

E The Hottest Restaurants in Barcelona Right Now, June 2015

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Today, Eater returns to **Barcelona, Spain** to discover the newest drinking and dining destinations the Catalonia capital has to offer. **Just like last time**, freelance writer **Isabel Conde** offers her top picks, with eight new spots landing on her list. Among them: An affordable tasting-menu restaurant from three **noteworthy** elBulli alums (**Disfrutar**), two new spots from Michelin-starred chefs (Marc Gascons's barbecue-inspired **El Informal** and Paco Pérez's '20s-themed nightclub **Dobre**), and a massive, four-concept restaurant in the heart of Barcelona's Passeig de Gràcia (**El Nacional**).

And Conde promises even more to come: Next month, chef Quim Marqués of Grup Oído Cocina will open **La Pepa del Mar**, a new restaurant in Sitges (a coastal city just 22 miles south of Barcelona). The spot, influenced by Marqués's original restaurant El Suquet de l'Almirall, will be "a must for the summer in Barcelona," Conde says.

But first, and presented here in alphabetical order, the current Eater Heatmap for Barcelona:

1 Bar Bas

When walking down the Ramblas you should definitely enter and visit Bar Bas. This casual, traditional bar (with croquettes, marinated anchovies and so on) happens to offer an outstanding recipe for French fries (the creator of the dish, Enrique Valentí, is open to explain all his secrets about them). However, it's not just about fries, Bar Bas's biggest assets are the traditional recipes that will surprise you for sure. In brief: it's the typical Spanish bar with the highest quality product. [[Photo](#)]

Rambla Catalunya 7
Barcelona, Catalonia 08007, Spain

<http://www.barbas.es>
+34 933 42 75 16

Gastropub

2 BistrEau

Because of his passion for the sea, chef Ángel León is very well-known in Spain as *chef del mar* (sea chef). His main restaurant, Aponiente, is located next to the Atlantic in El Puerto de Santa María, and that's where he has learnt all about fish, seafood, seaweed, etc. In his first

restaurant in Barcelona, León serves some of his “greatest hits” from Aponiente and some new dishes meant to amuse and entertain the guest, always with the sea as the thread. [Photo]

Passeig de Gràcia
38-40, Barcelona, Catalonia, Spain

<http://www.mandarinoriental.com>
+34 931 51 87 83

Mediterranean Restaurant

3 Disfrutar

After three years of success with restaurant Compartir in Cadaqués (Costa Brava), Disfrutar is the new restaurant by the three former head chefs of elBulli. The trio, including Eduard Xatruch, Oriol Castro, and Mateu Casañas, worked for 17 years tête à tête with Ferran Adrià, and now they've opened a haute cuisine restaurant with affordable prices. Choices are a short tasting menu (for 68 euros) or a long one (98 euros), which offers the most complete experience with more than 25 bites. The unique concept allows you to travel to the elBulli universe and enjoy (meaning of *disfrutar*) an unforgettable experience without leaving Barcelona. [Photo]

Villaroel 163
Barcelona, Catalonia, Spain

<http://en.disfrutarbarcelona.com/>
+34 933 48 68 96

Molecular Gastronomy Restaurant

4 Doble

Doble is the new concept by Paco Pérez, the Michelin-starred chef from Miramar and Enoteca. It's a night club inspired by New York's music clubs in the '20s, but in Doble, you can have casual bites inspired all around the world: Peru, China, Japan, and Mexico. Don't miss the *molletes* (light sandwich) menu inspired by VIP and famous people: You'll be able to eat an “Obama” or “Ferran Adrià” *mollete* and also enjoy the best live music, cocktails, and drinks until 3 a.m. [Photo]

Passeig de Gracia
116, Barcelona, Catalonia 08008, Spain

<http://leggs.es>
+34 932 38 48 46

Cocktail Bar

5 El Informal

The Michelin starred-chef Marc Gascons arrives in Barcelona with this concept, based on a charcoal barbecue menu on which anything is possible. The restaurant has a specially designed

barbecue, and it uses it as much as it can, in all kinds of meat (tataki steak, rosemary rack of lamb) and fish (monkfish, clams). However, you'll never leave the restaurant "smoked": Dishes are really well balanced. In Informal, Gascons and his team only serve dishes that have been carefully tested and accepted at their original restaurant in Girona (Els Tinars, which has one Michelin star). [Photo]

Passeig de Colom
9, 08002 Barcelona, Barcelona, Spain

<http://hoteltheserrasbarcelona.com/es/informal.ht>

6 El Nacional

Imagine a 3,500-square-meter space including four restaurants, four counters, and around 200 staff — that is Nacional, in the heart of Passeig de Gràcia. There's no doubt that **Carles Tejedor**, former chef of By13 and Vía Veneto, loves a challenge: Here, he stresses top-quality product in all four different restaurant concepts. Don't miss the Brasserie (featuring beef, veal, and ox preparations) and the seafood-focused Llotja. The counters are also highly recommendable for a quick bite. [Photo]

Passeig de Gràcia
24 bis, Barcelona, Catalonia 08007, Spain

<http://www.elnacionalbcn.com>
+34 935 01 14 00

Mediterranean Restaurant, \$\$\$\$

7 la cava

The creators of La Pepita have finally opened the vermouth bar of their dreams. Vermouth is living a golden era in Barcelona nowadays, and guests are very thankful to be able to enjoy a traditional homemade drink along with first quality tapas or *plattillos* (small dishes). Pay special attention to the signature *cannettes* created by chef Sergio Andreu. [Photo]

Còrsega
339, Barcelona, Catalonia, Spain

<http://www.lapepitabcn.com/>

Restaurant

8 Mano Rota

Mano Rota hates labels: They don't want to be a gastronomic restaurant, either a traditional one or one focused on exotic flavors. At Mano Rota, you can either choose your own menu (*à la carte*) if you are eating at a table, or you can choose the counter experience, which offers two different tasting menus designed by the chefs. No matter what you are looking for, you will be

probably able to find it here. [**Photo**]

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Barcelona, Catalonia 08004, Spain

+34 931 64 80 41

Restaurant

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