

TimeOut Barcelona

ENGLISH EDITION!



OFFICIAL GUIDE OF BCN



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bars, concealed
gardens and hush-
hush galleries

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The Best of BCN

Time Out Barcelona English Edition
March 2016

Explore the district of Carmel for an authentic slice of Barcelona – and some of the most incredible views the city has to offer **p. 34**

Features

14. Barcelona, reveal yourself

While there are any number of obvious sights to enjoy in this city, you shouldn't miss out on what's behind closed doors. Join Laura Conde on a trip to discover some of Barcelona's secret treasures.

22. Get ready to slurp

International cuisine is increasingly excellent in Barcelona, and one of the most popular current choices is ramen. Ricard Martín tells you where to find the best noodles in the city.

26. Urban farmhouses

Barcelona was once surrounded by farmland. Maria Junyent explains that, despite modern changes, a few old farmhouses remain.

28. They do what?

Abby Narishkin spills the beans on some of Catalonia's quirkier traditions.

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MARIA DIAS



MARIA DIAS

Are you a fan of fashion? Don't miss our profile of four of Catalonia's top young designers **p. 30**



ORIO BAYLINA

Start your day right with an *ensaimada*, a swirly pastry doused in icing sugar **p. 58**



Our cover
IRISNEGR0

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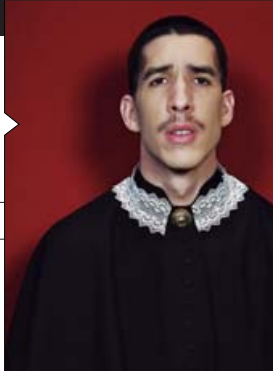
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The hot list

BCN_MAR 2016





TUESDAY	WEDNESDAY	
01	02	
Sport F1 Test Days Final days of tests at the Catalan track. See p. 36	Dance Vorònia Local company perform latest show. See p. 53	
THURSDAY	FRIDAY	TUESDAY
03	04	08
Music Eagles of Death Metal The US band are back on tour. See p. 44	Food & Drink BCN Beer Festival Craft beers local and international. See p. 36	Music Johnny Hallyday French icon comes to the Liceu. See p. 45

EDU PEREZ

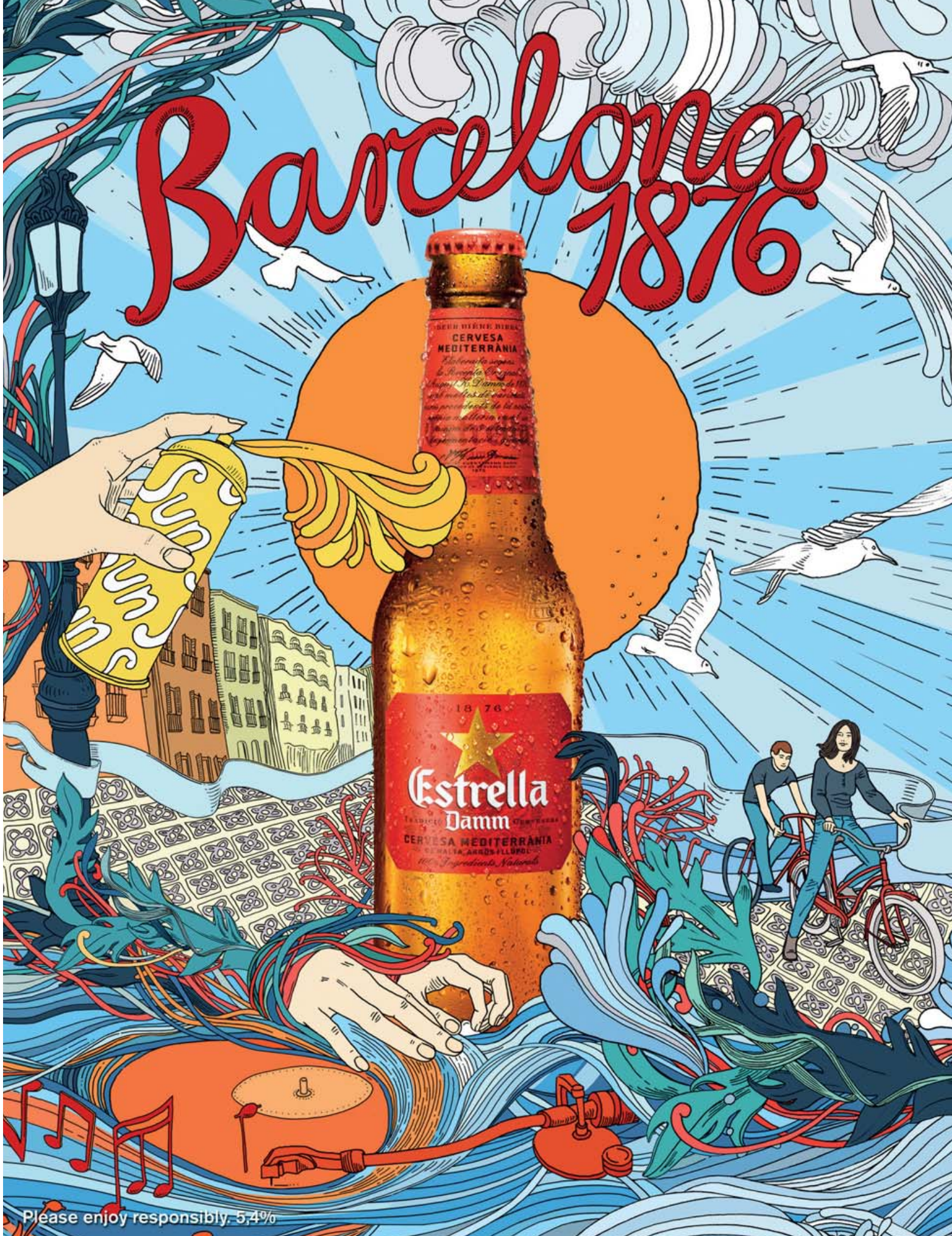
DON'T MISS!

Spanish Guitar Masters at the Palau. Six classical guitar concerts in a beautiful setting. **FROM WED 2.** See p. 44

Melody Gardot. The US Grammy-nominated singer-songwriter performs at L'Auditori. **MON 21.** See p. 48

WEDNESDAY	SUNDAY	WEDNESDAY		THURSDAY
09	13	16		17
Music Maceo Parker US funk and soul jazz saxophonist. See p. 46	Sport Zurich Marató de BCN The city's longest road race returns. See p. 38	Football Barça vs. Arsenal Another Champions League face off. See p. 39		Music The Vaccines English indie group appear live. See p. 48
	FRIDAY	SUNDAY	MONDAY	WEDNESDAY
	18	20	21	30
	Festival Escala Barcelona Celebrating the city's maritime past. See p. 39	Traditions Human towers Display of castellers in Sants. See p. 40	Music Salif Keita Malian musician takes the stage. See p. 48	Dance Carmen Adaptation of famous Bizet opera. See p. 53

Barcelona 1876



Please enjoy responsibly. 5,4%

People of Barcelona

Adam Giles Levy

Musician,
34 years old

In your former life you were a lawyer in London, right?

That's right. In 2003, when I was studying law, I spent a sabbatical year in Barcelona, as I wanted to learn Spanish. I'd always been involved with music, but I felt I should commit to something more secure.

What made you move into music?

In 2012 I realised that you can't wait for the right moment to make a decision like that. You have to assume that you need to take a risk, and take that step.

You started a band, Coloured Sky.

Yes, that was in Vancouver (Canada), where I lived for two years. We brought out an EP. It had more of a rock feel to it – think Foo Fighters, Pearl Jam. As it's close to Seattle, my bandmates had those grunge influences. In March last year, I moved here permanently.

What you do now is softer.

And melodic. It fits nicely under the 'contemporary folk' heading.

With elements of your first influence, Fleetwood Mac?

Maybe, yes. I listened endlessly to records such as *Rumours* and *Tango in the Night* because my dad played them every day. Now I prefer to look for new music.

What made you stay in Barcelona?

In part it's because my girlfriend is Catalan.

A classic.

It's a great place to live. On my new EP *Unravelled*, one of the songs is inspired by Montserrat. It's about the importance of connecting with nature.

Do you think Barcelona has influenced the character of



AN OBJECT: THE MIRABLAU BAR

Levy is a fan of the view of Barcelona that you can enjoy from this spot high up in Collserola.



PLACE OF ORIGIN: GUILDFORD (UK)

It's about 50km from London, a city where he's also lived, along with Bristol.

your music?

I don't think so, and if it has, I'm not aware of it. But if you ask me in a couple of years, I might well say yes. These things can take a while to show themselves.

Why do you make EPs?

I see them as part of the learning process. Each EP is another step towards a full album. This way I learn who I am, musically speaking. *Unravelled* is the first of my EPs where I see coherence. The previous records had a lot of different styles mixed in.

Have you ever regretted leaving your career as a lawyer?

I try not to think about it too much. As a lawyer you get used to having money and you build your life around that. I've had to change my lifestyle, it's true. But now I'm happier. What I want is to improve as a musician.

–Jordi Bianciotto

BCN:

TOP SECRET

By Begoña García

_Ramon Casas, the painter responsible for the famous 'Tandem' painting in Els 4 Gats, also decorated the Mermaid Room in Fonda España (Sant Pau, 9).

