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Our selection of restaurants:

Modern/Design:

. [Tragaluz](#): Passatge de la Concepció, 5 (Barcelona) T. 934 870 621

After a complete remodelling done in 2011, Tragaluz is still the flagship of Grupo Tragaluz, that runs more than a dozen restaurants in Barcelona. The spectacular design of the space, divided into two levels, boasts a fantastic glass roof. The menu presents excellent modern Mediterranean cuisine.

. [Xemei](#): Passeig de l'Exposició, 85 (Barcelona) T. 935 535 140

A couple of Italian twins (xemei in Italian) open this restaurant at the foot of Montjuïc mountain. Venetian cuisine in a small but magnificent menu. Very trendy.

. [Torre de Altamar](#): Paseig Joan de Borbo 88 (Barcelona) T.932 210 007

Set in the Sant Sebastia Tower at 75m above the sea offers exceptional views and an excellent menu of fresh fish. It opens at 7:00 pm to watch the sun set, very romantic by the way....

. [Boca Grande](#): Passatge de la Concepció, 12 (Barcelona) T. 934 675 149

Between Rambla Catalunya and Pg. de Gràcia.

Opened in summer 2011, Boca Grande is already one of Barcelona's nightlife hotspots. Its stunning design by Lázaro Rosa-Violán makes it a unique place in the city. Restaurant, cocktail bar, terrace and much more await us in a great space located in the exclusive Passatge de la Concepció.

. [Chez Coco](#): Avinguda Diagonal, 465 (Barcelona). Between Villarroel i Casanova. T.934 449 822

With a privileged location on Barcelona's Diagonal, close to its predecessor Casa Paloma, Chez Cocó joins the area's gastronomic scene as a genuine French style rotisserie with a luxurious interior design that creates an exquisite ambience. In its impressive open kitchen chickens, quails, pigeons and guinea fowls are masterly roasted. With no doubt, it is a must in uptown Barcelona.

. [Terraza Martinez](#): Parc de Montjuïc- Carretera de Miramar, 38 (Barcelona) T.931 066 052

Situated in the mountain of Monjuïc, almost bild in the Montjuïc castle walls with fantastic views of the city and better paella and fish. Today is becoming a must do if you want to feel the city.

. [Mordisco](#): Carrer Valencia, 225 (Barcelona) Between Balmes and Rambla Catalunya. T.932 723 956

Mordisco moves away from any dining concept you've tried or visited. In the chameleon Eixample district of Barcelona stands this Mediterranean restaurant where dining is plunging into the kitchen, feeling the ingredients, intuit the vegetable garden in the fire in the flesh or the field in the tortilla. They also have an amazing take away.

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. [Bar Lobo](#): Carrer del Pintor Fortuny, 3 (Barcelona). Between La Rambla and Xuclà. T.934 815 346

Bar Lobo is a restaurant by Grupo Tragaluz that offers tapas and fast meals very close to Las Ramblas. Simple cuisine with a modern influences and international flavors. Good value for money. Best stop if you are walking through Les Rambles.

. [Nuba](#): Carrer del Doctor Fleming, 12 (Barcelona). Next to Cinesa Diagonal. T. 900 106 822

Nuba is definitely one of the trendiest spots among young and not so young uptown people who find here the perfect atmosphere for the most chic nights. However, we must have in mind that Nuba is also an excellent restaurant that offers Mediterranean cuisine in a modern, sophisticated ambience.

Catalan Cuisine/Traditionals:

. [Sense Pressa](#): Carrer d' Enric Granados, 96 (Barcelona). With Còrsega T. 932 181 544

With its name (meaning "with no hurry") and just six tables, Sense Pressa tells us about its philosophy: the restaurant invites us to take our time to enjoy with good gastronomy with no rush. José Luis Díaz offers wonderful popular and traditional cuisine cooked with hand-picked products.

. [Vivanda](#): Carrer Major de Sarrià, 134 bajos (Barcelona). Over Sarrià square. T. 932 031 918

The prestigious chef Jordi Vilà has redirected the gastronomic offer of Vivanda, a little restaurant located in the district of Sarrià. The menu offers top quality tapas and small plates at reasonable prices. The restaurant has a nice interior terrace, perfect for the most special summer nights.

. [Roig Robi](#): Seneca, 20 (Barcelona) In Gracia Town , (Barcelona) T. 932 189 222 (www.roigrubi.com)

After 25 years is a classic in the city. Familiar recipes with a modern twist. A tasteful setting where good manners prevail with a charming garden patio with shaded tables

. [Passadis del Pep](#): Pla de Palau, 2 (Barcelona). T. 933 101 021

Founded in 1979 by Joan Manubens, Passadís del Pep is one of the restaurants specialized in seafood with more charisma in Barcelona. The secret of its success lies in the quality of the ingredients, that are masterly cooked with simplicity, and the kind service that makes everyone feel at home.

