

Catalonia **is** gastronomy

Proposals



This catalogue contains proposals put forward by members of the Catalan Tourist Board. The prices quoted in the catalogue are per person and include VAT. The Catalan Tourist Board does not accept responsibility for any variation from the published prices.



Catala



Catalonia

is gastronomy

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Catalonia **is** gastronomy

Catalonia has a millennial history, a benign Mediterranean climate and a natural environment that combines the beauty of mountain landscapes and the intense light of beaches. Catalonia's culinary tradition varies, like the landscape, as we move from the coast to the interior, from north to south, and provides us with a wide range of opportunities to delight the palate. The flavours of the farmlands, of the sea and the high mountains come together to create unique experiences, both traditional and contemporary.



Calçots and romesco sauce, a traditional winter dish

Gastronomic tourism: a pleasure for the senses

To experience Catalonia's gastronomic heritage is to savour the essence of a cuisine whose dishes are a testament to the region's rich history, geography and culture.

The culinary heritage of Catalonia has a full range of options to satisfy all five senses. Examining the wares on display at market stalls, tasting quality products, conversing with professional chefs, discovering the secrets of wine cellars and receiving culinary tips from the professionals directly involved are possibilities that await all those who seek to enjoy gastronomic tourism in this country.

The food on offer changes as the products that accompany the changing seasons become available. In **autumn**, the thousand varieties of mushrooms are served in restaurants and fairs. In **winter**, the traditional *calçotades* and *xatonades* are the protagonists. With the coming of **spring**, the flavours of fresh fruit like strawberries and cherries share the stage with festivals such as the Aplec del Cargol. **Summer** is the time for tasting *embotits* and for enjoying meals beside the sea. The summer festivals of *segar i batre* (reaping and threshing) are worth noting.

The many events held throughout the year make Catalonia an active showcase for promoting its cuisine. One of these is the **Saló Alimentària**, held in Barcelona, an international meeting point for professionals conceived as a forum for dialogue and for discovering new trends. The **Barcelona Degusta** fair provides the general public with the opportunity to taste, purchase and learn about everything linked with the food industry, cuisine and gastronomy, while the **Mercat de**

This year, Catalan restaurants together hold a total of 63 Michelin stars, 3 more than in 2014

Mercats fair promotes fresh products and market cuisine. The **Fòrum Gastronòmic**, which this year, 2015, will take place in Girona, is noted for its innovations, with tasting sessions, food and wine matching, product presentations, dialogues between gourmets and chefs, and thematic workshops run by experts. This is the country's foremost gastronomy congress and since 1999 it has hosted the biggest trade fair ever held in a culinary congress. For lovers of cava, an event not to be missed is **Cava Tast**, the cava and gastronomy fair held every October in Sant Sadurn d'Anoia, which will reach its 19th edition this year.

A survey of gastronomic tourism in Catalonia would not be complete without to wine tourism, strolling among vineyards and experiencing the peace of cellars as we sample wines and caves with their own denomination of origin.

Catalonia has a rich, living culinary heritage that must be discovered, cherished and preserved

Cuisine in Catalonia: an ever-present legacy

Throughout its history, Catalan cuisine has been enriched by different cultures and civilisations. From the Greeks and the Romans we have inherited olive oil, wheat and wine.

The **Arabs** brought us new agricultural techniques and products as essential to our dishes as rice, sugar and aubergines. One treasure from our medieval past is the **Llibre del Sent Soví**, the oldest recipe book ever written in Catalan, while the discovery of America gave us the magnificent **tomato**, which deserves a chapter to itself. In recent years, the creativity, the innovation and the expertise of prestigious Catalan chefs have allowed us to maintain the marked **Mediterranean character** of our cuisine and position it among the most highly admired in the entire world.

Rabbit with chestnuts and mushrooms



An inventory of Catalan culinary recipes

In 2001, Catalonia launched the Marca Cuina Catalana project, an initiative set in motion by the Institut Català de la Cuina and the Fundació Viure el Mediterrani.

The aim of this project is to ensure the continuity of Catalan cuisine by promoting Catalan food products and restaurants by awarding a **segell de qualitat** (seal of quality). Fruit of this combination of study and promotion of Catalan cuisine was the publication in November 2006 (first edition) and May 2011 (second edition) of the Corpus del Patrimoni Culinari Català, an inventory that contains 1,136 traditional Catalan recipes. Today, 170 restaurants throughout Catalonia delight their clients with some of these dishes. The entities behind the Marca Cuina Catalana have launched a campaign to persuade Unesco to declare Catalan cuisine part of the World Intangible Heritage so that everyone can know that we have a rich, living culinary heritage to be recognised, cherished and preserved.

For the fact is that Catalan cuisine is characterised by a number of traits that make it truly unique. To the **wide range of products** generated by a great variety of environments we must add years of constant research into quality production, now rewarded by distinctions such as the Denominació d'Origen Protegida (DOP), the **Indicació Geogràfica Protegida** (IGP) and the Marca Q of quality.

Since the summer of 2003, Catalan gourmet cuisine has shared the ideology of the international **Slow Food** organisation. This movement, founded in 1986, strives to preserve quality cuisine, the diversity of recipes and flavours, adaptation to seasonal changes and protection of the environment. Some dishes served at Catalan restaurants bear the «**KM 0**» logotype, indicating that it has been prepared from local, regional or territorial products.

This commitment to the pleasures of eating well and fairly forms part of the DNA of culinary associations throughout Catalonia. These associations include restaurants, local producers and other eminently local gastronomic establishments that promote **gastronomy based on a local quality cuisine of proximity**. All over Catalonia you will find a host of restaurateurs affiliated to twenty-or-so associations. Outstanding in the field of research applied to gourmet cuisine of excellence is the **Fundació Alcía**, in Sant Fruitós de Bages. **Ferran Adrià**, one of the Catalan chefs of greatest worldwide prestige, is closely involved with the foundation, which is located in the famed Món Sant Benet. Indeed, Catalonia is privileged to have produced such internationally renowned chefs as **Carne Rusalleda** and **Joan Roca**, to mention just two.

Gourmet Hotels: homely atmosphere and locally-sourced products

The *Hotel Gastronòmic* (Gourmet Hotel) distinction is intended for small hotels whose main attraction is food sourced from local producers and a warm, welcoming ambience. They are comfortable, quality hotels whose cooking attempts to reflect local character, identity and produce.

The dishes served in these establishments are mostly drawn from the traditions of Catalan cuisine, using ingredients from identifiable protected sources. There are more than thirty of these Hoteles Gastronòmicos in Catalonia (www.catalunya.com).

The restaurant Portal de Mar in the hotel Es Portal, in Pals





Wine tasting at the Aula de la Vinya i el Vi

Wine tourism: twelve views of Catalonia

Wine growing in Catalonia has a long tradition. Greek and Roman civilization extended it across the Mediterranean area. The culture, landscapes and traditions of wine making have therefore formed part of the history of Catalonia for many centuries.

Engaging in wine tourism in Catalonia is synonymous with discovering and enjoying wine, the territory, the culture and the gourmet cuisine of the regions that comprise the eleven **denominacions d'origen Vi** and those that form the single **denominació d'origen Cava**. According to INCAVI, there are over 600 wine makers of different types and dimensions in Catalonia. By choosing wine tourism we learn, at first hand, the history of the cellars of both small family firms and major Catalan exporters. Some of these cellars are housed in medieval castles and others in modernist buildings. Many of them organise guided visits and supplementary activities such as wine-tasting, courses, training and festivals. An excellent opportunity to appreciate the wine-making dimension of Catalonia in one go is the **Mostra de Vins i Caves** which for 34 years has been held in Barcelona to coincide with the grape harvest.

The *denominacions d'origen Vi* recognised in Catalonia are **Alella** —the smallest of all, though one of the oldest and in a class of its own—, **Catalunya** —which fosters experimentation and wine-making from a wide variety of grapes—, **Conca de Barberà** —stemming from a long tradition and noted for its high-quality red wines—, **Costers del Segre** —firmly committed to the application of advanced technology and innovation—, **Empordà** —pledged to the introduction of new grape varieties and to improving cultivation techniques—, **Montsant** —the youngest DO in Catalonia but which has quickly gained an international reputation—, **Penedès** —a benchmark wine-producing region in terms of technology, with cellars undergoing constant modernisation and intensive training of oenologists—, **Pla de Bages** —a small DO producing high-quality wines—, **Priorat** —the only area with the Denominació d'Origen Qualificada, and one of the most prestigious—, **Tarragona** —the oldest of all Catalan DOs and renowned for its fortified wines—, and **Terra Alta** —marked by the cooperativist spirit and commitment to modernisation—. The vineyards of Catalonia produce 95% of all cava made in Spain and **Sant Sadurní d'Anoia**, is the centre of the DO Cava.

The potential of wine tourism in Catalonia is unique in terms of its variety and its quality



Sant Climent Sescebes. Wine cellar

Costa Barcelona. Cyclists among vineyards ►

Taste wines and pair them with the excellent gourmet products of the land

Wine tourism routes

Many routes have been devised to make your wine tourism experience a highly enriching one. Here we present those you cannot miss during your stay in Catalonia.

The **Ruta del Vi de Lleida** provides you with the opportunity to savour the landscape on an itinerary through the gastronomy, culture and geography of Lleida. An oenological trip in which both traditional and new wines suggest a landscape in which the past, the present and the future overlap. On this route you will visit twenty cellars, several restaurants, stay at around ten hostelries and three wine libraries. Tourist offices are dotted along the way.

El Penedès, offers us a range of experiences centred on wine and cava, with the advantage of being close to Barcelona and the sea. The organisers of the Enoturisme Penedès route encourage visitors to follow the scents of the land to

discover the corners, the rural life, the landscape, the people, the traditions and the gastronomy of a region full of flavours and indelible sensations, with a wine trail that has over 180 associated entities, including VINSEUM (Museu de les Cultures del Vi de Catalunya) and the Cava Interpretation Centre.

The **Ruta de cellers of the Priorat region** is structured round visits to around forty DO Montsant and DOQ Priorat cellars. Both of these denominations are contained within a small area, and you can pass from one to the other without realising it. The wines here have different characteristics, and there are vines climbing up the steep hillsides to make fascinating landscapes that form part of the **Camins del Vi**, and the history is explained in the **Castell del Vi de Falset**.

The **Ruta del Vi DO Empordà** allows you to explore the local vineyards and visit around twenty cellars in the area. Some of these wine cellars even have museums or interpretation centres. So take your time, taste the wine and pair it with the excellent local cuisine.

Vineyards in the province of Barcelona

Wine tasting at the Aula de la Vinya i el Vi





How to use this catalogue

Catalogue layout

Hotel Mas Ses Vinyes **** 

Calm, comfort and good food

→ Name of the entity

→ Symbol representing a *Hotel Gastronòmic*




Gastronomy and repose

A chance to disconnect

The package includes a gourmet dinner with an aperitif for two persons to enjoy the best cooking of the Mediterranean and Empordà in an elegant, welcoming atmosphere. To appreciate everything the hotel has to offer, your stay is completed with a spa session to relax mind and body, and an hour-long massage. The visit should be rounded off with a night in one of the hotel's comfortable spacious rooms to achieve total disconnection from everyday stresses and ensure a complete rejuvenation of the spirit.

Offer price

210€

Price for 2 persons. Check availability and rates of the room depending on the season.

Where in Catalonia?



Costa Brava

Hotel Mas Ses Vinyes ****

This *Hotel Gastronòmic* is in a residential area in the heart of the Empordà, fringed by Mediterranean pine and oak woodland, in an ideal spot for those looking for calm and repose. The central mansion is connected with different modules of contemporary minimalist design around an outdoor pool to create a space with twenty rooms, a spa and a restaurant offering locally-sourced produce with a personal touch.

Contact

Tel: +34 972 30 15 70
E-mail: info@massesvinyes.com
Website: www.massesvinyes.com
RTC: HG-002396

Languages

Catalan, Spanish, English and French*

→ Title of the proposed activity

→ Description of the activity

→ Price, conditions and season of the activity

→ Description of the entity

→ Location of the firm and site of the activity

MAS SES VINYES

RESORT GASTRONOMIC

→ Contact and further information details

→ Inscription number in the Tourism Register of Catalonia

Catalonia **is** gastronomy

Proposals

The Catalan Tourist Board has brought together most of the companies, bodies and organizations that help us to “taste” Catalonia. In this catalogue you can find the different members of this gastronomic repertoire, which include restaurants, top-class hotels, modest family-run establishments such as the *Hotels Gastronòmics*, service companies, cooking associations and other groups and tourist agencies that help to open up the territory and landscapes to gastronomic experiences. We recommend that you listen to their suggestions and... *bon profit!*



Tot Catalunya

Catalonia enjoys both an acknowledged gastronomic tradition and truly revolutionary potential for innovation. The combination of these two facets has led to some of its establishments taking their place among the cream of international restaurants. As you travel through the country you will discover a host of culinary propositions ranging from *calçotades* to *xatonades*, snails, cured meats, *rossejats*, fish dishes and wines. Explore the possibilities of local cuisine and prepare to lick your fingers!



◀
Oil cruet and olives



Professional jury at the Fira de Sant Bartomeu cookery contest



New Catalan cuisine dish



Vineyards in Sant Martí Sarroca

Aborígens – Local Food Insiders

Passion for Catalan cuisine



Visiting local bars © Aborígens

A journey to the roots of Catalan cuisine

Experience the flavours of the country

Aborígens offers a wide range of routes, tasting sessions and activities in Barcelona and all over Catalonia with the aim of showcasing local cuisine. We explore the country, visit producers and craftsmen, go fishing, cook with prestigious chefs, study traditional recipes and taste the best wines of the regions so that keen travellers, cookery schools, restaurant owners, journalists, importers and cooks around the world can taste the most succulent side of gastronomic Catalonia.

Offer price

From
90 €

All year round.

Where in Catalonia?



Aborígens – Local Food Insiders

Aborígens promotes gastronomic tourism in close contact with the land and with special sensitivity to local products. With Barcelona and Catalonia as its main scenarios, Aborígens shuns clichés and mass circuits to design projects and promote exclusive activities that allow you to discover the country's culinary heritage and uninhibitedly enjoy gourmandising to the full.

ABORÍGENS
—localfoodinsiders—
barcelona

Contact



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RTC: GC-3726

Languages

Catalan, Spanish,
English, Russian
and Portuguese

Agència de viatges Gourmand Breaks

A high-level approach to the cuisine of Southern Europe



Personalised cookery class organised by Gourmet Tour of Spain © Gourmand Breaks

Nine days of experience

Gourmet and active leisure

Gourmand Breaks offers a 9-day personalised tour including 5-star accommodation, first-class transport, the services of selected guides, visits to prestigious wine cellars, personal cookery classes, meals served directly by the chefs of the best restaurants, relaxing massages, a balloon ride and an outing on a sailing boat, among other attractions. A tailor-made experience of Catalonia for each client.

Agència de viatges Gourmand Breaks

This travel agency specialises in high-quality wine routes and culinary and cultural routes through Spain, Portugal and South-West France. It offers personalised individual or group packages, visits to wine cellars in the company of experts, cookery classes imparted by Michelin star-winning chefs or masters of traditional cuisine, ham, cheese and olive oil tasting sessions and cultural visits with local guides, among other activities.

Where in Catalonia?



Offer price

From
3,500 €

All year round.
Check beforehand for availability of places.

Languages

English, French,
German and
Russian

Contact



Tel: +34 972 219 640
E-mail: ursula@gourmandbreaks.com
Website: www.gourmandbreaks.com
RTC: GC-001627



Catalunya Bus Turístic

Routes through the Catalan regions



Montserrat © Israel de la Torre - Sicalipsis estudi

Catalunya 100%

Discover the secrets of Catalonia

Discovering the country's cultural treasures is easier with Catalunya Bus Turístic: the Montserrat & Gaudí's Colònia Güell route includes a visit to the Colònia Güell, a glass of cava, a ride on the funicular and a visit to Montserrat; Dalí's Figueres & Girona route includes a guided visit to Girona and a ticket to the Teatre-Museu Dalí and Dalí Joies; the Wine & Cava route includes visits to the Jean Leon and Torres wine cellars, with wine tasting, and a visit, aperitif and 2 glasses of cava at Freixenet. Numerous discounts are available for each route.

Offer price

From
64 €

All year round.
Consult prices at www.catalunyabusturistic.com.

Where in Catalonia?



Catalunya Bus Turístic

Catalunya Bus Turístic covers all Catalonia to reveal the secrets of its towns and villages, mountains and valleys. Montserrat, the Colònia Güell, the art of Dalí, wine and cava culture and the city of Girona are just some of the available tours, all of which depart from Barcelona. On each tour you are accompanied by a guide who gives explanations in Catalan, Spanish and English, and there is also a 10-language audio guide (5€).

Contact



Tel: +34 932 853 832
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Website: www.catalunyabusturistic.com

Languages

Catalan, Spanish, English, French, German, Italian, Portuguese, Russian, Chinese and Japanese

CIM Hotels (Gourmet and Sender Hotels)

Hotels with charm



The CIM hotels are all located in Catalan beauty spots © Jaume Leon

CIM experiences

Family tourism, nature and haute cuisine

Whether urban, historical, mountain or coastal, the establishments grouped together under the CIM Hotels trade mark are a guarantee of comfort and wellbeing. Their weekend programmes all over Catalonia are unforgettable experiences for families or couples. Family tourism, tourism with pets, hiking, cycling, gastronomy... All this and lots more in a setting crammed with attractions.

CIM Hotels (Gourmet and Sender Hotels) Where in Catalonia?

For this chain of charming family hotels located in settings of great beauty, respect for nature and the environment are the pillars of their philosophy and work. Gastronomy, cultural and sporting experiences, hiking and mountain trails are some of the activities coordinated by CIM Hotels.



Offer price

From
60€

All year round.
Accommodation and
activity. Consult the
activities schedule.

Languages

Catalan, Spanish,
English, French
and German

Contact



Tel: +34 973 438 232
E-mail: mkt@cimhotels.com
Website: www.cimhotels.com



Ruta del xató

Activities around a thoroughly genuine meal



Cala Balmíns © Agència Promoció Turisme de Sitges

Adventures in the land of xató

Diversified propositions of high added value

The *Ruta del xató* is a proposal to combine fine food with the different activities that take place in the region. We propose, among other things, that you walk among the vines, visit the wineries, explore the coastal towns and the three great natural parks in the area, admire the abundant artistic and architectural legacy and choose which music festivals and traditional fairs and fiestas to attend, all the while enjoying the splendid gastronomy of the region.

Offer price

Consult prices depending on the chosen activity.

From November to April. Check the different activities organised at different times of the year.

Where in Catalonia?



Ruta del xató

The *Ruta del xató* is a proposal for gourmet tourism that the Alt Penedès, Baix Penedès and Garraf regions have created around one of their star recipes: *xató*. During the *xató* season, from November to April, they organise a number of activities linked to wine tourism, culture, the sea, natural sites, music and, needless to say, gastronomy.



Contact



Tel: +34 938 172 762
E-mail: info@rutadelxato.com
Website: www.rutadelxato.com

Languages

Catalan and Spanish



View of Cadaqués © Montserrat Guillamón Pradas — Vineyard landscape © Àngel Garcia i Petit

The culture and landscapes of wine

Discover Catalonia through its wine making tradition

Viemocions proposes a five-day, four-night itinerary to discover the history and the oeno-gastronomic culture of Catalonia. The route allows you to admire the work of universal geniuses like Gaudí, Casals and Dalí, as well as landscapes of great beauty on the Costa Brava, the Costa Daurada, inland Catalonia, El Priorat, Montserrat or Barcelona. It includes accommodation in 5-star hotels, meals at restaurants with Michelin stars and wine tasting of 7 different denominations of origin.

Viemocions (Sapienstravel)

This travel agency specialising in wine tourism offers sensations and experiences in Catalan wine culture. The experts of Viemocions design their own tailor-made products with quality as the essential ingredient. They provide you with the opportunity to acquire in-depth knowledge of the territory, the culture and, most of all, the people who shape both the geographical and the human landscapes of the country.