_On the corner where C/Entença meets C/Tamarit is The Houses of Snails, a late 19th-century building decorated with myriad molluscs.

_The early Gustave Flaubert story 'Bibliomanie' was inspired by a Barcelona bookseller alleged to have killed his clients to recover their tomes.

_C/Secretari Coloma, in Gràcia, is named for a 15th-century secretary of the Spanish Inquisition.

I love BCN

Mercat Santa Caterina

Av. Francesc Comba, 16

On top, a colourful tiled roof. Below, historical remains. And in between, stalls bursting with delicious food.



What am I doing here?



Jan Fleischer

Who you callin' quirky?

If you've done your fair share of travelling, you know that, much to Starbucks' frustration, different countries, cities and people, are just that – different. When I first discovered the *caganer* (see page 28), I got so excited to share this tradition from my newly adopted home with my loved ones an ocean away. A few of them had their religious sensibilities offended, and there was me trying to explain, but it's part of a religious tradition! A few laughed. And a few made a face as if it was a scratch-and-sniff figurine. Don't worry, it's not.

Part of the fun of flinging yourself round the globe is getting to learn about and enjoy the differences. The way the unfamiliar money feels in your hand and how it makes you ill at ease as you try to count out the right amount. The flavours and sensations of strange foods to your palate. How a few words in a foreign language can really help you get on despite your feeling reduced to the vocabulary level of a toddler. Rather than crumble in embarrassment, revel in these moments of being vulnerable and open to new experiences and growth.

So your culture doesn't involve as many celebrations involving poop as the Catalans. Guess what, they don't get what a giant creepy bunny who hoards sweets and potentially rotten eggs in your garden has to do with Easter. Go with it and have some fun. And if you really can't get into the spirit, there's always a Starbucks around the next corner.

WTF IS...

Learn to speak Barcelona with our vocab guide | By Jan Fleischer

Porró

If you get a chance to drink from a **porró** (*pu-ROH*, with a rolling double *r*), take it. The more advanced can drink wine from the spout, the porró held at arm's length, without spilling a drop.



Jan has a weakness for a grande chai latte

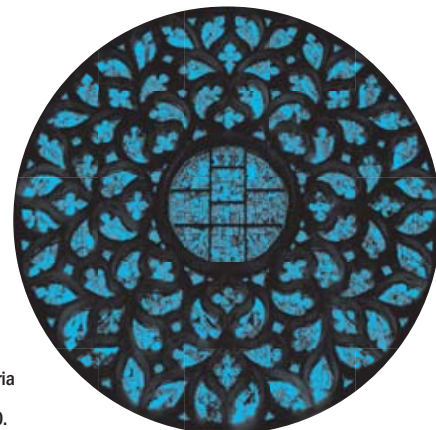
48 HRS

IN BARCELONA

'The Goddess', a copy, sits in Plaça Catalunya.



The rose window of Santa Maria del Mar is from 1460.



14:00-16:30

Down in the Born

Start at the Gothic Cathedral just off Via Laietana. It's at least 1,500 years old and has recently undergone extensive renovation works. Next, stop in at the spectacular Santa Maria del Mar church (Pl. de Santa Maria, 1) and visit the adjoining square of Fossar de les Moreres, which commemorates those who died in the 1714 Siege of Barcelona. Head to El Born Centre Cultural (Pl. Comercial, 12), an iron and glass structure built in 1876 as a market. Today it's been transformed into an educational site where you can see extensive remains from the 18th-century city and discover what life was like back then.

17:00-19:30

Sustenance and shopping

Stop for a break in one of the Born's lesser-known squares, such as

Sant Pere de les Puel·les or Sant Agustí Vell. The Born is an area that's packed with boutiques where you can pick up some designer shoes or one-of-a-kind gifts to take home. As you're strolling around, keep an eye out for The Box (Brosolí, 8), set up by three clothes designers; OnLand (Princesa, 25), where both men and women can find new threads; and Studiostore (Comerc, 17), with everything from clothes and eyewear to original cushions.

20:00-23:30

It's time to eat

For dinner, try the Asian tapas at Mosquito (Carders, 46) – they'll melt in your mouth. Always a sure thing is a meal in one of the city's fresh markets, such as Santa Caterina (Av. Francesc Cambó, 16) with its attention-drawing rooftop, or try Mercat Princesa (Flassaders, 21), where you don't have to limit your choice to just one restaurant

COOL HUNTING

Once called the 'Barrio Chino', the Raval has inspired many a writer. Nowadays, it's a place where local businesses thrive in the form of unique shops and restaurants, while still maintaining some of its seedy underworld glamour. Street culture is booming here, alongside gems such as the CCCB and Filmoteca.

but can graze from 17 different food 'stalls'. To top off the night, head in the direction of the sea and have a drink in Absenta (Sant Carles, 36) to be sure of getting a good night's sleep, or try the more upscale Zahara Cocktail Club (Pg. Joan de Borbó, 69) or Café de los Angelitos (Almirall Cervera, 26).

09:00-11:30

Trees and parks

Start your day with a big breakfast among the tree-lined streets of the Eixample Esquerre. El Velódromo (Muntaner, 213) opens at 6am, for those of you really keen to get going, while Travel & Cake (Rosselló, 189) opens every day from 9am and has an eclectic menu of sweet and savoury options. Once you've got your energy levels up, jump on public transport and head up to Gaudí's natural wonder, Park Güell – book on www.parkguell.cat/en to ensure you get in to the 'monumental' zone and save a euro. Bonus!

12:00-14:00

Gracious living

Grab a bite down the hill in Gràcia, at the woodsy and spacious Café Salambó (Torrijos, 51) or at La Pubilla

DID YOU KNOW? ► On March 3, Barcelona celebrates the feast day of Sant Medir, with a pilgrimage from Gràcia to Collserola.



The city's theme park, Tibidabo, reopens this month.

MAKE THE MOST OF YOUR TIME IN BARCELONA. HERE'S OUR GUIDE TO THE CITY'S ESSENTIALS

(Pl. de la Llibertat, 23), specialising in old-school local food or, if the weather's nice, in a square such as Plaça del Diamant or Plaça de la Vila de Gràcia. While you're in the area, have a look around for some unusual souvenirs in the shop-lined streets – suggestions include Boo for clothes (Bonavista, 2) and Mueblé (Martínez de la Rosa, 34) for homewares.

14:30-18:00

Explore modernisme

Next stop: the Sagrada Família. Gaudí's masterpiece gets very crowded, but it's worth taking your time to appreciate his vision. Afterwards, walk over to Av. Diagonal to keep the modernisme theme going by taking a look at Casa de les Punxes (Rosselló, 260), Palau del Baró de Quadras (Diagonal, 373) and Casa Planells

(Diagonal, 332). Alternatively, take L5 of the metro from the Sagrada Família station to the Diagonal stop and stroll down Passeig de Gràcia to hit the modernisme biggies: La Pedrera (Provença, 261), Casa Amatller (Pg. de Gràcia, 41) and Casa Batlló (Pg. de Gràcia, 43).

WANDER OFF

Many visitors stick to the centre, but the city is so much more. Gràcia is full of life at all hours of the day, Sarrià retains much of its small-town feel, while Poble-sec and Sant Antoni are currently the places to be, thanks to their top cuisine and quality nightlife. And don't forget the hilltop theme park of Tibidabo, with its rides old and new.

19:30-02:00

Big night out

Try the out-of-this-world double terrace of Invisible–Pizza Ravalo (Pl. Emili Vendrell, 1), Teresa Carles for a healthy vegetarian option (Jovellanos, 2), or the Mediterranean banquet that is Lo de Flor (Carretes, 18). After lining your stomach, get a couple of drinks in Negroni or Tahiti, both in the bar-laden street of Joaquín Costa (46 and 39, respectively), and then ease on down to the dance floors at Apolo (Nou de la Rambla, 113) and/or Marula (Escudillers, 39).

10:00-12:00

Mountain climbing

Head to the 'mountain' of Montjuïc. Depending on what you're in the mood for, you can visit the Joan Miró Foundation (Parc de Montjuïc, s/n), the Olympic Stadium and other nearby constructions from the 1992 Games, or walk around the

plentiful gardens, such as the Jardins Laribal (Pg. Santa Madrona, 2). Another highlight is the Museu Nacional d'Art de Catalunya (MNAC), with its ample collections and varied temporary exhibitions.

13:00-15:00

End on a beach spot

Take the cable car from Montjuïc to Barceloneta, with its beaches and boats, where you can relax with a vermouth and a paella. Most restaurants in Barceloneta specialise in seafood, taking advantage of the nearby Med. The prime real estate means some of the better spots aren't cheap, but if you're feeling flush, they're worth it. Try Can Solé (Sant Carles, 4), La Mar Salada (Pg. Joan de Borbó, 58) or El Suquet de l'Almirall (Pg. Joan de Borbó, 65). A great place for the more budget-conscious, with a huge terrace and fresh, scrummy dishes to go with their relaxed vibe, is Santa Marta (Grau i Torras, 59).

► The highlight for many is trying to catch some of the tonnes of sweets thrown to watching crowds – indeed, lots of people bring bags to fill.