. [Cal Pep](#): Plaça de les Olles, 8 (Barcelona). T. 933 107 961

Is a small yet popular establishment that offers a fresh lively and informal cuisine of uncomplicated quick dishes. The dishes are served like tapas. Cal Pep is always very busy so it is always recommendable to have some to time to wait for a table. The restaurant has a long bar where they quickly prepare the delicious tapas and a small and cozy dining room. Friendly service and high-quality products.

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Tapas

. [Bar Mut](#): Pau Claris, 192 (Barcelona) T. 932 174 338 (very close to the apartment).

Tapas and wine bar with an uncommon touch of sophistication. More than 200 wines to taste and exquisite appetizers, tapas and meats. Changing menu and always packed with a cosmopolitan crowd.

. [Ticket](#): Avinguda del Paral·lel, 164 (Barcelona). With Tamarit. Reservation only Internet. (es.bcn50.com)

At last, Ferran and Albert Adrià have opened Tickets in the space next to the also newly opened cocktail and snack bar 41º, on Barcelona's Avinguda Paral·lel. The restaurant, that belongs to the concept of gastro bar -which so many great chefs have joined lately-, is dedicated to contemporary tapas and consists of six mini-spaces, each with a bar behind which the cooks prepare sublime creations.

. [Comerç 24](#): Carrer del Comerç, 24 (Barcelona). T. 933 192 102

Chef Carles Abellán honed his mastery of cocooking in the world-renowned El Bulli. And now forged his own kitchen at Comerç 24 a cuisine that maintains a balance between creativity and tradition. offers us imaginative cuisine with suggestive flavours. Dishes are served as "tastets", small portions so that we can enjoy different delicious suggestions.

Strict minimalist decoration!

. [Dos Palillos](#): Carrer d' Elisabets, 9 (Barcelona). T.933 040 513

Close to MACBA and CCCB, in Casa Camper, we find Dos Palillos, an Asian tapas bar in which we can have a Spanish-like meal, that is, standing up and with no reservation, or a Japanese style one, around a table we can only reach with previous reservation. The restaurant is run by a Catalan and a Japanese with experience in El Bulli.

. [Bar Cañete](#): Carrer de la Unió, 17 (Barcelona). T.932 703 485

If you want to give to yourself a tribute from time to time, this is your place. Located in the center of BCN, a bar atmosphere of a lifetime. You share tablecloth bar and towns people and tourists. The waiters are pending at all times you and advise you in any way they can. The tapas and dishes are well prepared and the service is rather fast. Ceviche, old cow with foie gras, scallops, .. all exquisite.

. [Cerveceria Catalana](#): Carrer de Mallorca, 236 (Barcelona). T.932 160 368

Cervecería Catalana belongs to the same family as the also famous Ciudad Condal. It is a landmark when it comes to tapas in Barcelona and boasts a privileged location. Though prices are not low, it is always crowded, which says much in favor of the quality of the offer.

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. [Bar Velodromo](#): Muntaner 213 (Barcelona). Next to Diagonal street. T. 934 30 60 22

Founded in 1933 this art deco style is an emblematic establishment with a new life since the acclaimed chef Carles Abellán, as head of cuisine, entered. Non stop kitchen with 20 ways to prepare eggs.

. [Bar Alegria](#): Carrer del Comte Borrell, 113 (Barcelona). T. 933 283 368

Between Comte Borrell and Gran Vía we will find a Barcelona classic founded in the 19th century: The Alegria Bar. It is a simple bar that offers classic tapas and traditional Catalan food.

. [La Bodegueta de Provença](#): Carrer de Provença, 233 (Barcelona). T. 932 151 725

Neighbor, young brother modern version of La Bodegueta on Rambla Catalunya, La Bodegueta Provença offers a more elaborate menu with excellent tapas and small plates that are served with the best wines. Open all day long and boasting a nice terrace, it is definitely a good place for informal meals.

Beach Restaurant

. [Barceloneta](#): Carrer de l' Escar, 22 (Barcelona). Moll dels pescadors. T.932 212 111

Good fish dishes, always with the best fish, professional service, exceptional views to the port and good prices in relation to the quality. That's the secret of Barceloneta's success. It's advisable to book in advance.

. [Merendero de la Mari](#): Plaça de Pau Vila, s/n (Barcelona). Palau de Mar building T.932 211 555

Placed in Palau de Mar and surrounded by restaurants with the same characteristics, Merendero de la Mari is a landmark in Port Vell that offers good marine cuisine and a terrace with wonderful views. Full of tourists and locals for spanish "paella".

. [Cal Pinxo](#): Plaça de Pau Vila, s/n (Barcelona). Palau de Mar building. T. 931 768 975

Alternative to El Merendero, they are one beside the other.