Where in Catalonia?



Offer price

1,740 €

All year round.

Languages

Catalan, Spanish,
English, French

Contact



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Website: www.viemocions.com
RTC: GC-002403





Barcelona

With a population of over one and a half million, Barcelona is a cosmopolitan city and a European centre of the avant-garde. At the same time, it preserves its own identity traits, based on aspects such as Modernism, Olympism, pacifism and social progress. Barcelona offers a vast range of culinary propositions that will make you enthuse over the city's gastronomy. Discover them one by one and savour an urban area open to the Mediterranean and the world.



◀ Barcelona. La Boqueria market



Powdered cocoa and a beater



The Mercat de Santa Caterina, remodelled by architect Enric Miralles



Embotits

A wide, varied range of restaurants

Turisme de Barcelona



A range of products of Barcelona © Turisme de Barcelona

Barcelona Walking Tours Gourmet

A tour of the city's gourmet locations

A flavoursome itinerary through the streets of the old centre on which we discover the city's haute cuisine. On this 2-hour tour, professional guides introduce us to the history of Barcelona and we visit a number of famed local gourmet establishments, where we sample a variety of products of Barcelona cuisine. The price includes 3 tastes and they're conducted in English, subject to prior arrangements.

Offer price

22€

All year round.
Fridays and Saturdays,
except holidays.
Ask about reduced
rates for children.

Where in Catalonia?



Turisme de Barcelona

This public entity created to promote Barcelona provides us with the opportunity to discover the city's restaurants through its Barcelona Gastronomia programme, with a selection of 170 affiliated restaurants. The programme offers a wide range of culinary possibilities by which to discover and enjoy the local cuisine.

Contact



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Website: bcnshop.barcelonaturisme.cat

Languages

English



ABaC Restaurant & Hotel *****

First-class accommodation and cuisine



Terrace Restaurant © ABaC Restaurant & Hotel – Marco Pastori

A gourmet getaway

Gastronomy, architecture and design

The package includes a courtesy gift: a gourmet breakfast in your room or in the lounge. The rest of the offer consists of 1 night's accommodation, lunch or supper at the prize-winning ABaC restaurant (excluding beverages) and admission to the ABaC Spa circuit, where you can enjoy natural therapies that stimulate and relax your skin, body and mind. You are also welcome to visit the restaurant kitchens and its wine cellar, with over 1,000 different labels.

ABaC Restaurant & Hotel *****

The hotel has 15 luxury rooms with personalised service, as well as a fully equipped spa. However, the fundamental aspect of the project is haute cuisine. The restaurant seats 56 and was nominated in 2011 as the best restaurant in Catalonia by the Acadèmia Catalana de Gastronomia. Run by the prestigious chef Jordi Cruz, it has been awarded 2 Michelin stars.

Where in Catalonia?



Offer price

From
412 €

Until December 28.

Languages

Catalan, Spanish,
English, French
and German

Contact



Tel: +34 933 196 600
E-mail: info@abacbarcelona.com
Website: www.abacbarcelona.com
RTC: HB-004321

ABaC
Restaurant
Hotel



La Boqueria market © kilografik

Learning to cook

Courses by chefs and sommeliers

In the courses given at the Mercat de la Boqueria culinary workshop theory is combined with practice. Subjects include the variety and provenance of products, preparation, cooking and conservation techniques, simple or sophisticated menus and culinary tradition and innovation. The classes are given both by established chefs and sommeliers and by young creators.

Offer price

From
25 €

All year round.
Consult the web for
different courses.

Where in Catalonia?



Associació de Comerciants de la Boqueria

The Mercat de la Boqueria gastronomic workshop is a centre of information on gastronomy and cuisine using fresh produce, of which this market is the prime supplier. The workshop is a meeting place for both amateurs and professionals, artisans and food processing firms.



Contact



Tel: +34 933 040 270
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Website: www.boqueria.info

Languages

Catalan, Spanish,
English and French

Barcelona Boutique Hotels ****

Accommodation with a cultural and gastronomic edge



Activities at Hotel Barcelona Catedral © Hotel Barcelona Catedral

Teamwork in the kitchen

The city from a new angle

Why just have dinner when you can have a team-building exercise and enjoy an evening unlike any other? Not only can your team enjoy the fine food offered by the hotels of the Barcelona Boutique Hotels group, they can also prepare it as well. These activities are specially designed by the gastronomy department of Izaka to be fun and educational, as cookery classes or team-building dinners should be, for foodies and those sensitive to the subtleties of local cuisine.

Barcelona Boutique Hotels ****

The Group has two hotels in the centre of Barcelona (Hotel Barcelona Catedral and Hotel Sixtytwo) and six buildings with apartments for tourists. Each of these is different and has its own character to make your stay unique. The company offers high-quality accommodation in the city centre, and gives its guests the chance to experience the city from another point of view.

Where in Catalonia?



Offer price

From
50€

All year round.
Minimum 12 persons.

Languages

Catalan, Spanish,
English, French
and German

Contact



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RTC: HB-000776



Barceloneta Cuina

The maritime roots of a district



The dining room at Can Solé, one of the affiliated restaurants © Can Solé

Maximum quality at the table

Fish and seafood cuisine

Based on Mediterranean fish and seafood market cuisine, the restaurants affiliated with the Barceloneta Cuina association preserve the flavours of one of Barcelona's most traditional districts. Rice dishes, *fideuàs*, *sarsueles*, assorted grilled fish, *suquets*, *calderetes de marisc*, fish cooked on the grill or roasted in the oven, all attest to its maritime roots. All the ingredients are absolutely fresh and of top quality and the menus reflect commitment to the local daily catch.

Offer price

From
45 €

All year round.
Consult prices for
each individual
establishment.

Where in Catalonia?



Barceloneta Cuina

Love of gourmet cuisine and culinary culture are the two aspects that unite restaurants and professionals in the Barceloneta Cuina association, which has recovered the typical dishes of La Barceloneta and promotes locally-sourced products, with the waters of Barcelona as a reference, through the organisation of culinary seminars and on the menus of the restaurants affiliated to the association: Ca la Nuri Platja, Can Solé, El Nou Ramonet, Kaiku, La Mar Salada, Lluçanès and Somorrostro.



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Languages

Catalan, Spanish,
English, French,
German, Russian,
Italian and Japanese



Display cases of Catalonia Gourmet for exhibition and sales, permanent or temporary © Catalonia Gourmet

Corner d'Experiències Gourmet

The best products of Catalan gastronomy

Sampling delicacies, tasting surprising combinations and taking the finest culinary products home as gifts or for special occasions is now possible thanks to the Experiències Gourmet display case. This exhibition and sales stand for gourmet products offers you a gastronomic journey to explore the values of Catalan tradition, craftsmanship, territory, quality and innovation.

Catalonia Gourmet

Catalonia Gourmet is the brand developed by the Clúster Català d'Elaboradors de Productes Gourmet to promote the finest products of Catalonia. The cluster is made up of thirty firms that represent the best of our gourmet products —olive oil, sauces and preserves, biscuits, chocolate and confectionery, wines and cavas, beers, seafood, cheeses, coffees and teas, among others.

Where in Catalonia?



Offer price

Consult prices

All year round.
Enquire for customised designs and budgets.

Languages

Catalan, Spanish,
English and French

Contact



Tel: +34 625 281 200
E-mail: gerent@cataloniagourmet.cat
Website: www.cataloniagourmet.cat



City Tours Barcelona

Little pleasures of the ciutat condal



The route across Barcelona includes a taste of tapas made with high quality products © CTB Travels City Tours Barcelona

Tapas tour of barcelona

Visit the restaurants, markets and wine bars of Barcelona

This tour of Barcelona includes visits to some of the best markets, wine cellars and tapas restaurants. It's a great way to visit the Catalan capital and discover its Centre and Gothic Quarter through their best restaurants and most famous spots. This activity is only available for private groups of at least 8 persons. It is highly recommended for groups of friends, business groups or families. Wine-tasting sessions, exclusive tapas and a private guide are all part of the package.

Offer price

From
65 €

All year round.

Where in Catalonia? City Tours Barcelona



is a travel agency located in Barcelona which specializes in private tours in Catalonia centred on wine or food, with visits to wine producers in the Priorat, Alella, Penedès, Montsant, etc. It also arranges cultural tours of Barcelona and excursions to the most notable places in Catalonia, with transport and hotel bookings for private groups of between 8 and 200 people. It organizes personalized made-to-measure tours, principally for companies

Contact



Tel.: +34 931 252 082
E-mail: info@citytoursbarcelona.com
Web: www.citytoursbarcelona.com
RTC: GC-002681

Languages

Catalan, Spanish, English, French, German, Portuguese, Danish, Dutch, Swedish and Norwegian

Cook & Taste

Local cuisine to be enjoyed as a group



Cooking and fun, the two guiding principles of Cook & Taste © Cook & Taste

Culinary workshop and market visit

From market to kitchen and from kitchen to table

The package allows you to share passion for gourmet cuisine with Cook & Taste by cooking and eating in their kitchen. First you accompany the chef as he does his shopping at the emblematic Mercat de la Boqueria, and then all participants get together around the kitchen ranges to learn to prepare and cook some of the best dishes of local cuisine. Once it is finished, you enjoy the meal you have prepared together with your classmates.

Cook & Taste

In Barcelona, Cook & Taste provides you with the opportunity to savour the riches of cuisine through a characteristically Mediterranean custom: relaxedly sharing a meal sitting around the table. A young, versatile team is entirely at your service to design thoroughly personalised programmes, ranging from culinary workshops for curious travellers to corporate events and functions.

Where in Catalonia?



Offer price

From
65€

All year round.
Check availability of places.

Languages

Catalan, Spanish
and English

Contact



Tel: +34 933 021 320
E-mail: info@cookandtaste.net
Website: www.cookandtaste.net

cook&taste
TALLERS DE CUINA · COOKING WORKSHOPS

Derby Hotels Collection

Central hotels serving haute cuisine



The La Terraza del Claris restaurant © Derby Hotels Collection

Stay & Food package at the Hotel Claris

A combination of products and service with added value

The Hotel Claris 5* GL presents a wide range of culinary delights with a markedly Mediterranean stamp, both in the design of its premises and in the composition of its dishes. This package allows you to enjoy, among other advantages, one night in a deluxe room, buffet breakfast for two, priority reservation at the La Terraza del Claris restaurant, a daily ticket for two people with 20% discount on the menu at any of our Barcelona establishments, and a free cocktail for two.

Offer price

From
250 €

Until December.
Check in advance for
room availability.

Where in Catalonia?



Derby Hotels Collection

Establishments conceived for people who appreciate new forms of comfort, in contemporary or classical settings in the centres of major European capitals, Barcelona included. These hotels are noted for their haute cuisine in restaurants, bars and summer terraces and because they exhibit part of the Fundació Clos art collection.



Contact



Tel: +34 934 876 262
E-mail: claris@derbyhotels.com
Website: www.hotelclaris.com
RTC: HB-003933

Languages

Catalan, Spanish,
English, French,
German and Italian

Food Wine Tours

Tourism geared towards haute cuisine



A taste of tapas, wines and cavas included in the tour of Food Wine Tours © Food Wine Tours

A Gourmet trip to Barcelona

Travelling with all your senses

Food Wine Tours has a range of guided tours of Barcelona for gourmets, including daily and private tours, for individuals or groups, walking tours or in minibuses and around markets, for tapas, wine, chocolate or confectionary. Each tour is a singular view of Barcelona, our culture and traditions that appeals to all your senses and shows you the way of life and ideas of a people with strong historical roots.

Food Wine Tours

This company specialises in gourmet travel and arranges visits and leisure and educational activities in different cities and regions. The service it offers is highly flexible, for individual travellers or groups, in full awareness that gastronomy is an important aspect of their trip and of our culture.

Where in Catalonia?



Offer price

From
30€

All year round.

Languages

Catalan, Spanish,
English, French,
Italian and
German.

Contact



Tel: +34 933 171 909
E-mail: reservations@foodwinetours.com
Website: www.foodwinetours.com
RTC: GC1138





Terrassa de les Arcades — Tapas Club, one of the group's establishments © Grup Gavina

Three Mediterranean cuisine formats

The same concept from three different perspectives

The Grup Gavina has devised a way to explore Mediterranean cuisine through 3 different restaurant formats: at La Gavina, there is fresh fish and seafood with a wide assortment of cold and hot starters; at L'Arròs, slow-cooked rice dishes with stock and *sofregits*, served individually; and at the Tapas Club, small-portion cuisine in the form of traditional *tapas*. A variety of approaches with one common denominator: prime quality products.

Offer price

Prices vary

All year round.
Book tables in advance.
Prices vary from establishment to establishment.

Where in Catalonia?



Grup Gavina

This restaurant group offers 3 culinary formats at 3 different establishments in La Barceloneta. First, the La Gavina restaurant, housed in the former Palau de Mar, specialises in Mediterranean fish and seafood; second, L'Arròs, where up to 25 different rice dishes are served with top quality ingredients; and third, the Tapas Club, an establishment where the most traditional tapas are reinvented and improved.



Contact



Tel: +34 691 256 133
E-mail: aredondo@grupgavina.es
Website: www.grupgavina.es

Languages

Catalan, Spanish, English, French, German and Russian

La Llabor dels Orígens

The spirit of traditional wine cellars



The La Llabor dels Orígens restaurant, bar and shop © La Llabor dels Orígens

The *Mar i Muntanya* menu

Affordable Catalan cooking

La Llabor dels Orígens is offering a 10% discount on its *Mar i Muntanya* menu, combining high-quality organic seasonal ingredients from sea and land. This is a delicious opportunity to discover the dishes that best represent Catalan cuisine at a reasonable price. The menu includes a selection of products grouped in different categories: vegetables, soups, fillings, meat, fish and desserts. The dishes are prepared from traditional recipes that have either been revived or handed down from one generation to the next.

La Llabor dels Orígens

A concept between a restaurant-bar, take-away, shop and patisserie, serving Catalan food. An attempt to revive the tradition of *cellers*, which used to be common in rural areas and urban districts, where you could do your shopping and also eat at reasonable prices.

Where in Catalonia?



Offer price

19.90 €

All year.
Check availability.

Languages

Catalan, Spanish,
English and French

Contact



Tel: +34 932 136 031
E-mail: lallavordelsorigens@lallavordelsorigens.com
Website: www.lallavordelsorigens.com



www.lallavordelsorigens.com

Restaurant La Font de Prades

Catalan cuisine in the Poble Espanyol on Montjuïc



The La Font de Prades terrace © Restaurant La Font de Prades

Set menu and admission to the precinct

Traditional cuisine integrated into its setting

The package consists of 1 set lunch or supper menu and 1 admission ticket to the Poble Espanyol. The menu is based on Catalan cuisine, accompanied by a selection of DO Costers de Segre and Penedès wines, among others. The house specialities are rice dishes, cod and charcoal-grilled meats. What's more it offers an assortment of *tapas* and toasted country bread slices with *embotits*, such as *Vic fuet*, and extra virgin olive oil.

Offer price

From
19.90 €

All year round.
Book tables in advance.

Where in Catalonia?



Restaurant La Font de Prades

Since 1969, La Font de Prades has been serving typical Catalan dishes accompanied by a varied wine menu. It has rustic-style dining rooms and terraces that adapt to any kind of event. Bookings include a ticket to the Poble Espanyol. The restaurant subscribes to the Turisme Barcelona 'Barcelona Gastronomia' programme and is a member of the Fundació Institut Català de la Cuina.



Contact



Tel: +34 934 267 519
E-mail: lafont@chias.cat
Website: www.lafontdeprades.cat

Languages

Catalan, Spanish,
English, French
and Russian

Universitas

A catering service available 365 days a year



A variety of canapés from the catalogue © Universitas Food

Personalised service

A wide range to suit all clients

Universitas offers a variety of services that can be customized down to the minutest detail so that clients need only look after their guests and enjoy the celebration. The firm offers you a catalogue with items ranging from a glass of cava to highly sophisticated suppers, via coffee breaks, aperitifs or informal brunches either at the office or at one of its restaurants. In other words, the client makes a wish and the Universitas team makes it happen.

Universitas

This firm specialises in catering services for all kinds of social events, business tourism and events with large attendances. Its offer is based on fresh, original cuisine with prime-quality products that will surprise diners. Universitas innovates constantly and strives to attain maximum flexibility when executing its services so that success is assured. It also has its own venues.

Where in Catalonia?



Offer price

Prices depend on the services required

All year round.
Open every day of the week.

Languages

Catalan, Spanish,
English and French

Contact



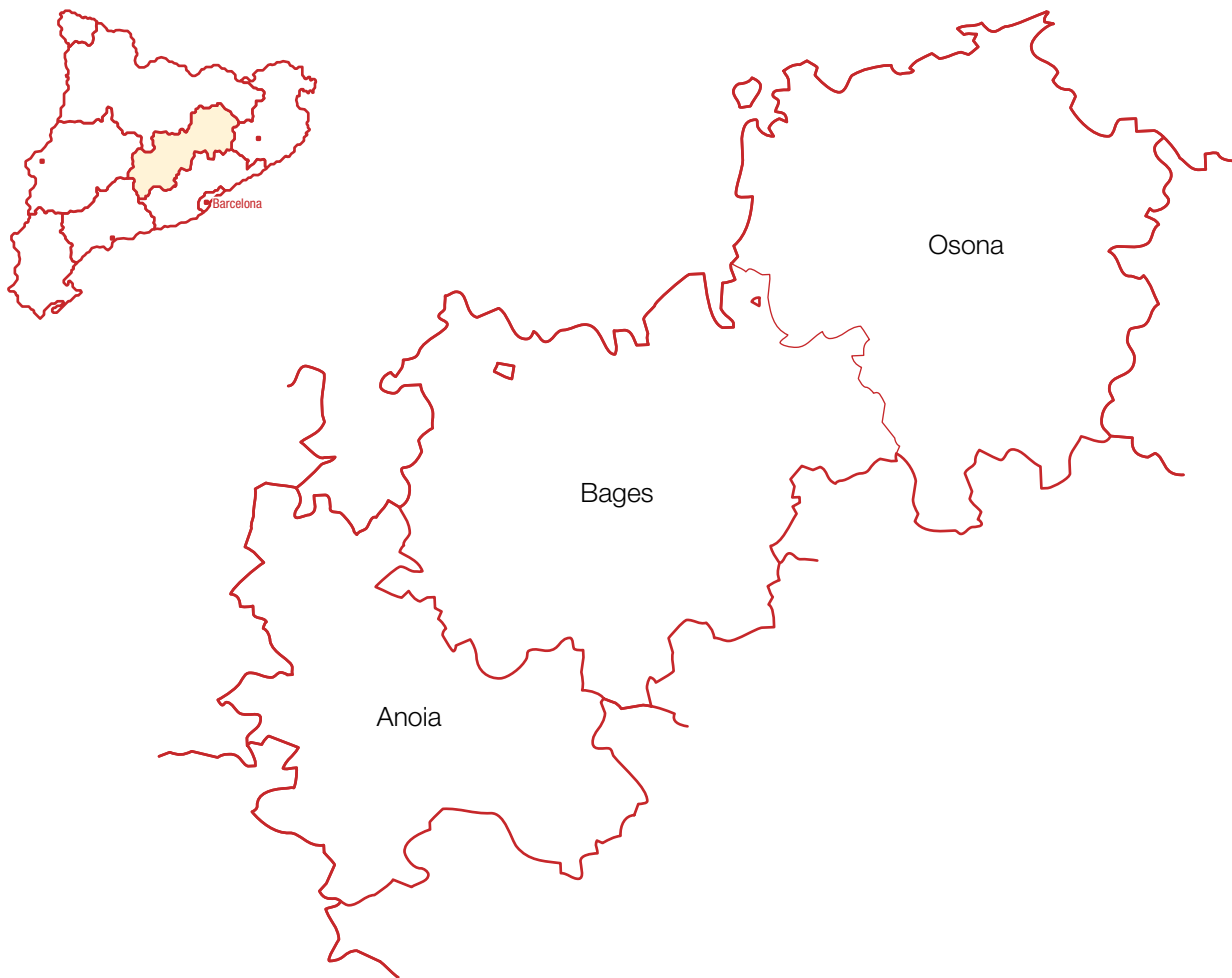
Tel: +34 619 235 111
E-mail: carlos@universitas.cat
Website: www.universitas.cat





Paisatges Barcelona

Paisatges Barcelona is, in many senses, the heart of Catalunya. Comprising L'Anoia, El Bages and Osona, it lies in the core of the country and preserves its own identity in the shadow of the Montserrat massif, the spiritual centre par excellence. The industrial and agricultural past of the area has left an imprint that provides scope for tourism activities and programmes of all kinds. Its gastronomic products also enjoy great prestige and popularity. Come, you will discover wonderful traditional cuisine.



