

anotherkonzept

RESTAURANTS BARCELONA

BARCELONA - Restaurants list

MICHELIN STAR SELECTION

ÀBAC 3*** Michelin stars

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Avinguda Tibidabo, 1 | Tel. 933 196 600 | www.abachbarcelona.com



Àbac is an exclusive and elegant restaurant that blends all the attributes of wellbeing. The Chef Jordi Cruz and his team design contemporary and creative cuisine, using incomparable techniques and offer an exceptional service that has made it possible for ÀBAC to be awarded one Michelin star. It has private room for up to 18 guests at the imperial table.

GAIG BARCELONA 1* Michelin stars

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Carrer de la Nau Santa Maria, 5 | Tel. 934 291 017 | barcelona.restaurantgaig.com



A renewed restaurant concept in Barcelona from the famous Chef Carles Gaig, where he blends the traditional Catalan classics with a creative avant-garde fine dining.

BARCELONA - Restaurants list

HOFMANN 1* Michelin stars

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La Granada del Penedes, 14-16 | Tel. 932 187 165 | www.hofmann-bcn.com



Mey Hoffman and her cooking school is famous not only among the new upcoming Chef's as one of the best schools, but also among those who knows how to appreciate a gourmet meal. Relocated in the up-town area, the restaurant offers excellent service and first-class cuisine.

LASARTE 3*** Michelin star

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Mallorca, 259 | Tel. 934 453 242 | www.restaurantlasarte.com



Lasarte restaurant is the Martin Berasategui's landing in the Catalan capital. Located in the Hotel Condes de Barcelona, it serves an eclectic selection of Basque and Mediterranean dishes with the chef's personal interpretations and creations.

Lasarte was opened in January 2006 and in its first 10 months was already awarded with its first star in the Michelin Guide.

BARCELONA - Restaurants list

FINE DINNING

BARCELONETA

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L'Escar, 22 | Tel. 932 212 111 | www.rte-barceloneta.com



Barceloneta restaurant is located in the Old Harbour, overlooking the yachts and the old city, in one of the most traditional districts of Barcelona, the Barceloneta, the fishermen's district. The restaurant opened up only few years ago, and with its wood and maritime decoration it has become one of the most popular restaurants in the town. Fish and seafood are the specialities, but also meat and good variety in paellas are all available.

BOTAFUMEIRO

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Gran de Gràcia, 81 | Tel. 932 184 2230 | www.botafumeiro.es



One of the best fish and seafood restaurants in Barcelona. Fresh fish and seafood brought in daily from Galicia. It also offers meat. A busy atmosphere in a first-class ambiance.

BARCELONA - Restaurants list

FEROZ

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Tuset, 27 | Tel. 932 009 129 | www.ferozbcn.com



Trendy restaurant that offers fresh local products in combination with a Catalan and Mediterranean kitchen. The interior design is carefully selected with lots of attention to detail.

LA VENTA

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Placa Doctor Andreu s/n | Tel. 932 126 455 | www.restaurantelaventa.com



La Venta is placed since 1975 in a modernist building dated at the end of the XIX Century, in a lovely setting: a Squire below the Tibidabo cable car, at 223.5 meters above the sea level. The restaurant has different terraces where you can enjoy summer night.

BARCELONA - Restaurants list

TORRE D'ALTAMAR

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Passeig Joan de Borbon, 88 | Tel. 93 221 44 60 | www.torredealtamar.com



This luxury restaurant hovers over the Old Port of Barcelona at a height of 75 meters, affording it stunning views matched only by the quality of the cuisine. The tower supports the gondola system that runs between the Port

and Montjuic, and with its glass sides allows a 360° view across the city and the Mediterranean surrounding it.

ASADOR DE ARANDA

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Av. del Tibidabo, 31 | Tel. 934 17 01 15 | www.asadordearanda.net



Asador de Aranda restaurant, located on Avenida del Tibidabo, in the so-called "Casa Rovirata" (Frare Blanc), which is a building declared a national historic-artistic monument, a clear example of "Catalan modernism", considered the most relevant phenomenon in the world; European culture at the end of the 19th century and beginning of the 20th century.

The type of cuisine is the Spanish cuisine, and the specialty is lamb roasted in a clay oven.

BARCELONA - Restaurants list

SPEAKEASY

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Aribau, 162-166 | Tel. 932 175 080 | www.drymartinibcn.com



Situated in the ‘storage room’ of the famous Dry Martini cocktail bar, its entrance can be through the bar or through a small door at street level. It is an original and modern restaurant with a very warm and cosy atmosphere. It serves excellent Mediterranean cuisine with international influences.