. [Pez Vela](#): Passeig del Mare Nostrum, 19-21 (Barcelona). Hotel W. T. 932 216 317

Pez Vela presents the essence of a beach bar with the Tragaluz's hallmark with results that speak for themselves. With an impeccable industrial style design, the restaurant and its wonderful terrace are the new place to be in summer in La Barceloneta. The menu focuses on salads and rice dishes, always prepared with top quality products. Always crowded...!

. [El Gallito](#): Passeig del Mare Nostrum 19-21 (Barcelona). Hotel W. T. 933 123 585

It's twin restaurant too Pez Vela, but more affordable.

SUITE ABCN

SUITE APARTMENTS BARCELONA

. [Bestial](#): Carrer de Ramon Trias Fargas, 2-4 (Barcelona). Barceloneta beach. T. 932 240 407

Bestial is a restaurant with a night bar run by Grupo Tragaluz, a really modern, sophisticated and well presented space. It boasts a big terrace by the sea and offers simple Italian-inspired cuisine always with fresh and natural products. Perfect if you are into the hip club of Port Olímpic: Shoko, Opium Mar and CDLC

. [Agua](#): Passeig Marítim de la Barceloneta, 30 (Barcelona). [Vila Olímpica](#) T. 932 251 272

In front of the beach, Agua boasts a cozy and fresh decor. The restaurant has a perfect terrace with views to the sea to enjoy in summer and the atmosphere is quite informal. The cuisine is fresh and simple and there's a wide variety in the menu. Reservations are recommended.

[Luxury/Stars](#)

. [Moments](#): Passeig de Gràcia, 38 (Barcelona). T.931 518 781

Awarded with a Michelin star, Moments is the restaurant of the luxurious Mandarin Oriental Hotel on Barcelona's Passeig de Gràcia. Run by Carme Ruscalleda, the only female chef in the world with six Michelin stars, the restaurant is proud to have her son Raul Balam as head chef, who executes an impeccable innovative –and yet very Catalan- cuisine.

. [Via Veneto](#): Carrer de Ganduxer, 10-12 (Barcelona). Over la Diagonal. T. 932 007 244

Elegant, traditional and luxurious, Via Veneto is a landmark restaurant in Barcelona's dining scene. It offers Catalan-based imaginative signature cuisine, definitely a must for gourmets. The restaurant has a very professional service.

. [ABAC](#): Avinguda del Tibidabo, 1 (Barcelona). With Pg de Sant Gervasi. T.933 196 600

Located in the lowest part of Avenida Tibidabo since February 2008, the luxurious hotel and restaurant Àbac is one of the best in Barcelona. After the departure of Xavier Pellicer, young chef Jordi Cruz took over the kitchen of this sophisticated restaurant awarded with a Michelin star.

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Japanese

- . [Koy Shunka](#): Carrer d'en Copons, 7 (Barcelona). With Dr. Joaquim Pou. [El Gòtic](#). T.934 127 939

A the end of 2008, the Shunka family grew with the arrival of Koy Skunka, located just as its predecessor –considered one of the best Japanese restaurants in Barcelona and even in Spain- near the Cathedral. With an offer of impeccable quality masterfully elaborated with the best ingredients, the restaurant presents a more luxurious and refined setting and has already become one of the masters of Japanese cuisine.

- . [Shunka](#): Carrer dels Sagristans, 5 (Barcelona). Behind the Cathedral [El Gòtic](#). T. 934 124 991

Shunka is, no doubt about it, one of the best Japanese restaurants in the city of Barcelona. A genuine place, with no luxuries, where the quality of the products and the art with which sushi, sashimi and other specialities are prepared are the two great pillars of its cuisine.

Chinese.

- . [Mr Kao](#): Carrer de València, 271 (Barcelona). Between Pau Claris and Roger de Llúria. T. 934 452 588

Inside the luxurious Hotel Claris in Barcelona we find the restaurant Mr. Kao, from the same owners of the legendries Shanghai and Kao Dim Sum. The exclusive and luxurious restaurant is specialized in dim sums and Chinese tapas made with Mediterranean ingredients where we can delight with a decoration as excellent as its dishes.

- . [Meló-Jia](#): Carrer de Còrsega, 250 (Barcelona). T. 930 009 278

Melo-Jia restaurant offers traditional Chinese cuisine in Barcelona and transmits the authentic flavors of this ancient culture. The owner's philosophy is simple: to serve healthy, homemade food, made with the best products. Excellent value and family-friendly service make it definitely a must for all lovers of oriental cuisine.

Others.

- . [Flash Flash](#): La Granada del Penedés, 25 T. 932 370 990

From 1970 it is a city icon. All kind of cool people converge here to have different 80 "tortillas" omelettes and burgers.

- . [La Venta](#): Plaça del Doctor Andreu, s/n (www.laventa.com) St. Gervasi-Bonanova. T.932 126 455

Placed in a modernist building at the foot of the Tibidabo mountain since 1975, La Venta invites us to a privileged environment with spectacular views to the city from the splendid terraces. The restaurant offers a short menu featuring suggestive seasonal dishes always with Mediterranean products.