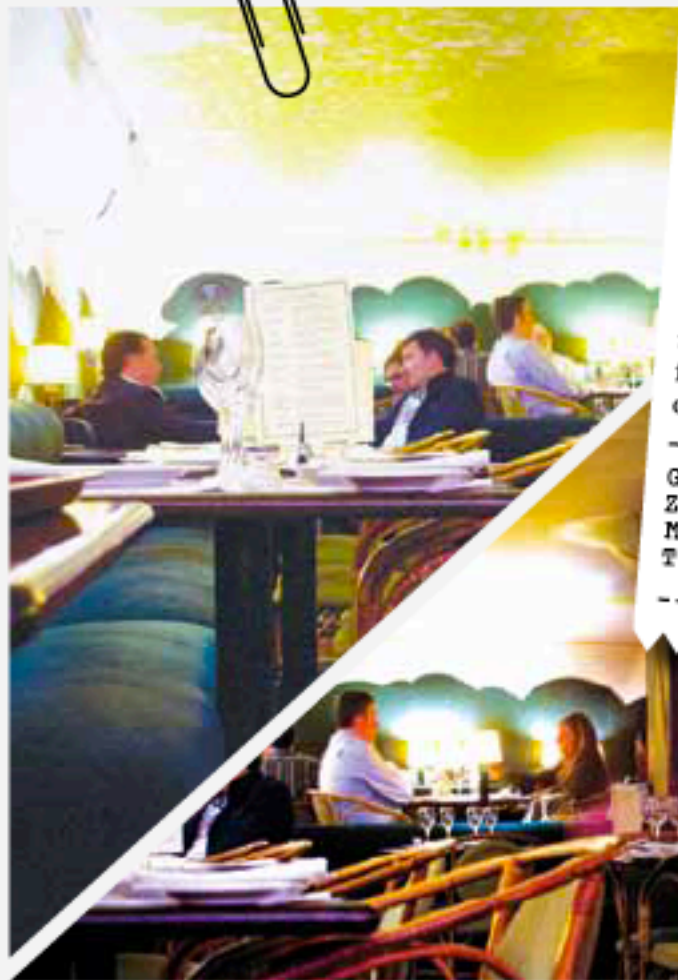


le cool changed my life.

a weird and
wonderful **GUIDE** to

BARCELONA



INFORM IL INFORM
INFORM **GIARDINETTO** INFORM

Il Giardinetto allows you to take a step back to a simpler time when lipstick was ruby red, suits were crisp, stockings had seams and fine dining was for people who knew how to get a table. This place celebrates style over substance, and it is all the better for it. To make the most of this unique dining experience, be sure to dress for the occasion, eat fashionably late and drink only dirty martinis.

Granada del Penedès, 22.
Zona Alta
N Diagonal or Fontana
T 932 187 536

STYLE
ICONS

FLASH FLASH

Tortilleria

DRINKING FLASH DRINKING
DRINKING FLASH DRINKING

In the 1970s, Flash Flash was the meeting point of the bourgeois part of the Gauche Divine movement. Those same people come today, only now they bring their grandchildren to this legendary establishment, which looks like the offspring of the Korova Milk Bar and an American diner. Serviced by cheeky old Catalans in crisp white suits brandishing epic menus and razor-sharp comebacks, this is retro dining Spanish-style: the self-proclaimed 'tortilleria' offers a crash course in over 60 varieties of a national treasure, the Spanish omelette.

Granada del Penedés, 25.
Zona Alta
M Diagonal or Fontana
T 932 370 990





TRUE
ROMANCE

MEOW ME
18
MEOW ME
D'OCTUBRE
MEOW ME

Have you ever been to one of those rural family-run restaurants where you dine in a former living room furnished with six small tables, and they prepare traditional dishes according to the great-grandmother's recipes? Well, 18 d'octubre is neither rural nor family-run, but we dare you to spot the difference.

Julian Romea, 18.
Zona Alta
M Diagonal or Pontana
T 952 182 518

MEOW ME
ME
MEOW ME

Me's high-ceilinged dining room packed with tables doesn't suggest romance at first sight, but somehow once you're seated, it all grows very intimate around you. We suspect the reasons are the low lights and the jazz music, but the superb Vietnamese-American food and the personal treatment may have something to do with it, too.

