



## ***BARCELONINA'S BEST RESTAURANTS IN TOWN***

***BY***

Barcelonina  
URBAN SLOW TOURISM & CO Est. 2012

## LAS RAMBLAS

The most emblematic avenue in Barcelona. This old watercourse was developed in the XIX century when the Raval quarter became an industrial area.

It was the space for the richest going to the Opera at the Liceu, but also for the workers where they went to wander around on Sunday morning.

Once there, you could visit the Boqueria Market, Opera Theater Liceu and the Palau Güell ( Located in Nou de rambla Street, off La Rambla ) from Antoni Gaudí.

Concerning the places to eat just be careful because there are plenty of Tourist Traps, **but they are a few that are worth a visit.**

[Nuria](#): Classic and Historic Brasserie in Barcelona. Located in Rambla Canaletes. They make a good, **classical** and **traditional** Catalan Cuisine.



Rambla de Canaletes 133, 08002 Barcelona +34 933 023 847 RESERVAS@NURIA.COM

[Pinotxo](#): Famous bar **inside of the Boqueria Market**. This is a must! Juanito Bayen stills runs this bar serving his tasty tapas and doing his "Cortados"



Mercat de la Boqueria, 466-470 Barcelona · Catalunya Tel.+34 933 171 731 [info@pinotxobar.com](mailto:info@pinotxobar.com)

[Ultramarinos](#): New restaurant located at the port-side of the Ramblas. Modern, fancy and fun. In addition you can eat all kind of tapas and typical plates.



RAMBLA DELS CAPUTXINS, 31 08002 BARCELONA RESERVAS: T+34 93 270 23 81

E-MAIL: [RESERVAS@ULTRAMARINOSBARCELONA.COM](mailto:RESERVAS@ULTRAMARINOSBARCELONA.COM)

## GOthic QUARTER

When you visit Barcelona, **take your time to wander about this historic area of the city**. You will be amazed by his narrow streets and old buildings. This is the starting point for most visitors upon arrival in the city

If you are the kind of rushing to one place to another, the **excellent sandwiches of Casa Conesa** will make your deal, whereas a **nice meal at Can Culleretes** is the place to chill out.



The Gothic quarter have lots of places where to eat, **please find below some gems that are worth a visit.**

### **Conesa.**

A classic in the Gothic quarter since 1951. You will enjoy spectaculars rolls and sandwiches, **all of them home made.** They are truly artisans.



wasabi de pollastre. Foto Facebook Conesa

llibreteria, 1. Pl, Sant Jaume

De 8,15h a 22,15h de lunes a sabado

933 10 13 94

[clients@conesaentrepans.com](mailto:clients@conesaentrepans.com)

### **Els quatre gats:**

This is a Barcelona's institution. It dates back to the 1890s and, having held one of **Picasso's first exhibitions**, has always been popular bar among the artists.



Pictures from Web Els 4 gats.

Carrer de Montsió, 3 08002 Barcelona • 933 02 41 40 • Open everyday from 8 a.m. to 1 a.m.

## Can Culleretes

**Barcelona's oldest restaurant**, and one of the oldest in Spain, is still going strong. They serve **good Catalan cooking** at very reasonable prices, notably their cannelloni with cod, roast sea bream and escudella i carn d'olla. And I promise you, afterwards you'll never be hungry again.



Pics: Facebook Can Culleretes.

Quintana 5, 08002, Barcelona (+34) 93 317 30 22 (+34) 93 317 64 85 [info@culleretes.com](mailto:info@culleretes.com)

## Allium

Very close to Plaça Sant Jaume, be seduced by this charming place with great food!

**They serve tapas with a twist of modernity.** It is an oasis in the middle of the overcrowded street.



Tel: 93 302 30 03 [reservas@alliumrestaurant.es](mailto:reservas@alliumrestaurant.es)

## RIBERA QUARTER

This area was in the old times, the fishermen's quarter. Until the XVIII century, when the Barceloneta wasn't still built, **this area was in contact with the sea**, therefore was where the fishermen lived.

In medieval times, after the "Reconquista" a lot of aristocrats started living here along **Montcada street**. Together with the aristocrats came the artisans to provide them with all they need, clothes, shoes, food, wooden crafts, leather craftsmen...

Still today you can admire the aristocrats palaces and the artisans entrepreneurship.

Do not forget to visit **Santa Maria del Mar**, el **Fossar de les Moreres**, **Picasso Museum** and **El Born Centre Cultural**.

There is a lot of places to eat here, we encourage you to explore as most of them are very good. Nevertheless, here it is our selection.

**Bar del Pla**: One of **my favorite places to go for a Tapas**. They food is excellent and generous, so better go hungry! If you are planning on going at dinner time, **I advise you to book as this is usually very busy**.



2, Montcada. 08003 Barcelona. Tel. 932683003. Près du Musée Picasso.



