

metro **life**

Staying In & Going Out

Going Out Food & Drink

Funky hot Cortina's



ABOUT TOWN

GIG Lost Prophets

The super-stylised Welsh metal heroes, who are a mainstay of the Cardiff music scene, hit Dublin on the back of most recent album *The Betrayed*.

Broody stares at the ready

Tonight, The Academy, 57 Middle Abbey Street D1, 8pm, €25. Tel: 0818 719 300. www.lostprophets.com



ROCK Pendulum

Aussie trio Pendulum – Gareth Grigall, Rob Swire and Paul Harding – are responsible for drum'n'bass's bestselling LP of last decade: 2005's

Hold Your Colour puts them up there with such legends as Goldie and Roni Size

Tonight, Olympia Theatre, 72 Dame Street D2, 8pm, €33.60. Tel: 0818 719 300. www.pendulum.com



POETRY Hugh O'Donnell

Doghouse Books presents the launch of *No Place Like It* by priest, ecologist and prize-winning poet Hugh O'Donnell. Introduced by Mary O'Donnell.

Tonight, The LAB, Dublin City Arts Office, Foley Street D1, 6pm, free. www.doghousebooks.ie



BOOK NOW

HIP-HOP Joey Beltram

Inventor of the 'Hoover sound' aka the Mentasm Riff, this Queens, New York, DJ/producer began his career playing hip-hop and electro at block parties before grabbing the rave scene by the scruff of its sweaty neck with an onslaught of hard-edged techno. Djamel and Rob Maguire support

May 29, TriPod, Harcourt Street D2, 11.30pm, €12 to €15. Tel: 0818 719 300. www.myspace.com/jbeltram



THE HOTTEST TICKETS IN TOWN

We have two pairs of tickets to see

JOEY BELTRAM

May 29 at TriPod, 11.30pm

For a chance to win, e-mail your answer to the question below to life@metroherald.ie by noon today with 'Hot Tickets' in the subject line. With your answer, please include your name, address and a number where you can be contacted between 1pm and 3pm. Strictly one entry per person; entrants must be age 18+.

Q. Joey Beltram's album *Mentasm* was co-produced with who?

A. Mundo Muzique B. Richie Hawtin

The winners of yesterday's tickets to see *The 39 Steps* are: Lillian Fleming, Ian Brunswick & Ciaran Conroy



Table Talk Cortina's

★★★★☆

'What happens in Cortina's should stay in Cortina's,' says the tagline. Uh-oh. Then I'm seriously

breaking the rules here. What will my punishment be – a one-way ticket to the Sierra Madre? Bludgeoned with maracas? Tortured to death by the Mexican Hat Dance played on a loop? Hopefully none of the above, since my findings are nothing short of bueno.

To be fair, I was lucky to have gotten a table. Seriously mismatching a billious green coat with a yellow bag (so much so I had to run to Penneys afterwards for a more neutral replacement), I thoroughly clashed with the orange and lime upholstery. Fortunately, there's plenty of sobering grey and dark wood panelling to

'The supposedly mild salsa rojo starter was hotter than a scene from Y Tu Mamá Tambien'

temper the bright accents of colour, while breeze blocks double as behind-the-bar storage, and a spray of notepad paper makes for a quirky lampshade.

Elsewhere, the repository of cushions beneath the banquettes are also a nice, coccyx-friendly touch.

We ordered two margaritas – well, when in Rome and all that. Lip-smackingly tasty – mine with a rim of salt – they proved a perfect foil to the chilli flavours to come, not least the supposedly mild salsa rojo starter which, while far from 'chunky' (as per the menu), was hotter than a scene from *Y Tu Mamá Tambien*; a feisty purée of roasted tomatoes, garlic, coriander, green onions and lime, ideal for the home-cooked tortilla chips.

My Veracruz salad was more serene, though still flavoursome, the huerto of spinach generously drizzled with a mesquite honey and lemon dressing, sweet peppers, red onions, creamy roasted garlic and crispy tortilla ribbons.

Likewise, there was a cartel of ingredients in my vegetarian burrito main course – a big fat soft thing, stuffed with courgettes, peppers, onions, salsa and melted Monterey Jack cheese. Nestling beside it was a tricolour of black beans, tomatoey red rice and sweet corn cake, while the ramekins of sour cream and

freshly-made guacamole completed the fiesta for the tastebuds. Big sis's chicken version was equally as yummy and more colourful than a Frida Kahlo painting, although she bemoaned the chicken bits were on the stringy side.

It's a wonder we could stomach desserts after all that; however, in the interests of our sweet-toothed readers we plumped for the chocolate lava cake with (divine) pistachio ice cream, and cheesecake of the day. The former was the biggest disappointment of the meal. Less *Eyjafjallajökull* and more sleeping Vesuvius, the thimble-full of hot chocolate magma failed to ooze once when disturbed by my spoon. Also, the sponge was dense when it should've been light and fluffy. The cheesecake, though, deserved its own mariachi ditty, the sultana and tequila-infused filling atop a hearty biscuit base.

The bill totalled €84 including two margaritas each, making this top-end mall fare. However, the quality of ingredients, friendly staff, speedy service and fashionable surroundings are not to be sniffed at – and hopefully ripe for a Dublin city centre sibling. Arrriba!

Lucy White

Pembroke District, Dundrum Town Centre D16. Tel: (01) 216 4668. www.cortinas.ie

DINE IN THIS WEEK Your quick-fix meal courtesy of EasyFood magazine

Curried vegetable couscous wraps (Serves 4)

Ingredients: 2tsp olive oil; 1 red pepper, chopped; 1 garlic clove, crushed; 1tbsp ground cumin; 1tbsp ground coriander; 1tsp ground turmeric; 200g aubergine, chopped; 300g courgette, chopped; 300g tomatoes, chopped; 200g couscous; 200ml boiling water; 4 tortilla wraps; natural yoghurt flavoured with chopped mint; lemon wedges

Method: 1. Heat the oil in a frying pan over a medium-high heat. Add the pepper, garlic, cumin, coriander and turmeric. Cook, stirring, for one minute or until fragrant. Add the aubergine and courgette. Cook, stirring, for



five minutes or until browned. Add tomatoes. Cook, covered, for five minutes or until vegetables soften.

2. Meanwhile, place the couscous in a heat-proof bowl. Pour over boiling water. Cover. Stand for five minutes or until liquid is absorbed. Stir with a fork to separate grains.

3. Add the vegetable mixture to couscous and stir. Place the wraps on plates. Top with the mixture. Roll up tightly to enclose filling. Serve with lemon wedges and minted yoghurt.

EasyFood

WINE OF THE WEEK Tolloy Merlot

Merlot tends to be a little lighter than most red varieties anyway, but when you pair this with the cool climate in the North of Italy you get a wine that has lots of plum fruit flavours but without the hardcore tannins you find in warmer climates. Great for a summer barbecue €10.99 at Superquinn.

