

FIND.
EAT. DRINK.

Barcelona, Spain
City Guide



BARCELONA

FIND | FOOD 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 / Market
La Rambla, 91
T: +34/93.318.2584
www.boqueria.info

BAR PINOTXO

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

- Pastry chef Johnny Iuzzini

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

Raval / Food stall
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 / Food Stall
Parada 691
T: +34/93.317.8286
www.kioskouniversal.com

EAT | TAPAS

BAR MUT

"For innovative tapas."

- Spanish Wine importer Andre Tamers

L'Eixample
Carrer Pau Claris, 192
T: +34/93.217.4338

CAL PEP

"They offer small plates of amazing seafood."

- Chef Marc Vidal (Boqueria, NYC)

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

EL XAMPANYET

House-made traditional cava. Located near the Picasso Museum.

Recommended by Papabubble

Born
Carrer Montcada 22
T: +34/93.319.7003

PACO MERALGO

"For high quality tapas."

- Chef Marc Vidal (Boqueria, NYC)

L'Eixample / Seafood
Carrer de Muntaner 171
T: +34/93.430.9027
www.pacomeralgo.com

EAT | TAPAS

QUIMET & QUIMET

"It was the inspiration for my restaurant Toro in Boston."

- Chef Ken Oringer (Toro, Boston)

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

TAPAS 24

Order the Los Huevos Estrellados [smashed eggs].

- Chef Jordi Vila (Alkimia, Barcelona)

L'Eixample
Carrer Diputació, 269
T: +34/93.488.0977
www.comerc24.com

TICKETS

"For the Adria brothers' tapas in Barcelona."

- Chef Andoni Luis Aduriz (Mugaritz)

Cabaret District
164 Avenida del Paral
T: +34/93.423.2448
www.ticketbar.es

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
Carrer Agullers, 8
T: +34/93.268.0361

ALKIMIA

Recommended by chef Andoni Luis Aduriz (Mugaritz), Jesus Nunez (Gastroarte, NYC), Pastry Chef Johnny Iuzzini and Pastry Chef Will Goldfarb (Ku De Ta, Bali)

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

ANIMA

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

Raval / Modern Spanish
Carrer Àngels, 6
T: +34/93.342.4912

BLAVIS

14-seat Modern Spanish restaurant. Very local. Close to Park Guell.

- Recommended by Tapas 24

Gràcia / Seasonal
Carrer Saragossa, 85
T: +34/93.518.2005

COURE

"For a paella made to order."

- Chef Jordi Vila (Alkimia, Barcelona)

Gràcia / Catalan
Passatge Marimón, 20
T: +34/932.007.532

DOS CIELOS

"Dos Cielos offers an unforgettable experience."

- Chef Andoni Luis Aduriz (Mugaritz)

El Poblenou / Spanish / Eclectic
Hotel Me Barcelona
272-286 Pere IV
T: +34/93.367.2070
www.doscielos.com

EAT | RESTAURANTS

DOS PALILLOS

"Combining radical Asian flavors from many different countries for tapas."

- Chef Jordi Vila (Alkimia, Barcelona)

El Raval / Spanish / Fusion / Tapas
Carrer Elisabets, 9
T: +34/93.304.0513
www.dospalillos.com

ELS PESCADORS

Recommended by Tapas 24

El Poblenou, Barcelona

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

EL RACO D'EN CASC

"For local Catalan, Spanish cooking."

- Miguel Antolin Garcia (La Vinateria del Call)

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

FONDA GAIG

"For the canelón (cannelloni) i cap-i-pota."

- Chef Jordi Vila (Alkimia, Barcelona)

L'Eixample / Spanish / Catalan
Corsega 200
T: +34/93.453.2020
www.fondagaig.com

41°

"Albert Adrià's 41° is out of this world and his kitchen is in constant evolution."

- Chef Jordi Vila (Alkimia, Barcelona)

L'Eixample / Contemporary Catalan
Avinguda Paral·lel 164
T: +34/93.292.4250
www.41grados.es

GRESCA

"Go to Gresca to order sweetbreads (las mollejas)."