Barcelona... just a click away

Find more than 200 suggestions
to suit a wide range of tastes



Barcelona is a vibrant, cosmopolitan city that offers visitors a wealth of different products and services. You will be surprised at what you can find when you visit the tickets. visitbarcelona.com website and the Turisme de Barcelona Tourist Information Points around the city.

There are many ways to visit Barcelona – in the company of friends, or with your family or partner – and a multitude of reasons to come here: the culture, cuisine, music, art... Whether you're planning to see the best-known attractions or you're looking for a truly special experience, at tickets. visitbarcelona.com you will find more than 200 suggestions to suit a wide range of tastes.

You're here to see Barcelona, but how will you get around? Here are just a few ideas. There are guided tours on foot, by bicycle or with special vehicles like the

Segway, which cover both the city centre and the lesser-known neighbourhoods; running tours and gastronomic excursions; panoramic hop-on hop-off bus tours or themed routes through specific districts; cooking workshops, wine and chocolate tasting, or craft workshops for the little ones; visits to historic buildings like the Palau de la Música, or to museums, taking advantage of the ArTicket or Barcelona multi-tickets, with free transport and discounts; and babysitting services, wheelchair, pram and pushchair hire, in addition to the standard left-luggage services and airport transfers.

There are many Barcelonas to explore. Which one is yours? Discover the full range of possibilities on offer by visiting tickets.visitbarcelona.com.

tickets.visitbarcelona.com



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BARCELONA BY DARK!



Dinners in the dark

If you enjoy experiencing new sensations, try Dans le Noir, a unique restaurant where you can test your senses of taste, touch and smell by savouring surprise menus in total darkness.



The city's dark past

Discover medieval Barcelona with an expert guide, and visit landmarks around the Born neighbourhood that have survived the harsh conditions of the medieval period.

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★★★★★

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The best tapas restaurants

Where to go for the ultimate in Catalan and Spanish tapas

You'll find tempting tapas just about everywhere you turn in Barcelona. The choice can be overwhelming, so we're here to guide you to the best tapas restaurants in the city and help make your decision easier.



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Miranda Kerr



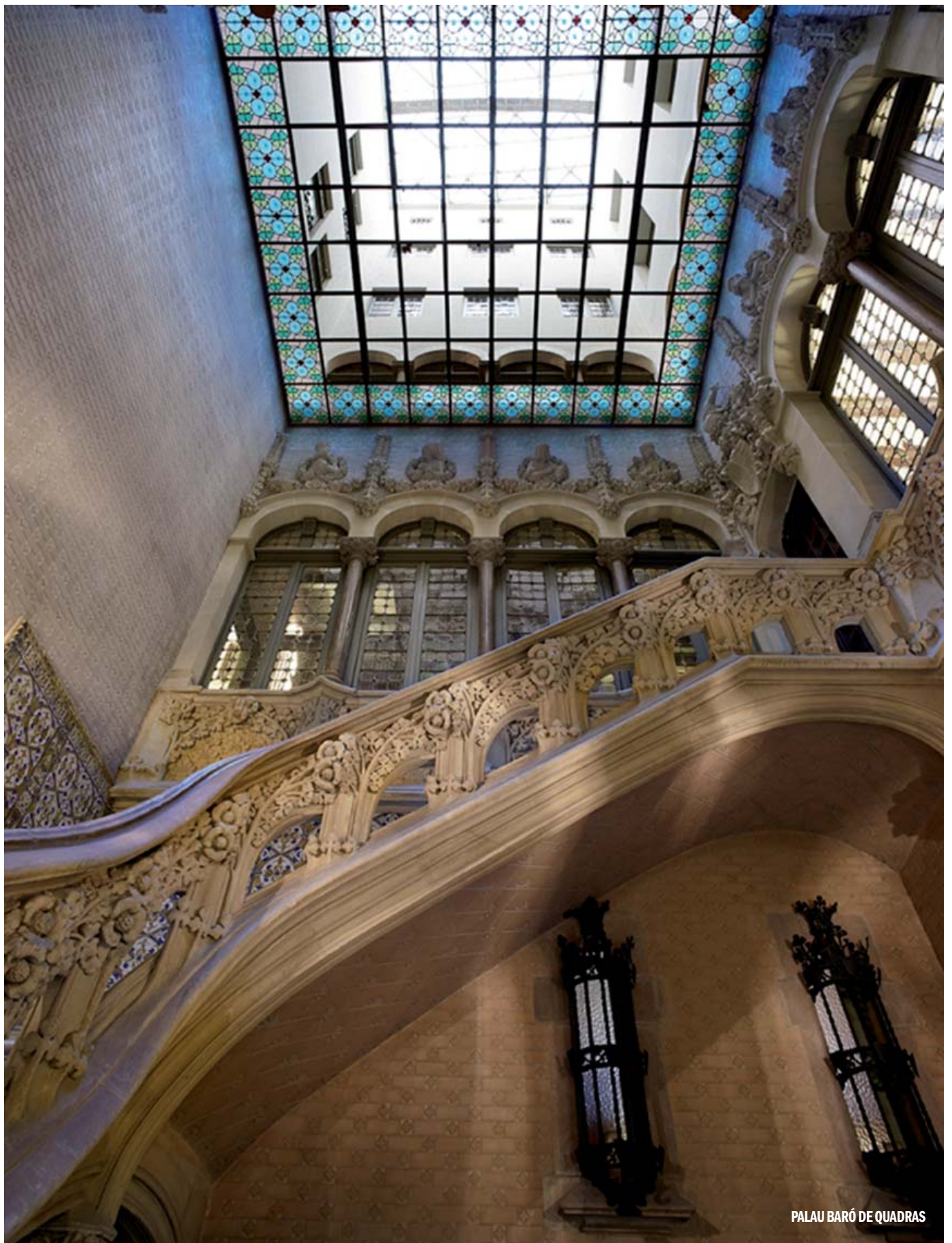
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Shhh... Don't tell anybody

Gardens, art galleries, buildings, hair salons, restaurants, cocktail bars, concerts... There's a whole part of Barcelona that's not immediately obvious, and only accessible to the most perceptive. Read on and you'll become a member of that exclusive group.

By **Laura Conde** Photographs **Iván Moreno**



PALAU BARÓ DE QUADRAS



THROUGH A TINY DOOR IN THE MEDIEVAL JEWISH QUARTER, IN A PLACE THAT AT FIRST LOOKS LIKE A GOBLIN HOME, ONCE STOOD THE CITY'S MAIN SYNAGOGUE

Sinagoga Major

of creative cocktails that's also said to have stolen the heart of other celebrities, such as Woody Allen.

Diagonal, 438 (Gràcia)

📞 93 415 85 15

BAR PASAJES

Renowned as one of the best places for *canyes* (small draught beers) in Barcelona, the truth is that once you get to this part of La Ribera, you'll want to stay forever more, even if they end up serving only petrol. But we don't think that will ever happen, because in this former concierge's booth, they not only have quality *canyes* but also excellently made, straightforward tapas and charm – charm that no multi-award-winning interior designer could ever hope to achieve.

Sant Pere Més Alt, 31 (La Ribera)

📞 93 310 55 35

www.facebook.com/bar.pasajes

SINAGOGA MAJOR DE BARCELONA

Through a tiny door, which looks like many others in El Call (Barcelona's medieval Jewish quarter), is a place that upon first glance looks like the home to a kind family of goblins, but was actually once the city's main synagogue. Built in the 6th century and rebuilt in the 14th, it's one of the oldest synagogues in Europe and a place worth visiting, thanks to its retaining its original appearance and offering an invitation to understand Barcelona a little better. It's open to the public for visits as well as private ceremonies.

Marlet, 5 (Barri Gòtic)

www.calldebarcelona.org

PALAU BARÓ DE QUADRAS

Many of Barcelona's modernista buildings are spectacularly in your face. Wander down Passeig de Gràcia and you'll scarcely notice anything apart from such gems as Casa Amatller, Casa Batlló and La Pedrera. However, with the spotlight falling so consistently on such venues, it's worth seeking out less-

MATÍS BAR

Inside the Col·legi d'Arquitectes de Catalunya (COAC), just in front of the Gothic Cathedral, you'll find one of the best tapas bars in Barcelona, a welcoming, creative spot. The man in charge of this informal and highly recommendable place is chef Artur Martínez, who won a Michelin star for his restaurant Capritx, located in the nearby town of Terrassa. At Matís he serves his most carefree take on tapas with the likes of *xatorejo* (a mix of cold cod salad, *xató*, and thick cold tomato soup, *salmorejo*), and the home-made hot dog, which is served without bread.

Plaça Nova, 5 (Barri Gòtic)

📞 93 412 19 95

www.matisbar.com

MUTIS

The cocktail area of Bar Mut was created under a cloud of stealth, but when circumstances see you cross paths with Robert De Niro and it turns out he loves you, it becomes awfully difficult to remain out of sight. And if the magazine *Drinks International* chooses you as the best cocktail bar in Europe, all is truly lost. Mutis is located on the first floor of Bar Mut and it's a paradise

**DON'T
FORGET THE
WAR**

When you venture inside air-raid shelter No 307 (Nou de la Rambla, 169) and the one in Plaça del Diamant – both are open to the public, although only on certain days of the week – you'll probably be unable to breathe for a moment or two. And you might have the paralysing sensation that you can still hear the sound of the bombs that fell, not so long ago, on this city.



