

BARCELONA RESTAURANT RECOMMENDATIONS

DINING NOTES

Lunch: 1 to 4 pm, locals usually 2 to 3:30 pm. **Dinner:** 8:30 to 11 pm, locals usually 9 and 10:30 pm.

Menú del Día: On weekdays from 1:30 to 3 pm, many restaurants offer a “menu del día,” or fixed lunch menu.

It usually consists of a starter, main course, drink, bread, and coffee or dessert, costing around €10 – 20.

This is a wonderful way to enjoy a hearty and affordable afternoon meal.

Gratuities: Tipping is not required in Spain, but we suggest leaving a 10% tip at restaurants and rounding up to the closest euro in bars or taxis. Receipts don’t have an option to add gratuity, you need cash on hand if you want to tip.

Closing Days: Many restaurants close on Sundays and/or Mondays. Call ahead or check opening hours online.

Reservations: It’s always a good idea to book a table in advance to avoid disappointment.

TAPAS, PINTXOS AND BITES TO SHARE

BAR BITÁCORA (great reputation)

[Tapas – \$\$]
Carrer de Balboa, 1
Tel: +34 933 153 588

BAR CAÑETE

[Tapas – \$\$]
Carrer de la Unió, 17, Ciutat Vella
Tel: +34 932 70 34 58

BAR MUT

[Seasonal dishes – \$\$]
Carrer de Pau Claris, 192
Tel: +34 932 174 338

EL NACIONAL

[Spain, Portugal, France – \$\$]
Passeig de Gràcia 24 bis
Tel: +34 935 185 053

PACO MERALGO

[Seafood, various montaditos – \$\$]
Carrer de Muntaner, 171
Tel: +34 934 309 027

TAPEO

[Catalan classics – \$\$]
Carrer de Montcada, 29
Tel: +34 933 101 607

SPANISH TRADITIONAL

A RESTAURANT (at Hotel Neri)

[Catalonian w/ global influence – \$\$]
Carrer de Sant Sever, 5
Tel: +34 933 040 655

CAL PEP

[Sophisticated market cooking – \$\$]
Plaça de les Olles, 8
Tel: +34 933 107 961

CAN MAJÓ (a favorite)

[Seafood, market – \$\$\$]
Carrer de l’ Almirall Aixada, 23
Tel: +34 932 215 455

EL XALET DE MONTJUÏC

[Mediterranean – \$\$\$\$]
Avinguda Miramar, 31
Tel: +34 933 249 270

ELS OCELLETS

[Market, seasonal – \$\$]
Ronda de Sant Pau, 55
Tel: +34 934 411 046

CA LA NURI

[Paella and rice dishes – \$\$]
Passeig Marítim de la Barceloneta, 55
Tel: +34 932 213 775

UPSCALE DINING

7 PORTES

[Authentic, traditional – \$\$\$]
Passeig d’Isabel II, 14
Tel: +34 933 193 033

BOCA GRANDE (exquisite wines)

[Seafood, craft cocktails – \$\$\$]
Passatge de la Concepció, 12
Tel: +34 934 675 149

COURE

[Contemporary – \$\$\$]
Passatge de Marimon, 20
Tel: +34 932 007 532

FONDA ESPAÑA (Martín Berasategui)

[Modernist – \$\$\$]
Carrer de Sant Pau, 9 11
Tel: +34 935 500 000

GRESKA

[Local people, fantastic food – \$\$\$]
Carrer de Provença, 230
Tel: +34 934 516 193

RESTAURANTE FEROZ

[Upscale local dishes – \$\$\$]
Carrer de Tuset, 27
Tel: +34 932 009 129

MICHELIN-STAR RESTAURANTS

ABaC (***) chef Jordi Cruz

[Traditional w/ modernity – \$\$\$\$]
Avinguda del Tibidabo, 1
Tel: +34 933 196 600

DISFRUTAR (**)

[Modern – \$\$\$\$]
Carrer de Villarroel, 163
Tel: +34 933 486 896

VIA VENETO (*)

[Classic Cuisine – \$\$\$\$]
Carrer de Ganduxer, 10
Tel: +34 932 007 244