One of the most memorable culinary discoveries this year for me took place at the newly opened Disfrutar in Barcelona. It’s run by three chefs, Oriol Castro, Eduard Xatruch and Mateu Casanas, who used to be work at El Bulli. Highly recommended!

**Disfrutar:** 163 Carrer de Villarroel, 08036 Barcelona, Spain; tel. +34 933 48 68 96

Click below to see all the pictures of the tasting menu.
Welcoming cocktail

Gin rose petals
“The beet that comes out of land”

Crispy bow with cured Iberian bacon
Caramel coated hazelnut

Tomato "polvoron" and Alberquina Caviaroli
Transparent pesto ravioli

Green and black “olives”
Smoked Idiazabal cheese biscuit with apple

Crispy egg yolk with mushroom gelatine
Crispy egg yolk with mushroom gelatine

Anchovies toast with...
and almond “recuit de drap” with truffle, honey, fir tree and pine nuts.

Seafood and avocado meringue sandwich
Marinated mackerel and salmon with cauliflower in vinegar

Mushroom “dumplings”
Macaroni carbonara

Liquid salad
Beet “snow” with Ossietra caviar

Razor clams with peas in “salsa verde”
Unilateral langoustine

Red mullet with pork jowls and aubergine gnocchi
Veal scallops

“Lemon verbena” and pineapple sorbet with coconut and liquorice
Cheesecake cornet

“Tarta al whisky”
Chocolate peppers, oil and salt

Coffee profiterole