There's a small street that runs between C/ de la Boqueria and C/Ferran called Aroles. In the middle of that street, you can take a public lift to a paradise of vegetation. You can also reach it through the Hotel Petit Palace Boqueria Garden (Boqueria, 10).

A SECRET GARDEN IN THE CITY CENTRE



performance is taking place but never who's playing – that's only revealed on the night of the concert itself.
www.facebook.com/sofarbcn

ROMAN AQUEDUCT

In the heart of the city, close to the busy commercial thoroughfare that is Portal de l'Àngel, you'll find four arches from the Roman aqueduct that, for many years, brought water to Barcino (the name of the Roman settlement that once stood here) from the Besòs river – the arches are now integrated into the wall of a more modern building. The sight of this Roman relic in a square that houses a children's playground will carry you back through the centuries, but, if you have any soul at all, will also make you feel rather wistful.

Pl. del Vuit de Març, s/n (Barri Gòtic)

OLOKUTI

This organic and fair-trade shop in Gràcia is ideal for visiting now that spring is on its way once more, giving you the chance to browse its ample stock and enjoy a coffee in its magnificent garden that you wouldn't expect to find when you enter Olokuti from the street. It's an ideal place to take a break, drink in hand, from the Gràcia buzz, in an urban oasis that provides a breathing space for all ages.

Astúries, 36-38 (Gràcia)

☎ 93 217 00 70

www.olokuti.com

LES GRUTES DE JUJOL

La Finca Sansalvador is just by the entrance to the Creueta del Coll park. This modernista house has underground galleries from which you can access a well of medicinal waters that was discovered by accident. It happened at the start of the 20th century, when architect Josep Maria Jujol was just beginning construction of

explored territory with a visit to this ornamental edifice, which also features Gothic and Islamic influences, and is located just minutes from the top end of Passeig de Gràcia. Guided tours organised by Cases Singulares (Unique Houses) only started last month, so you'll be among the first wave of explorers to delve into its corners.

Diagonal, 373 (Eixample Dret)

☎ 670 466 260

www.casessingulares.com

SO FAR SOUNDS

Who wouldn't change the hardships of macrofestivals for the comfort of their sofa, blanket included? This initiative, which already works in cities such as London, recently arrived in Barcelona and includes a programme of concerts in intimate venues, usually apartments and private houses. To be in the audience, you need to subscribe to their newsletter, which will let you know where the



WHAT DO YOU DO WITH A FORMER GYM THAT YOU FIND BEHIND A HIDDEN DOOR IN PREMISES WHERE YOU'RE PLANNING TO SET UP A COOKING SCHOOL?

La Foodieteca



BAR PASAJES



JUST IN FRONT OF THE GOTHIC CATHEDRAL, INSIDE THE CATALAN COLLEGE OF ARCHITECTS, IS ONE OF THE BEST TAPAS BARS IN BARCELONA

Matis Bar

the building. Today the house is the headquarters of the Taller d'Història de Gràcia (the Gràcia History Workshop), and the grottos can be visited the second Saturday and fourth Sunday of every month.

Pg. de la Mare de Déu de Coll, 79 (Gràcia)

QUINTO CUARTA

In an unknown location in Barcelona, you'll find this restaurant that defines its philosophy as strictly hush-hush, a concept that is already widespread in places such as New York and London, but is still rather undeveloped in Barcelona. They don't give out their address, there's no menu and the secret of their success is down to word of mouth. All you have to do to be part of the gang is send an email to the creator of the project, Alessandro Castro, who goes shopping every day in the Boqueria market and then creates an extensive set menu using fresh produce that costs around €30, which – he's Sicilian, it's inevitable – takes its cue from Italy.

☎ 630 774 712

quintocuartabcn@gmail.com
@quintocuartabcn

THE GREEN PARROT

If you head to this not-for-profit contemporary art gallery, which takes its name from the birds that you can see (and hear) from its windows, you'll enjoy a magnificent view of the Plaça de la Vila de Madrid and, until March 18, an exhibition of work by Daniel Steegmann Mangrané, a Barcelona artist now based in Rio de Janeiro. The parrots will take you there: at No 21 of C/ d'en Bot you'll see a small drawing of one on the intercom; you just have to follow it.

Bot, 21 (Barri Gòtic)

☎ 644 883 500

www.thegreenparrot.org

GALERIA PROJETE SD

To get into this art gallery, you need to go through an entryway off Passatge de Mercader, as if you were just another resident, then explore this space that schedules shows by



SHAMPOO, SCISSORS, DYES AND DRINKS

The Secret Room (Consell de Cent, 304. T. 93 348 76 08) is perhaps the epitome of Barcelona's hairdresser's-with-a-plus sector. You enter through a regal, majestic building, which gives way to an imposing space that doesn't need any decoration for it to distill complete charm. As well as having your hair cut, you can enjoy exhibitions, wine tastings and cocktails.

contemporary national and international artists. If you go there this month, you'll discover Raimond Chaves's exhibition *The Abstract Life of Billy Murcia* (until March 12). Together with Gilda Mantilla, Colombian Chaves recently represented his adopted country of Peru at the 56th Venice Biennale.

Ptge. de Mercader, 8 (Eixample Esquerre)

☎ 93 488 13 60

www.projectesd.com

CASETA DE NINES DEL PUTXET

This is both a fantastic viewpoint from which to appreciate the city and a valuable modernista jewel that dates from the end of the 19th century. This small house, which is covered in multicoloured tiles, is in the neighbourhood of Putxet, on C/ de la Costa, close to the Jardins de Mercè Rodoreda park. It was built by Delfí Guinovart and Núria Coma to be used as a play space for their children and, luckily for kids today, all the original elements have been kept.

Costa, 86 (Sarrià-Sant Gervasi)

THE ROOM HAIRSTYLE

One of Barcelona's coolest hairdresser's is located on the top floor of a clothes shop that stocks urban-casual pieces from Scandinavian labels that are not easy to find in this city. If you

**TAKE A BREAK
IN AN URBAN
OASIS**



OLOKUTI

head to The Room Hairstyle, make sure you have your Visa on a tight lead, because temptation will pop out at you from all sides, in what is a truly trendy space, in the form of trainers, bags, T-shirts, sweaters, cosmetics and amazing hairstyles.

Duc, 5 (Barri Gòtic)

☎ 93 317 18 21

www.theroombarcelona.com

FUNDACIÓ ANTONI TÀPIES

Yes, we're well aware that there's nothing secret about this cultural landmark in the heart of the city, with its eye-catching modernista façade on top of which is perched the metal Tàpies sculpture, 'Cloud and Chair'. However, as the crowds enjoy the exhibitions, head off to the second-floor terrace (take a lift from the lower ground floor) and check out Tàpies's 'Sock'. Originally supposed to be 18 metres tall and stand in the main hall of the MNAC, his 1991 proposal for a sculpture of a dirty, holey sock was rejected. Some 20 years later he created this mini (2.75m) version for his Foundation.

Aragó, 255 (Eixample Dret)

☎ 93 487 03 15

www.fundaciotapies.org

EL PALADAR

Can you imagine heading out to fish in the sea around Sitges? And doing it in the company of expert fisherman and chef Oriol Serra, who afterwards will take you to the terrace of his house, and cook all the goodies you caught? You'll enjoy a long, varied meal including lobster and other shellfish. You can go either just for the supper or the whole experience, in groups of at least six people. The meal starts at €100. fishermansitges@gmail.com

LA FOODIETECA

What to do with a former gym called California Loop Gym that you come across by accident,

behind a hidden door in the premises where you're planning to set up a cooking school? Maria, who from the very beginning wanted to stay loyal to the California Loop Gym, knew exactly what to do – organise gastronomic show cookings with two key protagonists: deli specialities (foie gras, oysters) and entertainment in its purest form.

Ramon Berenguer el Gran, 2, entl. 1a (Barri Gòtic)

☎ 93 269 39 45

www.foodieteca.com

5° 1ª

In a penthouse apartment in the centre of Barcelona, one blessed with a stunning terrace, you might expect to find many things, but not a hair salon. And if that salon was, in addition, a cocktail bar, giving you the chance to flick through a glossy mag, Blondie Mary in hand, on Friday afternoon or Saturday morning, while you wait for your highlights to be touched up, you'll wonder to yourself why no one thought of creating 5° 1ª before. You don't like the thought of a Blondie Mary? Don't worry – there's any number of other cocktails to choose from, such as the Ginto Premium.

