

RESTAURANT REVIEW: DISFRUTAR, BARCELONA



With an abundance of molecular gastronomy, modern techniques and can't-quite-believe-it textures, Disfrutar

delivers a dining experience like no other

Disfrutar(<http://en.disfrutarbarcelona.com/>), arguably one of the most innovative restaurants in the world, has been playing on my mind a lot ever since I ate there last year.

When I visited, Chloe (who had already experienced Disfrutar(<https://www.wanderlustchloe.com/disfrutar-barcelona-evening-magic-theatre-former-elbulli-michelin-starred-chefs/>) herself soon after it first opened in 2015) set the bar as high as it could go. “Genuinely, it’s the best meal I’ve ever had. And that’s all I’m going to say to you. You’ll just have to form your own opinion.”

So, with no preconceptions apart from the food being exceptional, I went into Disfrutar with a blank slate. I knew it would be good, but I just didn’t know how good.

(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-4.jpg?x27442>).

Rose petals with gin and a frozen lychee at Disfrutar

([http://cdn.abritandabroad.co\(http://cdn.abritandabroad.co\(http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.content/uploads/2017/04/17.content/uploads/2017/04/17.04.10-mjs-disfrutar-7.jpg?mjs-disfrutar-5.jpg?mjs-disfrutar-10.jpg?](http://cdn.abritandabroad.co(http://cdn.abritandabroad.co(http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.content/uploads/2017/04/17.content/uploads/2017/04/17.04.10-mjs-disfrutar-7.jpg?mjs-disfrutar-5.jpg?mjs-disfrutar-10.jpg?)

x27442).

x27442).

x27442).

Chloe tasting the walnut
puree at Disfrutar

One of the many sherry
pairings at Disfrutar

Fish roe and oil at
Disfrutar

Disfrutar has been breaking new ground ever since it opened in December 2014.

Seen as a spin off from [elBulli](https://en.wikipedia.org/wiki/ElBulli) (a 3-Michelin starred restaurant many considered to be the best in the world), former chefs Mateu Casañas, Oriol Castro and Eduard Xatruch have kept the memory of elBulli alive by continuing to try different flavour combinations and textures that few others would dare. Their culinary imagination knows no bounds, and these ideas manifest themselves in every single dish at Disfrutar.

This has lead them to receive their first Michelin star in 2015. The only surprise is they don't have a second, though this could be down to the relaxed low-key dining experience rather than the quality of the food.

Each dish that came out at Disfrutar looked like it was taken straight from a modern art museum and put onto a plate, and one thing they really encourage here is taking photos – this is #foodporn after all.

(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-15.jpg?x27442>).

A healthy green super soup at Disfrutar

(<http://cdn.abritandabroad.co>(<http://cdn.abritandabroad.co>(<http://cdn.abritandabroad.co>/wp-content/uploads/2017/04/17.content/uploads/2017/04/17.content/uploads/2017/04/17.04.10-mjs-disfrutar-24.jpg?x27442). mjs-disfrutar-9.jpg?x27442). mjs-disfrutar-12.jpg?x27442).

Frozen egg yolk and
transparent almond at
Disfrutar

Disfrutar's signature
olives

A deconstructed ceviche
at Disfrutar

There are two menus(<http://en.disfrutarbarcelona.com/download-destacat/00-english.pdf>): the 19-course 'Classic' menu for €110 and a 28-or-so-course extravaganza called the 'Festival' for €150. We chose the second, obviously.

I don't want to ruin the surprise for you by going into every single dish – that's part of the beauty of dining at Disfrutar. I will say this though – it is a meal that will stick with you for years to come.

(<http://cdn.abritandabroad.co>/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-25.jpg?x27442).

Cocoa and mint cotton at Disfrutar

(<http://cdn.abritandabroad.co>(<http://cdn.abritandabroad.co>(<http://cdn.abritandabroad.co>/wp-content/uploads/2017/04/17.content/uploads/2017/04/17.content/uploads/2017/04/17.04.10-mjs-disfrutar-17.jpg?x27442). mjs-disfrutar-18.jpg?x27442). mjs-disfrutar-8.jpg?x27442).

x27442).

x27442).

x27442).

Cauliflower and salmon
sushi with cod roe at
Disfrutar

Open ravioli with soya
beans and oyster at
Disfrutar

Salty walnut candy with
tonka beans and
whiskey

With Chloe saying it was the best meal she's ever had there was nowhere else to go.