WINDSOR

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Còrsega, 286 | Tel. 932 377 588 | www.restaurantwindsor.com



Set in an elegant environment with modern oil paintings, the restaurant’s chef has concocted a highly imaginative selection of Catalan and international cuisine combinations. The Windsor restaurant has consolidated its reputation as a gastronomic must in the city of Barcelona, thanks to its understanding of how to successfully mix tradition with modernity.

BARCELONA - Restaurants list

CASUAL

AGUA

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Passeig Marítim (La Barceloneta), 30 | Tel. 932 251 272 | www.grupotragaluz.com



This restaurant has a privileged location just by the sea, only few yards from the beach. Mediterranean food is served in a relaxed ambience recreating the traditional beach restaurants with dark wood furniture, but with the modern touch that is the trademark of the house. Agua has an spectacular terrace, and being slightly protected from wind, it's open the whole year.

CAN TRAVI NOU

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Jorge Manrique, 8 | Tel. 93 428 03 01 | www.gruptravi.com/nou



A typical 17th-century Catalan farmhouse in Barcelona located in Vall d'Hebron, north of the city. Converted into a first class restaurant and decorated with antiques and old curiosities from the countryside. It offers an excellent Catalan cuisine and service in an informal atmosphere. Their several dining rooms are painted in different colours.

BARCELONA - Restaurants list

EL NACIONAL

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Passeig de Gracia, 24 | Tel. 93 518 50 53 | www.elnacionalbcn.com



4 areas and 4 bars offering meat, fish, tapas, rice and a fast deli restaurant. A multi-zone culinary establishment, where each of the sections has its own unique characteristics, creating the sensation that there are different experiences to be had within the same restaurant. It has a surface area of 2,600 m2 with a capacity for more than 700 diners. An emblematic place, full of history, initially, it housed a café-theatre, a fabric-dew factory, a car dealer's shop before the Civil War and finally a garage.

MORDISCO

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Passatge de la Concepció, 10 | Tel. 934 487 96 56 | www.mordisco.com



At Mordisco, located next to Paseo de Gracia, you can spend the whole afternoon enjoying Catalan specialties. Fresh salads, meats, risottos, and omelets are available to affordable prices, as well as different local products at the restaurant's own little deli shop.

BARCELONA - Restaurants list

PEZ VELA

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Passeig del Mare Nostrum, 19-21 | Tel. 932 21 63 17 | www.grupotragaluz.com/restaurante/pez-vela/



Pez Vela is located by the Sea overlooking the beach of Barceloneta.

The restaurant offers a fresh atmosphere, modern design and great Mediterranean gastronomy. A new version of the typical seafood beach restaurant right on the shoreline, facing Barceloneta with a menu focused mainly on seafood rice (paellas), fresh appetizers and salads. Terrace with spectacular views of the sea and the city.

BARCELONA - Restaurants list

TAPAS BARS

BAR CAÑETE

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Carrer de la Unió, 17. | Tel. 932 703 458 | www.barcanete.com



A superb tapas and platillos (small plates) restaurant located just around the corner from the Liceu Opera House. All the fish and seafood served comes fresh from fish markets as well as the vegetables they cook are in season and grown locally. The long bar overlooking the burners and part of the kitchen leads down to the 20-seat tasting table at the end of the room.

BAR DEL PLA

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Montcada, 2. | Tel. 932 683 003 | www.bardelpla.cat



Located in one of the old squares of the Gothic Quarter, Bar Del Pla is a new jewel in town. Great restaurant with informal and cosy atmosphere, and fabulous tapas. With a traditional decoration the restaurant offers a wide selection of dishes mixing traditional recipes with the modern cuisine.

BARCELONA - Restaurants list

LA BODEGUETA DE PROVENZA

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Provença, 233 (Rambla Catalunya). | Tel. 932 15 17 25 | www.labodeguetaprovenza.com



The ‘Little Wine Cellar’ offers classic tapas presented with a touch of class, from calamares a la andaluza (lightly battered calamari rings) to cecina (dried cured veal meat). The house speciality is ous estrellats (literally ‘smashed eggs’) – a mix of scrambled egg white, egg yolk, potato and then ingredients ranging from foie gras to black pudding (morcilla).

TAPAS 24

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Diputació, 269 | Tel. 934 880 977 | www.carlesabellan.com/tapas24-diputacio

After COMERÇ 24 Restaurant, the chef Carles Abellan has done his personal homage to the traditional tapas bars of Barcelona with TAPAS 24. Located in city centre, its kitchen is open from 9:00am to 12mignight.

