



Disfrutar 餐厅

Disfrutar Restaurant

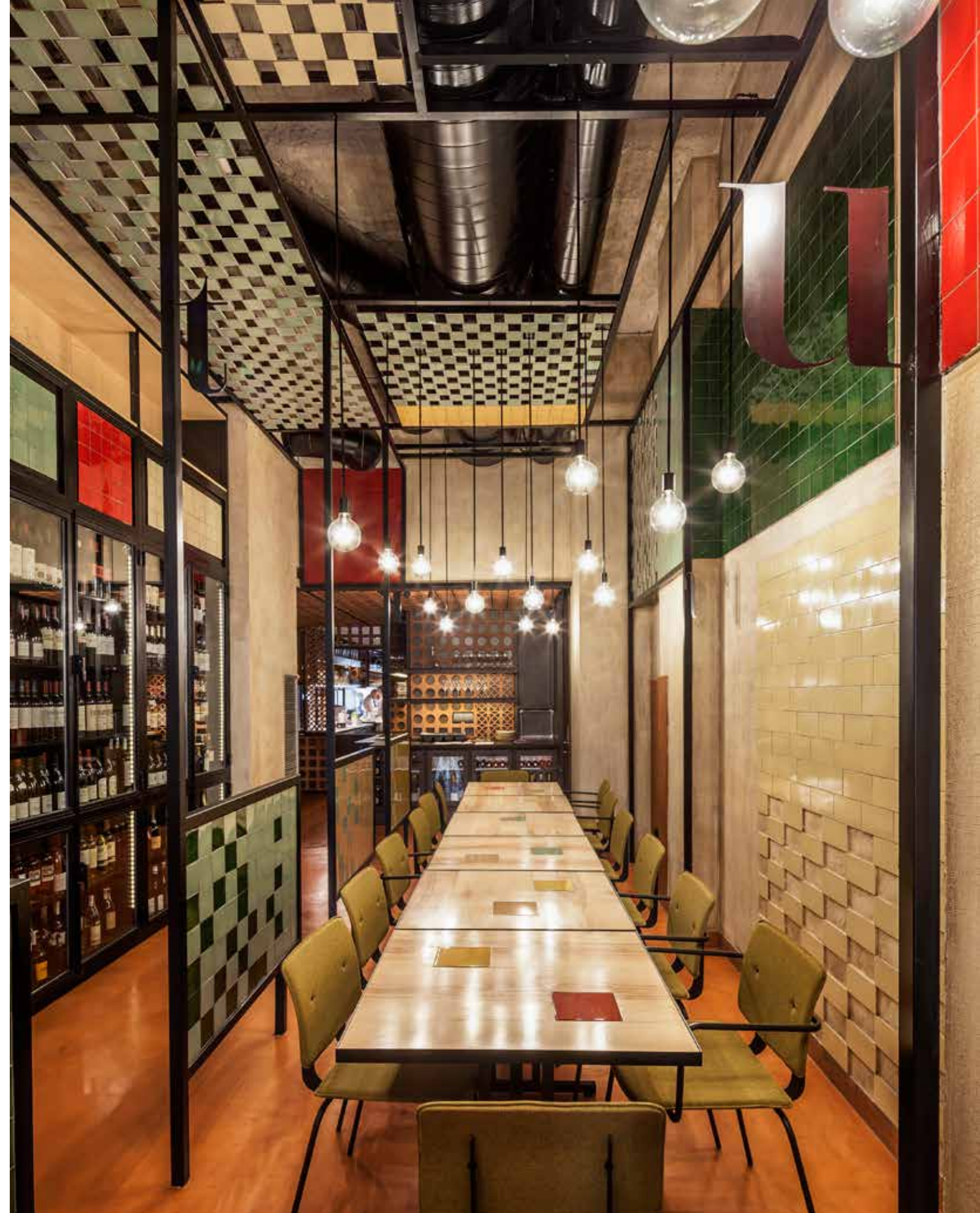
设计公司：El Equipo Creativo (Oliver Franz Schmidt + Natali Canas del Pozo + Lucas Echeveste Lacy)

设计团队：J. Marcos Feijóo, Anna Martínez, Cristòfol Tauler, Néstor Veloso, Anna Serra, Cristina Huguet, Clara Manchón

地点：Spain (西班牙)

面积：520 m²

摄影：Adrià Goula







On one hand the site, unique and challenging in its layout as well as its location, requires a strong solution. Designers clearly differentiate two spaces or environments, a more urban and active space towards the city, where the bar and winery are located, and a more natural and relaxed space towards the interior patio and terrace, where the main dining room is situated. And in the center of the two spaces, as a link between the two, designers find the kitchen, the heart of the restaurant, open to the curiosity of the guests who walk through it.

The ceramic material is present throughout the different atmospheres, thereby bringing designers closer to the values that clients wish to transmit: naturalness, humility and respect for the history and heritage of the Mediterranean. But in each space it is transformed into a new material which helps designers to make each area unique.

The kitchen is the oven of the restaurant, both real and metaphorical, as it is from there that all activity emanates. Here designers use ceramics in their most humble and rugged format: pieces of, baked bricks in their natural color, form a permeable limit through which the guests can see the interior of this oven, golden and warm.



Disfrutar 餐厅坐落在西班牙巴塞罗那埃克萨潘区狭窄而繁忙的街道上，由于其位置和布局独特，因此，设计十分具有挑战性。

设计师把这间长长的餐厅划分为两个空间，在临街的更为狭窄的一侧布置了酒吧，而在较为宽敞的一侧布置了宽敞的主用餐空间。餐厅的厨房则位于这两个空间之间。在这个项目中，设计师创造性地使用了地中海传统材料——瓷砖，让其焕然一新却又与传统风格相协调。虽然每一个空间都使用了瓷砖，但因为每个空间采用瓷砖的色彩和形式不同，使得餐厅的两个就餐区与中心的厨房都具有鲜明的特色。

厨房是餐厅的“烤箱”，所有的食材都是在这里制作的。设计师在这里使用了与火的色彩相似的瓷砖，这些花纹多样且通透的瓷砖可以让顾客看见内部的厨房。

