



Dine in Barcelona 2023

Michelin Star:

- [**Àbac**](#) Distinguished with two Michelin stars, this elegant restaurant overlooking a peaceful garden, chef Jordi Cruz offers diners a unique gastronomic experience that constantly evolves in line with the produce made available by the changing seasons.
- [**Cinc Sentits**](#) Cinc Sentits, located in the Eixample neighbourhood of Barcelona, focuses on modern interpretations of Catalan cuisine by Chef Jordi Artal.
- [**Xerta**](#) Xerta Restaurant is the gastronomic Michelin starred restaurant in Barcelona since 2016 run by chef Fran López. Xerta Restaurant is an opened window dedicated to the cuisine of Terres de l'Ebre and is located in Ohla Eixample Hotel.
- [**Cocina Hermanos Torres**](#) The Torres twins (Sergio and Javier) dreamt of incorporating their culinary microcosmos into the heart of the dining room, transforming a culinary experience into a true spectacle, hence the three cooking stations that dominate the centre of the room, around which tables are arranged beneath romantic "clouds" of light.
- [**Alkimia**](#) Alkimia has a somewhat surprising location inside the Moritz beer factory, which has been redesigned as a gourmet complex by the award-winning French architect Jean Nouvel. In the gastronomic dining room, chef Jordi Vilà conjures up fresh, contemporary cuisine which is deeply rooted in Catalan tradition.
- [**Dos Palillos**](#) Located just a few steps from Barcelona's Museu d'Art Contemporani, Dos Palillos has a single counter at the entrance, where you can eat without booking ahead, and a second more gastronomic U-shaped counter around an open kitchen, enabling guests to observe the full preparation process. At this second attractive and elegant space, savour enticing tasting menus that showcase a fun fusion between Asian cooking (predominantly from Japan) and Iberian ingredients.

Fine Dining:

- [**Besta Barcelona**](#) A casual neo-bistro run by two chefs who have brought together the cooking of their respective regions, namely Galicia and Catalunya. The market-inspired menu here is influenced by both the Atlantic and the Mediterranean.
- [**Can Cortada**](#) Can Cortada is an authentic castle that is part of Barcelona's Artistic Heritage. The emblematic restaurant opened its doors in 1994 and since then it has been offering quality Catalan cuisine specialising in the best meats.
- [**Maná 75**](#) A genuine design that combines the Feng Shui philosophy and the character of this authentic restaurant in La Barceloneta. Large round tables that invite you to meet and share. An open kitchen where the best paellas in Barcelona are prepared to the highest standards.
- [**Cruix**](#) A restaurant with a contemporary and informal feel and exposed brick walls which has taken on a new lease of life under owner-chef Miquel Pardo, who is now in sole charge but with the same friendly approach, excitement and professionalism.

Casual Dining:

- [Cerveseria Catalana](#) *One of the best tapas bars in the city, offering a wide variety of tapas and "montaditos", as well as beers from Spain and all over the world.*
- [7 Portes](#) *A reference restaurant in Barcelona, the emblematic 7 Portes Restaurant offers an extensive tour of traditional Catalan and Mediterranean cuisine.*

HAPPY TRAVELS!