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# Where To Eat In Barcelona

🕒 February 5, 2017   👤 Cheryl Tiu   📁 Food and Drink, Travel   💬 0



Parc Guell is one of my favorite parks in the world and my favorite by Antoni Gaudi. It will always represent Barcelona to me <3

The first (and last) time I was in Barcelona was in 2005. I was taking an international business course at **ESSCA** in Angers, France, and on weekends, I would take the train or a budget airline and travel around the continent.

Coincidentally, my brother Chris was doing an exchange program in the north of France, Lille, at the time, so we went together, along with two friends. We did all the tourist things: go on a hop-on-hop-off-bus to all of Gaudi's sites (La Sagrada Familia, Park Guell, Casa Batlo), La Rambla,

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Montjuic (home to the 1992 Olympics), and the beaches.

11 years (too long) later, while in the Spanish capital for **Madrid Fusion**, I decided to stay on for a few days and take the train to the fabulous Catalan City, with the following agenda: catch up with my friend **Claudia Von**, re-visit Gaudi's works, and of course... **TO EAT!**

Here are the restaurants I visited during my time in Barcelona– and all of which, I \*highly\* recommend to you:

### 1) Tickets Bar

When people found out I was going to Barcelona, they all said, “Go to **Tickets!**” Of course I wasn't going to miss this! Tickets was everything I had heard about– and more– fun, whimsical, delicious “two fingers, one bite” tapas set in an amusement park-circus-inspired space. I did a reverse and dined at Enigma (see No. 5) first before Tickets, but I'm happy to report they are both equally unique concepts with **Albert Adria** signatures injected in between. My faves were the Mini Airbag w/ manchego cheese foam and hazel oil caviar, Crunchy suckling pig taco, and Crunchy octopus with kimchi mayonnaise. Being ushered into the Dessert Room at the end of the meal is like being Alice...in a dessert Wonderland. It is heavenly and beautiful, and where they serve the **BEST CHEESECAKE IN THE WORLD**. \*It has **1 Michelin star** and sits on the **No. 29** spot on the World's 50 Best Restaurants.



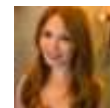




A Tickets Bar signature: Mini Airbag w/ manchego cheese foam and hazel oil caviar- eat with two fingers one bite!



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Tonight's wine club dinner situation. Notice that leaning glass of [#Zalto](#). So cool right?

