

## Budget Barça

### Food

Having lunch in traditional restaurants can be done on a shoestring, with places like La Pubilla (Plaça Llibertat 23) serving fixed menus that include three courses for less than €15.

## Seen and don't be seen

### Nightlife

Clandestine bars and restaurants are the latest craze in town, although most are members-only. One is set up behind the Domentell (don't tell, get it?) drycleaners on Aribau street.

## TEN RESTAURANTS

### To dine for

#### 01 **Cornelia & Co** (Picture 01)

A deli shop and canteen-style restaurant bridging East Asia and the Mediterranean.

Valencia 225, +34 932 723 956, [corneliaandco.com](http://corneliaandco.com)

**02 Tickets** (Picture 02) Ferran Adrià's latest Barcelona-based venture, serving refined tapas with a traditional heart.

Avinguda del Paral.lel 164, [ticketsbar.es](http://ticketsbar.es)

#### 03 **Quimet & Quimet** (Picture 03)

The canapés are edible works of art. *Poeta Cabanyes* 25, +34 934 423 142

#### 04 **Federal Café** (Picture 05, 06)

A bright and friendly café, perfect for breakfast on the roof terrace. *Parlament de Catalunya* 39, +34 931 873 607, [federalcafe.es](http://federalcafe.es)

#### 05 **El Filete Ruso** (Picture 04)

All produce is local at this upscale burger joint. *Enric Granados* 95, +34 932 171 310, [elfileteruso.com](http://elfileteruso.com)

#### 06 **Koy Shunka**

Refined younger sibling of famed Japanese restaurant Shunka. *Copons* 7, +34 934 127 939, [koyshunka.com](http://koyshunka.com)

#### 07 **Els Pescadors**

Set in an old fishermen's square, it serves some of the freshest fish and commandeers one of the most beautiful terraces in the city. *Plaça Prim* 1, +34 932 252 018, [elspescadors.com](http://elspescadors.com)



01



02



03

**08 Picnic** Opened last year, Picnic has become a brunch favourite on weekends.

*Comerç* 1, +34 935 116 661, [picnic-restaurant.com](http://picnic-restaurant.com)

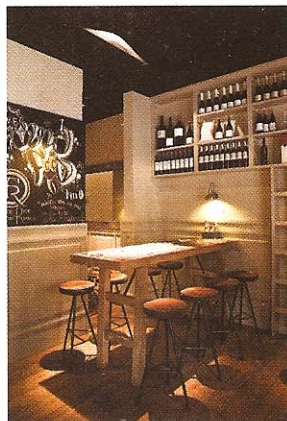
#### 09 **Il Giardinetto**

Opened in 1973, this restaurant's forest-themed interior is timeless. *Granada del Penedès* 22, +34 932 187 536, [ilgiardinetto.es](http://ilgiardinetto.es)

#### 10 **Flash Flash**

Across the road from Il Giardinetto, this Barcelona institution is owned by Leopold Pomés.

*Granada del Penedes* 25, +34 932 370 990 — KK



04



05



06



## Q&A

### Food

#### Albert Adrià

Chef and co-partner of Tickets restaurant

The latest Adrià brothers project is in the Paral.lel district – known as Barcelona's Broadway because of its lively performance arts scene – and takes tapas back to its roots.

#### Why is Catalan cuisine so popular?

It's thanks to the variety of dishes, the quality of the products and the history behind them. I think markets like La Boquería are among the best in the world, with an incredible assortment of very fresh products and highly specialised stalls.

#### What is the future of Catalan hospitality?

The economic crisis is still affecting us, but mediocre restaurants are the first to fall as people become more demanding. If there's a genuine interest in the products, then quality will keep improving. Half a restaurant's success depends on location and we're lucky to be in a popular spot.

#### What makes Barcelona a good place for a business?

The beach! Barcelona is a city open to the sea and with great weather. There are problems when it comes to the bureaucracy, with paperwork and taxes making it difficult to start a business here. But in the end it's worth it. — SRT

## COOKERY SCHOOL

### Tricks of the trade

"It's a good time for home cooking. People want real value, something they can share with the people they love," says Neus Canal, co-founder of Cookiteca – a cooking school and kitchen supply store in the heart of the Sarríà neighbourhood.

Launched in 2010 with Silvia Mirabet, Cookiteca now has a packed roster of 14 classes a week, and 40 per

cent of their students are children. Canal invites guest chefs such as Paco Roncero and Carles Mampel to accompany students to local markets, giving tips on fresh produce before teaching them techniques from spherification to whipping-up foams. "We sell equipment you can't get in Spain, combined with skills that bring home cooking to another level," says Canal. There are plans to open two more schools this year. — JO [cookiteca.com](http://cookiteca.com)