Rda. de la Universitat, 20 (Eixample Dret)

☎ 93 412 51 62

www.quintoprimer.com

EL PASSAT DE LA BARCELONA MÉS FOSCA

After it was announced that Barcelona was to host the 1992 Olympic Games, a huge clean-up and renovation operation was undertaken across the city. Thankfully, while the project brought a lot of improvements, it didn't wipe away all traces of Barcelona's medieval past, which you can discover on this guided tour. Hear about legends, curses and stories of death as you traverse the dark, narrow backstreets of Santa Caterina, La Ribera i Sant Pere. tickets.visitbarcelona.com



HIDDEN FOOD

Many well-known Barcelona restaurants have looked to join in the fun of clandestine eating or, at the least, the joy of discovering the new. Such is the case with **La Cuina d'en Garriga (Consell de Cent, 308)**, both a shop specialising in local produce and a restaurant with a small wine cellar that has four little tables where you can try dishes from the menu in an intimate, relaxed atmosphere. If you fancy dining with a view of La Boqueria market, the mezzanine floor of **Paella Bar (Pòrtics de La Boqueria, Locals 6-7)** is ideal for groups of up to 15. On the other hand, if it's quality tapas made by a renowned chef that you're in the mood for, **Suculent (Rambla del Raval, 43)** is the work of the innovative Carles Abellán, and it has two hidden corners – on the lower ground floor is an area reserved for seven people with personalised menus, and on the upper floor are five small tables for eating à la carte.

But it's impossible to talk about Barcelona restaurants with secrets without mentioning **Set Portes (Pg. d'Isabel II, 14)**. Its first floor is a strange network of doors behind which are hidden two large private dining rooms and two smaller rooms where political and business decisions have been taken that have had a big influence on the lives of locals.

For his part, chef Paco Pérez has also joined the trend with the opening of **Doble**, inside **L'Eggs restaurant (Pg. de Gràcia, 116)**, which opens at night from Thursday to Saturday, offering signature cocktails and avant-garde cooking in a sophisticated, chic setting.

Enjoy the cooking
of Carles Abellán in
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Slurp 'em up!



The restaurants
that confirm
Barcelona's ramen
boom. Chopsticks
at the ready!

By **Ricard Martín**
Photographs
Iván Moreno



Ramen-Ya Hiro

Ramen-Ya Hiro is at a non-stop rolling boil – the kitchen is working at full steam. The other side of the bar is packed with people slurping, digging in with chopsticks, and spooning up stocks that were cooked over a low flame for 10 hours overnight. Hiroki (see column) makes it clear that they only make three types of ramen because they ‘want to specialise in quality and speed’. You’ll find the classic recipes: shoyu (with a broth of chicken and pork, plus soy sauce), miso (the same but with miso instead of soy) and seafood. The noodles, which are home-made (you’ll see the machine at the end of the bar), are amazing: you

can drape them on your plate and press them with your chopstick, and they release broth while retaining their elasticity. As I wolf down the shoyu ramen, amazed by their density, the combination of two types of stock and the tenderness of the slice of pork, I detect a hint of seafood, and my mind immediately takes me back to my mother’s *mar i muntanya* (Catalan version of surf and turf). P: €10-€15. Set lunch menu: €10.50
Girona, 164 (Eixample Dret)
 ☎ 93 002 84 41

Grasshopper Ramen Bar

When it comes to Asian restaurants in Barcelona, the name Giles Brown is a guarantee of quality. He’s the British owner of Mosquito and Red Ant, and has an approach to Asian food that’s methodical and obsessive. Grasshopper, which practically opened yesterday, is even smaller than Ramen-Ya Hiro: a short bar that seats around 15. Brown describes ramen broths that take 18 hours to cook and explains the *tares* – the sauces or broth bases that distinguish one type of ramen from another. Summing up, he tells me that ramen is haute cuisine that has to be served fast – nothing to be sniffed at. They also make their own noodles to which they add *kansui*, an alkaline mineral solution that gives ramen noodles their characteristic yellow colour (and helps keep the dough elastic and absorbent). They serve all three *tares* – miso, shoyu and fish – as well as a vegetarian ramen. I opted for the shoyu –



THE RAMEN WESTERN

It was cult Japanese comedy *Tampopo* (1986) that got Giles Brown, owner of Grasshopper, hooked on ramen. Defined by its director as a ramen western, the film is the reason why dozens of noodle bars around the world are called Tampopo.

HIROKI, THE RAMEN KARATE KID

The restaurant is as small and as charming as its owner, Hiroki Yoshiyuki, originally from Hiroshima. He’s a young chef who radiates good vibes and enthusiasm, and who, curiously enough, didn’t learn his trade in his home country, but in Australia. ‘Ten years ago, when I was at university, I went to Sydney to learn English for around eight months,’ he says. He found a ramen bar he loved. ‘I was bitten by the ramen bug in Sydney, not in Japan.’ And he thinks that it was, in part, because of the atmosphere. ‘Outside Japan, people go crazy about this kind of food. When I was cooking, customers would come and tell me I was a genius, they’d leave tips. That would never happen in Japan.’ He decided he wanted to make ramen all around the world.

‘After three years making ramen for 15 hours a day in Tokyo, I set out for Barcelona, because I liked the music, the people, Barça, and the cultures of Catalonia and Spain.’ While in the kitchen, he’d think about how he’d like his own place to be. He worked at Tempura-Ya, where they let him have a copy of the keys. At night, he tested his ideas, put in the hours. Four years later, he was ready to step up and face his first combat in the ramen ring.



Ramen-Ya Hiro, Barcelona’s first bar specialising in ramen, opened three years ago.

CHINESE STYLE!



KAI XUAN

There’s no doubt about it – Kai Xuan is a genuine Chinese restaurant. The owner’s son, Kai Zhou, makes it clear that you won’t find denatured dishes designed to please Spanish palates. They specialise in *lamian*, the Chinese noodles that were the ancestors of ramen. It’s heretical to say so, but they’re not actually that different: the soup is made with pork rib and chicken stock, and they’re less salty but perhaps also less delicate than the Japanese version.

Roger de Flor, 74
 ☎ 93 245 03 59



delicious – and had a hard time choosing a beer from an army of craft brews.

P: €10-€15.

Pl. de la Llana, 9 (Born)

☎ 93 500 50 81

Koku Kitchen

Koku Kitchen is one of the oldest ramen bars in town: it opened a whole 16 months ago! Owners Mark Liston and Ross O'Doherty are Irish, and the chef, Robert Johansson, is Swedish. 'We don't want to confuse people by trying to be a Japanese restaurant. We serve Japanese food, but that's not where we're from,' they say. The ramen, however, is excellent, and follows an undisputably Japanese recipe – the chef studied for a year at the renowned Oraga Noodles in Tokyo. They assure me that



THE IRISH TOUCH!

Apart from delicious bowls of Japanese noodles, Koku Kitchen break with orthodoxy with Irish and British specialities (they have craft cider). Follow up your ramen with their insanely good banoffee dessert.

everything is home-made... except the seaweed. Irish humour. There are other Irish touches: the cider, the pub-like feel and desserts such as their take on banoffee pie (a gorgeous toffee and banana combo that everyone needs to try at least once). They have a ramen user's guide on the wall, advising customers to slurp loudly and not be shy – and if you love the soup, to show your appreciation with an empty bowl. 'I just got my whole face wet,' laughs the young woman next to us as she puts the instructions into practice. P: €10-€15.

Set lunch menu: €11.50.

Carabassa, 19 (Gòtic)

☎ 93 315 64 11

Tonkotsu

Open for just over half a year, Tonkotsu is

CHINESE STYLE!



CHEN JI

Generally known as 'that Chinese place on Trafalgar', their bowls of lamian are generous and outstandingly good: in fact, on a busy day the sound of conversation is drowned out by tables of Chinese and Catalan regulars slurping up the chunky noodles and munching on the pork ribs floating in the soup. The broth here packs a solid punch of flavour with more delicate overtones. Don't worry about making a mess – there's an entire pack of paper napkins on each table! **Ali Bei, 65** ☎ 93 247 68 31

unique for one reason: according to the owners – the only Catalans in the ramen business that I've met so far – they are the only restaurant to serve *tonkotsu* stock in Barcelona, made exclusively with pork bones. 'There's a lot more to it than boiling up a pork bone, it has to emulsify, to be creamy and thick,' says Albert Mata, business partner and chef, who travelled to Hakata, where this ramen style originates, to master the technique. Back home, the hardest part was finding a reliable pork bone supplier: they needed the sought-after ham bones. The tares add subtle flavours, but you immediately notice the difference compared to other varieties: the taste is strong but restrained, with a hint of sweetness, plus the incomparable flavour. Like the taste of great ham. If you add bacon as an extra (they could include it in the broth to begin with, just saying), the result is a porkastic taste explosion. P: €20. Set lunch menu: €15.

València, 290 (Eixample Dret)

☎ 93 510 78 57

Samurai Ramen

The sign on the door says Ramen Can, but the official name is now Samurai Ramen: it advertises itself as a ramen bar that puts the emphasis on healthy recipes (although when it comes to ramen, that almost goes without saying). It's not in the running for top noodle bar in the city – they lack finesse in the toppings and the presentation – but their set lunch menu, which includes ramen, a drink and a tapa for €11 (€9 without the tapa), offers great value for money, and the stock and noodles are excellent. P: €9-€12. Set lunch menu: €9-€11.

Lleida, 11 (Poble-sec)

☎ 93 277 89 10

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01

URBAN FARM- HOUSES

A house can express the character of a people, and the example of the *masies* [*maz-EE-yaz*] – traditional Catalan farmhouses – that still survive in Barcelona are a reminder of the city's rural past. The Fundació Mas i Terra, a foundation that works to conserve and rehabilitate the city's heritage, maintains a database of Barcelona's *masies*, aiming to document both those that are still standing and those that have disappeared – a total of 603. The project culminated in the publication of a book, *Masies de Barcelona* (Angle Editorial, 2009). We've travelled all over the city to track down these monuments to the past, which are today reincarnated as civic centres, schools and restaurants, each a witness to hundreds of years of history.

