

BARCELONA

MARKETS

MERCAT DE LA BOQUERIA

"In Barcelona, it's all about the Boqueria Market. The specific vendors I like include:

- Avinova for poultry, rabbit, foie gras
- Mas Gourmet for cured meats, hams
- Marisc Genaro for seafood
- Peix Pepita for Mediterranean fish
- Soley for produce
- Petra Setas for mushrooms."

Chef Marc Vidal (Boqueria, NYC)

Raval
La Rambla, 91
T: +34/93.318.2584
www.boqueria.info

BAR PINOTXO

"They do the most delicious, super simple food that is expertly prepared and it has so much flavor. The chickpeas are awesome. His gambas are awesome."

- Pastry chef Johnny Iuzzini (Jean Georges)

Food stall in market, to the right of the main entrance

Raval
La Rambla, 91

KIOSKO UNIVERSAL

"Super simple food, where the products are the stars."

- Chef Marc Vidal (Boqueria, NYC)

Raval / Mercat de la Boqueria
Mediterranean
Parada 691
T: +34/93.317.82.86
www.kioskouniversal.com

EAT - TAPAS

BAR MUT

High-end tapas bar. A favorite of chef Bobby Flay. Watch out for the specials of the day, they can be pricy.

Barrio Alto & Gracia
c/ Pau Claris, 192
T: +34/93.217.4338

CAL PEP

"They offer small plates of amazing seafood."

- Chef Marc Vidal (Boqueria, NYC)

Ciutat Vella / Seafood
Plaza Olles, 8
T: +34/93.310.7961
www.calpep.com

EL XAMPANYET

House-made traditional cava and tapas near the Picasso Museum.

Recommended by Papabubble

Born & St Pere
c/ Montcada 22
T: +34/93.319.7003

PACO MERALGO

"For high quality tapas."

- Chef Marc Vidal (Boqueria, NYC)

Eixample
Carrer de Muntaner 171
T: +34/93.430.9027
www.pacomeralgo.com

EAT - TAPAS

QUIMET & QUIMET

For their montaditos (tapa-like sandwiches). A favorite of many world class chefs like Jose

Andres and Ferran Adria.

Poble Sec & Montjuic
Poeta Cabanyes, 25
T: +34/93.442.3142

TAPAC 24

Simple, well executed tapas. Expect a line, but it's worth the wait.

Eixample
c/ Diputació, 269
T: +34/93.488.0977
www.comerc24.com

TICKETS

Owned by modern cuisine chefs and brothers Ferran and Albert Adrià (El Bulli). Newly opened.

Cabaret District
164 Avenida del Paral
T: +34/93.423.2448

EAT - RESTAURANTS

AGULLERS

"This place is great because it's a hole in the wall that is open for lunch. The menu is written on old receipts and it's whatever the guy brings in that day, like baby squid."

- Spanish Wine importer Andre Tamers

Ciutat Vella / Spanish
C/ Agullers, 8
T: +34/93.268.03.61

ALKIMIA

Recommended by chef Jesus Nunez (Graffiti, NYC), Pastry Chef Johnny Iuzzini (Jean George, NYC) and Pastry Chef Will Goldfarb (Ku De Ta, Bali)

Eixample/ Contemporary Mediterranean
c/ Industria, 79
T: +34/93.207.6115

ANIMA

Modern Spanish. Near MACBA (Museum of Modern Art).

Raval/ Modern Spanish
c/ Angels, 6
T: +34/93.342.4912

BLAVIS

14-seat Modern Spanish restaurant. Very local.

Close to Park Guell.

Recommended by Tapac 24

Gracia/ Seasonal
c/ Saragossa, 85
T: +34/93.518.2005

CAN MARGARIT

Recommended by Papabubble

Poble Sec/ Spanish
c/ Concordia 21
T: +34/93.441.6723

EL RACO D'EN CASC

"For local Catalan, Spanish cooking."

- Miguel Antolin Garcia (La Vinateria del Call)

L'Eixample / Spanish / Catalan
C/ Diputació 201
T: +34/93.451.6002

EAT - RESTAURANTS

ELS PESCADORS

Recommended by Tapac 24

El Poblenou, Barcelona
Spanish / Fish
Plaça Prim, 1
T: +34/93.225.2018
www.elspescadors.com

FONDA GAIG

"For traditional Catalan cuisine."

- chef Marc Vidal (Boqueria, NYC)

Eixample/ Spanish / Catalanian
Corsega 200
T: +34/93.453.2020
www.fondagaig.com

LA PALATA

Recommended by Papabubble

El Born/ Spanish
c/ Merce, 28
T: +34/93.315.1009

PASSADIS DEL PEP

Cal Pep's sister restaurant, where locals go.

Recommended by Tapac 24

El Born, Barcelona
Spanish / Tapas
Pla de Palau, 2
T: +34/93.310.1021
www.passadis.com

RESTAURANT SAUC

"The chef is preparing delicious traditional Catalan food with a modern twist." - Chef Marc Vidal (Boqueria, NYC)

Eixample
Via Laietana, 49
08003 Barcelona
T: +34/93.321.0189
www.saucrestaurant.com

RESTAURANT Z'ALIA

Recommended by Tapac 24

Gracia, Barcelona
Spanish / Tapas
c/ Josep Torres, 25
T: +34/93.210.3654

EAT - SWEETS

BAR CHURRERIA

Churros, porras, and thick hot chocolate.

Barri Gotic
Via Laietana, 46
T: +34/93.268.1263

PAPABUBBLE

Artisanal candy that looks like Italian glass. All made on the premises. Great for gifts.

Barri Gotic
c/ Ample, 28
T: +34/93.268.8625
www.papabubble.com



BARCELONA

DRINK

DRY MARTINI

"For the best cocktails in Barcelona,"
- Chef Marc Vidal (Boqueria, NYC)
"For a dry martini."
- Avery and Janet Glasser. (Bittermens Bitters)
Eixample
C/ Aribau, 162-166
T: +34/93.217.5072
www.drymartinibcn.com

GIMLET

Stylish cocktail lounge
El Born
c/ del Rec, 24
T: +34/93.310.1027

LA VINATERIA DEL CALL

Recommended by chef Marc Casademunt and
Sònia Devesa (Blavis)
Barri Gotic
Spanish Wine bar, Cheese, Tapas
c/ Sant Domenec del Call, 9
T: +34/93.302.6092

NEGRONI

Late night cocktail bar
Raval
Joaquín Costa, 46
T: +34/61.549.8465

SHOPS

TUTUSAUS

Specialty Foods & Cheeses
Recommended by Cheesemonger Max
McCalman (Artisanal)
C/ Indústria, 165
T: +34/93.347.0318
www.tutusaus.com

VILA VINITECA

"They are definitely one of the top notch stores
in Spain, no doubt."
- Spanish Wine Importer Andre Tamers
Ciutat Vella
Wine / Liquor Store
C/ Agullers, 7
T: +34/93.310.1956
www.vilaviniteca.es

VINÇON

Design-focused housewares store.
Recommended by tableware designers Ink Dish
Eixample
Passeig Gràcia, 96
T: +34/93.215.6050
www.vincon.com