Paris, 462.
Eixample Esquerra
M Hospital Clinic
T 934 194 933

MEOW ME
PLA
MEOW ME

Pla is a picture-book lovey-dovey restaurant. It's located in a narrow cobbled street, the tables are small and candle-lit, the service is discreet and the food modern and light enough not to slow you down come further night-time shenanigans. Book the table at the bottom of the staircase leading to the second floor for maximum intimacy and bathe in clichés.

Bellaflor, 5. Gòtic
M Jaume I
T 934 126 552



DUCKING AU PORT DE DUCKING
DUCKING LA LUNE DUCKING

It's the go-to for Gallic goodness in Barcelona. In a cosy den on the edge of the Boqueria market, a large photo of Serge Gainsbourg presides over diners like *The Sacred Heart*. Here, the cheese is stinkier than a Barceloneta drain in August, the atmosphere quainter than Amélie's room, and the steaks are rarer than a Frenchman who will admit he prefers a Spanish red to a Gallic one.

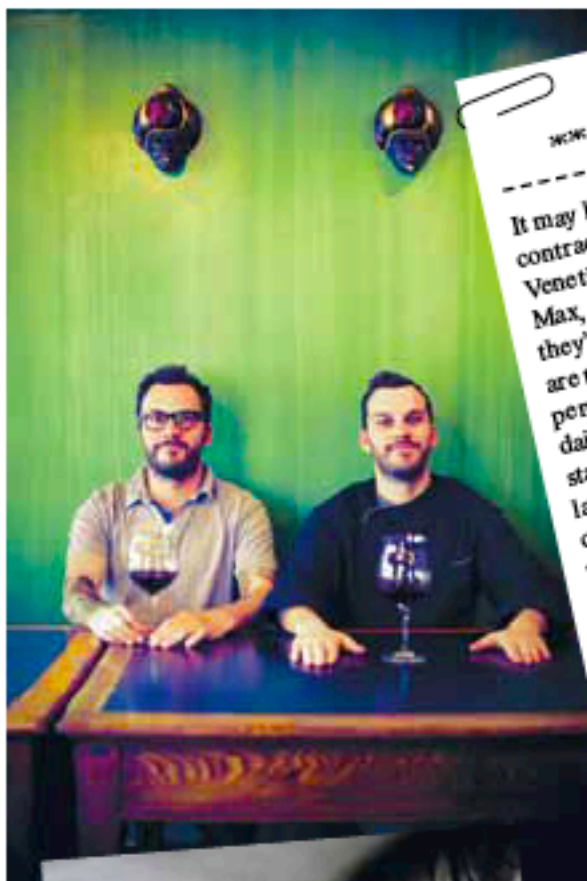
Plaça de Sant Galdric, 1.
Raval / M Liceu
T 932 703 819

DUCKING TAPIOLES DUCKING
DUCKING 53 DUCKING

There are two set menus and six tables at Tapioles 53, and Sarah Stothart, owner, chef and former personal cook to an Australian media mogul, will talk you through them in intricate, mouth-watering detail. You'll know the name of the duck in your rillettes and the cocoa content in your chocolate tart by the time she's finished – and you'll love your dinner all the more for it. Surrounded by soft lighting, homemade bread and an open kitchen, you'll feel so at home that you'll be sending Sarah postcards for years to come.