◀
Natural Park of Montserrat



Músic, a typical Catalan dessert

An assortment of *embotits*

Mushrooms

Fig jam



The flavours of Paisatges Barcelona

From tradition to innovation

The exclusive products guaranteed by marks of quality, sources and origins, such as the beans of Collsacabra, the chickpeas of l’Anoia, the bufet potato, cured meats from Vic and cheeses from Moià and Olot, or the mató curd cheese of Montserrat can be found in the restaurants or markets held in different locations, together with a dozen wineries of the DO Pla de Bages that attract wine lovers with their internationally renowned wines.



Fundació Alcía – Món Sant Benet
© Manel Cuesta/Diputació de Barcelona



www.barcelonaesmoltmes.cat





One of the typical local dishes and Montserrat tomatoes, a variety from Olesa de Montserrat © Amics de la Gastronomia del Montserrat

Seasonal menus

The pleasures of the table

Amics de la Gastronomia del Montserrat, an association of professional restaurateurs who regard their trade as an art, propose a gastronomic trip as a way of discovering Montserrat: an exquisite meal made possible by the unusual relief of the area and its climate, using local products of high quality. The Hostal Abat Cisneros, Montserrat, La Barca, Braseria El Racó and Les Guilleumes restaurants adapt tradition with modern, agile presentations.

Amics de la Gastronomia del Montserrat

In the environment of the mountain of Montserrat, the Amics de la Gastronomia association promotes the local culinary culture based on regional products like mató (curd cheese), honey, the Montserrat tomato, chick peas from Vilamaric, Montserrat mountain herbs, olive oil of the «palomar» variety, the liqueurs of Montserrat, walnuts, wine, wild boar, cod, *ganxet* beans and so on.

Where in Catalonia?



Offer price

Consult prices for each establishment

All year round.
Menu prices vary from one restaurant to another and depending on the day.

Languages

Catalan and Spanish

Contact



Tel: +34 938 350 259
E-mail: info@gastronomiadelmontserrat.cat
Website: www.gastronomiadelmontserrat.cat



Can Bonastre Wine Resort

A combined offer of gastronomy and relaxation



View from the Can Bonastre Wine Resort terrace © Can Bonastre Wine Resort

Experiència Can Bonastre

A weekend in a wine-making environment

A different experience in a context of wine culture, gastronomy and wellness in natural surroundings. The offer includes a courtesy gift, a one-night stay (from Friday to Sunday), breakfast with a view of Montserrat, supper for 2 with our wines, admission to the Acbua Spa, a visit with tasting session to our wine cellar, afternoon tea in the lounge, parking facilities, Wi-Fi and mini-bar. You may check-out late on the Sunday afternoon, depending on availability.

Offer price

From
250€

All year round.

Where in Catalonia?



Can Bonastre Wine Resort

A wine resort with views of the south face of Montserrat. Housed in a meticulously restored 16th century manor-farmhouse, this welcoming hotel has 12 rooms and a 400 m² spa. It also has the Restaurant Tribia, specialising in regional cuisine, and a cellar with wines of national and international prestige, the soul of Can Bonastre.

Contact



Tel: +34 937 728 767
E-mail: comercial@canbonastre.com
Website: www.canbonastre.com
RTC: HCC-004438

Languages

Catalan, Spanish and English



Caves Bohigas

On the Can Macià estate



The Casa Pairal de Can Macià © Caves Bohigas - J. Casanovas

Gastronomy among vineyards

Tasting *cava* and *paella*

The activity begins with an explanation of the cava-making process and a visit to the wine cellars, located 10 metres underground at a constant temperature of 14°C. Next, a tasting session in the company of the estate's wine expert. After the wine-tasting, and as we start making the paella with *botifarra de Calaf*, we offer you *pa amb tomaquet* with anchovies from L'Escala and an aperitif of Iberian ham, cured sausages and *carn d'olla* croquettes, with our traditional crema catalana for dessert. All washed down with Bohigas' own wine.

Caves Bohigas

Can Macià, one of Catalonia's oldest estates, comprises a 13th century manor house, a hermitage and a cellar devoted to making cava and wines since 1929. A place where between nature, wine culture and gourmet cuisine, the estate has facilities for holding banquets, conventions and presentations linked to wine and gastronomic tourism.

Where in Catalonia?



Offer price

120€

All year round.
Bookings must be made in advance.
15 persons minimum.

Languages

Catalan, Spanish,
English, German,
French and Italian

Contact



Tel: +34 938 048 100
E-mail: enoturisme@bohigas.es
Website: www.bohigas.es





The area around the hostel is an invitation to relax © Hostal Estrella

Gastronomy and tradition in Rupit

Local produce and stunning landscapes

This package is ideal for discovering the charms of central Catalonia, especially its gastronomy and landscape. The price includes one night's accommodation in a double room, a buffet breakfast and a gourmet dinner for two serving local dishes, and an excursion to one of the most beautiful hidden corners of Collsacabra: the waterfall at Sallent. The package also includes a gift of a backpack of locally sourced products, to enjoy a snack while taking in the fantastic views of Collsacabra.

Offer price

182 €

Price for 2 persons.

Where in Catalonia?



Hostal Estrella

Located in the picturesque outskirts of Rupit, the hotel offers a friendly quality service that will satisfy all types of client. It is a typical mountain construction, built entirely of stone, and its warm interior with its 22 comfortable rooms is an invitation to relax. The restaurant offers a wide range of high-quality traditional Catalan cooking. This gourmet hotel has earned the official certificate of *Hotel Gastronòmic*.



Contact



Tel.: +34 938 522 005
E-mail: hostalestrella@hostalestrella.com
Web: www.hostalestrella.com
RTC: HCC-000574

Languages

Catalan, Spanish,
English and
French



Nandu Jubany's team are behind the hotel's excellent food © Mas Albereda

Exploring the sense of taste

Seasonal cooking with personality

A flatbread of caramelised figs and foie gras, or dry rice with squid and scampi broth are just some of the delicacies on the Albereda menu, a tasting menu of four dishes and two desserts that varies as the products change with the seasons. The kitchen team led by Nandu Jubany, at Mas Albereda combines tradition and innovation. The offer is completed by a night in a double room, a bottle of cava Gran Reserva, a box of chocolates from Cacao Sampaka and a *Plana de Vic* breakfast with cured meats, Catalan cheeses and home-made cakes.

Mas Albereda ****

Mas Albereda is one of those spaces where one's imagination can roam and disconnect from its routines. A delightful *Hotel Gastronòmic* in Sant Julià de Vilatorrada, between the Pyrenees and Montseny, in the heart of the Vic plain, in a farmhouse whose walls have seen seven centuries pass by.

Where in Catalonia?



Offer price

296 €

Price for 2 persons.

Languages

Catalan, Spanish,
English and
French

Contact



Tel.: +34 938 122 852
E-mail: info@masalbereda.com
Web: www.masalbereda.com
RTC: HCC-004234

masalbereda



POMAR
ST. BOI

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ST. BOI 1KG



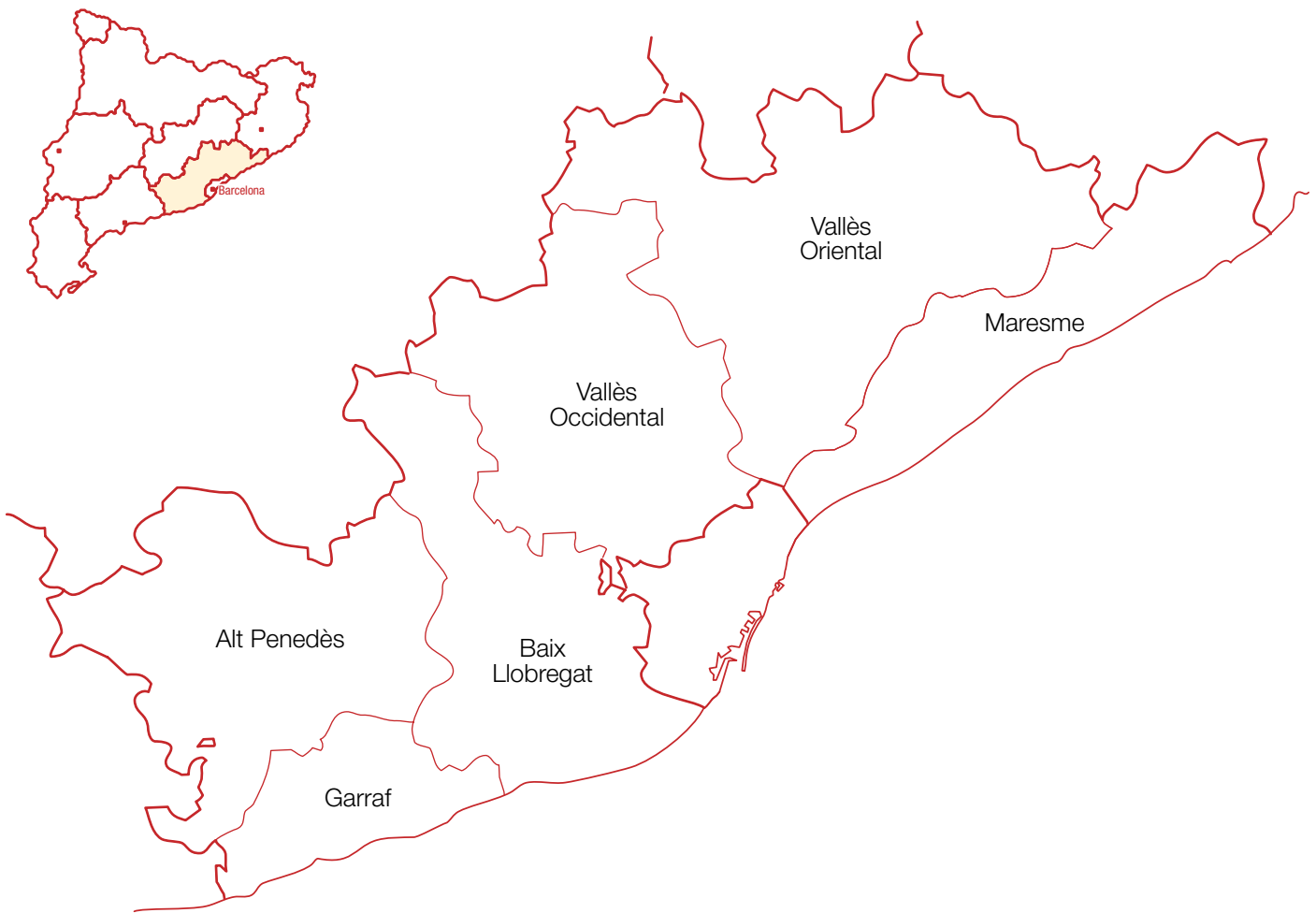
ALBER

PASTANAGA
ST. BOI



Costa Barcelona

The regions of Costa Barcelona contain places of great natural beauty, irresistible haute-cuisine dishes and cultural locations of great artistic value. The coastal strip is characterised by a wide range of family-friendly beaches. On the other hand, the interior is a melting pot of ancient traditions. We propose that you savour the culinary delights of this part of Catalonia and enjoy its varied forms of gastronomic expression.



◀ Kitchen-garden produce and fruit from the Parc Agrari del Baix Llobregat

▶ Bottles of cava



Bottles of cava put to cool



Strawberries



Festa del Most



“Barcelona és molt més”

Diputació de Barcelona



Costa Barcelona on your table

A unique tradition of cooking and haute cuisine

The space between the mountains and the sea produces an enormous range of foods that have been used since time immemorial to create the excellent dishes that are served in both traditional inns and internationally renowned restaurants. Activities for gourmets include fairs and markets, as well as festivals and routes that associate the landscape with the food served. Visitors can also explore the best-known wine producers of the DOs Alella, Penedès and Cava.



Vines with Montserrat in the background © Diputació de Barcelona

www.barcelonaesmoltmes.cat





Aerial view of Sitges © Turisme de Sitges

Sitges, a fascinating destination

Modernity and tradition beside the sea

Sitges, a cosmopolitan Mediterranean town, has always captivated great artists and art lovers, drawn by its powerful cultural attractions. An extraordinary legacy reflected in the streets and buildings which, together with the museums, gastronomy and the wide range of artistic and festive activities make Sitges the perfect destination to enjoy culture beside the Mediterranean. Creativity, talent and innovation, without eclipsing the essence of what one was once a fishing village.

Offer price

Check prices at the Club Best Sitges

All year round.
Check for promotions at www.bestsitges.cat

Where in Catalonia?



Agència de Promoció Turisme de Sitges

The entity responsible for promoting tourism in Sitges aims mainly to consolidate the town's position on the national and international markets. Turisme de Sitges has an Oficina d'Informació Turística that provides information on beaches, cultural itineraries, accommodation, restaurants, shopping, festivities and events in this attractive locality in the Garraf region.



Contact



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Website: www.sitgestur.cat

Languages

Catalan, Spanish, English, French and German



Chestnuts, fruits typical of Montseny © Associació d'Empresaris Turístics Montseny

Montseny through the five senses

Cuisine rooted in the land

To fully enjoy Montseny, there is nothing better than savouring its cuisine, which ranges from traditional dishes to the most modern preparations, using different seasonal produce. Other activities, such as wine and beer tasting or a chocolate workshop, are also available.

Associació d'Empresaris Turístics Montseny

The association guarantees a warm, environmentally sound visit to appreciate the natural, cultural and human qualities of this Biosphere Reserve. Its members offer accommodation, restaurants and cultural or leisure activities, and include local crafts and produce that enhance the attractions of Montseny and ensure that its tourism is sustainable and high-quality.

Where in Catalonia?



Offer price

65 €

All year round.
Check the web for the different packages available .

Languages

Catalan, Spanish,
English and French

Contact



Tel: +34 938 482 008
E-mail: info@turisme-montseny.com
Website: www.turisme-montseny.com
RTC: GC1446 Viatges Tocasons SL.

Bodegas Miguel Torres

A wine cellar rooted in the Penedès



Celler Waltraud © Joan Elias

A visit with wine and cheese pairing

Perceiving the nuances of combinations

This cultural and entertaining visit to the wine cellar is an introduction to the fascinating world of wine. The visit includes pairing Torres wine with different kinds of cheese, an activity conceived to stimulate the senses by discovering which varieties combine best when it comes to striking a balance between two products as rich in nuances as wine and cheese. From this experience we learn that pairing is a complex and very personal art.

Offer price

25 €

All year round.
Check in advance
for availability.
Bookings must be
made well in advance.

Where in Catalonia?



Bodegas Miguel Torres

The ancestors of the Torres family settled in the Penedès. Since then, the surname Torres has been linked to wine and symbolises the effort, dedication and passion involved in wine making. In 1992 the Parcs del Penedès visitors' centre was opened to convey the values associated with wine, the family history, ecology, culture and gourmet cuisine through a variety of different experiences.

experiencies
TORRES

Contact



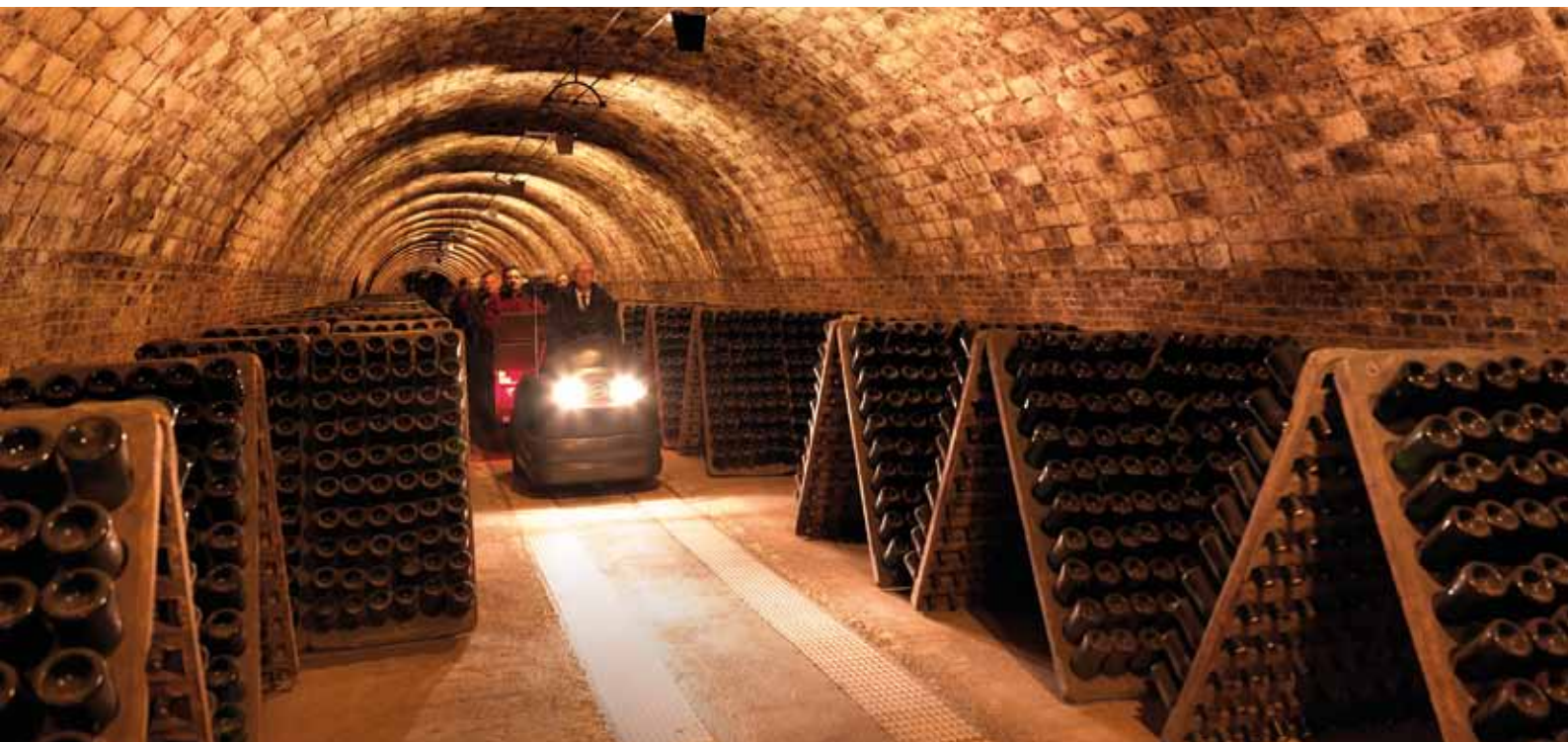
Tel: +34 938 177 568
E-mail: reserves@torres.es
Website: www.clubtorres.com

Languages

Catalan, Spanish,
English, French,
German, Russian,
Japan and Chinese

Caves Codorniu

A family saga of winemakers



Interior of the Codorniu Wine Cellars © Codorniu

Mediterranean breakfast with cava

Products rooted in our diet

Codorniu proposes that we try the celebrated balanced and varied Mediterranean diet, rich in products traditionally grown in the region, wheat, olives and grapes, in the singular setting of the Caves Codorniu. They propose a Mediterranean Breakfast, which consists of *pa amb tomaquet* with olive oil, Mediterranean cava of Codorniu, cured meats and grape juice for the children. A small taste of the history, culture and gastronomy of *cava*.