By **Maria Junyent**
Photographs **Irene Fernández**



02





03

10 BARCELONA FARMHOUSES

01. CAN MESTRES

In 1997 Barcelona city council expropriated the land around Masia de Can Mestres (Camí de Can Clos, 1-9), opening it up to the city and the neighbourhood. It's now part of the city's allotment network and an urban farm.

02. CAN CORTADA

A Roman villa once stood on the site of Can Cortada (Av. l'Estatut de Catalunya, s/n), to which the medieval lords of Horta added a defensive tower. In the 16th century, it became a farm supplying Horta and Gràcia markets. Today it's a majestic restaurant.

03. TORRE DE SANT JOAN

In the 13th century this fortified house belonged to the Order of the Knights of Saint John of Jerusalem. It's now part of Escola Casa (Sant Joan de Malta, 44), a school that opened in 1932.

04. CAN MASDEU

This 17th-century farmhouse was rebuilt in the 20th century as a convent, and later used as a leper hospital. After standing empty for 50 years, it was squatted in 2001, and now houses a community that promotes shared use of communal spaces. canmasdeu.net

05. TORRE DEL RELLOTGE

Tucked between Plaça d'Ibèria and Plaça de Bonet i Muixí in Sants is a 14th-century farmhouse that once housed the district's historical archive. It's now part of the Cotxeres de Sants civic centre.

06. VIL-LA JOANA

The oldest documents about this Collserola house date from the 1500s. The final home of poet Joan Verdaguer, it's now managed by the Barcelona History Museum and is currently being done up (Ctra. de l'Eglèsia, 104).

07. CAN CANET DE LA RIERA

In medieval times, Can Canet de la Riera (Bosch i Gimpera, 5) was a farm that produced cereal crops, grapes and carob beans. Since 1954 it's been home to the Barcelona Royal Tennis Club.

08. CAN PLANES

Known to all as La Masia (Maternitat, s/n), this was the residential accommodation for Barça's youth teams until 2011, and is still a synonym for the club's famous academy.

09. CAN MÓRA

Situated at the gates of Park Güell, Can Móra (Portell, 11-13) was built in 1750. Protected as a building of local interest, the *masia* survives today as an old people's home.

10. CAN CASTELLÓ

Situated in Sarrià-Sant Gervasi, this bourgeois *masia* was built in the late 17th century and remodelled in a modernista style in the 20th. Today it houses the Can Castelló civic centre (Castelló, 1).



04

QUIRKY



TRADITIONS

TÍO DE NADAL

On the feast day of the Immaculate Conception (December 8), a log with legs, a smiling face, and a red hat appears in houses across Catalonia. This is the *Tió de Nadal* ('Christmas log'), but he's sometimes nicknamed the *caga tió*, which loosely translates as 'poo log'. Families cover the Tío with a blanket, and every night until Christmas, they feed him. The children have to take good care of their little log so he will poo out treats and gifts for them. On Christmas Eve or Day, children stand around their log friend, beat him with a stick and sing the Tío de Nadal song. Though there are many variations, a popular version goes: Caga tió, hazelnuts and nougat / If you don't want to poo / We will hit you with a stick. After singing, the kids look under the blanket to see what their log has pooped out to gobble up or play with.

CAGANER

Continuing Catalonia's fascination with poop is the *caganer*, which means 'the shitting one' in Catalan. This figurine, traditionally dressed in peasant clothes, is caught pants down, squatting and, you guessed it, defecating. He's placed in local Nativity scenes, and many kids enjoy spotting the hidden figure. Believed to have first been used sometime during the 17th

or 18th century, this exceptional Nativity addition isn't meant to be offensive. The *caganer* symbolised fertile soil and meant a year of plentiful crops. Nowadays, it's often thought to bring a year of good fortune. In addition, the *caganer* has recently taken on more contemporary forms. In many shops and markets around Barcelona you can find famous footballers, politicians, superheroes, religious icons and film stars caught in the compromising position of the *caganer*.

CASTANYADA

On All Saints' Day (Nov 1), the Castanyada is celebrated throughout Catalonia. Just like Halloween, its origins are in an ancient ritual festival for the dead, and it sees local families eat roasted chestnuts (*castanyes*) and sweet potatoes (*moniatos*), marzipan-based *panellet* cakes and preserved fruits. Some say the feast comes from traditional funeral meals, while others believe it's based on what people would eat after ringing bells in the early morning of All Saints' Day in memory of the dead. Today, the festival is personified by street vendors who set up stalls around Barcelona in the autumn and winter (even if summer weather still prevails as it has in recent years) to roast chestnuts and sweet potatoes, which they sell in newspaper cones to passers-by.

L'OU COM BALLA

Sixty days after Easter Sunday, on Corpus Christi, locals celebrate the tradition of *L'ou com balla*, or 'the dancing egg'. On this day, fountains in churches and other landmark buildings across Barcelona are lavishly decorated with flowers, and an egg is set atop the main stream of water, where it does its dance. No one knows exactly how the curious tradition started, but it's widely accepted to have begun in 1637 at Barcelona Cathedral. Today, locals flock there or to one of the other participating venues to witness the egg, which represents rebirth or Holy Communion (depending on who you ask), as it bounces, twirls and dances.

CORREFOC

Often the most striking event of Catalan festivals, such as Barcelona's biggie, La Mercè in September, the *correfoc* ('fire run') represents the epic battle between good and evil. *Colles de diables* (groups of devils) dance to drums, push giant beasts through the streets and light fireworks on pitchforks. The devil dancers then weave through the crowd, spewing sparks everywhere they go. Banned for over 30 years under Franco, the *correfoc* came back with a bang in 1979. Now attended by

CATALAN

By Abby Narishkin



EASTER WEEK ★

While Catalonia is not as overtly religious as regions such as Andalusia, which means you're unlikely to see processions of Catholic iconography and statues in the streets here, it does have its own traditions for *Setmana Santa*. Among church attendees, Palm Sunday (March 20) is a key day and you may well see worshippers, especially children, carrying elaborately fashioned palm leaves. Head to Rambla Catalunya during that weekend and you'll find stalls selling them, along with decorative pieces to add. However, it's Easter Monday that's most eagerly awaited by many Catalans, and, as is often the case here, it's all down to an edible goodie. The *Mona de Pasqua* ('Easter cake') is a sweet treat usually gifted by godparents to their godchildren. While once it was a ring cake baked with whole eggs in it, with one egg for each year of the child's age, nowadays the mona tends to be a carefully created (and pretty pricey) chocolate construction featuring Disney and other popular characters.

thousands every Mercè, this celebration fills the streets with fire and festivity. If you're planning on joining in, make sure you wear head-to-toe protective gear to avoid burns. But if you do come prepared, the energy is infectious, and before you know it you're dancing with devils and playing with fire.

L'HOMI DELS NASSOS

On December 31, children here go on a search for one of Catalonia's most famous characters, *L'home dels nassos*. Parents tell their children that the 'The man with the noses' has as many noses as there are days in the year, leaving children to search for a figure with 365 noses. However, as he only ever goes out on the last day of the year, *L'home dels nassos* only has one nose left by the time the children spot him. He's represented as a *capgròs* (a big head), and comes to present the key to the New Year to local authorities.

SARDANA

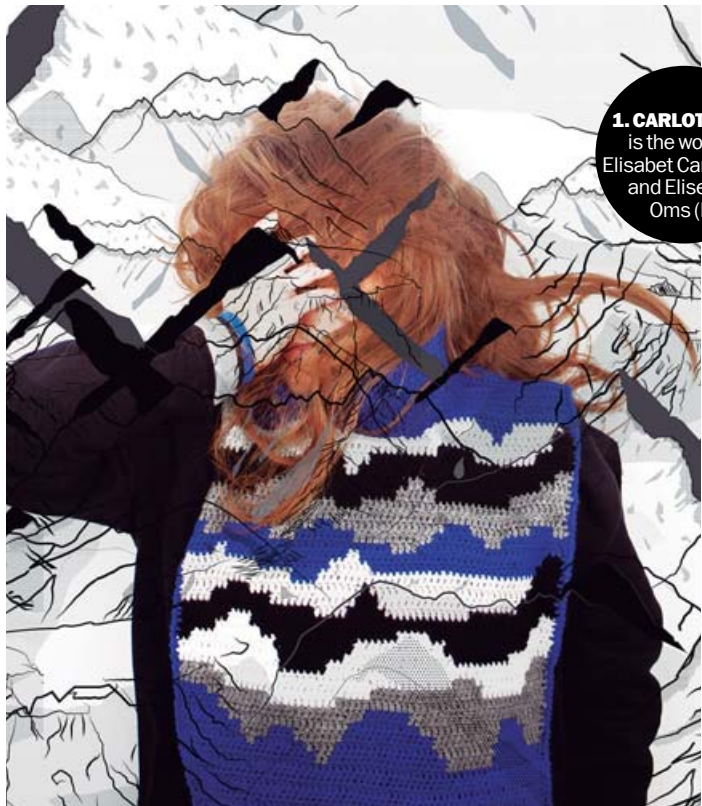
The sardana dance is a traditional symbol of Catalonia's unity and pride. Dancers join hands in a circle and raise their arms as they make precise steps in time to the music. As a small brass band plays, the circle often becomes larger and larger, as more participants join in with the dance. Banned during Franco's regime,

the sardana now represents Catalans' identity and unity, and the raising of their hands during the dance is a proclamation of pride. The official sardana shoes are *espadrilles*, espadrille-like footwear with long ribbons that are wound round the legs. The best time to see the dance is on Saturday evenings or Sundays at lunchtime, when many groups form circles outside Barcelona Cathedral.