Tapioles, 53. Poble Sec
M Poble Sec
T 932 292 238

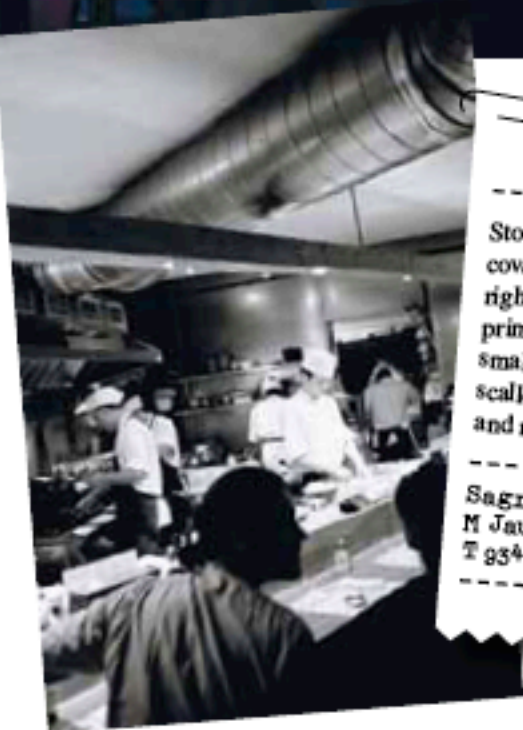




NEW NEW **XEMEI** NEW NEW

It may look like a bundle of contradictions, but Xemei's Venetian owners, Stefano and Max, are damn sure of what they're selling. The chipped walls are tagged with black marker pen and menus are scribbled daily onto dog-eared, coffee-stained paper. But the platters of langoustines are as fresh as they come, the mozzarella is from their mate's farm in northern Italy and the tiramisu sings with expensive booze. Just make sure you're on time – Woody Allen's reservation was swiftly cancelled for tardiness.

Passeig de l'Exposició, 85.
Poble Sec / M Poble Sec
T 935 555 140



NEW NEW **SHUNKA** NEW NEW

Stoop under the curtains covering the entrance and step right into Aoyama. From your prime spot at the bar, watch a small army of chefs as they toss scallops, roast toro ever so lightly and roll eel nigiri.

Sagrístans, 5. Gòtic
M Jaume I
T 934 124 991

NO
NEED
TO
DRESS
UP

OVISO

Oviso (pictured) decided not to bother with extractor fans. The place stinks of hamburgers. And cigarettes. And sexy Argentineans with flaming dice tattoos. It is crowned king of the infamous 'Plaza Trippy' and a great spot for a laidback bite. The vibe may be decidedly sizzly but the food is top notch. Freshly made salads, oozing quesadillas and towering sarnies come as a welcome change in a lettuce-fearing city. And all at a price that saves your pennies for a night of tequilas, rose vendors and general mayhem.

n'Araí, 5. Gòtic
M Jaume I

MADAME
JASMINE

At Madame Jasmine you'll find those sexy Spaniards that you remember from the first time you went to Sónar festival – effortlessly beautiful and still rocking that street urchin style. They come to sit amongst the wobbly tables, random objects and haphazard artwork that are all barely visible under soft lamplight. Come for food and enjoy tasty sandwiches and hearty specials. Talk to the fit bar man and he'll tell you where the after-dinner party is happening.

Rambla del Raval, 22.
Raval / M Liceu



MEAT
FREE
MEALS



MEOW MEOW LA CERERIA MEOW MEOW

This Bohemian cooperative is taking the concept of home-made to a new level: a flour mill in the back allows them to make sandwiches and pizzas in great varieties, only surpassed by the amount of teas and fruitshakes on offer.

Barxada de Sant Miquel, 3-5,
Gòtic / M Liceu
T 933 018 510

MEOW MEOW SÉSAMO MEOW MEOW

At Sésamo you'll search in vain for tofu stir-fries or seitan burgers. Instead, this grown-up vegetarian provides a romantic atmosphere, a stellar wine list and cuisine from all around the Mediterranean that's so tasty, you don't have to worry about bringing your meat-eating friends. Especially if they like to sample elaborate gin and tonics for dessert.

Sant Antoni Abat, 52,
Raval / M Sant Antoni
T 934 416 411



MEMORIE 18 MEMORIE
MEMORIE D'OCTUBRE MEMORIE

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Julián Romea, 18.
Zona Alta
M Diagonal or Fontana
T 952 182 518





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Paris, 162.
Eixample Esquerra
M Hospital Clinic
T 934 194 933