- Chef Jordi Vila (Alkimia, Barcelona)

L'Eixample / Bistro
Calle de la Provença, 230
T: +34/934.516.193
www.gresca.net

KOY SHUNKA

"For incredible Japanese."

- Chef Jordi Vila (Alkimia, Barcelona)

Barri Gòtic / Japanese
Carrer Copons, 7
T: +34/93.412.7939
www.koyshunka.com

PASSADIS DEL PEP

"They start bringing out food. You don't even order."

- Chef Sam Beall (Blackberry Farm)

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

RESTAURANT SAÜC

"The chef is preparing delicious traditional Catalan food with a modern twist."

- Chef Marc Vidal (Boqueria, NYC)

L'Eixample / Catalan
Via Laietana, 49
T: +34/93.321.0189
www.saucrestaurant.com



BARCELONA

DRINK | COCKTAILS

BOADAS

"For cocktails, don't miss the classic Boadas."
- Chef Andoni Luis Aduriz (Mugaritz)
El Raval / Cocktails
Carrer Tallers, 1
T: +34/933.189.592

DRY MARTINI

"For the best cocktails in Barcelona."
- Chef Marc Vidal (Boqueria, NYC)
"For a dry martini."
- Avery and Janet Glasser (Bittermens Bitters)
L'Eixample / Cocktails
Carrer Aribau, 162-166
T: +34/93.217.5072
www.drymartinibcn.com

FABRICA MORITZ

"It's a truly interesting and unique place to enjoy draft beers. In the original Moritz beer factory, newly renovated by architect Jean Nouvel."
- Chef Jordi Vila (Alkimia, Barcelona)
L'Eixample / Brewery
Ronda de Sant Antoni, 39
http://www.moritz.com
+34.93.423.54.34

GIMLET

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

NEGRONI

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

VELODROMO

"For a cocktail, because it's a mythical site in Barcelona, the only one of its kind."
- Chef Jordi Vila (Alkimia, Barcelona)
L'Eixample / Cocktails
Carrer Muntaner, 213
T: +34/93.430.6022

DRINK | WINE

LA VINATERIA DEL CALL

"Go for wine and cheese."
- Chef Marc Casademunt and Sònia Devesa (Blavis, Barcelona)
Barri Gòtic / Wine bar / Tapas
Carrer Sant Domenec del Call, 9
T: +34/93.302.6092

LA VINYA DEL SENYOR

"To go for a glass of wine."
- Chef Andoni Luis Aduriz (Mugaritz)
Born / Wine Bar
5 Santa Maria
T: +34/93.310.3379

MONVÍNIC

"The wines at Monvínic are amazing."
- Chef Jordi Vila (Alkimia, Barcelona)
L'Eixample / Wine Bar
Calle de la Diputació 249
T: +34/93.272.6187
www.monvnic.com

FIND | WINE SHOP

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
Carrer Agullers, 7
T: +34/93.310.1956
www.vilaviniteca.es

FIND | SHOPS

BAR CHURRERIA

Churros, porras, and thick hot chocolate.
Barri Gòtic / Churros
Via Laietana, 46
T: +34/93.268.1263

HOFMANN PASTISSERIA

"For artisan pastries."
- Chef Jordi Vila (Alkimia, Barcelona)
Sant Pere / Bakery
Carrer dels Flassaders, 44
T: +34/93.268.82.21
www.hofmann-bcn.com

PANADERÍA BALUARD

"For artisan breads."
- Chef Jordi Vila (Alkimia, Barcelona)
Barceloneta / Bakery
Carrer del Baluart, 38 - 40
T: +34/93.221.1208
www.baluardbarceloneta.com

PAPABUBBLE

Artisanal candy that looks like Italian glass. All made on the premises. Great for gifts.
Barri Gòtic / Handmade Candy
Carrer Ample, 28
T: +34/93.268.8625
www.papabubble.com

TUTUSAUS

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

VINÇON

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