ELS CASTELLS

Probably the most iconic of all the quirky Catalan traditions are *castells*, or 'human towers'. First performed in 1712, the tradition has become a staple of Catalan festivals. The teams that take part in creating the towers are called *colles castellers*. For a tower to be successfully completed, a single child must climb to the top, raise one arm and hold up four fingers, said to represent the four red stripes of the Catalan flag. The impressive amount of teamwork extends to the *pinya* – the crowd of people on the ground acting as a base as well as a safety net in case the tower collapses. Every stage is more precarious than the last as the strain on the lower castellers becomes greater with every passing minute. Working under the motto '*Força, equilibri, valor i seny*', the castellers represent the strength, balance, courage and common sense ingrained into the people of Catalonia.

Shopping & Style



1. CARLOTAOMS is the work of Elisabet Carlota (L) and Elisenda Oms (R)



MARIA DIAS

Up-and-comers

Designers Xavi Grados, Elisabet Carlota, Elisenda Oms and Pau Esteve are all making a name for themselves. By **Eugènia Sendra**

Dynamic. That's the ideal adjective to describe the Catalan fashion industry, with a constant stream of work from both established designers and young creatives who are still finding their path, their style and their strengths. Among this latter group are Xavi Grados, Elisabet Carlota and Elisenda Oms (Carlotaoms), and Pau Esteve, who were all up for the National Emerging Designer award at the 2016 autumn/winter edition of O80 Barcelona Fashion, the city's leading fashion event, staged at the start of February. Ultimately, the Carlotaoms duo triumphed.

THE NORDIC ANGLE

It's late January. Pau Esteve is putting the finishing touches to his newest collection in a workshop in the Raval neighbourhood. He shares it with the jewellery makers Amalia Vermell – they gave him a few of their pieces to use for his O80 debut. Esteve created the Berlín label in 2013 and set about consolidating it with appearances at markets and alternative fashion shows, through which he won a loyal client base in Scandinavia. His project, in line with that of Korean Juun.J and the collections of Stella McCartney, are founded on basic,

one-sized pieces that are left baggy so each client can style them according to their own taste. Esteve says he began 'from a desire to create things he couldn't find for men: sequins, sheer clothes, glittery embellishments – a mix that, if its use is measured, works for men who want to be coquettish', and that his return to Barcelona (he lived in Berlin for two years) coincided with a desire to widen his production. He previously worked on a small scale, responding to demand and avoiding the build-up of stock. A seamstress in the central Catalan town of Olot helped him finish the

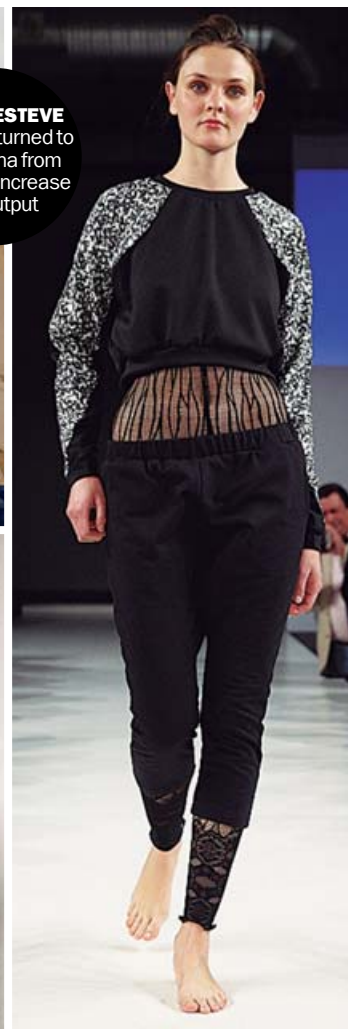
23 looks that he presented at O80, looks that paid homage to classics such as tails and pleated trousers. **Buy Esteve's creations at Ozz Barcelona, Banys Vells, 10 (Born)**

WITH NO OBVIOUS GENDER

Appearing at O80 for the first time in July 2015, and winning the National Emerging Designer award for the first time, motivated Elisabet Carlota and Elisenda Oms to set off on a joint adventure that they could coordinate with their existing solo careers. They showed their debut collection – the final project from their studies at the Felicidad Dulce school – at fashion events in Lisbon



3. PAU ESTEVE
(L) has returned to
Barcelona from
Berlin to increase
his output



2. XAVI GRADOS (R) is
from Igualada, a
Catalan town with
a long textile
history



and Brighton, while their second collection, entitled *Itinerant*, was taken to last year's Who's Next fair in Paris before O80 in February.

Carlotaoms doesn't have a huge studio-workshop, but the duo do have a clear philosophy – they support local suppliers and collaborate with workshops in the nearby town of Mataró and the Baix Llobregat area. They want their production to stay close. On a conceptual level, Carlota and Oms go for collections that are essentially unisex. 'Design doesn't have a gender; what has a gender

is the pattern,' they say. They create designs that are flattering, multipurpose and functional.

For winter 2016, they were inspired by Matt Wisniewski's introspective collages, and transferred a series of Alpine details to a very urban collection of outerwear, knitted jumpers and sweatshirts, all embellished with the colour blue, and with showy prints that they designed themselves as standout features.

Showroom: Carolines, 13 (Gràcia). Make a prior appointment, with a message to 618 199 349 or 626 257 262.

KNITTING IN THE GENES

Xavi Grados is from the Catalan town of Igualada, and he knows the textile industry first-hand, as it's long been a mainstay of the local economy. In 2014, he showed his work at Modafad (the O80 event for young designers) and later took part in the markets of O80 and Rec, the latter of which is held each year in his home town. When Grados saw the success that his creations were having, he set up his label, featuring ergonomic, abstract designs that look to minimalist architecture and are made using local textiles, such as leather and knitted material. 'What identifies

me, and what I can offer, is design, quality and tradition,' he says.

He works at Punto Blanco – an Igualada underwear company that began operations back in 1948 – and makes time to study the company's production processes: the search for yarns (which come from France, Italy and Germany), the dye ('I avoid Pantone, I look for conceptual colours'), and use of vertical ladder drop-stitch, a technique he employs to give his pieces space. He went to O80 with designs for men and a new women's line, 'masculine creations adapted to the female body', as he describes it.

www.xavigrados.com

Your inspiration

Ruben Ortiz took us on a journey to find amazing architecture and is now doing the same with photography. By **Eugènia Sendra**

Photographer Ruben Ortiz and interior designer Katty Schiebeck used to dream about the houses where they'd love to live. They started a blog on the subject (Somewhere I Would Like to Live) and later an Instagram account, and the pair's curatorial adventure expanded into a global platform followed by lovers of architecture and interior design. The blog took off, along with Schiebeck and Ortiz, who makes a living photographing hotels. His images are elegant and natural, along the lines of those taken by François Halard and Massimo Listri, whose work he admires. With the idea of converting inaccessible but inspiring images into icons, and with a nostalgia for posters, Ortiz created Be Paper, a place where the worlds of decoration and paper meet. Photos have an aesthetic component, he says, but what's important is that this is transferred somewhere, to a cabin in the middle of a forest, say, or to one of the constructions from Indian firm Studio Mumbai.

bepaper.eu

GET THE LOOK!

A CLASSIC

Look at his feet – shoes that are pure artisanship. They're made in Sóller, in Mallorca. www.bencalcat.es

A00

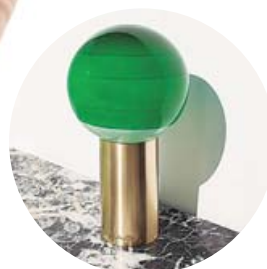
He's a huge fan of this emporium dedicated to design and managed by Marc Morro. A00, Sèneca, 9

MARIA DIAS



AN INTERIOR

Villa Necchi Campiglio, an edifice from the '30s by Piero Portaluppi. The Milan house was the setting for the 2009 film *I Am Love*.



OBJECTS OF DESIRE

When it comes to buying design items, Ortiz goes for local talent. One of his most recent acquisitions was 'Dipping Light', a lamp by Jodi Canudas.



LOVE OF THE POSTER

Be Paper has in-house photographers such as Salva López, Anne Roig, Coke Bartina and Daniel Riera, but one of Ortiz's fave images is by Lena C.Emery.

Everything for your dog



A while back, Leila Ciriano was looking for elegant outerwear for her dog, as well as a chic bag to carry her pet around, but couldn't find anything that matched her own style. So Ciriano started designing a line of clothes for canines. As well as outfits and bags, which are inspired by the big luxury fashion labels, she's also made accessories that are essential for pets' everyday lives – bowls, beds, blankets and leads, all given a sophisticated touch and all produced in Spain. Thus Cyriano was born, an online project that's now moving to the next level with a showroom and shop close to Turó Park in Sant Gervasi, one of Barcelona's more dog-friendly neighbourhoods.