PLA

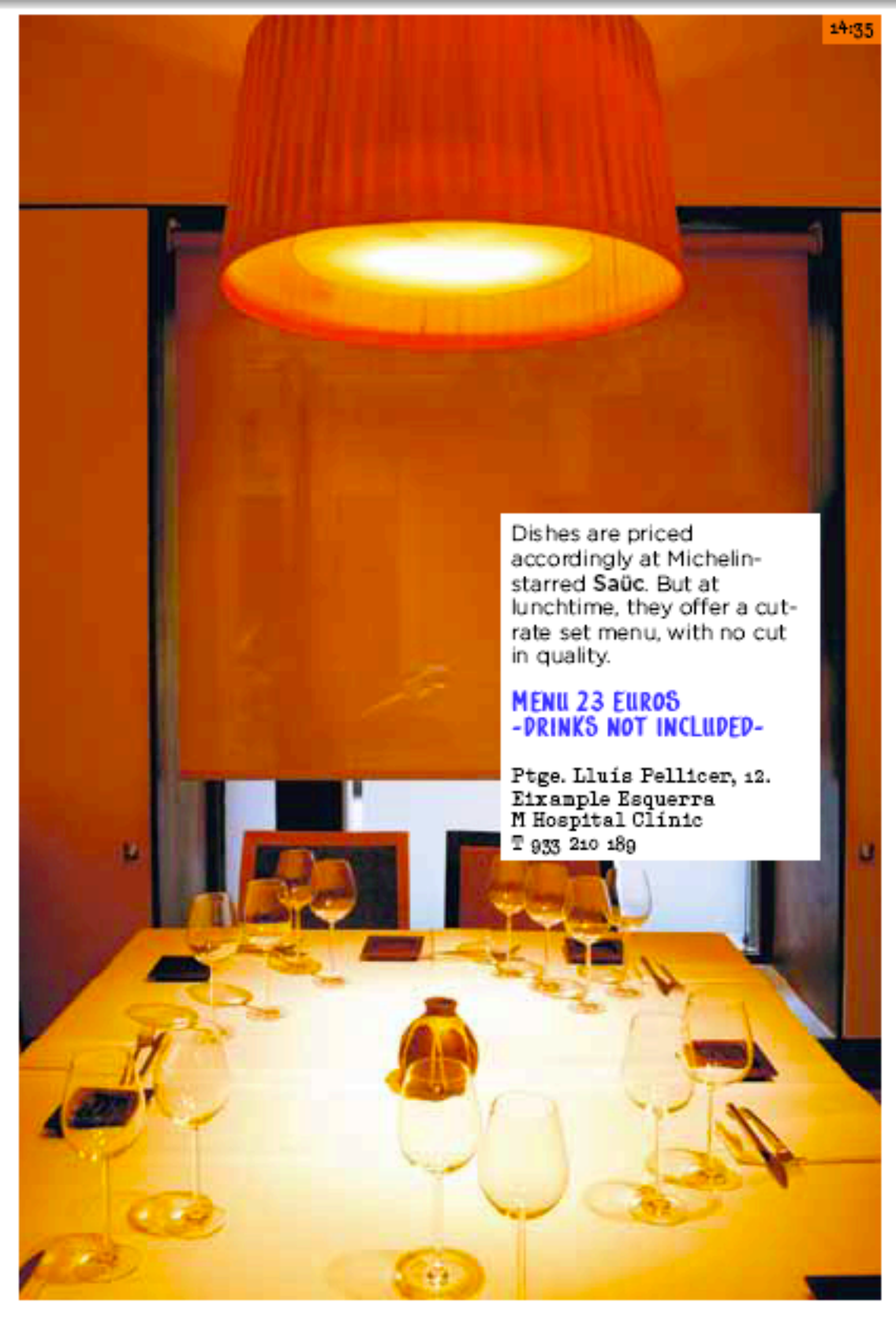
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Bellafilla, 5- Gòtic
M Jaume I
T 934 126 552

**NOBODY
KNOWS
EXACTLY
HOW
IT'S MADE.**

**BUT EVERYBODY
KNOWS EXACTLY
WHERE TO GET
THEIR DRINK OF
HORCHATA.**

Horchatería Sirvent
Parlament, 56.
Eixample Esquerra
H Sant Antoni



Dishes are priced accordingly at Michelin-starred Saüc. But at lunchtime, they offer a cut-rate set menu, with no cut in quality.

MENU 23 EUROS
-DRINKS NOT INCLUDED-

Ptge. Lluís Pellicer, 12.
Eixample Esquerra
M Hospital Clínic
T 933 210 189

tapas

(feminine noun, plural):

01. top, lid, cover.
02. little dishes of tasty morsels, to accompany a drink or be shared as a meal.

