

RESTAURANT

# Disfrutar

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 1 PHOTO

Three El Bulli alums come together to serve playful, sensual cuisine in a surprisingly laid-back atmosphere.



◆ Barcelona

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🌐 disfrutarbarcelona.com

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#### AMENITIES

Reservas

Mesas al aire libre

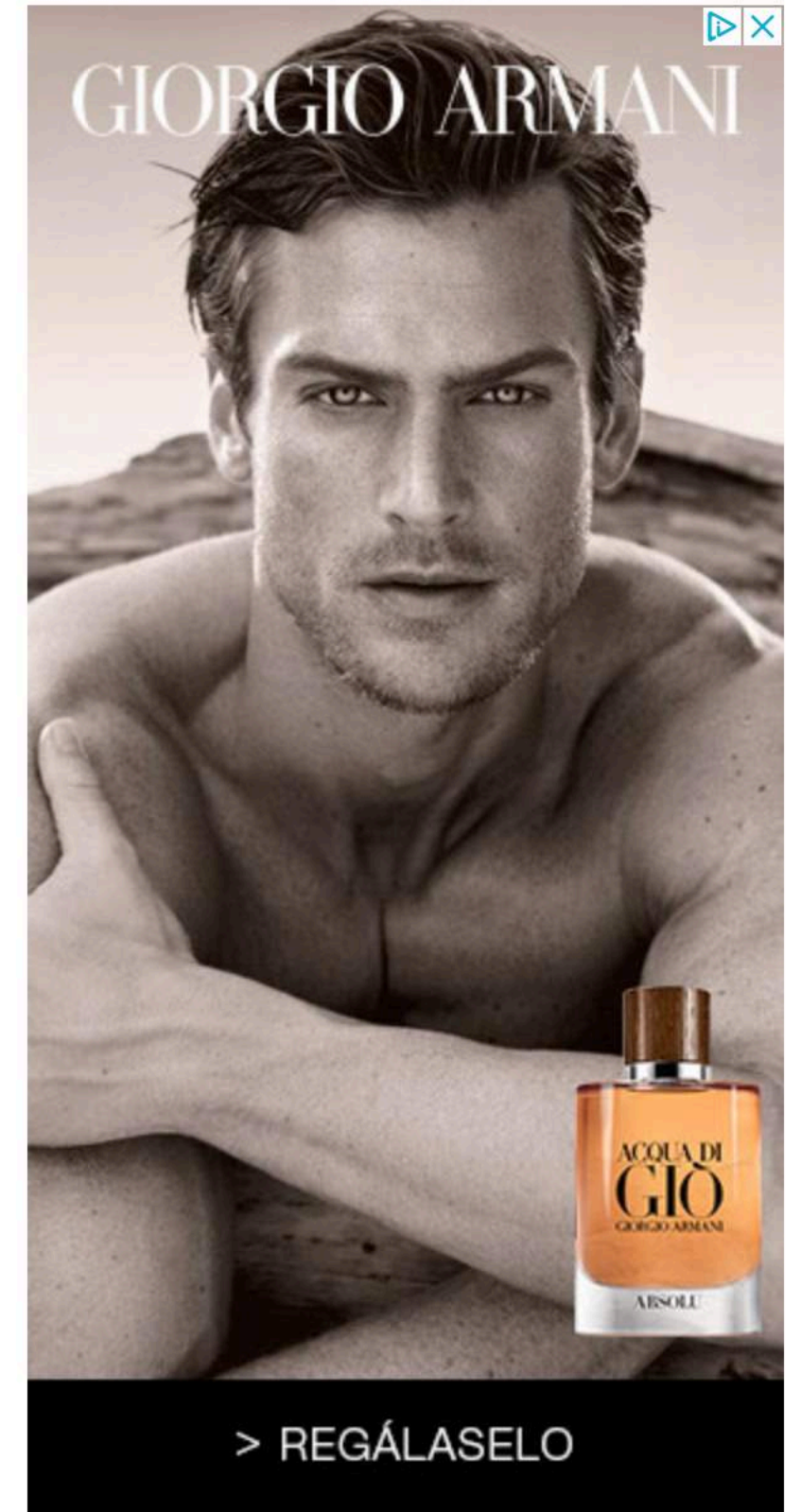
#### CUISINE

Spanish

Tarjetas de crédito

#### MENÚS

Almuerzo y Cena



Servicio de bar completo y Cócteles

TL;DR

## A celebration

THE VIBE

Modern, bright, and unfussy

THE DRINKS