**Llamber:** Stylish restaurant where they make **creative, modern and tasty Tapas**. Very close to the Born centre Cultural



Carrer de la Fusina, 5, 08003 Barcelona Tel. 933 19 62 50

**La báscula:** Housed in a former chocolate factory, **this nice and cosy vegetarian** restaurant won't disappoint you. It is also a café if you look for a place to take some rest and maybe read or write your postcards. **It is perfect for gluten intolerants, vegetarian and vegans.**



C/ Flassaders, 30 Barcelona, Spain 933 19 98 66

**Bar Mundial:** A classic tapas bar opened since 1925. In the old times was a meeting place for boxers, so they have lots boxers pictures on the walls. They serve **all the classic tapas** as well as some shellfish plates.



*Plaça de Sant Agustí Vell, 1. Barcelona .*

*Open from Wednesday to Sunday from 13 to 15:30 and from 21h*

*Tuesdays from 21h*

*Mondays closed*

**Tapeo**: Great tapas in this restaurant, Daniel Rueda a young chef, masters the kitchen to make some delicious tapas. **It is a very small place, so book your table!** You will enjoy every minute.



Montcada, 29. From Tuesday to Sunday from 12.00 a 16.00h and from 19.00 to 00.00h. Tel. +34 933 101 607, [Facebook](#), or email: [anemdetapes@gmail.com](mailto:anemdetapes@gmail.com)



**7 Portes:** A very old restaurant from 1836. They specialise in Paellas and **classic catalan cuisine**.



Passeig d'Isabel II, 14, 08003 Barcelona 933 19 30 33

## **BARCELONETA QUARTER**

This is the fishermen's quarter. It was constructed in the XVIII century when the inhabitants of the la Ribera quarter had been displaced in order to construct the Ciutadella Fortress.

**Today is an up-and-coming area where we could find still some of the old inhabitants as well as foreign people who has here their vacation apartment.**

It is a very desired quarter to live because the proximity of the sea and its authenticity.

Once there, you could visit **the Market**, The **Museum of Catalan history** and the Aquarium.

There are a lot of restaurants, as is the traditional area for Barcelonians to go on the weekends for a Paella or a Tapas.

**La Mar Salada:** Very good restaurant where **to eat an excellent Paella**. They serve very fresh fish from the Barceloneta fishermen ( there are only a few having fresh fish from Barcelona and this one is one of them ).



Pg. Joan de Borbó, 58-59 · 08003 Barcelona · P. +34 93 221 21 27 / +34 93 221 10 15

**Somorrostro:** Their **slow, organic and Km 0 food** combined with their kitchen makes this place magical. Ask for the catch of the day, which probably is from the Barceloneta fishermen. My mouth is watering just thinking of their plates!



Carrer de Sant Carles, 11 La Barceloneta. Tel: +34932250010 [hola@restaurantesomorrostro.com](mailto:hola@restaurantesomorrostro.com)

**Ca La Nuri Platja:** A nice **Paella just in front of the sea**. In this restaurant they have a terrace at the beach level where is fantastic to enjoy a nice meal in a hot summer evening.



Pg.Marítim de la Barceloneta +0034 932 213 775 platja@calanuri.com

**Bar l'Electricitat**: Typical “bodega “ of la Barceloneta where you could go just for a Vermut, some tapas or a simple dinner. **It is very homely and warm.** It is one of the rare Barceloneta’s old places.



Sant Carles, 15. La Barceloneta. Tel. 932215017. Open from Tuesday to Saturday. 8:00 - 15:00 and 19:00 to 22:00

**La Cova Fumada**: A very **small place always packed with people**. This is one of the Barceloneta’s classic “bodegas”. Try the famous “bombas” which are kind of a spicy big meat balls.





Baluart, 56 Tel. 932 21 40 61

**Bodega Jordi**: Freshly prepared Tapas, specialised in fish tapas and “Pinchos”. This old bodega is worth a visit. **Ideal for a “ Vermut “ before lunch.**



Almirall Cervera, 23. Tel: 932 21 75 97 Hours 08:00 - 17:30

## ***RAVAL QUARTER***

The Raval is the most **multicultural quarter in Barcelona.**

In the 19th century, the first factories were established, and workers living in the neighborhood began to shape its informal, popular character that still prevails today. In recent years, urban reforms and the arrival of new immigrants have again transformed this area of Barcelona, which **has always remained vital and authentic.**

You will find plenty of places **to eat worldwide food.**

However I will recommend some places to find good catalan food.

**La Robadora:** This is a Modern and trendy gastrobar where to eat tasty and traditional recipes. They have veggie friendly tapas.



Robadors 18. T: 932 529 639 [reserves@robadora.com](mailto:reserves@robadora.com)

Mon - Thu: 19:00 - 00:00 Fri : 19:00 - 01:00 Sat: 13:00 - 01:00 Sun: 13:00 - 00:00

**Palosanto:** Small, pleasant and cosy bar where to eat fabulous tapas cooked with love. Usually full of people, you can book in advance or go off peak time. Try the octopus!!



