Besides Tickets, another restaurant we revisited was Disfrutar in Barcelona which turned out to be one of our best dining experiences on this trip! Our first visit was 3 years ago when the restaurant was still relatively new and since then, they have gained 2 Michelin Stars, was named OAD’s Best New Restaurant in Europe and #55 on World's 50 Best Restaurants. Started by 3 former chefs from the legendary El Bulli, the level of creativity here is amazing and they have elevated so much in just a few years time. It’s definitely a must-visit for anyone visiting Barcelona. Five menus are offered in total - Classic (€120), Gran Classic (€150), Festival (€120), Grand Festival (€150) and Disfrutar (€180) which includes a selection of classic and current dishes.
The refreshing *Frozen Passion Fruit Ladyfinger* with white lupin was super appropriate as a palate cleanser.
The **Mimetic Almond with Elderflower** came in 3 dishes - each with different flavors and textures of almond.
The **Tomato Seeds, Tender Almonds and Mango Vinaigrette Salad** may be the most flavorful salad I've ever had.
The Gazpacho Sandwich with Vinegar Garnish was another refreshing bite.
The Disfrutar "Gilda" was a contemporary interpretation of a classic Basque pintxo with mackerel, anchovies, capers and my favorite - Disfrutar’s molecular olive.
Razor Clams with Seaweed in Salt
Seaweed Ravioli
The Panchino filled with Beluga Caviar was one of my favorites in the meal. The deep-fried mantou was crispy and fluffy at the same time (and honestly way better than a lot of mantou in Hong Kong) - I wish I can have this everyday!
Smoked Instant Apple Cider
Frozen Parmesan Terrine, Egg and Truffle
Multispherical Pesto with Eel and Pistachio
The plating on many dishes is so intricate and the attention to detail is just amazing!
The Carbonara Egg with Mushrooms was bursting with umami flavors.
Ceviche Deconstruction
The Langoustine in "Suquet" / Cappucino "Suquet" was another stellar dish with its amazingly rich flavors from the stew.
The Sea Cucumber "a la gallega" was unlike the sea cucumber usually served in Asia. In Spain only the insides are used and here they were served like noodles so we were given a pair of chopsticks to eat with.
Hare and Foie Gras Bonbon
The **Hare Cold Juice with Tarragon** was served like a cocktail and it actually tasted pretty good.
I think the chefs at Disfrutar pull off Asian flavors quite well and this Laksa was a great example of that.
Corn Souffle
Liquid Popcorn
I thought that the use of corn to masquerade as the bird's skin was pretty ingenious in the **Squab with Corn Coat and Black Truffle**. Not only do you get the look but also additional texture and flavor. And of course the squab tasted amazing as well!
We actually took a break on the patio before continuing the dessert portion of the meal.
Hoisin and Cucumber in a dessert? Yep Disfrutar made it work!

The Black Sesame Cornet was probably the richest black sesame flavor I've ever tasted and that's quite a feat considering I'm living in Asia.
Cherries 2017
The Lemon Pie 2018 was like a deconstructed lemon meringue tart. Again I'm impressed with the attention to detail in the plating here as they used spheres of yuzu to mimic the pulp of the lemon.
"Coquitos"
Thank you Eduard Xatruch and team for taking such good care of us! We can't wait to be back to try the new creations at Disfrutar.