Affordable wine list and pairings



THE CROWD

Global pleasure-seekers

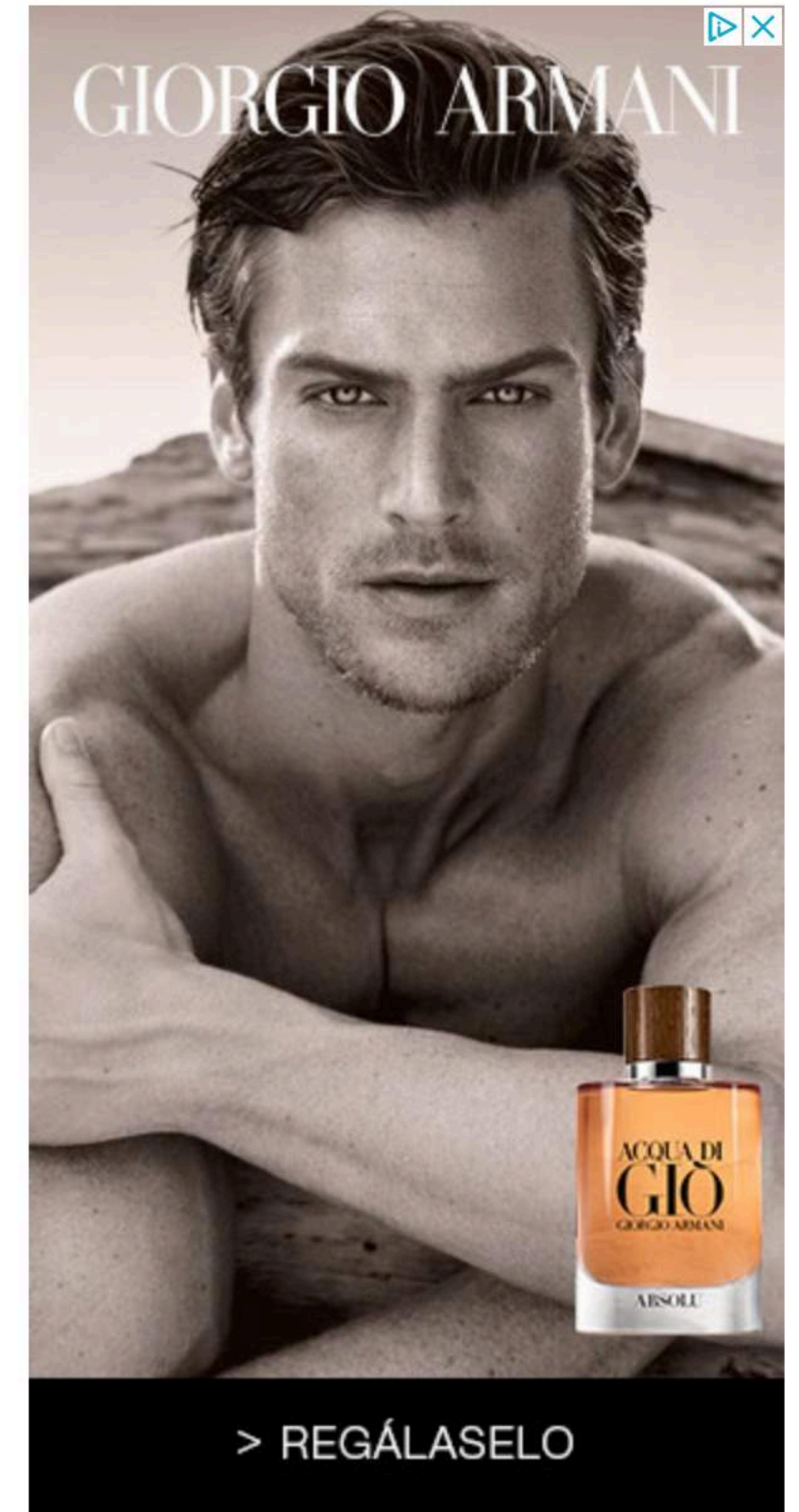
THE FOOD

Feast for all the senses

## Our Review

By ISABELLE KLIGER

Contributing Writer



## **Tell us about your first impressions when you arrived.**

Clean, modern, and elegant, the restaurant feels exclusive without being stuffy. Walking into a world-renowned two-Michelin-starred restaurant can be intimidating for many, but the staff here is so welcoming that you cannot help but feel at ease. There are no white tablecloths or gloves, just a bright, airy space where the food does all the talking.