Nothing spells Spanish laid-back-ness and sociability as the tradition of eating tapas. It's noisy. It's often messy. It's fun. Used napkins and cigarette butts are thrown to the floor and the bill is split. It's quite different from any other restaurant experience, but always a good time.

- * **RULE NO. 1_** Don't expect to get a table or even a bar stool. At the more upscale places you can book, at the others you can queue. However, unless you intend this to be an extensive meal, just pick the first free spot at the bar.
- * **RULE NO. 2_** Be brave. At rush hour, nobody will come to take your order. There may not even be a menu. You'll have to make yourself heard, check out what others are having, and listen to the staff's suggestions.
- * **RULE NO. 3_** Looks can be deceiving. The woman with a fag hanging out of her mouth is dropping ash onto the best clams in Barcelona. The basement bar with strip lighting and broken chairs sells melt-in-your-mouth Iberian ham. And those things that look like alien claws from an 80s horror movie are a delectable and expensive seafood delicacy.
- * **RULE NO. 4_** Know your terminology. Tapas are small, raciones are big(ger). Montaditos are canapés without the pomp. Pintxos are tapas served Basque style. And with pintxos at the bar it's every man for himself.
- * **RULE NO. 5_** The ruder the staff, the more they consider you one of their own.
- * **RULE NO. 6_** They're small plates. Order many.

2020

LA PLATA

Tapas

tapas crawl 1

down
and
dirty

Jaica

Here, everything is deep-fried and delicious. Amongst the noise and neon signs, the football and steady flow of beers, you'll find satiation for sure.

ORDER: Chipirones (deep-fried baby octopus), pimientos de padrón (green peppers with sea salt) and any other seafood dish in the display case that takes your fancy.

Ginebra, 13, Barceloneta
M Barceloneta

Bitácora

Pass the blaring TV, the strip lighting and tired ceiling fan and head straight for the little terrace out back to savour the simple yet well-prepared tapas in peace.

ORDER: A salad (it will be the only one on the crawl), calamar a la plancha (fried squid) and sardines.

Balboa, 1, Barceloneta
M Barceloneta



JAICA



EL VASO DE ORO

El Vaso de Oro

Elbow your way into a space along the narrow bar and shout your order to one of the waiters dressed in a crisp white suit, who will shout it along until it arrives at the kitchen.

ORDER: Granjero con serrano (amazing ham sandwich), atún picante (tuna in paprika) and, if you want to splash out, solomillo con foie (filet mignon with foie gras).

Balboa, 6. Barceloneta
M Barceloneta

La Plata

This tiny corner bar serves only three dishes: deep-fried anchovies; a salad of tomatoes, onions and olives; and Catalan sausage on bread. All have been honed to perfection and should be accompanied by beer or wine in a "porrón". You'll figure out how to drink from it.

Mercè, 28. Gòtic
M Barceloneta

La Bodegueta

The perfect place to end your tapas crawl. Once you're sat, you're not likely to get up anytime soon. So, take a seat among the dusty barrels, order a bottle of red and get ready for a long night.

ORDER: Sausages, boquerones (anchovies in vinegar), ham and cheese.

Rambla de Catalunya,
100. Eixample Esquerra
M Diagonal

It's hair of the dog or the beginning of a very long lunch. It comes with a plate of olives or an array of tapas. The company may be old friends or new acquaintances. But the vermouth will inevitably be dark and sweet.

Bar Mut

The clinking of shiny glasses cuts through the murmur of groups clad in striped shirts as the waiters carry plates of fried eggs with foie to the high tables. This is where tradition is upscale and grease-free.

Pau Claris, 192.