Caves Codorniu

Codorniu is the history of a family that has been producing wine since the 16th century. It is the oldest family firm in Spain with a history that goes back over 450 years. Manuel Raventós, the founder of Codorniu, hired the modernist architect Josep Puig i Cadafalch in 1895 to extend the wine cellars. The building was declared a historic artistic monument in 1976 and is one of the most impressive examples of architecture devoted to the production and aging of cava.

Where in Catalonia?



Offer price

14 €

Children (8-17): 9 €.
Booking required.
Places limited.

Languages

Catalan,
Spanish, English
and French

Contact



Tel.: +34 938 913 342
E-mail: reservas@codorniu.com
Web: www.visitascodorniu.com





The Caves Freixenet façade © Freixenet S. A.

Guided visit to Caves Freixenet

The inner world of *cava*

Caves Freixenet organise visits adapted to different kinds of public, including groups of professionals and private individuals. The content of the visit is modified in accordance with the profile of each visitor. The visits are guided, last between ninety minutes and two hours, and invariably conclude with two *cava*-tasting sessions.

Offer price

8 €

All year round.
Inquire about special
group rates.

Where in Catalonia?



Caves Freixenet

For many years the doors of Caves Freixenet have been open to the public. Through visits and activities we learn first-hand about the process of making *cava* and receive practical advice on the purchase, conservation and consumption of this product. The visits, which take place every day of the week and are conducted in several languages, are organised both for groups and for individuals.



Contact



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Website: www.freixenet.es

Languages

Catalan, Spanish,
English, French,
German and
Russian

Caves Vilarnau

Sustainable wine making in the Penedès



Cava tasting © Caves Vilarnau

Wine-tourism

Inside the world of *cava*

Vilarnau proposes a visit to its winery to better understand the spirit of the land and to see the vines and cellars in situ, including the areas where the wine is made and where it ages. The visit is intended for groups and includes a taste of three different *caves*, the Vilarnau Brut Nature, Gran Reserva and Brut Rosé, which gives a fuller, more detailed view of the world of this speciality.

Caves Vilarnau

This winery is located on a 20-hectare estate surrounded by Mediterranean forest with views of Montserrat and the mountains overlooking the coast. They grow six varieties of grape here on vines planted so that they face in the optimum direction for the grapes to ripen. When you visit the Cellars you will appreciate the complexity of the type of agriculture applied here.

Where in Catalonia?



Offer price

8.50 €

All year round.
Bookings only.

Languages

Catalan, Spanish,
English and French

Contact



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Website: www.vilarnau.es





Vines of the DO Alella in Vallès Oriental © Consell Comarcal del Vallès Oriental

Culinary variety

Traditional cooking with touches of modernity

The Vallès Oriental region has always been a crossroads for those travelling through Catalonia. This coming and going has added ideas to its traditional cooking that has given it elements of modernity. We suggest you explore the Vallès Oriental through the different gastronomy events and activities that are available, such as visits to farms and wine producers, the Festa de l'Escudella in Castellteçol or Fem Bullir l'Olla in Caldes de Montbui, and culinary associations such as Cuina VO and Sant Celoni Cuina.

Offer price

Check prices for each activity

All year round

Where in Catalonia?



Consell Comarcal del Vallès Oriental

There are forty-three municipal areas in the Vallès Oriental and it is only 30 km from Barcelona. There are a number of well-maintained green spaces and a variety of beautiful scenery, including the Nature Park of Montseny. There are many places to eat, with many restaurants, guest houses and hotels offering a varied range of dishes, some winning praise in prestigious tourist guides.



Contact



Tel.: + 34 938 600 700
E-mail: turisme@vallesoriental.cat
Web: www.turismevalles.net

Languages

Catalan,
Spanish, English
and German



The Cubat team of chefs © Cuina Baix Llobregat

The tradition of growing

From the fields to the restaurant

The Baix Llobregat has maintained its agricultural heritage and there is a wide range of local produce from the Parc Agrari del Baix Llobregat, such as artichokes, cherries, asparagus and the prize-winning local breed of chicken known as Pota Blava, which has its own geographical guarantee, the IGP. Dedicated chefs apply their expertise to bringing the best out of these products. The Cubat Passport will allow you to complete the circuit of nine restaurants of the group and enjoy a free meal when the circuit is completed. An interesting way to discover the Baix Llobregat through its cuisine.

Cubat

Nine benchmark restaurants and chefs committed to well-formulated cuisine form part of this association, created as a showcase for the gastronomy of the Baix Llobregat: Can Rafel, Cal Mingo, El Racó, Follia, El Mirador de Sant Just, La Lluna en un cove, Major Trenta-sis, l'Àpat and Casa Nostra.

Where in Catalonia?



Offer price

Prices vary from one establishment to the next

All year round.
Consult the menus of the different restaurants.

Languages

Catalan, Spanish and English

Contact



E-mail: som@cubat.cat
Website: www.cubat.cat



Cuina Vallès

United in favour of the cuisine of the Vallès Occidental



The team of chefs © Cuina Vallès

Visit to the Vallès Occidental

A heritage based on industry, nature and culture

Visiting the Vallès Occidental and reserving a table at one of the Cuina Vallès association's restaurants allow us to savour dishes prepared from local ingredients. They are products that become available in their corresponding season, the product of local farmers' toil all year round. The municipal councils and other institutions of the Vallès Occidental strive to preserve the natural and cultural heritages of a region marked by a strong industrial tradition.

Offer price

Prices vary from one establishment to the next

All year round.

Consult each restaurant for its menus.

Where in Catalonia?



Costa
Barcelona

Cuina Vallès

This association of chefs was formed to promote the region through gastronomy and local products. The initiative, set in motion by the regional tourist consortium, generates synergies between 12 restaurants: Ca l'Esteve, Can Feu, Can Vinyers, Capritx, El Cel de les Oques, 9 de la Borriana, Garbí, La Terrassa del Museu, Ristol Viladecavalls, Lossum, Can Piqué and Tast & Gust.



Contact



E-mail: info@cuinavalles.cat
Website: www.cuinavalles.cat

Languages

Catalan, Spanish and English



Vineyards and wine and tasting © enoturismePENEDÈS

An experience in the Penedès

The aroma of a landscape

Wine, heritage, gastronomy and tradition all form part of the Casteller Experience, which will take you to a winery, show you the history of wine in a museum, give you a guided tour of Vilafranca del Penedès, a dinner where food and wine are paired, and finally to a training session of the Castellars of Vilafranca in Cal Figarot. It is an experience that offers visitors an inside view of some of the traditional activities of the Penedès.

enoturismePENEDÈS

enoturismePENEDÈS is your guide to all the experiences offered by this region which lies close to both Barcelona and Tarragona, with great extensions of vineyards and numerous wineries. Make your reservation to have a singular experience: be a wine-grower for a day, sleep in a vineyard, tour a wine cellar on an electric bike, enjoy wine-tasting near the sea, try surprising combinations of food and wine, guided tours, museums and lots more!

Where in Catalonia?



Offer price

From
59€

All year round.
Ask about prices for each activity.

Languages

Catalan, Spanish,
English and
French

Contact



Tel: +34 938 170 160
E-mail: info@enoturismepenedes.cat
Website: www.enoturismepenedes.cat



enoturismePENEDÈS
l'aroma d'una terra

Heretat Segura Viudas

Come and enjoy a unique experience



Masia de Segura Viudas © Segura Viudas S.A.

A visit to Heretat Segura Viudas

Enjoy the natural, cultural, historical and culinary worlds

Guided visits to the wine cellars where you will learn about the history of Segura Viudas and the wine and *cava*-making processes, from the vineyard to the moment of tasting. Different kinds of wine tourism visits are organised, including private ones à la carte, with a taste of 2 or more *caves*. What's more, a range of aperitif options are offered as well as the possibility to savour a lunch or supper for groups of between 10 and 60 people.

Offer price

12,75 €

All year round.
Weekdays, bank
holidays and weekends.
By prior appointment.

Where in Catalonia?



Heretat Segura Viudas

Character and identity constitute a binomial inseparable from the Heretat Segura Viudas, a concern fully aware of the fact that there is no future without respect for the past. Its roots lie in the heart of the 11th century Penedès, where a watchtower in Torrelavit eventually became a wine-making estate. Segura Viudas is committed to quality without renouncing innovation and state-of-the-art technology.



Contact



Tel: +34 938 917 070
E-mail: enoturismo@seguraviudas.es
Website: www.seguraviudas.es

Languages

Catalan, Spanish,
English, French
and German



View from the restaurant © Can Cuch

A gourmet weekend

An experience in an oak forest

The price is for two nights in a Junior Suite, a gourmet menu for two persons, wine and cava not included, and a taste of cheeses and wines in the hotel cellar, two full breakfasts and a bottle of cava in the room. The gourmet menu consists of a snack, three starters, one fish dish and one meat dish, one pre-dessert followed by dessert. The menu is intended to display the advanced cuisine of Can Cuch and the abundance of gourmet produce in the Vallès Oriental.

Hotel Can Cuch ****S

Located in a farmhouse dating from before the tenth century, Can Cuch offers repose and maximum comfort with a contemporary style. This *Hotel Gastronòmic* is charming and elegant, with a swimming pool, a cellar in a natural cave, a restaurant with incredible views over the Montseny Nature Park, and a modern kitchen preparing avant-garde cuisine using local produce and traditions.

Where in Catalonia?



Offer price

570.96 €

All year round.
Price for 2 persons.

Languages

Catalan,
Spanish, English
and French

Contact



Tel: +34 93 103 39 80
E-mail: cancuch@cancuch.com
Website: www.hotelcancuch.com
RTC: HB-004491



Hotel Estela Barcelona – Hotel del Arte ****

Art as added value



One of the dishes served at the Iris Gallery restaurant and entrance to the Hotel Estela © Hotel Estela

Art and Mediterranean cuisine

Sample the Iris Gallery restaurant

All year round we offer the Menú Especial d'Exposició at an exceptional price for our clients. This menu varies throughout the year and is supplemented by a show of works by artists who exhibit at our Iris Gallery hotel-restaurant. You can therefore sample exquisite Mediterranean cuisine and, at the same time, contemplate, enjoy and purchase art.

Offer price

25 €

All year round.
Monday to Friday
lunchtimes.

Where in Catalonia?



Hotel Estela Barcelona – Hotel del Arte ****

Housed in a Mediterranean-style building, this hotel, besides offering all the usual accommodation and catering services, provides you with the opportunity to enjoy works of contemporary art, paintings and sculptures by prestigious artists exhibited in its common rooms, and visit temporary exhibitions. Most of the 64 rooms have views over the cove and the nautical sports harbour.



Contact



Tel: +34 938 114 545
E-mail: reservas@hotelestela.com
Website: www.hotelestela.com
RTC: HB-003998

Languages

Catalan, Spanish
and English



Mercat de l'Olla and Fira de Nadal, key events in Caldes de Montbui © Jordi Serra Arxiu Thermalia

Fairs and markets of Caldes de Montbui

A commitment to local produce

The local gastronomic calendar is based on the cuisine of Roman times, and products with regional denomination of origin, such as *carquinyolis*, curd cheese, honey, anisette, orange and herbal liqueurs, cherries, soup with noodles and cured meats. The pot and cauldron market and the Roman cooking workshops are both held in March, the cherry market takes place in June and the Remei fair is held on the 18th of October, while the weekend of the 28th and 29th of November is for the Christmas fair.

Thermalia

A centre that revolves around the culture of thermal springs and serves at the same time as a tourist office. The building dates from the 14th century and was refurbished in the 1980s. It houses an exhibition of works by the sculptor-painter Manolo Hugué and ceramics, lithos and drawings by his friend Pablo Picasso, as well as the *L'efervescència balneària* permanent exhibition. Guided visits and educational workshops take place here.

Where in Catalonia?



Offer price

Free

All year round.
Consult the activities
schedule.

Languages

Catalan and
Spanish

Contact



Tel: +34 938 654 140
E-mail: thermalia@caldesdemontbui.cat
Website: www.visiteucaldes.cat



Vallformosa - Cellers amb origen

A cellar with a long historical tradition



Burricletada through the vineyards © Vallformosa

Burricletada and gastronomic pairing

The Alt Penedès from inside

Participants in the guided visit discover the most emblematic corners of Vallformosa. The visit begins at the production line in the old cellar, amidst barrels and walls built from bottles of *cava*, and continues with an itinerary through the vineyards of Vallformosa on electric bicycles (*burricletes*). Finally, threefold gastronomic pairing is offered of products in season and Vallformosa wines and caves.

Offer price

36.50 €

All year round.
Check availability
beforehand.
The visit lasts
approximately 150 min.

Where in Catalonia?



Vallformosa - Cellers amb origen

Vallformosa is a wine cellar founded in 1865 by the Domènech family, currently run by its fifth generation, where tradition and modernity go hand-in-hand. It is located in the heart of the Alt Penedès, in Vilobí del Penedès, surrounded by vineyards and nature. Vallformosa provides you with the opportunity to visit the La Cúpula hall, the Celler Pinyol, the cellars and the Winery Convention Center.

Contact

Vallformosa
CELLERS AMB ORIGEN



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E-mail: info.vallformosa@vallformosa.es
Website: www.vallformosa.com/enoturisme

Languages

Catalan, Spanish,
English and French

VINSEUM, Museu de les Cultures del Vi de Catalunya

An itinerary through the history of wine



Interior of the Wie Museum and a dish from the Vinseum Menu © VINSEUM – T. Galitó

The VINSEUM menu

The wine museum tourist pack

An experience that allows clients to explore the cultures of vine-growing and wine, gastronomy and the history of the Penedés region through an exclusive «passport» that serves both as a guide to your experience and a notebook for those that choose to try the Vinseum menu. The meal consists of an aperitif, starter and main course with dessert, and includes a visit to the Museum of Wine Culture of Catalonia, and a 50% discount on visits to 15 local wineries and a tasting menu at a restaurant of local produce in Vilafranca del Penedés.

VINSEUM

Located in the centre of Vilafranca del Penedés, in a medieval palace built in the 12th and 13th centuries, VINSEUM, which first opened in 1945, is one of the oldest wine museums in Europe. It has been renovated and today is home to a permanent exhibition on vines, wine and their links with the Penedés region and Catalonia.

Where in Catalonia?



Offer price

40€

All year round. Check in advance for availability.

Languages

Catalan, Spanish, English and French

Contact



Tel: +34 938 900 582
E-mail: vinseum@vinseum.cat
Website: www.vinseum.cat

Museu de les Cultures del Vi de Catalunya

VINSEUM



Costa Brava

The beaches of Costa Brava have welcomed world-famous celebrities, attracted by their transparent waters and by the natural charm of a setting that has managed to preserve much of its original Mediterranean appearance intact. Several restaurants established in the area are among the world's best; as a result, the Costa Brava is an undeniable reference point for those who seek the best cuisine in the country. Sample the culinary excellence of Costa Brava and *bon profit!*



◀ Creative cuisine on the Costa Brava



Wine of the Cooperative d'Espolla



Mar i Muntanya



The Roca brothers, El Celler de Can Roca



Anchovies



20-star oeno-gastronomy

An international culinary destination

Ambassadors like Ferran Adrià and Joan Roca have established the province of Girona as an international culinary destination, with 20 Michelin stars shared out among 16 restaurants in the area. Besides great chefs we also find products with quality and denominations of origin like the wines of the DO Empordà. Meals beside the sea and Michelin-star meals, local products, oeno-gastronomic establishments and visits to wine cellars... The top-quality oeno-gastronomic options in the regions of Girona are many and varied.

El Celler de Can Roca, in Girona
© A. Tremps - Arxiu d'imatges Patronat de Turisme Costa Brava Girona





Joan Roca at the Mercat del Lleó © Ajuntament de Girona — Stalls in the Mercat del Lleó © Clic'Art Foto

The Mercat del Lleó

The reference point for good Girona cuisine

The Mercat del Lleó, or Mercat Municipal d'Abastaments, is an obligatory stop for many of the city's chefs when stocking their restaurants with the best local produce. It is regarded as the larder of good Girona cuisine and a meeting place for *Gironins* as they do their daily shopping. Its 60 stalls, contained in a total surface area of 1,700 m², make an attractive walk in which visitors are delighted by the aroma, colours and flavours that pervade the atmosphere.

Ajuntament de Girona

Girona is a city of great culinary dynamism. Its gastronomy is a combination of traditional and contemporary cuisine based on local ingredients. Gourmets may choose between Catalan, Mediterranean, market and signature cuisine. The city has restaurants that have earned Michelin stars, and the Celler de Can Roca has been voted the second best restaurant in the world by Restaurant Magazine.

Where in Catalonia?



Offer price

Free

All year round.
Monday to Saturday
from 7 am to 2 pm.
Open on Friday
afternoons.

Languages

Catalan and
Spanish

Contact



Tel: +34 972 010 001
E-mail: turisme@ajgirona.cat
Website: www.girona.cat/turisme



Fishermen busy in the Port de Roses © Ajuntament de Roses

Visit to the fishing port of Roses

Fish and seafood products, in the first person

This guided visit takes us to the fishing port of Roses, where we watch the trawlers coming into harbour. This experience provides us with the opportunity to discover maritime culture, the different fishing systems and methods, the species characteristic of the northern Mediterranean and the processes of selling and distribution. In the Port of Roses we learn the secrets of seamen and discover the rich local cuisine.

Offer price

6€

Every Friday except bank holidays.
Ask about reduced prices for children and young people.

Where in Catalonia?



Ajuntament de Roses – Oficina de Turisme

The gourmet cuisine of Roses, which embraces tradition and creativity, has fresh fish as its main ingredient. The most typical dish is *suquet de peix de Roses*, which may be sampled all year round. The local Mediterranean character is present in both traditional and modern cuisine: fresh fish, olive oil, market garden produce, honey, anchovies and quality meats accompanied by DO de l'Empordà wines together constitute a varied, healthy and delicious diet.

Contact

ROSES®



Tel: +34 972 257 331
E-mail: turisme@roses.cat
Website: www.visit.roses.cat

Languages

Catalan, Spanish, English, German and French



The Associació Cuina de l'Empordanet team of chefs © Lluís Català

A gourmet evening

The Empordà in full

This gastronomic package includes 1 night's bed and breakfast in a double room at any of the 7 establishments of varying category in Begur, Llafranc, Madremanya, Pals and Platja d'Aro, and supper at any of the following restaurants: Aiguablava, Aradi, Bo.Tic, Casamar, El Fort, El Roser 2, Els Tinars, La Costa, La Gamba, La Plaça, La Xicra, Les Panolles, Llevant, Mas dels Arcs, Mas de Torrent, Portal de Mar, Sa Cova and Sa Punta.

Associació Cuina de l'Empordanet

This association is devoted to promoting the cuisine of the Empordà, a region with a centennial gastronomic tradition that has created a cuisine of great personality based on the *picada* and the *sofregit*. The Empordà constitutes one of the Mediterranean's most important larders. 'Sea-and-mountain' dishes, *suquets*, rice dishes and meat *platillos* form the basis of the local gastronomy.

Where in Catalonia?



Offer price

100 €

All year round except Easter Week, Christmas and the months of July and August.

Languages

Catalan, Spanish,
English, French,
German and Russian

Contact



Tel: +34 972 600 069
E-mail: empordanet@grupcostabravacentre.com
Website: www.cuinadelempordanet.net



Aula Gastronòmica de l'Empordà

Training for professionals and amateurs



A 'Vacances i gastronomia' group © Arxiu GCBC

Holidays and gastronomy

Local cuisine with added value

This experience consists of an active cookery class and a meal paired with Empordà wines. Those attending the class actually do the cooking, while they learn from the teachers about the culture of the ingredients and the bases and most characteristic dishes of Empordanese cuisine. The activity is designed for groups of between 6 and 20 people and may be supplemented by a visit to a wine cellar or market.

Offer price

From
50€

All year round.
Price per person in
groups of between 6
and 20.

Where in Catalonia?



Aula Gastronòmica de l'Empordà

A gastronomic facility for people interested in the world of cuisine and gastronomy, the Aula organises ongoing training activities for professionals, as well as themed and signature cuisine workshops. The 'Avui... cuino jo!' (Today... I cook!) activity is aimed at adults and children who want to learn how to cook, while 'Vacances i gastronomia' (Holidays and gastronomy) consists of tailor-made cookery classes that focus on Empordanese cuisine.