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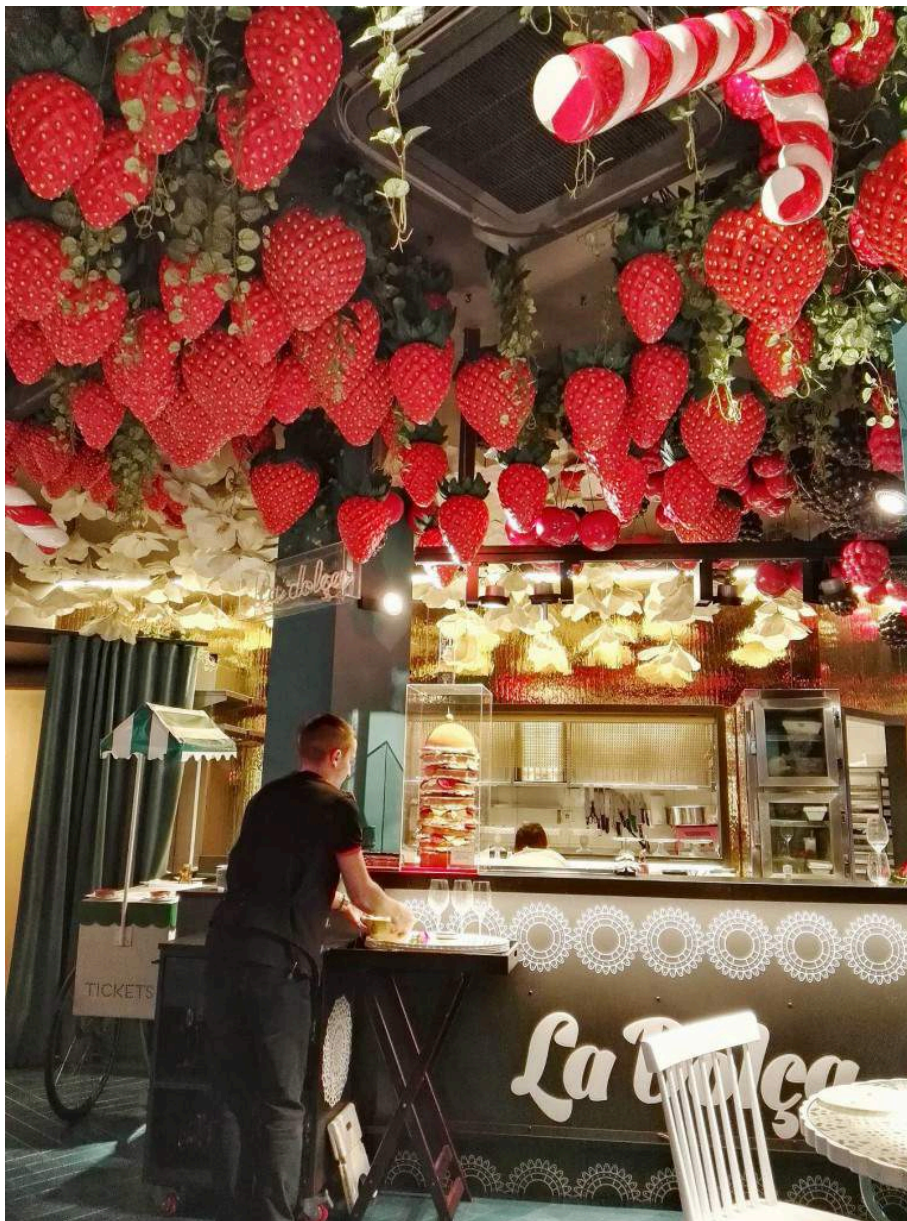
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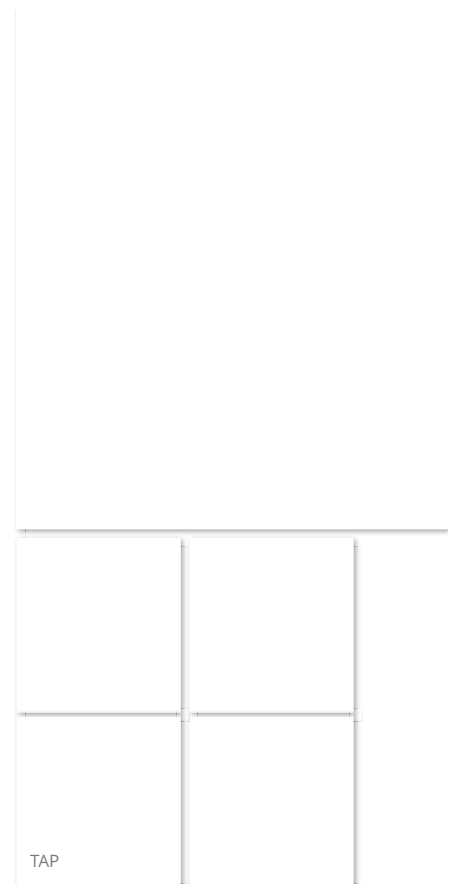
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The stunning Dessert Room at Tickets Bar



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The seriously best BEST cheesecake in the world!!! Did you forget that Albert Adria was the world's best pastry chef (2015)?! You can't go to Tickets and not order this! We ordered two!! Sooo good!!

*Avinguda del Paral·lel, 164 – 08015 Barcelona, Spain;*

*Phone: +34 932 92 42 53; Email: [info@ticketsbar.es](mailto:info@ticketsbar.es)*

*or [reservas@ticketsbar.es](mailto:reservas@ticketsbar.es);*

*Website: <http://www.ticketsbar.es/en/>*

## 2) Disfrutar

On your next visit to Barcelona, I highly recommend Disfrutar. The food is so good (technique driven avant-garde cuisine) and it's a really fun experience. It's run by former El Bulli head chefs **Oriol Castro**, **Eduard Xatruch** and **Mateu Casanas**. This part of the resto is a tribute to Joan Miro, hence the red, and black and white tiles. It has a Michelin star, and is on the World's 50 Best Discovery Series. (Trivia: They were the head chefs at El Bulli then when our very own Chele Gonzalez of Gallery Vask trained there.) Thank you to my darling Claudia Von for highly recommending this place to me! Disfrutar means "enjoy" and that's what you do at the resto. My absolute faves were

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August 2015

July 2015

June 2015

May 2015

April 2015

March 2015

February 2015

January 2015

December 2014

November 2014

October 2014

September 2014

the caviar “sandwich,” the signature gelatin macaroni with carbonara foam and parmesan (watch how they make it [here](#)), chocolate peppers, although the entire meal was excellent. \*Disfrutar has 1 Michelin star and is part of the **World’s 50 Best Discovery Series** for Europe.



