



FANY PÉCHIODAT AND VINCENT MOUSTACHE

Soul of Barcelona

30 EXPERIENCES



JONGLEZ PUBLISHING



#01



A TINY ESTABLISHMENT FOR TAPAS

Tiny, noisy, frenetic ... this pocket-sized bodega is an institution renowned throughout Spain.

You won't find any tables here – it's standing room only. Let yourself be tempted by a glass of the house vermouth as the tapas appear and disappear at full throttle. Red bell peppers, foie gras, camembert with honey, grilled artichoke, cod, sweet and savoury pintxo ... Quim's tapas are inspired creations – he nails it every time, and his daring recipes soon pop up all across the country. Some Barcelonians even call Quimet y Quimet the 'elBulli of tapas'.

Definitely don't skip the salmon with yogurt and honey truffles paired (de rigeur) with a glass of pink cava, a fresh and bubbly rosé that will banish all thoughts of prosecco from your mind.



QUIMET & QUIMET
CARRER DEL POETA CABANYES, 25



+34 934 42 31 42

quimeti quimet.com

04

JAZZ TO THE RHYTHM OF GAUDÍ

The name Gaudí will never sound the same to you again after you've attended this magical jazz festival, which is held once a year in buildings designed by the nec plus ultra of Catalanian architects. A glass of champagne in your hand, jazz notes reverberating off modernist edifices beneath the stars ... What more could you ask for?

 **CASA BATLLÓ**
LAS NOCHES MÀGICAS
PASSEIG DE GRÀCIA, 43



+34 932 160 306
info@casabatllo.cat

casabatllo.es/ca/venda-entrades/visita-nits-magiques





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THE BEST *PATATAS BRAVAS* IN BARCELONA

> EL TOMÁS

WHERE BARCELONIANS HAVE BEEN GOING FOR 40 YEARS

Located in the Sarrià neighbourhood, El Tomás is the kind of place that plays its cards close to its chest. Far from the trendy rooftops and bars, El Tomás de Sarrià is simply the place where, for 40 years now, all of Barcelona has been going for the city's best *patatas bravas*.

Hand peeled and cut, El Tomás's *patatas* are tender to perfection and served with a generous coating of aioli or delicious chili sauce.

A little warning for nightbirds: El Tomás doesn't live on Spanish time and closes at 10 pm! So remember to come early so you don't end up having to go home hungry.



EL TOMÁS DE SARRIÀ
CARRER MAJOR DE SARRIÀ, 49



+34 932 03 10 77

eltomasdesarria.com

> **LA MUNDANA**

CONTEMPORARY *PATATAS BRAVAS*

Leave the Kinder eggs to the kids – presenting Tapas Surprise!

The menu at this confounding restaurant features dishes that are as traditional and integral to the Catalan identity as they come. But, while you may have ordered patatas bravas, it will take you a moment to recognise them when they appear in the form of an ultra-graphic chocolate or caramel eclair. Same thing for the paella, which shows up half-a-centimetre thick on a square surface but is still creamy and tasty.

Incredibly playful, this trompe-l'oeil cuisine is the fruit of the imagination of Alain Guiard and Marc Martín, who cut their teeth in Europe's most prestigious kitchens and have won numerous prizes for their catering service. Respected by all of Barcelona's great chefs, they've brought their talents and sense of humour together at La Mundana, where everything is faux traditional but genuinely exquisite.



 **LA MUNDANA**
CARRER DEL VALLESPÍR, 93



+34 934 088 023

lamundana.cat



RED FISH
MOLL DE LA MARINA, S/N
08005 BARCELONA

WED-THU & SUN: 11am / 8pm
FRI-SAT: noon / 11pm
SUN: 11am / 8pm

+34 931 716 894
redfishbcn.com

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THE BEST BAR IN THE WORLD?

While we don't always agree with the "50 best" rankings (far from it), we have to admit that they weren't far off the mark when Sips was voted The World's Best Bar in 2023 (after coming in 3rd in 2022).

We'll do you a little favour and not describe their most spectacular cocktails here. That way we won't ruin the surprise factor when the – inevitably delicious – cocktails arrive at your table. Just ask the waiters for their recommendations ...

The brainchild of Simone Caporale (World's Best Bartender in 2014) and Marc Álvarez (former bar manager for legendary restaurateurs Ferran and Albert Adrià), Sips opened in 2021.

Not to be missed.

 **SIPS BAR**
C/ DE MUNTANER, 108



sips.barcelona/drinkery-house

Instagram: [sips.barcelona](https://www.instagram.com/sips.barcelona)



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A MODERNIST MASTERPIECE, WITHOUT THE CROWDS

Love Art Nouveau but can't stand the tourists who swamp Gaudí's greatest hits and the Sagrada Família? Then the exceptional former Hospital de Sant Pau, with its modernist architecture (as Art Nouveau is called in Spain), is for you.

Built between 1902 and 1930 by the architect Lluís Domènech i Montaner, the complex was home to the Hospital de la Santa Creu i Sant Pau from 1916 to 2009.

Far from the crowds in the historic centre, you can take unabashed delight in strolling through the gardens surrounding the various pavilions, some of which have been renovated and are open to visitors.

In particular, don't miss the former San Rafael Pavilion, the Hypostyle Hall and the magnificent mosaic around the building by Francesc Lavarta and Mario Maragliano.

An exceptional visit that's not to be missed.

 **RECINTE MODERNISTA DE SANT PAU
C/ DE ST. ANTONI MARIA CLARET, 167**

The visit lasts between 1.5 and 2 hours

+34 93 511 78 76
santpaubarcelona.org





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BARCELONA
WE TASTED 250 PLACES
AND INCLUDED ONLY THE 30 BEST

Groove to jazz on Gaudi's rooftops, taste tapas prepared by a grandmother who is inspiring all the young Spanish chefs, discover how to get to a secret beach, sink your teeth into the ultimate churros, enjoy a cocktail in a retro bar, spend a night in a bakery, take a hot bath at a spa beneath the city ...

The 'Soul of' collection is a new approach to the art of traveling that's all about vagabonding around town, chance encounters, and unforgettable experiences. Guides for those who want to unlock the hidden doors of a city, feel out its heartbeat, plumb every last nook and cranny to uncover its soul.

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