



DETAILS OF THE EXPERIENCE

The experience begins with an tour around the nearby market La Boqueria. With a rainbow of top-quality produce and diverse blend of aromas, it's hardly surprising that it is saturated by tourists, making it all the more useful to have a local guide you through the hustle and bustle. The guide will explain to you about traditional foods and the most popular Catalans products as well.

After that we come back to our studio in order to go ahead to make the cooking workshop.

All carefully prepared to perfection, the sampling menu consists of a spectacular array of ten tapas, originating from various cities within Spain.



The chef will explain the history of Spanish cuisine through these "Tapas".

After that we will be ready to start the cooking class. The workshop is designed for every participant involved in the experience, the chef and his assistant will participate with them giving some instruction in the cooking process. The cooking class consists of cooking Seafood Paella, Potato Omelette and Catalan Cream for dessert.

Finally, there will be a tasting of the prepared dishes served at an Imperial table. Includes drinks during the "Tapas" tasting, during the cooking class and during the tasting of the menu in lunch or dinner format.



Tasting Menu

- Seafood paella
- Spanish omelette
- Potatoes “Bravas” with three sauces
- Assorted Iberian cold cuts
- Andalusian fish
- Traditional garlic prawns
- Traditional croquettes
- Manchego cheese
- Cantabrian anchovies
- Mussels with salsa
- Octopus “feira”
- Catalan cream

Drinks: Red wine with D.O., white wine, mineral water, beer and refreshments.

Schedules

- 10 a.m. to 2 p.m. Lunch.
- 3 p.m. to 7 p.m. Dinner.
- 7:30 p.m. to 10:30 p.m. Late dinner (Exclusive schedule for private groups. There is no tour, the market is closed).