Contact



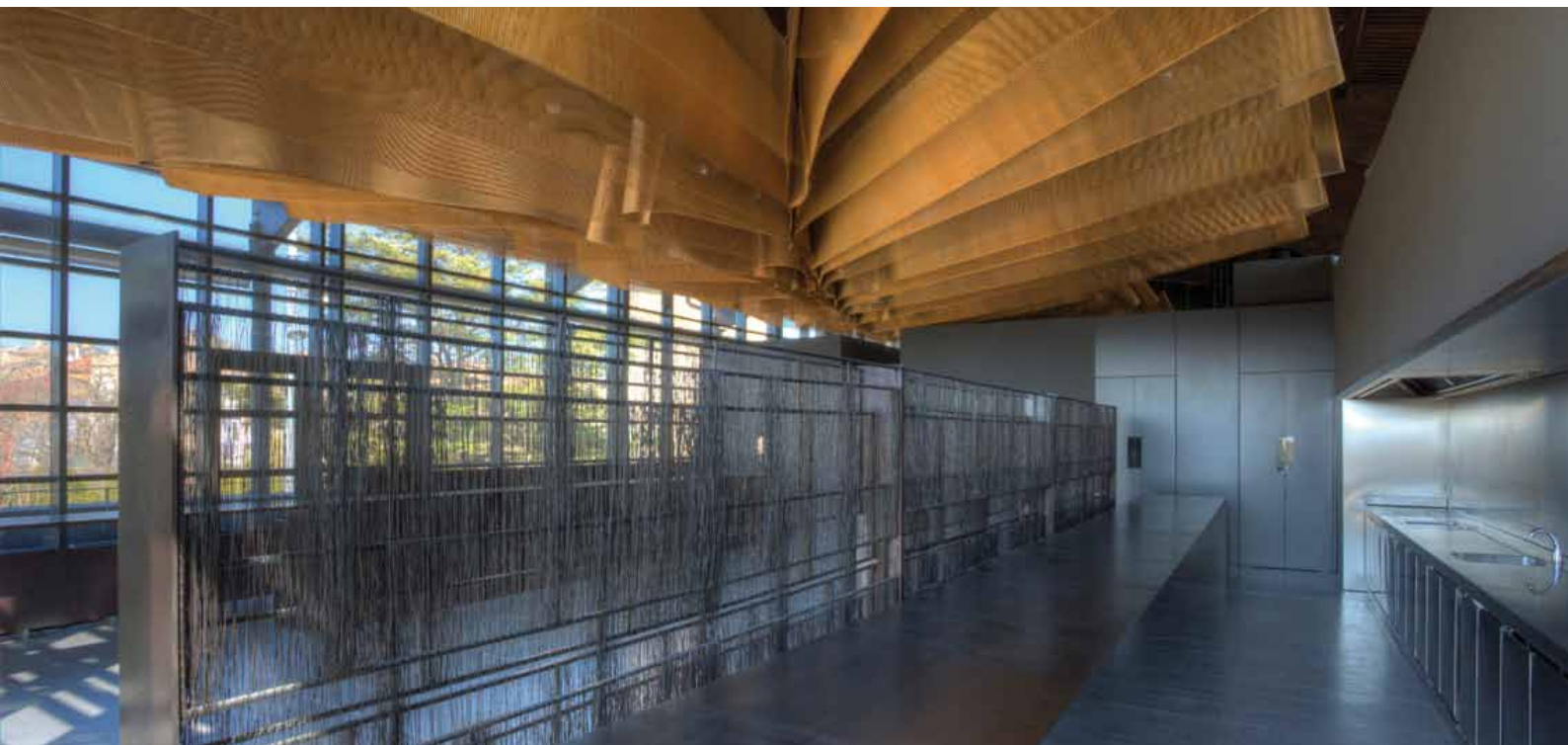
Tel: +34 972 600 069
E-mail: aula@grupcostabravacentre.com
Website: www.grupcostabravacentre.com

Languages

Catalan, Spanish,
English, French,
German and
Russian

Domus Sent Soví

A centre of gourmet Catalan cuisine



The restaurant area at Domus Sent Soví © MSBEstudiTaller

Varied gastronomic experiences

A whole range of propositions to choose from

This centre organises activities and experiences throughout the year, which revolve around gourmet cuisine. It consists of a conference room, where master classes, conferences and presentations are held; classrooms for workshops, courses and demonstrations; an exhibition space where the best local products are displayed and sold and where audio-visuals are shown; and a restaurant area in which to savour Catalan cuisine.

Domus Sent Soví

The first centre devoted to promotion, innovation, experimentation and knowledge of the Catalan gastronomic heritage through its best products. By visiting the facilities at the centre, we learn about Catalan cuisine and its rich variety. Visitors are also given the opportunity to involve themselves in different experiences, such as courses, pairings, tasting sessions, talks and demonstrations.

Where in Catalonia?



Offer price

Prices vary depending on each individual activity

All year round.
Consult times and availability for the activity of your choice.

Languages

Catalan, Spanish,
French and
English

Contact



Tel: +34 972 874 165
E-mail: coordinacio@domussentsovi.cat
Website: www.domussentsovi.cat





The viewing platform of El Far © El Far

The taste of the Mediterranean

A relaxing break by the sea

The hotel El Far offers a package to enjoy the essence of the Costa Brava which includes one night in a double room and a dinner for two from our Menú Mediterráneo, a taste of the cooking at this hotel where traditional seafood predominates, and an “El Far” breakfast. The price also includes a courtesy gift and entry to MasSP (spa of Mas de Torrent) a space of calm and wellbeing with a heated pool, hammam, sauna, water circuit, gymnasium and relaxation room.

Offer price

From
275€

All season, except Saturday, July and August. Price for 2 persons.

Where in Catalonia?



El Far ****

Located in the remarkable architectural setting of Sant Sebastià de la Guarda, on a cliff face rising 175 above the sea, this *Hotel Gastronòmic* has spectacular views over the Costa Brava and the beaches of Tamariu, Llafranc and Calella de Palafrugell. It has only nine rooms and a highly-regarded restaurant dedicated to seafood. It is part of the exclusive Mas de Torrent group and therefore gives access to some of its installations.



Contact



Tel: +34 972 301 639
E-mail: hotel@elfar.net
Website: www.elfar.net
RTC: HG-002301

Languages

Catalan,
Spanish, English
and French*

Es Portal ****

Flavours and dreams in Pals



Façade of the hotel Es Portal and a detail of its interior dining room © Es Portal

A passion for rice

A truly different gourmet experience

This *Hotel Gastronòmic* in the Baix Empordà offers two packages for visitors. One includes a night in a double room, a lunchtime meal from the Special Rice Menu and breakfast in the rice fields of Pals the next day. The other option includes a night in a double room, dinner from the Gourmet Menu and breakfast the next day in the hotel restaurant. In both cases, the visitor will come to understand the passion that chef Joan Carles Sánchez and his team have for dishes in which rice is the main ingredient.

Es Portal ****

With only eight rooms and one suite, this hotel set in a restored 16th century mansion house is an oasis of calm. Besides its restaurant dedicated to the updated cooking of the Empúries region, it also has a chill-out space, a terrace and a large garden where you can admire the beauty of its surrounding countryside: from the coastal paths of the Costa Brava to the marshes of the Nature Park of Baix Ter.

Where in Catalonia?



Offer price

100 €

All year round. Offer for couples. Price per person. Check availability. Reservations required.

Languages

Catalan,
Spanish, English
and French

Contact



Tel: +34 972 63 65 96
E-mail: info@esportalhotel.com
Website: www.esportalhotel.com
RTC: HG002398



Hostal de la Gavina *****

The essence of the Costa Brava



View of the Hostal de la Gavina © Hostal de La Gavina

A gastronomic getaway

For couples

The package includes 2 nights in a standard double room with a terrace, buffet breakfast, a gourmet dinner in the classic Candlelight restaurant, a rice speciality dish in the Garbí Mediterranean Restaurant (at Piscina Garbí), and a lunch of *suquet* in La Taverna del Mar, in front of La Gavina, next to the Bay of Sant Pol. All meals include wine and mineral water. Access to the spa, Wi-Fi and the car park are all included in the price.

Offer price

995 €

Price for two persons.
All season, except July
and August, subject to
availability.

Where in Catalonia?



Hostal de la Gavina *****

This exclusive Mediterranean-style architectural complex located in the heart of the Costa Brava looks directly over the sea. Each room is a different exclusive space. The hotel offers 24-hour room service, parking facilities, Wi-Fi, a hairdresser's and shops among other services. It also has a saltwater swimming pool, a heated pool, a Wellness Club, tennis and padel courts and a gym.



Hostal de La Gavina

***** GL

S'AGARÓ

Contact



Tel: +34 972 321 100
E-mail: reservas@lagavina.com
Website: www.lagavina.com
RTC: HG000141

Languages

Catalan, Spanish,
English, French
and Russian



Gourmet menu and the exterior of the Sa Tuna © Hostal Sa Tuna

Signature cuisine beside the sea

Tradition and innovation in seafood cuisine

The package includes one night in the hotel and the Gourmet Menu, a journey through the best that chef Mateu Batista has to offer. A native of Girona and the Empúries region, for more than ten years he has been running the kitchen of this historic hotel in the Cala Sa Tuna Bay with its marvellous terrace on the beach. It is an opportunity to taste the wonderful fish and shellfish of the region in traditional form or innovative presentations to satisfy all manner of clients.

Hostal Sa Tuna ***

Opened in 1944 as a hostel with a restaurant on the beach, Sa Tuna is the only establishment in this astonishing location in the bay of the same name, linked by coastal paths with other outstanding beauty spots such as Aiguablava and Sa Riera. A tiny *Hotel Gastronòmic* with only five rooms, it has a minimalist air and seafaring ambience and is renowned for the distinctive cooking of its restaurant.

Where in Catalonia?



Offer price

From
200 €

Open from May to September (restaurant) and from May to December (hotel).

Languages

Catalan,
Spanish, English
and French

Contact



Tel: +34 972 62 21 98
E-mail: info@hostalsatuna.com
Website: www.hostalsatuna.com
RTC: HG-000747





View from the terrace of the Hotel Casamar © Hotel Casamar

Food without stress

Slow food in a great little hotel

The restaurant of this small hotel in Llafranc has been awarded a Michelin star, and its use of the region's culinary resources makes it a perfectly unforgettable experience. The offer includes one night in a double room and a tasting menu for two persons - drinks included - which recreate the landscapes of the Costa Brava with dishes that use local produce in innovative combinations that can surprise even the most demanding palates.

Offer price

260 €

Price for two persons.
The restaurant is closed from 1 January to 31 March.

Where in Catalonia?



Hotel Casamar **

With its magnificent views of the bay of Llafranc, the Casamar is a family-run *Hotel Gastronòmic* that has welcomed visitors to the Costa Brava since 1955. It has twenty rooms, a terrace with views over the sea and a restaurant that has been one of its principal selling points since 2000. Part of the slow food movement, it only uses local produce that the chef Quim Casellas knows how to reinterpret to produce dishes that linger in the memory.

Contact



Tel: +34 972 300 104
E-mail: info@hotelcasamar.net
Website: www.hotelcasamar.net
RTC: HG-000080

Languages

Catalan and Spanish



A luxury room © Conxi Molons — Dessert tasting dinner © Hotel El Molí

Fine food and romanticism

An unforgettable weekend for two

This package is aimed at couples and includes two nights in one of the hotel's new spacious double rooms, which will be prepared for the occasion. The price includes a tasting menu dinner for two persons –drinks not included– in this *Hotel Gastronòmic* restaurant which has been offering seasonal traditional local specialities for over thirty years.

Hotel El Molí ***

An old 17th century mill on the river Muga has been renovated to create a charming family-run hotel in the heart of the Empordà region. In 2011, the seven rooms in the main building were complemented by eight more luxury rooms in a contemporary style that are seamlessly integrated with the surroundings. It is a rural hotel that, besides its restaurant, includes features such as an outdoor pool, children's play area and main lounge with a chimney.

Where in Catalonia?



Offer price

329.80 €

Price for 2 persons.
All year round, except in high season: from 27/3 to 5/4; from 10/7 to 19/9 and from 4 to 7 December.

Languages

Catalan,
Spanish, English
and French*

Contact



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Website: www.hotelelmoli.es
RTC: HG-002077





Two dishes from the Tradició Menu of the Hotel Restaurant Empòrium © Hotel Empòrium

Gastronomy and fun in Empordà

A break to discover new tastes

The gourmet break offered by the hotel Empòrium includes one night's stay and a buffet breakfast, a glass of *cava* and two Tradició menus with selected wines, entrance to the Casino of Perelada and a visit to a winery of the Empordà with wine tasting. The cooking of the Empòrium restaurant shows respect for local produce, using organic food where possible, and is bold in its approach, bringing the traditional dishes of the Empordà region up to date in a personal and innovative way that has been applauded by expert food critics.

Offer price

261 €

Price for 2 persons.

Where in Catalonia?



Hotel Empòrium **

The hotel Empòrium is a family-run *Hotel Gastronòmic* founded in 1965, offering a personal touch and 40 fully-equipped rooms of varying categories: standard, superior and suite. It is located in the medieval town of Castelló d'Empúries, which is of great historical importance, as well as an area of natural beauty, with the Nature Park of Els Aiguamolls de l'Empordà close at hand and excellent beaches and places to explore.



Contact



Tel: +34 972 25 05 93
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Website: www.emporiumhotel.com
RTC: HG-001315

Languages

Catalan,
Spanish, English
and French*



The El Motel restaurant of the Hotel Empordà © Hotel Empordà

Catalan cooking with a personal touch

A place to enjoy the finest local produce

The offer includes one night in a double room, a buffet breakfast and dinner for two persons to discover the food that has made this establishment famous for over fifty years, since it was founded by the visionary Josep Mercader. It's reputation is founded on brilliant innovations drawn from the traditions of the country, with a constant reliance on local produce and food in a warm, charming setting that is open to all.

Hotel Empordà ****

Founded in 1961 by Josep Mercader, the El Motel restaurant that forms part of this *Hotel Gastronòmic Empordà* almost immediately acquired a reputation for its outstanding Catalan cooking. Often referred to as the "inner sanctum of Catalan Cuisine", it was the writer Josep Pla's best-loved restaurant and continues to attract gourmets who are delighted by its Catalan dishes with personality.

Where in Catalonia?



Offer price

190 €

Price for 2 persons.

Languages

Catalan,
Spanish,
English, French
and German*

Contact



Tel: +34 972 500 562
E-mail: hotelemporda@hotelemporda.com
Website: www.hotelemporda.com
RTC: HG-000334



Hotel La Quadra ***

A charming hotel in the uplands



Façade of the Hotel La Quadra © Hotel La Quadra

Seasonal Catalan cooking

A gourmet menu in a medieval village

Since 1970, La Quadra has based a great part of its attraction on its appeal to gourmets. The package includes one night in a double room with a buffet breakfast of locally-produced ingredients, and a gourmet menu for two –drinks not included-. The formula consists of three aperitifs, two starters to share, one main course to choose and dessert, as a demonstration of the traditional Catalan home cooking that has been developed here since it was founded.

Offer price

118€

130 € (Saturday).
Price for 2 persons.

Where in Catalonia?



Hotel La Quadra ***

Set in the picturesque medieval town of Maçanet de Cabrenys, this family-run *Hotel Gastronòmic* is a good starting point for exploring the uplands of Alt Empordà, or the wine cellars of the region. It has 14 comfortable rooms and a delightful terrace, garden and lounge with free parking and a bicycle rental service. Everything you might need to have a restful time in the mountains.

La Quadra
RESTAURANT - HOTEL ***

Contact



Tel: +34 972 54 40 32
E-mail: info@laquadra.com
Website: www.laquadra.com
RTC: HG-001984

Languages

Catalan,
Spanish,
English, French
and German*



Exterior views of the hotel © Hotel La Plaça

A gourmet break for two

Calm, comfort, charm and home-cooking in the Empordà

A charming hotel with attention to detail has designed an idea for sharing hedonism together. The package for two persons includes one night in one of the hotel's six spacious yet cosy rooms, a tasting-menu dinner with drinks included, and breakfast. A perfect approach to the fusion of traditional and contemporary cooking styles, the La Plaça restaurant has different areas available, including a lovely terrace for a magical evening.

Hotel La Plaça ***

In the picturesque setting of Madremanya, a tiny medieval town with its monumental parish church of Saint Stephen, this *Hotel Gastronòmic* is an oasis of calm and privacy where time stands still. It has eleven rooms in total, most of which are suites with all creature comforts, and its own restaurant, La Plaça, and a lovely garden with a pool.

Where in Catalonia?



Offer price

299 €

All year round.
Price for 2 persons.

Languages

Catalan,
Spanish, English
and French*

Contact



Tel: +34 972 490 487
E-mail: info@restaurantlaplaca.com
Website: www.hotelmadremanya.com
RTC: HG-002372





Gourmet dinner and massage in Mas Ses Vinyes © Mas Ses Vinyes

Gastronomy and repose

A chance to disconnect

The package includes a gourmet dinner with an aperitif for two persons to enjoy the best cooking of the Mediterranean and Empordà in an elegant, welcoming atmosphere. To appreciate everything the hotel has to offer, your stay is completed with a spa session to relax mind and body, and an hour-long massage. The visit should be rounded off with a night in one of the hotel's comfortable spacious rooms to achieve total disconnection from everyday stresses and ensure a complete rejuvenation of the spirit.

Offer price

210€

Price for 2 persons.
Check availability and rates of the room depending on the season.

Where in Catalonia?



Hotel Mas Ses Vinyes ****

This *Hotel Gastronòmic* is in a residential area in the heart of the Empordà, fringed by Mediterranean pine and oak woodland, in an ideal spot for those looking for calm and repose. The central mansion is connected with different modules of contemporary minimalist design around an outdoor pool to create a space with twenty rooms, a spa and a restaurant offering locally-sourced produce with a personal touch.



Contact



Tel: +34 972 30 15 70
E-mail: info@massesvinyes.com
Website: www.massesvinyes.com
RTC: HG-002396

Languages

Catalan,
Spanish, English
and French*



Spa of the hotel © Hotel Masia La Palma

Catalan cooking with a hint of Mallorca

An experience of calm and fusion cooking

A plan to appeal to couples looking for privacy, repose and good food. It includes one night in this *Hotel Gastronòmic* with breakfast, access to the hotel spa, two thirty-minute massages and a gourmet dinner for two with wines from the DO Empordà as an introduction to the fusion cooking of Mallorcan and Catalan cooking practices at the restaurant Sa Poma, one of the hotel's high points. The menu also offers a guide to the Empordà Denomination of Origin and to discover the characteristics of this type of wine.

Hotel Masia La Palma **

Set in an idyllic landscape of green pastures and thick woodland only 10 kilometres from Figueres, this farmhouse dating from 1830 has been renovated to house a charming small hotel with ten rooms decorated in a rustic style. To ensure complete relaxation, the hotel has a spa facility with a Finnish sauna, a hydro massage bath and an outdoor pool as well as the restaurant Sa Poma, which serves seasonal Catalan cooking with a hint of Mallorca..

Where in Catalonia?



Offer price

235 €

All year round.
Price for 2 persons.

Languages

Catalan,
Spanish, English
and French

Contact



Tel: +34 972 193 137
E-mail: info@masialapalma.com
Website: www.masialapalma.com
RTC: HG-002373



The Ca la Rita restaurant of the Hotel Rural Niu de Sol © Hotel Rural Niu de Sol

A very personal getaway

A weekend in Girona's finest gourmet hotel

The offer includes two wonderful nights in this tiny rural hotel in a luxury double room, a buffet breakfast and a gourmet parting gift, and one dinner for two persons –drinks not included- in the restaurant Ca la Rita, renowned for its traditional cooking using the finest seasonal products of the region. The personal touch offered by the hotel is reflected in the option to arrange the room to the client's wishes to make the stay even more magical!

Offer price

250 €

Price for 2 persons.
Check the price in high season.

Where in Catalonia?