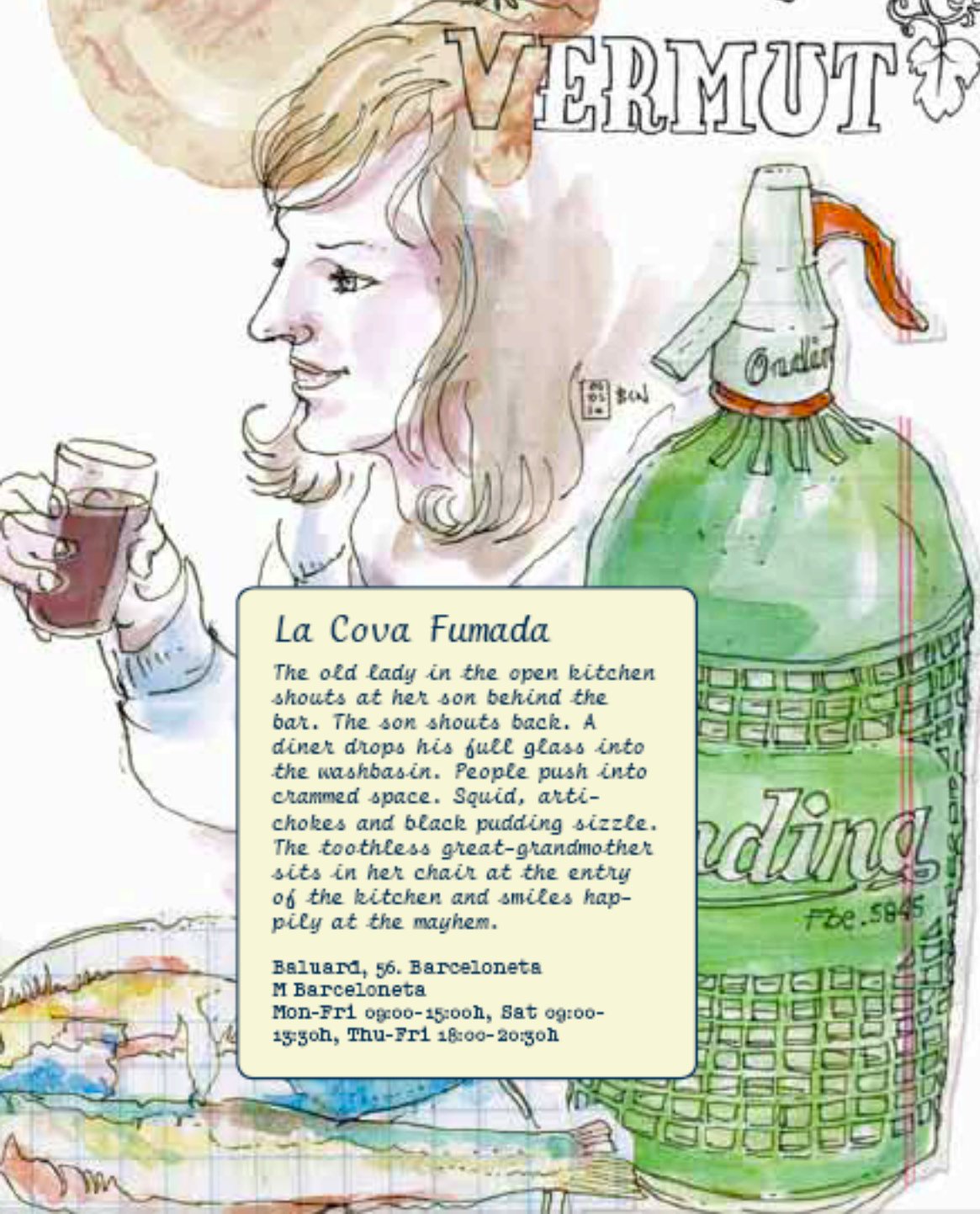
Eixample Dreta / M Diagonal

Call to book. T 932 174 338

Mon-Fri 09:00-00:00h, Sat-Sun 11:00-00:00h

VERMUT ESPAÑOL

VERMUT



La Cova Fumada

The old lady in the open kitchen shouts at her son behind the bar. The son shouts back. A diner drops his full glass into the washbasin. People push into crammed space. Squid, artichokes and black pudding sizzle. The toothless great-grandmother sits in her chair at the entry of the kitchen and smiles happily at the mayhem.

Baluard, 56. Barceloneta
 M Barceloneta
 Mon-Fri 09:00-15:00h, Sat 09:00-13:30h, Thu-Fri 18:00-20:30h