26, rambla del Raval. Monday - Thursday: 19:00 - 23:30 Fri - Sun: 13:30 - 17:00pm & 19:00pm - 23:30. Tel. 931662347

**En Ville restaurant:** Ideal place for a **romantic** dinner. They cook delicious food, suitable for gluten intolerants. They have also a set menu for lunch everyday.





Doctor Dou, 14. Tel.933028467 [info@envillebarcelona.es](mailto:info@envillebarcelona.es)

Daily Menu: Monday to Sunday 13h to 16h À la Carte: Lunes – Sabado 19:30hs a 23:30h

**GRANJA M. VIADER**: historic place to go for a breakfast or for a afternoon snack. It's suitable for gluten intolerants. They have the traditional **“xocolata amb nata i melindros”** ( see the picture on the left ). If you like salty meals for breakfast, they propose a selection of artisanal cheeses and Iberian cold meats and their bread and tomato.



Xuclà, 6. Tel. 933 18 34 86 From Monday to Saturday 9:00 to 13:15 and 17:00 to 21:15



## EIXAMPLE

This area was **developed during the second half of the 19th century**. Before, had been closed between their medieval walls.

This area is characterized by **long straight streets**, a strict grid pattern crossed by wide avenues, and **square blocks with chamfered corners**.

At that time, modernist architect as **Antoni Gaudí**, Domench i Montaner or Puig i Cadafalch built their masterpieces in the Eixample. **The Casa Milà ( la pedrera )**, Casa Batlló, Palau Lleó i Morera or **Casa Amatller** and of course, **the Sagrada Familia**, are some of the examples worth visiting it.

Concerning the restaurants, in this area you will find plenty of **excellent restaurants for a more formal dinner, as well as tapas places**.

Here you have a selection.

**El velódromo:** Excellent tapas created by chef Jordi Vilà. Art Déco style, high ceilings it's an ideal place **to be and to eat all day long**. They open from 6am to 3am. They even have a pool to play snooker!



Carrer de Muntaner, 213. Tel. 934 30 60 22

**Hisop:** **Contemporary catalan cuisine**. This is a Michelin starred restaurant and it is worth it. If you look for contrast, subtleties, nuances and singularity in a dish, this is your place, you won't regret it.



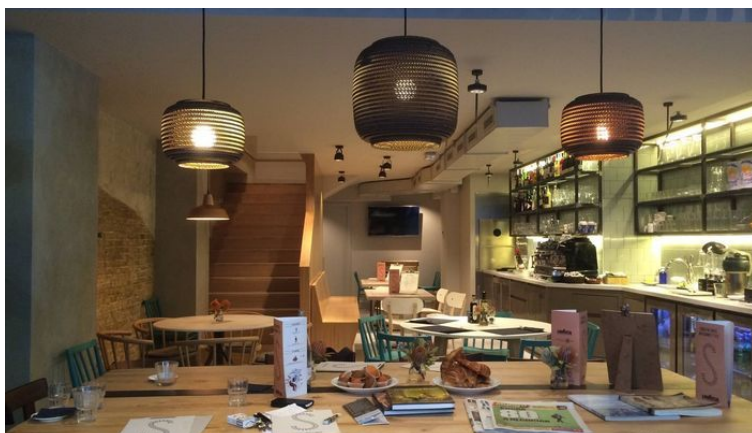
Passatge marimon nº9, [hisop@hisop.com](mailto:hisop@hisop.com) (+34) 93 241 32 33

**Semproniana**: The Chef, Ada Parellada, does a straightforward catalan cuisine in his Restaurant. The eclectic decoration makes your dream. **Enjoy this taste of authenticity.**



Rosselló 148, Barcelona. Tel. +34 934 531 820 [semproniana@semproniana.net](mailto:semproniana@semproniana.net)

**El singular**: Quiet and warm restaurant where to just take a coffee **or eat a healthy meal**. They take care of **their own vegetable garden** to bring you fresh quality products. It is **very close to the Sagrada Familia**.



Sardenya 321 – T. +34 93.315.87.86 [info@restaurantsingular.com](mailto:info@restaurantsingular.com)

**Sagrades tanines: Wine, cold meats & cheeses.** It's what you will find in this original "Bodega" very close to the Sagrada Familia.



Passatge Simó, 20 Tel +34 931190507 +34 657671557

From Tuesday to Saturday. 11:30 h to 16:00 h :: 18:00 h to 23:00 h

Sunday: 11:30 h to 16:00 h

**1902 Cafe Modernista:** This delightful café is located in the Recinte Modernista de Sant Pau. It is an old hospital designed by Domenech i Montaner. The building is definitely **worth a visit**. Then you could take the opportunity to eat tasty cuisine in its restaurant.



Carrer de Sant Antoni Maria Claret, 167 Tel: +34 93 170 00 40