## **What was the crowd like?**

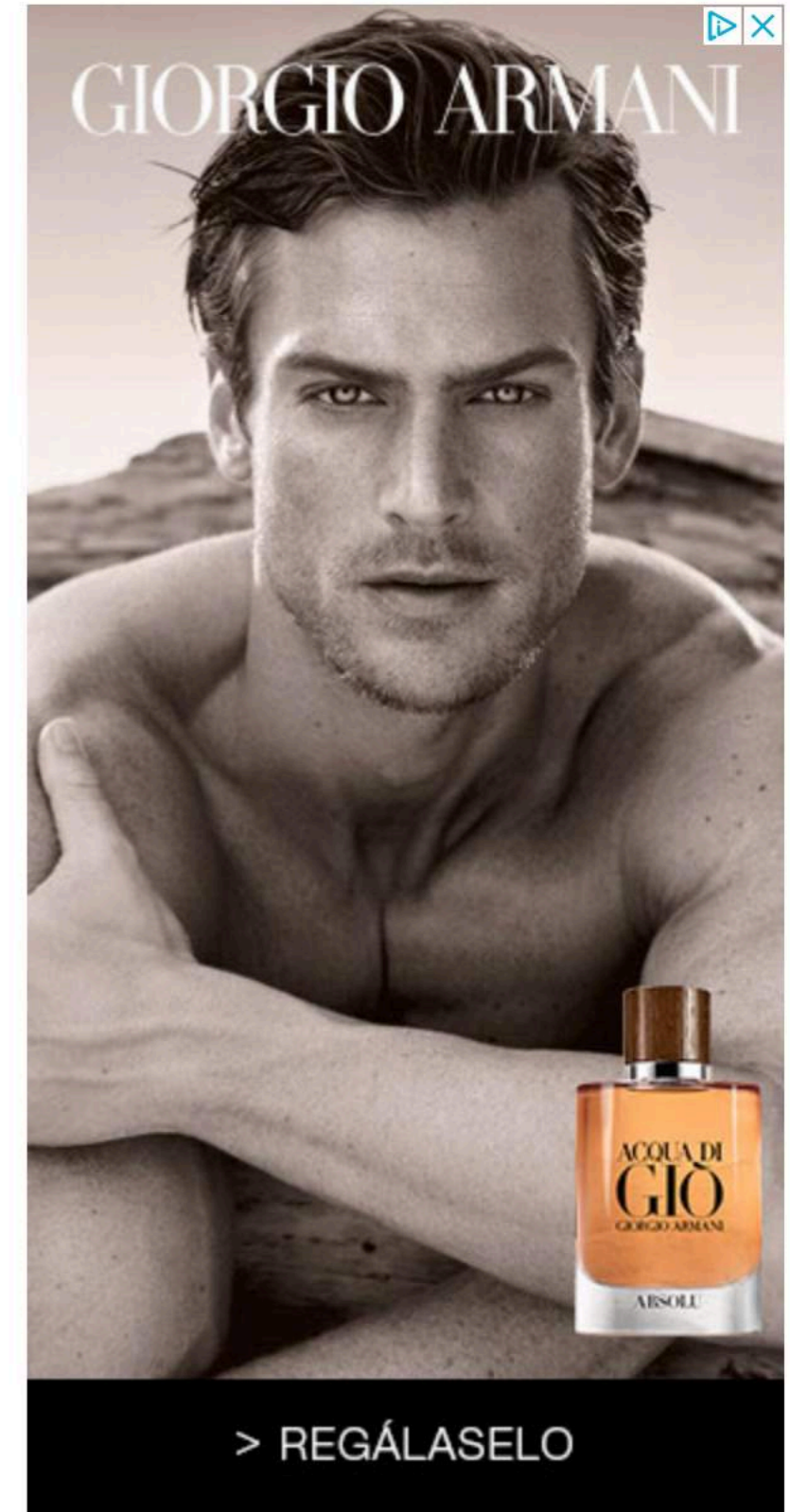
When Mateu Casañas, Oriol Castro, and Eduard Xatruch (all alums of El Bulli, former best restaurant in the world) decided to open a restaurant of their own, one thing was clear: They wanted it to be the kind of friendly, informal place where anyone would feel welcome. They named the restaurant Disfrutar, which means "enjoy," and that's exactly what you'll do.

## **What should we be drinking?**

The wine list is extensive and includes glasses from around \$6, bottles from as little as \$25, or a wine pairing to go with your tasting menu, priced from \$60.

## **Main event: the food. Give us the lowdown—especially what not to miss.**

A tasting menu at Disfrutar is like a performance: There is fire, ice, smoke, and lots of flavor and color. This is why Disfrutar can only really be experienced in the tasting menu format. Casañas, Castro, and Xatruch's creations are playful and unpredictable, often surprising us by telling our eyes one thing but sending our taste buds a completely different message. Some of Disfrutar's top dishes include the crispy egg yolk with mushrooms and the chocolate peppers with oil and salt.



### **And how did the front-of-house folks treat you?**

Disfrutar may be serious about its food, but that doesn't mean it hires snooty waiters. On the contrary, servers at Disfrutar are warm, laid-back, and eager to help.

### **What's the real-real on why we're coming here?**

Come for any special occasion or just for fun. All you need is an open mind and a curious palate (and, yes, a fat stack of euros).

## Traveler Tips

Got the skinny on this place? Let our editors know!

GOT A TIP?

