic diversity. South American, Chinese, Japanese, Creole and Mediterranean influences blend together to create extraordinary cuisine. For this very reason, Asian ingredients such as soy sauce, ginger, raw fish, noodles and stir-fry are frequently used. Pasta, pepper(corns) and grains are also combined with *peruvian aji*—regional chilies—which come in many colors, flavors and spiciness, and Peruvian potatoes. These international combinations season Peruvian food in an unusual, yet flavorful blend.

Delicious entrees of Mexican-style *carne asada*, *rich mole sauces*, a special Rodriguez family recipe, fresh ahi-seared tacos, and home-style enchiladas are

just a few of Hola!'s imaginative entrees. Accompany any of these dishes with a *passion caipirinha*, Bend cactus margarita or mojito caliente to round out a great meal. They also provide a nice choice of tequila, Mexican beer and wine.

The colorful interior and lively patio have a distinctive Mexican flair that adds to the well-priced great food—\$8 to \$16—and friendly service. Here, the family friendly setting is embodied first and foremost by Marcos who works side by side with his father and brother. They are always there to greet customers with an enthusiastic *Hola!*

Hola! is located at 2670 NE Hwy 20, Ste. 710 in the Forum shopping area. Open Sunday through Thursday from 11 a.m. to 10 p.m. and Friday and Saturday until 11 p.m. Take out and catering services are also available. Call (541) 389-HOLA (4652) for additional information. *g*

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LOBSTERS CAN LIVE
TO BE MORE THAN
100 YEARS OLD.
99.9% OF ALL LOB-
STERS DO LIVE PAST
A MONTH OLD.
LOBSTERS ARE THE
LEAST EXPENSIVE
THE MONTHS OF
SEPTEMBER AND
OCTOBER.