Hotel Rural Niu de Sol ***

It is a small family-run *Hotel Gastronòmic* lying five kilometres from Roses where personal attention and care for details make the visitor feel right at home. It has eight rooms, each with its own character and decoration, and a cosy restaurant which serves the recipes originally written by the owner's grandmother, adapted to modern palates. The experience is completed by the chill-out terrace which is ideal for ideal for having a drink while gazing at the stars.



Contact



Tel: +34 671 600 303
E-mail: info@hotelruralpalau.com
Website: www.hotelruralpalau.com
RTC: HG-002424

Languages

Catalan, Spanish,
English, French,
German and
Russian



The restaurants of the association have 'mar i muntanya' dishes on their menus. © La Cuina del Vent

***Mar i Muntanya* dishes**

Cuisine rooted in local products

All the restaurants affiliated to the Associació de la Cuina del Vent serve 'sea and mountain' dishes. These dishes, which combine fish and seafood ingredients with those typical of inland areas, like meat and game, ensure that Empordanese cuisine remains rooted in local products. Indeed, one of the association's objectives is to promote locally-sourced products and the most representative dishes of the area.

La Cuina del Vent

This association of professionals from different branches of the hotel and restaurant business strives to promote the land, the cuisine, the culture and the tradition of the Alt Empordà. Members understand gastronomy as a means to convey the popular knowledge that has accumulated over the ages. The initiative enjoys the support of the Associació d'Empresaris d'Activitats d'Hostaleria de l'Alt Empordà.

Where in Catalonia?



Offer price

Prices vary from one establishment to the next

All year round.
Consult the opening times of each establishment.

Languages

Catalan, Spanish,
English, French and
German

Contact



Tel: +34 649 009 366
E-mail: info@lacuinadelvent.com
Website: www.lacuinadelvent.com



Fòrum Gastronòmic 2013 © Fòrum Gastronòmic

Fòrum Gastronòmic

A meeting place for gastronomy professionals

This was the first enogastronomy congress, and was founded in 1999. It is held annually in Girona and Barcelona and hosts masterclasses and live workshops with tasting sessions, of wine and other products, by the world's most renowned experts, along with competitions and awards. The best companies of the sector come together at the trade fair, and here they meet the small producers, helping to make the fair a magnificent platform for Catalan products and cooking, and the image of Catalonia in the world.

Offer price

As from
20€

Check dates and activities at www.forumgastronomic.com.

Where in Catalonia?



Pep Palau, von Arend & Associats

This company specialises in creating and introducing gastronomic brands, conceiving and organising promotional campaigns, organising fairs and congresses, culinary demonstrations, special meals, awards and contests, and gastronomic assessment. It provides services for communication and definition, management, coordination and execution of oeno-gastronomic tourism projects and local development.

**SPEPPALAU
VONAREND
& ASSOCIATS**
Produccions Enogastronòmiques

Contact



Tel: +34 938 833 045
E-mail: info@produccionsgastronomiques.com
Website: www.produccionsgastronomiques.com

Languages

Catalan, Spanish,
English and
French

Ruta del vi DO Empordà

Beautiful Costa Brava scenery paired with wines of the Empordà



Finca Garbet, Colera © O. Planas. Grup Peralada. Arxiu d'imatges PTCBG

Wine tourism experiences

Discovering a territory through the world of wine

Discover a DO of great oenological value and with historical, cultural, architectural and culinary attractions. The ruta del vi wine tourism package offers visits to wine cellars, meals among vineyards, accommodation in wineries in natural surroundings, wine therapy treatments, visits to museums of oeno-gastronomic interest and numerous activities related to the world of wine: kayaking with wine tasting, visits by bicycle to cellars and blind wine tasting sessions...

Ruta del vi DO Empordà

This wine route embraces over 20 visitable wine cellars together with accommodation, restaurants, shops and wine bars, companies that organise oeno-gastronomic activities, museums and tourist agencies: a total of over 50 firms that offer a 100% oeno-gastronomic experience to discover the wine making tradition —which on the Costa Brava dates back to the time of the Greek colonies— guided by the owners themselves.

Where in Catalonia?



Offer price

Consult prices

Prices vary depending on the activity chosen. Consult the Ruta member firms.

Languages

Catalan, Spanish, English, French, Italian, German and Russian

Contact



Tel: +34 972 208 401
E-mail: costabrava@costabrava.org
Website: www.rutadelvidoemporda.org



Ruta del Vi DO Empordà
Costa Brava
Pirineu de Girona



Exterior of the hotel © Hotel Sant Pere del Bosc

Personal cooking

An experience for all five senses

This is a break that combines health, history and gastronomy in a majestic estate extended by the architect Puig i Cadafalch, only 6.5 kilometres from the historical centre of Lloret. The package includes a room for two persons, breakfast, entrance to the baths of the spa and a dinner for two persons drawn from the Chef's Menu – drinks not included-. The meal is a fantastic way to taste the highly personal take on locally-sourced cooking practiced in the restaurant L'Indià, as a way to complete the establishment's focus on wellbeing.

Offer price

280 €

Price for 2 persons.
Check the price in high season (July 15 to August 20).

Where in Catalonia?



Sant Pere del Bosc Hotel & Spa *****

What used to be a hermit's chapel in the 10th century is now an exceptional *Hotel Gastronòmic* in an old indian house which was extended in the late 19th century along Modernist lines. It is a remarkable building which currently has 19 luxury suite-type rooms, an outdoor saltwater pool, a complete spa with over 50 different Ayurveda treatments and services, a terrace and garden, as well as the restaurant L'indià.



Contact



Tel: +34 972 36 16 36
E-mail: hotel@santperedelboschotel.com
Website: www.santperedelboschotel.com
RTC: HG-002444

Languages

Catalan,
Spanish, English
and French*

A town full of charm

Turisme Castelló d'Empúries



Façade of the Basilica of Santa Maria in Castelló d'Empúries © © Manel Puig

Return to the Middle Ages

Discover the *Cuina del Vent* and a historic town

The proposal to discover the town of Castelló d'Empúries with our local guides, and its impressive basilica (11th to 18th centuries), known as 'the cathedral of L'Empordà' due to its size and the Catalan Gothic style used. The visit ends with the seasonal gourmet menu at the prestigious Hotel Restaurant Empòrium, made using top-quality local produce.

Turisme Castelló d'Empúries

The town of Castelló d'Empúries was the capital of the Comtat d'Empúries for more than 400 years. It was built as a fortified town, or 'Castrum' on the coastal plain in the middle ages, and its medieval walls and prison (14th Century) and the treasure of the cathedral can all be visited today, along with the Farinera Ecomuseum, depending on the type of route chosen.

Where in Catalonia?



Offer price

From
40€

All year round.

Languages

Catalan, Spanish,
English, French,
German and
Russian

Contact



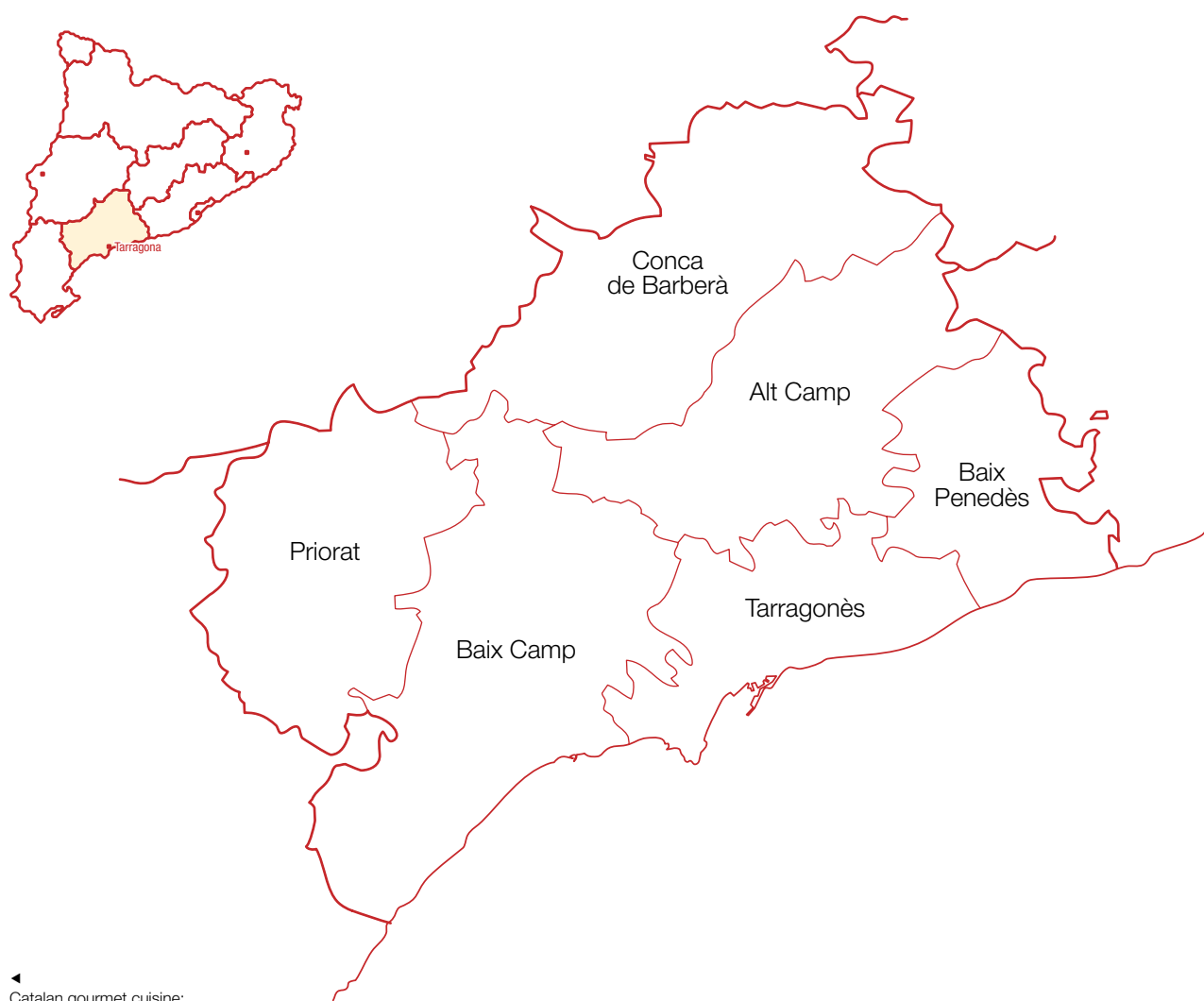
Tel: +34 972 156 233
E-mail: turisme@castello.cat
Website: www.castelloempuriabrava.com





Costa Daurada

The Costa Daurada is blessed with such varied assets as the Roman heritage of ancient Tarraco, the medieval legacy of Montblanc, the cultural environment of Reus and the shops of Tarragona. It is an area acknowledged worldwide for the beauty of its landscape and its benign climate all year round. In gastronomy, it is noted for the *calçots* of the Alt Camp, the *xatonada* of Penedès, the fish of Tarragona and the wines of Priorat and a host of other delights. You will never tire of discovering the best of Costa Daurada, it has so many culinary possibilities to offer!



Figs



Pa amb tomàquet



D.O.Q. Priorat red wine



Oily fish at the market



Costa Daurada, a variety of tourist options

Patronat de Turisme de la Diputació de Tarragona - Costa Daurada



Taste the Costa Daurada!

Six different denominations of origin

The Costa Daurada exploits the best products of both sea and land to create quality cuisine, acknowledged by awards such as Michelin stars. It has 6 wine denominations of origin: DOQ Priorat, DO Montsant, DO Conca de Barberà, DO Tarragona, DO Penedès and DO Cava. Wine tourism possibilities here range from dramatised visits to the most important cellars to wine-tasting initiation courses.



Calçotada © Laia Estrada



www.costadaurada.info





The Buil & Giné shop © Buil & Giné

Guided visit with wine tasting

A cellar for the Priorat region

The guided visit to the Buil & Giné winery will show you not only the history of this wine producer but also of the Priorat region as a whole. As you walk through the cellar you will discover how some of the best wines in the region are made. The visit ends with a tasting session of 3 wines, accompanied by one of the cellar's experts.

Offer price

15€

All year round.
Every day.
Check visit schedules
beforehand

Where in Catalonia?



Buil & Giné

This cellar makes wines mainly with the Priorat and Montsant denominations of origin. It is open every day of the week and organises guided visits and wine tasting sessions without prior appointment. At night it functions as a small hotel with two double rooms and an apartment for wine lovers seeking repose in the countryside. It has its own agenda of gastronomic activities to promote one of the world's best DOs.



Contact



Tel: +34 977 839 810
E-mail: pilar@builgine.com
Website: www.builgine.com
RTC: HT-000877

Languages

Catalan, Spanish,
English, French,
German and Russian



A hotel room © Hotel Antiga

Seafood or country kitchen

The different options of Catalan cooking

The offer consists of one night in a double room with breakfast, and a lunch or dinner to choose from the following three options: The Penedès menu, The Fisherman menu and the *Rossejat* de Calafell menu –drinks are not included-. Three ways to discover the traditional cooking that is offered in the kitchens of this *Hotel Gastronòmic*, where seasonal local produce forms the basis of their seafood dishes and country cooking.

Hotel Antiga ***

The hotel Antiga is an *indiana* house renovated in a contemporary rustic style with fifteen rooms, a pool and a restaurant dedicated to traditional Catalan cooking using local produce. It is located in the historical centre of Calafell and offers a peaceful calm stay overlooked by the medieval castle of Santa Creu and is little more than a kilometre from the beach.

Where in Catalonia?



Offer price

62 €

Penedès and Fisherman menus.
Rossejat de Calafell menu: 111 € per person.

Languages

Catalan,
Spanish,
English, French
and German

Contact



Tel.: +34 977 69 06 38
E-mail: antiga@antiga.info
Website: www.antiga.info
RTC: HT-000782



Hotel Class Valls ***

The departure point from which to discover the Camp de Tarragona



Standard room at the Hotel Class Valls © Hotel Class Valls

Calçotada and oenology in the Alt Camp

Typical Valls cuisine

The programme designed by the Hotel Class Valls includes 1 night's stay at the hotel with buffet breakfast, a visit to the Mas Vicenç cellar (in Pla de Santa Maria, 10 km north of Valls), a taste of its wines and, if the season is right, a typical Valls *calçotada* or, if not, a menu prepared from products characteristic of the Alt Camp. What's more, the package entitles you to use several of the hotel facilities, such as the outdoor pool, the sauna, the jacuzzi and the gym.

Offer price

71.25 €

All year round.
Calçotada from
November 1
to March 30.

Where in Catalonia?



Hotel Class Valls ***

A hotel located in the middle of the Cistercian Triangle from which you can plan a number of recreational activities and visits to the area, thanks to its proximity to the beaches of the Costa Daurada and to Port Aventura. The hotel also specialises in business tourism, serving a considerable number of firms in the Camp de Tarragona. In the winter, its main product is the *calçotada*.

HOTEL CLASS
VALLS
Un luxe al teu abast

Contact



Tel: +34 977 608 090
E-mail: info@hotelclassvalls.com
Website: www.hotelclassvalls.com
RTC: HT-000806

Languages

Catalan, Spanish,
English and
French

Hotel-hostal Sport ****

A hotel in the heart of the Priorat



Room at the Hotel-hostal Sport © Hotel-hostal Sport

A gourmet getaway to the Priorat

Appreciating the character of the region

The gourmet getaway to the Priorat is an activity that connects you to the region's gastronomic roots. The Hotel-Hostal Sport has designed a package consisting of one night in this 4-star establishment with a traditional Priorat supper washed down with local wines and a buffet breakfast the next day. In short, an experience that combines good food, wine, culture, nature and relaxation.

Hotel-hostal Sport ****

This hotel-restaurant was established in the Priorat in 1923. It has 28 totally equipped rooms and 3 banqueting halls: the Saló Prior, for business meetings and private celebrations, the 18th century Saló de les Voltes and the multi-purpose Saló Montsant. It also has a restaurant with its own identity, renowned for its traditional cuisine and its constant innovation.

Where in Catalonia?



Offer price

74.50 €

All year round.
Price per person in double room.

Languages

Catalan, Spanish and English

Contact



Tel: +34 638 087 189
E-mail: marta@hotelspriorat.com
Website: www.hotelpriorat-hostalsport.com
RTC: HT-000062



Hotel Termes Montbrió ****

A spa in the heart of the Costa Daurada



Aquatonic in Montbrió © Termes Montbrió



Romantic dinner and spa

Cava and thermal waters for two

The experience consists of a night in a standard double room with breakfast and a romantic dinner with cava. The hotel also offers one ticket per person to the Aquatonic spa, which has 1,000m² and over 60 thermal water treatments, with thermal baths, jacuzzi, sauna and turkish bath: two hours of relaxation, health and leisure. The resort has been named the best thermal spa in Spain.

Offer price

From
174€

From 6th March to 2nd November.

Where in Catalonia?



Hotel Termes Montbrió ****

Built in the early 20th Century, in the Modernist and Contemporary styles. It has 4 hectares of botanical gardens from the 17th century with sequoias, cactus and bougainvilleas. The hotel has 214 fully-equipped rooms, and five of its eight suites are themed (Japanese, Tuscan, Arabic, Colonial and British). It is 15 kilometres from Tarragona and Barcelona airport is only one hour away.



Contact



Tel: +34 977 814 000
E-mail: hoteltermes@RocBlancHotels.com
Website: www.termesmontbrio.com
RTC: HT-000719

Languages

Catalan, Spanish, English, French and German



View of the exterior © La Boella

An oil tourism experience

Gourmet culture and exclusive service in a unique setting

This *Hotel Gastronòmic* offers gourmets and oil connoisseurs a night in one of its deluxe suites with breakfast, a guided visit to the mill and installations, a taste of the oils produced on the estate and dinner of a “golden elixir” menu in which oil is the central ingredient. The menu –drinks not included- consists of aperitifs, a starter, a fish dish and a meat dish, a pre-dessert and dessert.

La Boella ****S

La Boella is a 12th century farmhouse that has been painstakingly restored and stands in a 110-hectare estate of olive trees and gardens. It is a luxury boutique hotel with thirteen rooms that is dedicated to fine dining. Besides its restaurant serving Mediterranean dishes with locally sourced ingredients, it also has its own oil press where it makes the estate's virgin olive oil, a winery of the DO Tarragona and a wine cellar stocked with 250 different wines.

Where in Catalonia?



Offer price

From
270 €

All year round.
Price for 2 persons.
Check prices for high season.

Languages

Catalan, Spanish,
English, French and
Russian

Contact



Tel: +34 977 771 515
E-mail: reservas@laboella.com
Website: www.laboella.com
RTC: HT-000863





'Xató de Calafell' — A dish of *arrosejat* © Patronat Municipal de Turisme de Calafell. Kim Castell

A pleasure for the senses!

Traditional dishes of Calafell

Tradition has it that you can't say you know Calafell until you have savoured its rich, varied gourmet cuisine, based above all on fish and seafood. Some of the dishes you must sample are the traditional *xató* of Calafell; *arrosejat*, the star attraction of traditional Calafell cuisine.

Offer price

Prices vary from one establishment to the next

The *xató* season is from November to April. The *Xatonada* and *Arrosejat popular* take place in February and June, respectively.

Where in Catalonia?



Patronat Municipal de Turisme de Calafell

The Patronat provides information on accommodation, restaurants, discovering the local heritage, gastronomy, activities and feasts, guided Nordic walking tours, mountain bike routes and so on... It organises a variety of events as well as promoting the town as a family tourism destination.



Contact



Tel: +34 977 699 141
E-mail: informacio@calafell.org
Website: www.turisme.calafell.cat

Languages

Catalan, Spanish, English, French and German

A cultural, historical and gastronomic heritage

Patronat Municipal de Turisme de Tarragona



The Roman amphitheatre in Tarragona - Tàrraco Viva ©Rafael López Monné

The pleasures of Tarraco

Culture, gastronomy and wine

This package consists of 2 nights' accommodation in a 4-star hotel. The first day includes the 'Petjades de Tàrraco' (Footprints of Tarraco) guided visit to notable buildings in the Roman city, in which we discover elements hidden in the modern town. In the evening we savour a Roman gourmet supper. The following day we visit the Nulles Modernist wine cellar, the work of Cèsar Martinell and catalogued as a cathedral of wine, where we have a tasting session (transport not included). During the evening, we stroll through the best spots in the upper town.

Patronat Municipal de Turisme de Tarragona

Tarragona has good connections with 2 airports, a comprehensive range of services and a complete tourist infrastructure favoured by a benign climate. Unesco has recognised the city on 3 occasions: for its monumental Roman heritage, for its Mediterranean cuisine and for its castles, one of the hallmarks of local culture.

Where in Catalonia?



Offer price

130 €

All year round.
Check in advance for room availability.

Languages

Catalan, Spanish, English, French, German and Russian

Contact



Tel: +34 977 248 866
E-mail: tgb@turismotarragona.com
Website: www.turismotarragona.com
RTC: GC 2052 Tarragona Guide Bureau



A family tourist and gastronomic destination

Patronat Municipal de Turisme del Vendrell



Winter Xatonada © Fotograf: Santi Periel

Xatonada popular

Mestres xatonaires contest and exhibition

Xató is one of the most firmly established dishes throughout much of Catalonia. In El Vendrell they prepare a winter variety, consisting of an endive, cod, tuna, anchovy and olive salad lavishly seasoned with *romesco* sauce. If you want to taste it you can't possibly miss the *xatonada* popular which, since 1987, has been held on the first Sunday in February on the Rambla del Vendrell. The event includes a contest of *mestres xatonaires*, an exhibition and a fair of natural food products.

Offer price

7€

First Sunday in February.
Ticket per person.

Where in Catalonia?



Patronat Municipal de Turisme del Vendrell

El Vendrell is blessed with a substantial historical and cultural heritage for family outings, with spas, culture, gastronomy, beaches, sport and leisure activities. Prominent among its many museums are the Museu Deu and the Vil·la Pau Casals. A further attraction is the town's intense musical activity, with concerts and recitals all year round.



Contact



Tel: +34 977 680 010
E-mail: turisme@elvendrell.net
Website: www.elvendrellturistic.com

Languages

Catalan, Spanish, English, French, German, Russian and Dutch



One of the featured dishes during the Jornades del Peix Blau 2012 © Pere Toda

Cuisine with a seal of quality

Traditional and creative gastronomy

Tarragona Gastronòmica endeavours to add new values to the secrets of traditional Tarragona cooking, and to surprise with the new creative cuisine from the city. This federation (2012) is an evolution of Tarragona Essència Gastronòmica, which was the first effort to bring the city's potent restaurant sector together. Since it was founded, it has organised gourmet events such as that dedicated to Tarragona's peix blau, courses of creative and signature cuisine, and domestic cooking with the city market, among others.

Tarragona gastronòmica

This restaurateur federation groups over 50 of the city's restaurants in 3 major areas: ARCS (El Serrallo), ART(e) (centre) i ARPA (uptown area). They join forces to offer quality cuisine based in particular on fresh local produce of high nutritious value.

Where in Catalonia?



Offer price

Check prices for each activity.

Check the web for more information.

Languages

Catalan, Spanish,
English, French,
German and Russian

Contact



Tel: +34 977 250 795
E-mail: info@tarragonagastronomica.cat
Website: www.tarragonagastronomica.cat





View of the port © Joan Capdevila

Gastronomic activities

To be enjoyed all year round

The quality of the local produce has given rise to seasonal gourmet activities throughout the year. The Jornades de la Galera, a delicious crustacean, in February, are followed by artichokes in “Encaxofat” in March, and the Ruta de la Tapa in Spring. Autumn has the Festival of Fideos Rossos, Romesco sauce, and the festival of New Oil, centred on the DO Siurana, among others.. Indeed, if there is one thing that defines Cambrils it is the town’s cuisine, characterised above all by top-quality fish and seafood.

Offer price

Consult prices
for on each event

All year round.
Enquire about the
different activities that
take place during the
year.

Where in Catalonia?



Turisme de Cambrils

Cambrils is regarded as the gastronomic capital of the Costa Daurada. Its fish and seafood dishes are made from fresh quality ingredients and DO Siurana olive oil, and the local tradition endows the recipes with their own personality. Michelin stars and other awards further enhance the reputation of Cambrils cuisine.



Contact



Tel: +34 977 792 307
E-mail: tur@cambrils.org
Website: www.cambrils-turisme.com

Languages

Catalan, Spanish,
English, French,
Germany, Italian
and Russian

Tourist promotion

Turisme Priorat (Consell Comarcal del Priorat)



A wine cellar in the Priorat © Consell Comarcal del Priorat

The Ruta del Vi del Priorat

Visit a wide range of cellars

The *Ruta del Vi del Priorat* provides you with the opportunity to visit some forty DO Montsant and DOQ Priorat cellars of different kinds: cooperatives established at the beginning of the 20th century, small family cellars with a long tradition, recently created cellars, designer cellars... Thanks to such diversity we discover the whys and wherefores of the wines of the region, the only one in all Catalonia where two designations of origin coexist.

Turisme Priorat (Consell Comarcal del Priorat)

Turisme Priorat (Consell Comarcal del Priorat) is a public entity that promotes the natural and cultural attraction of the Priorat and its tourist sector. The Priorat is a region of unique landscapes that produces internationally renowned wines and olive oils.

Where in Catalonia?



Offer price

Prices vary depending on each activity

All year round.
Ask about the different activities that take place throughout the year.

Languages

Catalan, Spanish, English, French, Italian and Russian

Contact



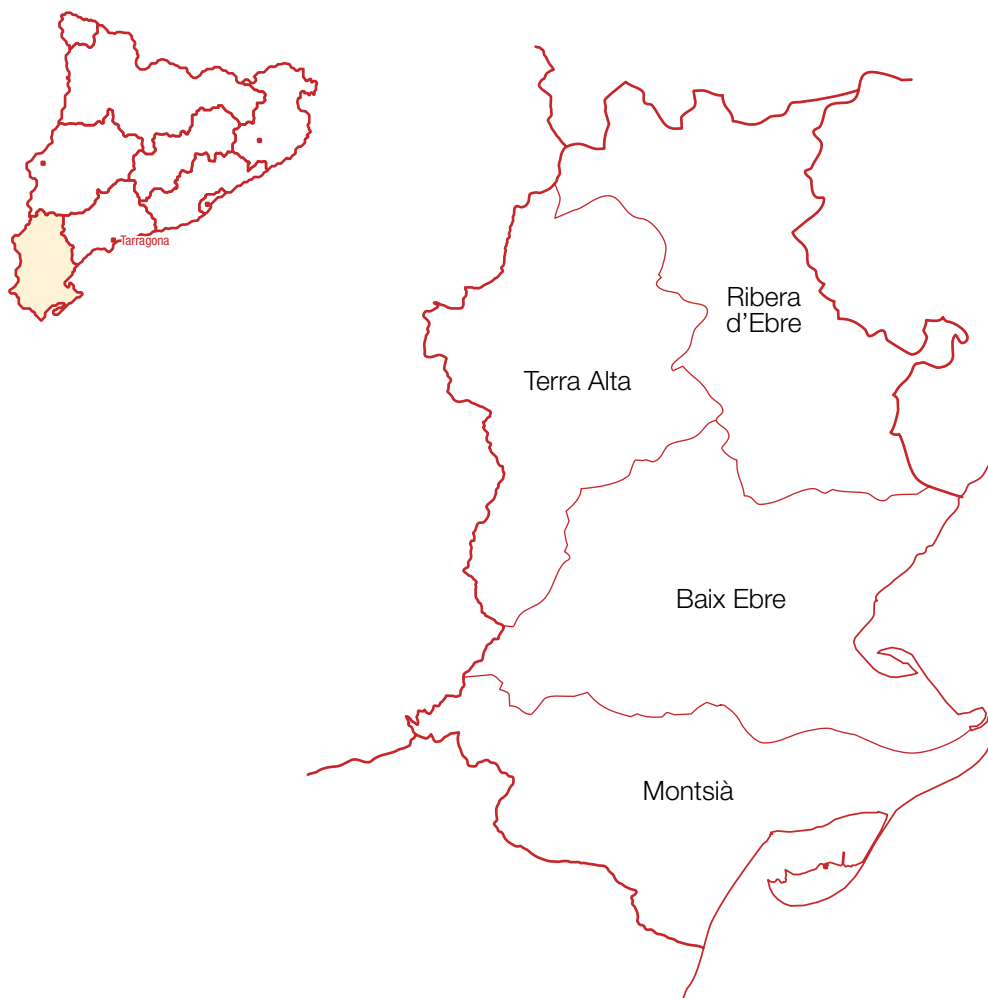
Tel: +34 977 831 023
E-mail: oit@priorat.cat
Website: www.turismepriorat.org





Terres de l'Ebre

Located in the extreme south of the Principality, the Terres de l'Ebre closely identify with the river from which their name derives. The Ebre, as a connecting artery, unites its two banks and the people who live there. The delta at its mouth is one of the most important wetlands in the western Mediterranean. Come and discover the gastronomy of Terres de l'Ebre, based on local products such as river and sea fish and the delta rice, a delight for the palate!



Detail of the Festa de la Clotxa



Pa amb tomàquet



Sliced cheese on dishes



White wine, D.O. Terra Alta



Salt with spices and peppers



Savour the Terres de l'Ebre!

Between innovation and tradition

Have you ever tasted the sea? Do you know what the Delta de l'Ebre takes like? Have you tasted the essence of ports? Let yourself be seduced by the flavours of our high quality products! Products with a denomination of origin from which to prepare simple, healthy dishes that subtly stimulate the palate. Can you resist the temptation to discover them?



Terres de l'Ebre



Planting rice
© Patronat de Turisme de la Diputació de Tarragona

www.terresdelebre.travel





The port precinct during celebration of the Diada © Ajuntament d'Alcanar

The XIII Day of the Mussel on the Ebre Delta

Tasting a local product of the sea

At the height of summer, Les Cases d'Alcanar hosts the XIII Diada del Musclo del Delta de l'Ebre, an opportunity for people to taste the mussels native to the Badia del Fangar. Tasting this exquisite *fruit de mer* takes place at the port of this town in El Montsià. Collaborating in the event are the seafood firm of Cademar, which has its own mussel nurseries, and the Consell Regulador of the DO Terra Alta, a venerable institution in the world of Catalan wine.

Ajuntament d'Alcanar

At the southernmost tip of Catalonia, the Ajuntament d'Alcanar is responsible for promoting the town as a tourist destination. Alcanar is particularly attractive by virtue of its climate, beaches, gastronomy, culture, heritage, its sports harbour, its feasts and traditions and its network of hiking trails. Its 12 km of coastline ensure that the sea is invariably present in the town's activities, both in Alcanar and in Les Cases and Alcanar Beach.

Where in Catalonia?



Offer price

2€

Last Saturday in July,
the 25th at 12:30.
1 plate of mussels and
a glass of wine from the
DO Terra Alta.

Languages

Catalan, Spanish,
English and
French

Contact



Tel: +34 977 737 639
E-mail: turisme@alcanar.cat
Website: www.alcanar.cat

ALCANAR
jardí vora mar
jardín junto al mar



Landing the catch © Turisme Ametlla de Mar – Xavi Solé

Gourmet days

All the flavours of the sea

Seafood dishes are the subject of the Gourmet festivals of the Galera (in February), Mediterranean red tuna in May, *peix blau* DO Tarragona in June and the *peix de la llotja* in October. These activities make this coastal town the setting for contests, tasting sessions, food combinations and workshops. The summer activities are linked to *fideus rossejats* and their autumn counterparts to the *arrossejat*, two typical local dishes. What's more, several restaurants organise tasting sessions and children's workshops take place at the Centre d'Interpretació de la Pesca.

Offer price

5€

May, June and October.
Tasting price.
Enquire about offers
from restaurants.

Where in Catalonia?



Àrea Municipal de Turisme de l'Ametlla de Mar

The Àrea Municipal de Turisme de l'Ametlla de Mar catalogues, promotes and fosters all the tourism resources and attractions of this town in the Baix Ebre region. At the same time, it works together with the local private sector to enhance the town's potential.



Contact



Tel: +34 977 456 477
E-mail: turisme@ametllamar.cat
Website: www.visitametllademar.com

Languages

Catalan, Spanish,
English and French

Col·lectiu de Cuina la Ràpita – Delta de l'Ebre

An agri-food collective rooted in tradition



Fishing by hand © Oficina Turisme

The art of fishing *a la paupa*

Fishing by hand

An expert in this technique will guide us to the best place to do it. Once there we learn about the history of this craft from the people who still do it from their own boat. Afterwards, a visit to the Museu de la Mar de l'Ebre can be the starting point for a number of trails and routes through the towns and the delta of the Ebro.

Col·lectiu de Cuina la Ràpita – Delta de l'Ebre

The founding of this collective is an opportunity to bring the healthy food of Sant Carles de la Ràpita to a wider public, so that visitors see the link between food and the environment. We feel that healthy food is quality local produce prepared with passion and commitment to authentic values and the uniqueness of the territory.

Where in Catalonia?



Offer price

32 €

From April to October. The fishing trip in the boat and entry to the Museum are included.

Languages

Catalan, Spanish, English, French, German and Russian

Contact



Tel: +34 977 744 624
E-mail: info@enlarapita.com
Website: www.cuinalarapita.com





The hotel restaurant has a well-stocked wine cellar © Hotel Diego

A gourmet break to the Delta

The essence of the Ports de Beseit on the table

This family *Hotel Gastronòmic* is the ideal place to explore the aromas and colours of the landscape of the Ebro Delta through its timeless Catalan dishes. The package includes one night in a double room with breakfast and a gourmet dinner for two which will not only seduce you with the excellent food of the region, but also with the restaurant's impeccable wine cellar, attuned to the creation of wonderful combinations.

Offer price

160.60 €

All year round.

Where in Catalonia?



Hotel Diego**

Hotel Diego is the only gourmet establishment of its kind in the Ebro region. A recognition that underlines the excellence of its restaurant, an obligatory stop for gourmets where they can taste the finest products of the area: from the fish fresh from the quay of Sant Carles to the veal raised on the estate itself. Its location between the Ports de Beseit and the Delta make it ideal for memorable excursions to appreciate the matchless beauty of the south of Catalonia.

DIEGO
Hotel & Restaurant

Contact



Tel.: +34 977 719 017
E-mail: diego@hoteldiego.com
Website: www.hotelrestaurantdiego.com
RTC HTE-000690

Languages

Catalan,
Spanish, English
and French*



A mussels nursery © Victor Codinach

The Alfacs mussel-bed route

Discover the bay and taste local products

The activity begins at the sports jetty. On the way to the mussel and oyster nurseries, we visit the Caseta del Parrillo, among the nurseries themselves. There we are introduced by experts into the world of mussels and learn of their importance for the Bay of Els Alfacs. Having sampled these 2 products, washed down by a glass of *cava*, we take a trip around the bay and visit the La Trinitat salt flats and the Punta de la Banya nature reserve, among other places of interest.

Oficina de Turisme de Sant Carles de la Ràpita

This tourist office is responsible for the town's tourist promotion. Together with the Estació Nàutica network of tourist firms and the La Ràpita-Delta de l'Ebre chef's association, it offers a wide range of new recreational and gastronomic experiences, all in the Parc Natural del Delta de l'Ebre, one of Europe's most important protected areas.

Where in Catalonia?



Offer price

25€

All year round.
The price includes a trip around the bay and a tasting session.

Languages

Catalan, Spanish,
English, French,
German and Russian

Contact



Tel: +34 977 744 624
E-mail: info@turismelarapita.com
Website: www.turismelarapita.com





Terres de Lleida

The regions grouped together under the designation Terres de Lleida stretch over the western sector of the central depression. Their centre is the city of Lleida, a prime nucleus of economic activity, and the lower stretch of the River Segre, which feeds irrigation channels to water the local crops. Irrigation has generated a landscape of villages with cornfields, fruit-tree orchards and other farming activities. Discover the local gastronomy of Terres de Lleida, it will astonish you!



Oil and garlic



Olive oil fair © De Foto



Pears from Lleida



Vines of les Garrigues



Turrones (nougat) of Agramunt

Profusion of flavours, textures and aromas 100% natural local cuisine

Lleida arouses the senses through products and produce with distinctive qualities: veal from the Pyrenees, cheese and butter from the Alt Urgell and La Cerdanya, Costers del Segre wine, *torró* from Agramunt, virgin olive oil from Les Garrigues, pears from Lleida... You can also sample local products like snails, mushrooms, *coca de recapte* and honey. The most genuine traditional flavours are found at the many and varied gastronomic fairs and shows that take place throughout the year.



Products from the Alta Ribagorça
© Patronat Turisme de la Diputació de Lleida



Noguera cuina

A restaurateur association in the La Noguera region



Honey-based cuisine, protagonist of the gastronomic seminars held in May © Noguera cuina

From the countryside to the kitchen

The best of La Noguera gastronomy

The association organizes gourmet sessions in different seasons to promote local, quality cooking. At these events, restaurants present a variety of menus based on the region's most representative products. The wealth and diversity of the countryside of La Noguera have inspired a wide range of dishes prepared from the best local products. The "cooking with melon" sessions are held at the end of August, while early in May, other events devoted specifically to honey-based cuisine take place.

Noguera cuina

Noguera cuina groups together the 10 most representative restaurants of the region. The most highly prized local products are prepared and promoted by keen restaurateurs according to the style of each establishment. Each of the region's kitchens serves as a gateway into the essence of La Noguera, which takes tangible form in the dishes served.

Where in Catalonia?



Offer price

Consult prices for each restaurant

In August and early May.

Languages

Catalan and Spanish

Contact



Tel: +34 973 400 709
E-mail: restaurant@lasolanadeforadada.com
Website: <http://nogueracuina.wordpress.com>



Ruta del Vi de Lleida – Costers del Segre

Discovering the wines of El Ponent



Costers del Sió winery © Arxiu Fotogràfic de la Ruta del Vi de Lleida

Wine and gourmet experience

Three nights in a hotel programme with visits to cellars

The package consists of 1 night at the Monastery of Les Avellanes, where we enjoy a gastronomic supper and visit the Costers del Sió winery, located on an integral farming and stock-raising estate with 71 hectares given over to vineyards. The proposal includes 2 nights in a 4-star hotel in Lleida and lunch or supper, accompanied by DO Costers del Segre wine, in 2 of the city's best gourmet restaurants. Finally, a visit to the Celler Mas Blanch i Jové, a family wine business in La Pobla de Cérvoles.

Offer price

From
240.32 €

All year round.
Check in advance for
room availability.

Where in Catalonia?



Ruta del Vi de Lleida – Costers del Segre

This route is an itinerary through the gastronomy and culture of El Ponent, an oenological trip to its cellars, where traditional and new wines describe a landscape in which past, present and future come together. For centuries the region remained isolated from the trade circuit due to its inland location, thanks to which, nonetheless, it succeeded in producing characteristic wines of strong personality.



Contact



Tel: +34 902 365 001
E-mail: reservas@nextel.travel
Website: www.rutadelvidelleida.com
RTC: GCMD-000064 Nextel Travel

Languages

Catalan, Spanish,
English and
French



Cheese made at the Formatges de Ponent farm, and the fruit harvest in the Fruita Blanch estate. © Turisme de Lleida

Fruit and cheese, a tasty combination

Two specialities of Lleida in one weekend

This activity offers the chance to see how a fruit farm operates, and how cheese is made by hand on a traditional farm. The visit to the Fruita Blanch estate on the plains of Lleida is on Saturday, when we visit the workshop and factory shop, with a gift of some marmalade preserve. After resting and enjoying breakfast in a four-star hotel, Sunday's visit is to Formatges de Ponent, in Almacelles, to see the facilities, workshop and farm shop. The tour ends with a taste of the farm's best cheeses.

Turisme de Lleida.

The municipal body responsible for fostering and implementing tourism in the city, Turisme de Lleida aims to promote and market the Lleida trade mark. Heritage, gastronomy, culture and nature form the basis of Lleida's tourist attractions: oeno-gastronomic packages, city breaks, landscapes, nature and so on.