As for me, was it the best meal I've ever had? Hands down. I don't even have to think about it.

In the four and half hours we were there (yes, lunch took four and a half hours!), it was a culinary odyssey like no other taking me to places I never knew existed.

I could wax lyrical about Disfrutar all day long but it really is a place you've got to experience for yourself. Just make sure you let me know what you think of it afterwards.

And if that doesn't peak your curiosity, hopefully these photos will!



<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-1.jpg?x27442>



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-20.jpg?x27442>).



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-14.jpg?x27442>).



<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-19.jpg?x27442>



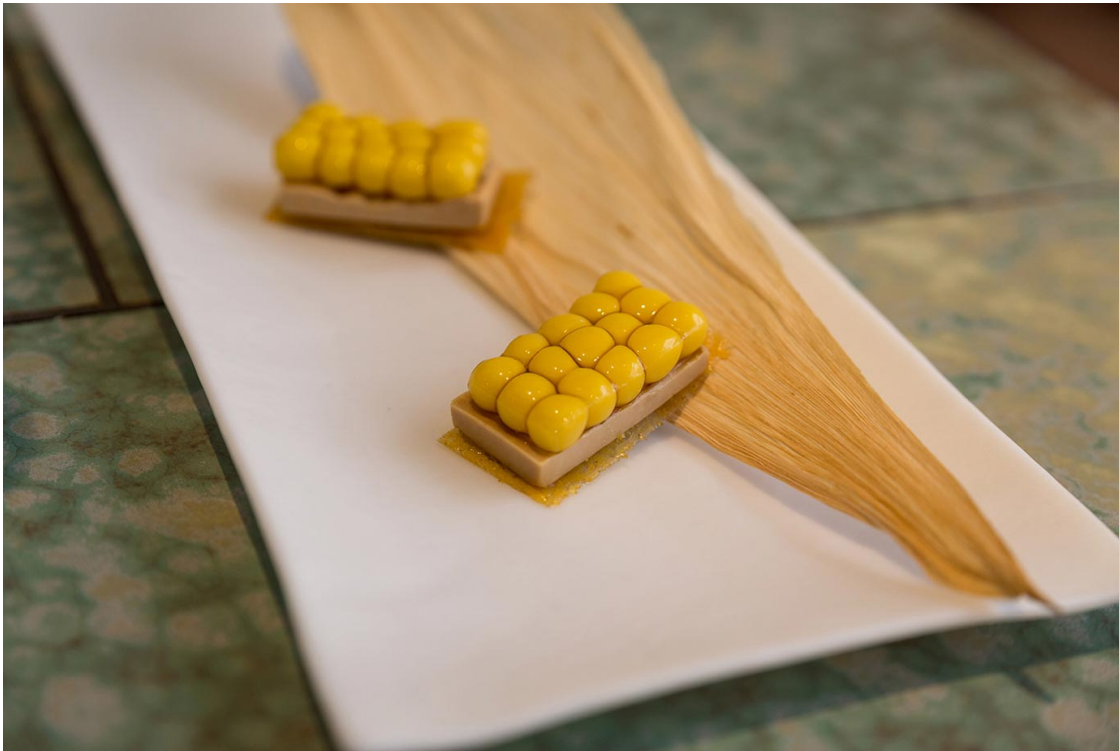
<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-21.jpg?x27442>



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-6.jpg?x27442>).



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-16.jpg?x27442>).



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-11.jpg?x27442>).



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs-disfrutar-22.jpg?x27442>).

The 19-course taster menu at Disfrutar(<http://en.disfrutarbarcelona.com/>) costs approximate €110 per person and the 28-course taster menu costs €150. An optional wine pairing menu costs an extra €80. Oh, and if you want a vegetarian menu it's best to call ahead!

Address:
c/Villarroel, 163
Barcelona
Spain
08036

Tel: (+34) 933 48 68 96

Website: www.disfrutarbarcelona.com(<http://en.disfrutarbarcelona.com/>)

*Have you ever been to Disfrutar (or anywhere else like it for that matter?)
If so, let me know where and what you thought of it in the comments
below!*

Like this blog post? Then make sure you Pin it!



(<http://cdn.abritandabroad.com/wp-content/uploads/2017/04/17.04.10-mjs->