



Sol y Sombre

462 Amsterdam Ave between 82nd and 83rd Sts (212-400-4036). Subway: B, C to 81st St–Museum of Natural History; 1 to 79th St. Noon–midnight. Average main course: \$17.

This fetching new tapas spot, on the Upper West Side of all places, is the real deal: It serves 31 Spanish small plates and 30 Spanish wines—no international fusion experiments here. The first things you'll notice, after walking past the wide-open front facade, are the funky wrought-iron lanterns hanging over the bar and the gorgeous ebony-stained oak shelves displaying the wine bottles. The next thing that hits you is how pretty the dishes are: The seared sea scallops (pictured) lay in a pastel-colored puddle of asparagus puree, and grilled whole sardines have an appealing sheen. Main courses, like an overcooked and dry paella, failed to impress, so stick to the small stuff. A few caveats: We weren't brought any water until we asked for it halfway through the meal, and when we inquired about red wines by the glass, we expected to see a list. Instead, full glasses were plunked down in front of us. Let's just say you better like rioja.—*TONY*