**Disfrutar is run by former El Bulli head chefs Oriol Castro, Eduard Xatruch and Mateu Casanas. This part of the resto is a tribute to Joan Miro, hence the red, and black and white tiles. It has a Michelin star, and is on the World’s 50 Best Discovery Series.**

August 2014

July 2014

June 2014

May 2014

April 2014

March 2014

February 2014

December 2013

November 2013

October 2013

September 2013

August 2013

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**Caviar “sandwich” (panchino | relleno de caviar) — isn’t that like the best idea ever?! Sooo good! One of my faves at Disfrutar.**



**Now this pasta is one I can eat forever! Disfrutar’s signature dish is this “macaroni” made from gelatin, topped with carbonara foam and Parmesan cheese. It is extremely delicious! (PS This pic doesn’t have the foam and sauce yet.)**



At Disfrutar, it's never at face value. These are chocolates disguised as peppers

*Carrer de Villarroel 163, Barcelona, Spain; Phone: +34 93 348 68 96; Website: <http://en.disfrutarbarcelona.com/>*

### 3) Quimet y Quimet

Conde Nast Traveller named it, "Barcelona's busiest bar."

**Quimet y Quimet** is a quaint, standing-room-only tapas place that's been in operation for over 100 years. They have excellent *montaditos*— set on bread that's toasted to a crisp— as well as tapas dishes to share. Come at 3:30 PM like we did if you want to avoid the queue.





Montaditos of sea urchin and boquerones- love that the bread is toasted to a crisp here- and seafood tapas at the iconic, standing room only Quimet y Quimet.

*Carrer del Poeta Cabanyes 25, Poble Sec, Barcelona, Spain; +34 93 442 3142*

#### 4) Lolita Taperia

**Lolita Taperia** is a fun, neighborhood joint with giant kiss marks... everywhere– from the menus to the walls to the servers' shirts. (Trivia: In 2005, Albert Adria and Joan Martinez partnered to open a modern tapas bar called Inopia. When Albert left to put up Tickets four years later, Joan reinvented Inopia to Lolita what it is today.) Since I was staying at my friend's place in the Sant Antoni area, and Lolita was just down the road, I went to Lolita twice– first for a pre-Enigma dinner drink (they have **3 euro cava!!!**), and then next as a post-dinner nightcap, where they have

an excellent BREAD pica-pica: **“Crispy bread topped with fresh tomato spread”**— literally just the crisp, crusty part of the bread without the doughy density! You guys know I try to limit my carb intake so if I’m recommending it, it must be good! PS They serve **Vichy Catalan**, which is one of the best sparkling water for me— tastes like the ocean. PPS This place is always packed and happening as it’s a fave of locals.



**“Crispy bread topped with fresh tomato spread”**: the thinnest, crispest lightly glazed bread- in fact just the crust part of the pan de cristal- without the dough density- topped with excellent tomato and olive oil. So simple & so good. Plus, incredible sparkling water Vichy Catalan- and 3 euro cavas!

*Carrer de Tamarit, 104, local 2-4, Barcelona, Spain;*

*Phone: +34 934 245 231; Email: [info@lolitaperia.com](mailto:info@lolitaperia.com);*

*Website: [www.lolitaperia.com](http://www.lolitaperia.com)*



\*\*And of course if you can.....

## 5) ENIGMA

The reason why I say “if you can” is only because Enigma is already currently full until June 2017– and they will re-open bookings for the rest of the year only then. I had written **a separate blog post** about this very special, futuristic interactive dining experience, where the 42 courses are set within around 7 different dining stations– including a Spanish *bodega* station and a Japanese teppanyaki, in a 7,500- square-meter-space. As the Adria brothers closed El Bulli in 2011, Enigma is perhaps the closest thing we have to it, only set in the future– a kind of El Bulli 2.0 where guests come in not knowing what to expect as publishing photos (even on social media) are strictly prohibited without authorization in order to keep the enigma alive. (Read my full post **here**.)



Albert Adria's Enigma is 2017's most highly anticipated restaurant opening– which they did just last January 3. I feel so grateful and lucky to have been able to dine here. It's a futuristic dining experience, with 42 courses set within 7 different dining stations. I never made it to El Bulli but based on what I've read, this is El Bulli 2.0– the present and future.



Probably the only “food” photos at Enigma you’ll see from me: parmesan spheres with a sherry-based cocktail as one of the starters. Everything here is also prone to change!

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ENIGMA BARCELONA	LOLITA BARCELONA
LOLITA TAPERIA	
NEIGHBORHOOD RESTAURANTS BARCELONA	
QUIMET Y QUIMET	QUIMET Y QUIMET BARCELONA
RESTAURANTS IN SANT ANTONI BARCELONA	TICKETS BAR
TICKETS BAR CHEESECAKE	TICKETS BARCELONA