The shop is a space full of clean lines and wooden finishes, and, of course, it actively welcomes dogs. You'll find the exclusive collection of rucksacks, travel bags and leather cases (and removable inner linings) with which Cyriano hopes to seduce animal owners who are also fashion-lovers. And look out for the current bestsellers: the ceramic bowls and the beds made with a faux leather resistant to bites and scratches that's also used in the naval industry. –E.S.

CYRIANO

Bori i Fontestà, 11 (Sant Gervasi). www.cyriano.com

Time for a drink

Designers and artisans can transform simple drinking vessels into decorative and unique pieces for the home. By **Eugènia Sendra**

Casa Atlàntica
(Llibertat, 7)
sells ceramics,
including mugs,
from Portugal
and Galicia



GO TO THE SOURCE

See how it's done at the Nona Bruna workshop. €29. Diputació, 387 (email first to hola@nonabruna.com)



BRAZILIAN WAYS

In Brazil, they drink beer from the 'Americano' cups of Nadir Figueiredo. €3.15. Variopinte, Comerç, 15



BOTANY CLASS

Lisbel Gavara brings wild plants to accompany teatime. €24. Espai Joliu, Badajoz, 95



WOODLAND CREATURES

Wild & Wolf design pieces that are useful and beautiful. €10. Grey Street, Peu de la Creu, 25



FINNISH FLOWERS

Marimekko's prints take us back to 1951. €15. Nordichink, Consell de Cent, 412



WHALE WATCHING

Tails spring from the mugs of geologist-ceramicist Annick Galimont. €35. Oslo, Torrent de l'Olla, 164



GALICIAN PORCELAIN

Cobalt blue goes geometrical with historic brand Sargadelos. €18.50. Nuovum, Pintor Fortuny, 30



WILD AND FREE

This mug by The Mochi and The Bear is ideal for sea lovers. €20. Caroline Blue, Doctor Dou, 11

Things to Do

The neighbourhood that's up in the clouds

Maria Junyent spends a morning getting lost among the steep slopes and spectacular views of the Carmel district

Up in Plaça de la Pastrana, where one of the exits from the Carmel metro station emerges, children play in an old-fashioned playground whose sandy surface has yet to be replaced by less organic but supposedly safer rubber. Old men in berets complain about their pensions while grandmas haul shopping trolleys – with extra-large wheels to cope with the district's extreme gradients – heading for the market. On the way they pass C/ de Cifuentes and the **Bodega del Carmel** (C/ de Cifuentes, 4), a tiny, dark and damp grotto of a wine cellar, stacked from floor to ceiling with wooden barrels, and full of the lingering scent of spilt wine and spirits. The bodega is packed with locals making their selection from the shelves or queuing to fill up one-litre bottles with wine from the barrels. Three glass decanters on the counter display the Holy Trinity: *crema d'orujo* (orujo is a pomace brandy from the north of Spain), orujo with herbs, and a coffee liqueur. The busiest tap is the vermouth one, where you can fill up your own bottle for just €3.25 a litre.

While some Carmelites are keeping their cellars stocked, a few metres away others are having the finishing touches put to their coiffures at a salon that welcomes clients with a poster of Nick Carter, the blond one from Backstreet Boys, and prices that hark back to the days when he was a global teen icon: €5 for men, women's cuts from €8, and €4 for kids. A complete bargain.

Outside again and around the

corner, life spills out onto C/ del Llobregós, Carmel's main shopping street, which is full of cafés, bars and, yes, shops. Crowds surge in and out of the **Carmel market** (C/ del Llobregós, 149): if the local *mercat* is an indicator of a neighbourhood's vitality, the area is in fine fettle. At Olga's fish and seafood stall, a dozen customers point out what they want while the

stools, consider whether to have a second coffee or the first beer of the day. Those who opt for a *cerveza* accompany it with right-angled slices of potato omelette, the real deal. Out on the street, the hubbub continues unabated.

Out of the city and into the greenery

Like most streets in the Carmel neighbourhood, C/ del Llobregós wends its way up the mountain. Not far from the market, I come across the first of the outdoor escalators that the city council began installing in the district several years ago to improve accessibility, especially for older residents. I reach C/ de la Murtra, site of the **El Carmel-Juan Marsé Library** (Murtra, 135-145). It's named after the Barcelona writer who turned the streets of the district into a literary landscape, populated by characters like 'El Pijoaparte', the streetwise antihero of his 1969 novel *Últimas tardes con Teresa* (Last Evenings with Teresa). With multiple storeys clinging to the slope, the library boasts a vast sunny terrace as well as a café, making it an ideal place to sit with a book in one hand and a cake in the other.

Behind the library, a group of disorientated tourists waits for the unmanned funicular-lift whose cabin trundles 30 metres up the slope to C/ del Santuari. On a clear day the ride offers a panoramic view in motion, stretching back down over the

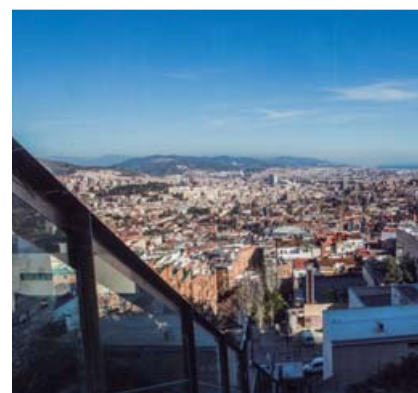


'Últimas tardes con Teresa'
Lumen. 512pp.
€20.90

“

The bodega is packed with locals making their selection from the shelves

proprietress lops off the tail of a hake with a single deft cleaver stroke, as she suggests a recipe to the man who'll be taking it home. In another part of the market I stumble upon Bar Virigo, where the clientele, perched on





PHOTOS: MARIA DIAS

north side of the city as far as the sea, which both visitors and the locals who see it every day contemplate in thoughtful silence. At the top, steps half-hidden among nettles and dandelions lead to the *mntanya pelada* – the ‘bare mountain’, an aptly named hilltop viewpoint. From here, only a five-minute climb from the top of the lift, the whole of Barcelona lies at your feet. On one side, Tibidabo, on the other, the sea: below you, Park Güell and Parc de Guinardó.

You can find out more about Carmel thanks to the CCCB, which offers a range of walking tours, designed to spark debate about the present, past and future of the city. The latest explores Carmel and Nou Barris, two districts that began as immigrant workers’ settlements during the 1960s and 1970s, and were gradually assimilated into the city, a process that has involved constant struggles against poverty, marginalisation and the inhospitable terrain itself.

Get to Carmel either by metro (L5), the No 24 bus (which runs from Av. Paral·lel to Carmel via Passeig de Gràcia) or, for a roller-coaster experience, the AMB No 87 bus (whose route runs from Travessera de Gràcia to Pg. Maragall). For information about the next CCCB walking tour of the area, and other available routes, visit www.cccb.org.

EATING OUT IN CARMEL



LAS DELICIAS

The terrace at Las Delicias is a miracle in itself. It twists and turns all over the place because, just like the rest of Carmel, it's on a slope. But it hardly matters when you try their delicious tapas. Mühlberg, 1



EL JARDÍ DE L'ÀPAT

With more than ten set menus on offer, this restaurant situated close to the Parc del Carmel is a great place to try Catalan and Mediterranean dishes while enjoying memorable city views. Albert Llanas, 2



QUIMET D'HORTA

Actually just beyond the district border that divides Carmel and neighbour Horta, this bar is renowned for its sandwiches. And almost as much for its terrace overlooking a charming square. Plaça d'Eivissa, 10

Things to Do

Day by day

► **Information and sales:**
Tourist Information Points and tickets. visitbarcelona.com

FREE This activity is free

* The dates of league matches may be moved forward or back one day, depending on TV broadcast schedules

Tuesday 1

Family

► Scòpic Miniatur Barcelona

This 5,000m²-space includes a large interactive model city inspired by Barcelona and small ride-on train. (Tarragona, 177). M: *Sants Estació* (L3, L5), Tarragona (L3). T. 93 423 78 55. 10am-8pm. €11.20. Reduced: €7.84.

Sport

Formula One Test Days

A chance to check out the form of the top GP stables at Catalonia's Formula One track.

Circuit de Barcelona-Catalunya (Camí Mas Moreneta, Montmeló). Train (RENFE): Montmeló. Until Mar 4. 9am-1pm, 2pm-6pm. From €15. More info: www.circuitcat.com

Tours

► Torre Bellesguard Gaudí

Tours of Gaudí's modernista castle on the slopes of Tibidabo. (Bellesguard, 6-9). M: *Av. Tibidabo* (FGC). Visit with audio guide: Tue-Sun 10am-3pm. €9. Reduced: €7.20. Guided tour: Sat noon (Spanish); Sat, Sun 11am (English). €16. €12.80 (reduced).

Let's set sail on the Santa Eulàlia

Take a trip on a beautifully restored three-masted schooner. *Museu Marítim* (Av. de les Drassanes, s/n). M: *Drassanes* (L3). Until Mar 29: Tue-Sun, public hols 10am-5.30pm; Sat 2pm-5.30pm. From *Moll de la Fusta*.

► