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Best restaurants

Compartir and Disfrutar, award-winning restaurants by three former chefs of elBulli

15/06/2017 • by Paula



Written by **Paula**

Anyone who calls himself a Catalan cuisine connoisseur knows the name **elBulli**. One of the most famous restaurants in modern history, **elBulli** was a 3-time Michelin star winning restaurant by Chefs **Ferran Adrià** and Juli Soler. **elBulli** closed its doors in July of 2011 but not before training a number of rising stars who have taken their experience in the legendary restaurant and went on to join Adrià in the list of the top chefs in Catalonia.

*Related article: **Michelin star restaurants in Barcelona***

Oriol, Mateu and Eduard

Oriol, Mateu and Eduard worked at **elBulli** together and remained actively connected to **elBulliFoundation** for a number of years.

In 2012, the three chefs decided to combine their knowledge and skills to open a restaurant of their own and **Compartir** was born. Located in the idyllic **Costa Brava**, **Compartir** offers modern food with a traditional twist, in dishes that are meant to be shared, or in Spanish, *compartidos*.



Photo by Joan Valera

The success of **Compartir** was such, that the trio decided to open a second restaurant, this time, in Barcelona. **Disfrutar** is an avant-garde venue that gives great emphasis to creativity, serving exquisite dishes with strong Mediterranean roots.

Let's get to know each of these two award-winning restaurants a little better, shall we?

Compartir

Taking the “pica-pica” concept to the next level, **Compartir** serves a variety of dishes to be shared among **friends**, families, couples, or coworkers. The model works extremely well since the menu is composed of a variety of scrumptious dishes, so the sharing aspect of it allows the visitors to be able to try many different things at once, instead of having to commit to a single dish. Some examples of the mouth-watering food served at **Compartir** are marinated sardines with raspberry, beets and pistachios; oysters with truffle cream; and salmon “Shabu shabu” with green asparagus.

Location: **Riera Sant Vicenç**, Cadaqués

Schedule: The restaurant is open from Wednesday to Sunday from 1 pm to 3.30 pm and then 8 pm to 10:30 pm.

*Related article: **Contemporary Catalan restaurants***

Disfrutar

“Innovative” is the best word to describe the food served at this edgy restaurant. Located in the vibrant and modern **district of Eixample**, **Disfrutar** focuses in the creation of unexpected dishes, a bet that usually pays off very well for the customer. They offer a variety of menus ranging from 110€ to 180€ and advise customers to not dwell on what might be served but to simply enjoy the element of surprise.

Location: **Calle Villarroel, 163**, Barcelona

Schedule: The restaurant is open from Tuesday to Saturday from 1 pm to 2:30 pm and then from 8 to 9:30 pm.



Photo by Francesc Guillamet