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Friday, June 1, 2018

[Barcelona] 2* Disfrutar - Molecular Gastronomy Perfection

Rating: ❤️❤️❤️❤️❤️ (5/5)

Besides [Tickets](#), another restaurant we revisited was [Disfrutar](#) in Barcelona which turned out to be one of our best dining experience 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.



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The **Mimetic Almond with Elderflower** came in 3 dishes - each with different flavors and textures of almond.



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The **Tomato Seeds, Tender Almonds and Mango Vinaigrette Salad** may be the most flavorful salad I've ever had.



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The **Gazpacho Sandwich with Vinegar Garnish** was another refreshing bite.



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The **Disfrutar "Gilda"** was a contemporary interpretation of a classic Basque pintxo with mackerel, anchovies, capers and my favorite - Disfrutar's molecular olive.



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Razor Clams with Seaweed in Salt



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Seaweed Ravioli



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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!



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Smoked Instant Apple Cider



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Frozen Parmesan Terrine, Egg and Truffle



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Multispherical Pesto with Eel and Pistachio



The plating on many dishes is so intricate and the attention to detail is just amazing!



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The **Carbonara Egg with Mushrooms** was bursting with umami flavors.



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Ceviche Deconstruction



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The **Langoustine in "Suquet" / Cappuccino "Suquet"** was another stellar dish with its amazingly rich flavors from the stew.



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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.



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Hare and Foie Gras Bonbon



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The **Hare Cold Juice with Tarragon** was served like a cocktail and it actually tasted pretty good.



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I think the chefs at Disfrutar pull off Asian flavors quite well and this **Laksa** was a great example of that.



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Corn Souffle



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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!



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We actually took a break on the patio before continuing the dessert portion of the meal.



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Hoisin and Cucumber in a dessert? Yep Disfrutar made it work!



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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.



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Cherries 2017



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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.



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"Coquitos"



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Transformed Chocolate



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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.



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