Where in Catalonia?



Offer price

From
50€

All year round. The "Emocity" card with discounts for restaurants, leisure, etc. is included.

Languages

Catalan, Spanish,
English and French

Contact



Tel: +34 649 093 582
E-mail: reservas@nextel.travel
Website: www.turismedelleida.com
RTC: GCMD-000064 Nextel Travel



CAMASROC



Pirineus

The mountains that form the Pyrenees are a privileged natural environment and a vantage point from where we can contemplate Catalonia. The valleys, on the other hand, conceal an astonishing human heritage, fruit of the perseverance of men and women who built up a lifestyle intrinsically linked to the surrounding relief. The Pirineus today constitute a dynamic territory with scope for a host of activities. In the realm of gastronomy, you will be astonished by the variety of dishes, which we encourage you to discover!



◀
Mushrooms



Mushrooms



Creations by the Cuina Volcànica association



Omelette of *camasecs*



Cheeses of La seu d'Urgell



Exterior of the hotel © Can Boix de Peramola

Pleasure for the five senses

Tranquillity and Catalan cooking in the country

This package is designed to disconnect guests from daily stress in the peace of the foothills of the Pyrenees. It includes one night for two persons in a comfortable room, equipped with hydro massage bath and all comforts, breakfast and gourmet dinner –including the house wine cellar-, in which the aromas, flavours and colours of the local delicacies are the essence of the dishes, which are traditional recipes served with a contemporary flourish.

Offer price

260.40 €

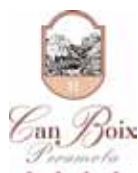
All year round. Consult for room availability.

Where in Catalonia?



Can Boix de Peramola ****

Can Boix de Peramola is an *Hotel Gastronòmic* that has 41 well-equipped, comfortable rooms. It is located in the heart of the unspoiled green foothills of the Pyrenees and has a lounge with chimney, a pool, tennis court, kid's play area and a delightful restaurant serving locally sourced Catalan food that has won a number of awards and distinctions.



Contact



Tel.: +34 973 470 266
E-mail: hotel@canboix.cat
Web: www.canboix.cat
RTC HL-000110

Languages

Catalan,
Spanish, English
and French

Cuina Volcànica

Experience La Garrotxa through the palate



The Cuina Volcànica association chefs © Cuina Volcànica

A taste of the land

Sampling a different cuisine

A total of 11 La Garrotxa restaurants serve a volcanic cuisine menu, consisting of dishes prepared from buckwheat, Santa Pau white beans, La Fageda yoghurt, *ratafia* liqueur, lamb, sheep's cheese, *patata mora* and *tortell d'Olot*. This may be combined with visits to the volcanoes in the region and itineraries through the Alta Garrotxa, Medieval towns and villages and Modernism. You can also enjoy a flight in a balloon, travel by electric bicycle or on a donkey.

Cuina Volcànica

Cuina Volcànica is a culinary association formed by 11 La Garrotxa restaurants that share a common denominator: quality local products. Their aim is to work with small-scale producers and to recover traditional home-made recipes adapted to contemporary cuisine.

Where in Catalonia?



Offer price

From
20€

All year round.
Consult each restaurant
for prices.

Languages

Catalan, Spanish,
English and
French

Contact



Tel: +34 977 740 403
E-mail: info@garrotxahostalatge.cat
Website: www.cuinavolcanica.cat



Hostaleria i Turisme del Berguedà

Promotion and services for local hotel and catering businesses



Typical regional dishes of El Berguedà © Hostaleria i Turisme del Berguedà

The cuisine of El Berguedà

A region with taste

El Berguedà has a notable variety of local dishes to give you the full flavour of the region. Its cuisine, rooted in tradition, has been able to modernize while maintaining its personality. It is a solid cuisine, with strong, direct flavours. The secret lies in the high quality of produce from its farms, market gardens and forests. The uniquely local dishes include *escudella de blat de moro escairat*, *patates enmascarades* and black peas with belly pork.

Offer price

Consult prices for each establishment

All year round. Check with the establishments available.

Where in Catalonia?



Hostaleria i Turisme del Berguedà

This association of bars, restaurants, campsites, outdoor activities firms, hotels and other accommodation facilities in El Berguedà, defends the rights and interests of the hotel business. It encourages tourism through promotional campaigns and takes part in the leading organisations linked to the hotel and catering trade.



Contact



Tel: +34 938 222 495
E-mail: berguedaturisme@berguedaturisme.com
Website: www.berguedaturisme.com

Languages

Catalan and Spanish



The restaurant makes use of the produce of the Pyrenees © Hotel Andria

Yesterday's cooking today

In a renowned hotel

This proposal combines the finest dishes of Catalan Mountain Cooking with top-quality ingredients such as the *gallo rojo* of the Alt Urgell, with a stay in one of the leading hotels in the Pyrenees. The package allows visitors to choose between one or two nights in a double room and includes a tasting menu with selected Catalan wines that consists of four dishes and two desserts that blend traditional recipes from yesteryear with new dishes that breathe new life into the regions culinary heritage.

Hotel Andria ***

Founded in 1875, this *Hotel Gastronòmic* is one of the best-known hotels in the Pyrenees, located in the main street of la Seu d'Urgell, ten kilometres from Andorra. Its Modernist building contains sixteen fully-equipped rooms, a delightful garden, a lounge, terrace with a gallery and a restaurant that serves top-quality locally-sourced ingredients and defends the idea of reviving traditional Catalan dishes for the 21st century.

Where in Catalonia?



Offer price

80 €

Two nights per person:
110 €.

Languages

Catalan,
Spanish, English
and French*

Contact



Tel.: +34 973 350 300
E-mail: info@hotelandria.com
Website: www.hotelandria.com
RTC HL-000033





Hotel restaurant © Hotel Ca l'Amagat

A seasonal tasting menu

One night to discover the flavours of the Berguedà

The package includes one night in a double room with breakfast and two tasting menus to explore the region through dishes based on the finest of its seasonal produce. The menu consists of three first courses, three main courses and two desserts, offering an excellent variety of products that are traditional in Berguedà and Ca l'Amagat, a mountain cuisine that varies with the landscape and the changing seasons.

Offer price

150€

All year round.

Where in Catalonia?



Hotel Ca l'Amagat *

Certified as a *Hotel Gastronòmic I* by the Generalitat de Catalunya in 2014, Ca l'Amagat is a family-run hotel that started life as a tavern at the start of the 20th century. After a number of facelifts, this rustic gourmet hotel in the historical centre of Bagà offers a warm welcome and comfortable rooms along with a charming restaurant of traditional local cooking.



Contact



Tel.: +34 938 244 032
E-mail: hotel@hotelcalamagat.com
Website: www.hotelcalamagat.com
RTC HCC-001734

Languages

Catalan, Spanish
and French



The hotel serves traditional dishes from the Cerdanya © Hotel del Prado

Traditional meals for all the family

Two options to discover the food of the Pyrenees

This promotion includes different options for enjoying this family *Hotel Gastronòmic* located only five minutes from the tourism and shopping area of Puigcerdà, in the valley of La Cerdanya, in the heart of the Pyrenees of Girona. As regards the food, you can choose the Daily Menu from Monday to Sunday, or the Pyrenees Menu which consists of traditional dishes from this region, with a 15% discount on the price for half-board accommodation.

Hotel del Prado ***

A warm, family friendly establishment in Cerdanya that has fifty well-equipped rooms to be enjoyed as much in winter as it is in the summer season. The installations have a large garden, a children's area, a heated swimming pool, sauna, Jacuzzi, tennis courts, car park and garage, as well as a gourmet restaurant where traditional dishes top the bill.

Where in Catalonia?



Offer price

24.50 €

Daily menu.
Pyrenees menu: 31 €.

Languages

Catalan and
Spanish

Contact



Tel.: +34 972 880 400
E-mail: restaurant@hoteldelprado.cat
Web: www.hoteldelprado.cat
RTC HG-000076





A dish of hotel © Sila Pintó

The true taste of the land

Respect for the produce and the environment

Hotel Monegal offers visitors a choice when they come to sample its excellent cooking based on the local produce of these highlands below the Pyrenees. First there is the hotel's tasting menu, which centres on food and wine from the region, most of which is organically farmed. Secondly, there is the option of complementing the tasting menu with an overnight stay and a full breakfast the next day, a great way to enjoy the "Monegal experience" to the full.

Offer price

45 €

Tasting menu.
With accommodation
and breakfast: 80 €.

Where in Catalonia?



Hotel El Monegal ***

This *Hotel Gastronòmic* is a restored farmhouse of the Lord Valley, where visitors feel singularly close to nature: not only due to its privileged location in the heart of the Solsonés region, but also for the locally sourced food served in its restaurant, using organic materials where possible, some of which are grown by the hotel itself. It also has a cultural side, with small scale concerts arranged to make the evenings in the mountains even more special.



Contact



Tel.: +34 973 49 23 69
E-mail: info@monegal.com
Website: www.monegal.com
RTC HCC-004445

Languages

Catalan and
Spanish



The experience includes a menu of Medieval-Cathar food © Hotel Muntanya & Spa

The flavours of the mountain

In the watchtower of Cerdanya

This is an all inclusive weekend to discover the charm of the Cerdanya area. The price includes two nights in Pyrenees-type accommodation, breakfast, lunch, tea and dinner, drinks, a panoramic circuit of the spa, guided tours and other organised activities. The weekend starts with a Medieval-Cathar dinner on Friday night, while the other meals will be buffets featuring the classic dishes of Cerdanya. There is also the option of enjoying a meal in the open with a picnic basket full of local produce.

Hotel Muntanya & Spa ***

Located in the village of Prullans, known as “the watchtower of Cerdanya”, this *Hotel Gastronòmic* is the ideal place to enjoy a family weekend on the mountain thanks to its comfortable welcoming premises and a full range of activities for all ages including hill walking, visits to farms or relaxing in the wellness centre. Its emphasis on food sourced from local producers is another of its attractions.

Where in Catalonia?



Offer price

149.50 €

All year round, except long weekends and school holidays. Check for supplements on deluxe or family rooms.

Languages

Catalan, Spanish,
English, French,
German and Dutch*

Contact



Tel.: +34 973 510 260
E-mail: info@prullans.net
Website: www.prullans.net
RTC HL-000032





Exterior of the hotel © Hotel Prats

The delights of the mountains

A gourmet journey to the source

There is a *canamillana* of black cabbage and *pancetta*, a stew made of pork ear and nose, river trout with almonds and meat from the Pyrenees. These are some of the dishes that form part of the menu of locally-sourced produce that represents a trip back to earlier times and which culminates in classic homemade desserts such as *crema catalana* and crème caramel that are made according to hundred-year-old recipes handed down from the great-grandparents of the current owners. The proposal includes half-board accommodation for one night.

Offer price

49 €

All year round, except in high season.

Where in Catalonia?



Hotel Prats *

This *Hotel Gastronòmic* in Ribes de Freser in the Pyrenees has been an ideal base for exploring the natural wonders of the Vall de Nuria for over a hundred years. Its spacious rooms are decorated with items bequeathed by previous generations of the family and offer formidable panoramic views of the countryside from all rooms, as well as the restaurant, which serves the hearty food of the highlands of Catalonia.



Contact



Tel.: +34 972 727 001
E-mail: info@hotelprats.com
Web: www.hotelprats.com
RTC HG-000111

Languages

Catalan,
Spanish,
English, French*



The hotel garden © Hotel Vall Ferrera

Genuine mountain cooking

A combination of tradition and modernity

This proposal offers the possibility of rediscovering traditional recipes from the villages of the Pyrenees together with new creations, all of which rely on the local produce of the mountains, such as lamb, game, wild mushrooms and the vegetables grown in the garden of the hotel. The price includes two nights, accommodation with breakfast and a dinner for two consisting of three dishes and dessert that give visitors an honest view of the quality food that is sourced and prepared here.

Hotel Vall Ferrera **

Nestled in the Ferrera Valley, set against the backdrop of the Pyrenees, this *Hotel Gastronòmic* is a classic mountain resort for disconnecting from day to day concerns and enjoying the beauty of the landscape. It has 17 rooms, a magnificent garden, a restaurant offering domestic dishes and an unbeatable location for exploring the Pyrenees, either following the Romanesque Route, hill walking or other mountain sports on legendary peaks such as the Pic d'Estats.

Where in Catalonia?



Offer price

150 €

Price for 2 persons.

Languages

Catalan,
Spanish, English
and French*

Contact



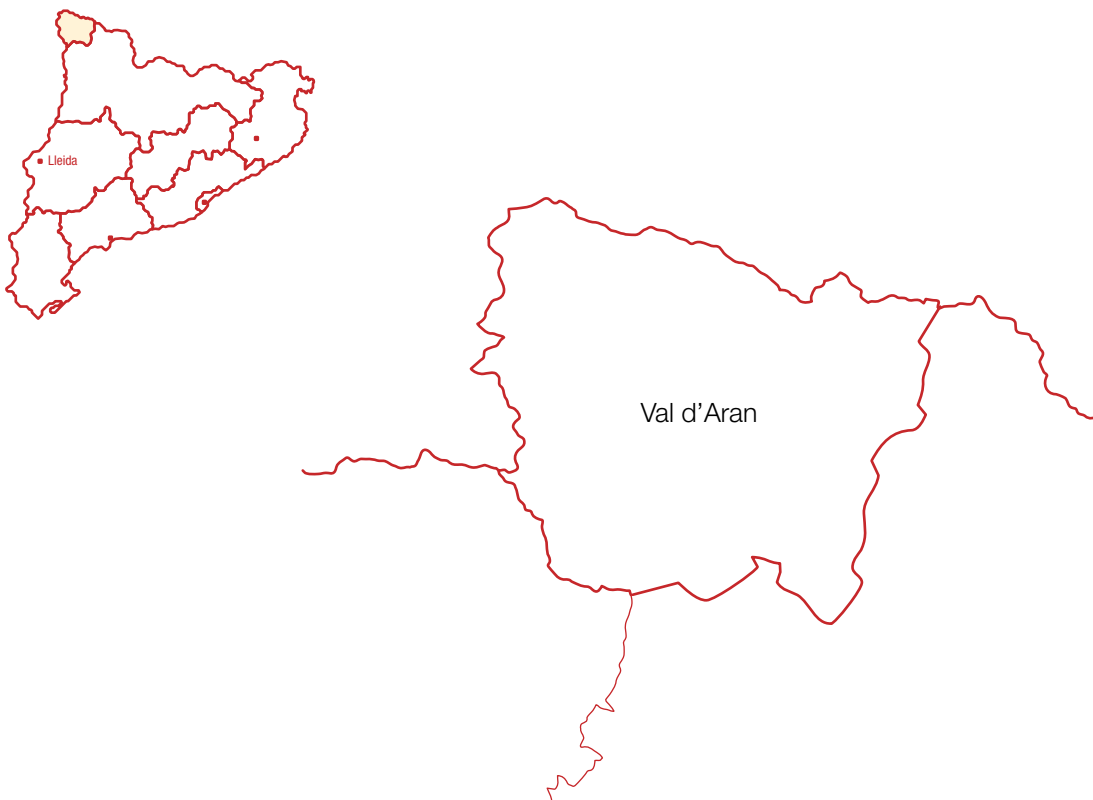
Tel.: +34 973 624 343
E-mail: info@hotelvallferrera.com
Website: www.hotelvallferrera.com
RTC HL-000348





Val d'Aran

If there is a part of Catalonia with distinct elements that make it unique, then this is undoubtedly the Val d'Aran. A region of Occitan roots, located on the northern slopes of the Pyrenees, with an Atlantic climate, Aranese as its own official language and its own identity. The Val d'Aran, highly competitive in the tourist field, is the repository of a widely diversified natural and cultural heritage that you will find nowhere else in Catalonia. Come and sample the gastronomy of this unrivalled region in the Catalan Pyrenees!



◀
Olha aranesa

▶
Aranese landscape in Aiguamòg



Dish at a gastronomy show



Mountain pâté



Gastronomy in Baqueira-Beret





Cheeses from the high mountains © Torisme Val d'Aran

A flavoursome weekend

Caviar and cheese in the heart of the Pyrenees

The package consists of a weekend's bed and breakfast in a double room at a 3-star or 4-star hotel or aparthotel. It includes a visit to the Caviar Nacarii production centre, where we learn about the origins, history and process of caviar production in the Val d'Aran. We also visit the highest cheese factory in the Pyrenees, where we discover the high-mountain method of cheese manufacture. Finally we sample a typical gourmet menu in Bagergue.

Val d'Aran – Torisme

The variety of culinary trends in the Val d'Aran ranges from traditional dishes prepared from local products, such as *òlha aranesa*, pâtés and braised game, to more avant-garde cuisine using products like duck, sturgeon and caviar, made from fish farmed in the River Garonne. And all this with the characteristic *savoir faire* and hospitality of the Aranese people.

Where in Catalonia?



Offer price

From
100 €

All year round.
Price for double room.

Languages

Catalan, Spanish,
English and French

Contact



Tel: +34 973 640 087
E-mail: reservas@nautviajes.com
Website: www.nautviajes.com
RTC: GCMD000177



Associated entities

Below you will find information on entities associated with the Catalan Tourist Board which contribute knowledge or other values to Gastronomic Tourism.



Top-class culinary training

Escola Universitària d'Hoteleria i Turisme CETT-UB



CETT is the only international training centre for knowledge transfer in tourism, hotel management and gastronomy that offers vocational training at all levels. Affiliated to Barcelona University, the centre offers undergraduate and post-graduate courses, as well as vocational and continuous education for workers and employers in the sector. It also provides specialised training in gastronomy, oenology and traditional and contemporary cuisine in an innovative study environment with state-of-the-art facilities. Tailor-made courses for groups are available.



AulaDemoCETT © CETT

Barcelona



www.cett.cat

A seal of quality

Marca Cuina Catalana



The Marca Cuina Catalana plaque
© Fundació de l'Institut Català de la Cuina i de la
Cultura Gastronòmica
Tot Catalunya



The Fundació Institut Català de la Cuina i de la Cultura Gastronòmica, which is part of the Campus de l'Alimentació of the University of Barcelona, awards the *Marca Cuina Catalana* distinction to all those restaurants, rural tourism farmhouses, shops or any other kind of establishment that offers traditional Catalan products and dishes. This initiative, set in motion in 2001, strives to promote Catalan food products and restaurants by creating the first Seal of Quality for gourmet tourism in the country, in recognition of the special nature of traditional Catalan cooking.

www.cuinacatalana.eu



A cultural oasis in the heart of the city

Palau Robert



The façade of Palau Robert, between two
of Barcelona's major thoroughfares
© Palau Robert
Barcelona



This exhibition centre of over 1,000 m² is housed in the neoclassical building on the corner of Avinguda Diagonal and Passeig de Gràcia. The building is also home to the Oficina de Turisme, which provides visitors with information on all Catalonia. The activities that take place in the Palau Robert are supplemented by those organised in the Les Cotxeres building, which has one hall set aside for exhibitions and another for cultural and social functions. There is a luxuriant garden between the two buildings, a place to pause and relax amidst the hurly-burly of city life.

www.gencat.cat/palaurobert



Innovation in the field of tourism

Parc Científic i Tecnològic de Turisme i Oci



The PCT of Tourism and Leisure of the Rovira i Virgili University is a research institute for the field of tourism and leisure specialized in IT systems, market analysis, products, technological development, strategic products and knowledge transfer. Located at the Vila-seca campus, it offers space to firms specializing in technology and innovation for tourism and leisure and is part of the Catalunya Sud International Campus of Excellence.



Façade of the Parc Científic in Vila-seca © PCT

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Since 2000, Universitat de Barcelona (UB) has been developing a cultural and gastronomic tourism programme focusing on applied research, specialised training and conducting studies, technical assessments and benchmarking trips for public entities and firms. The university collaborates with a substantial number of international institutions and is directly involved in a number of tourism and development research networks.



Catalan cuisine workshop. CHARTS Project – Interreg IVC © Jordi Tresserras

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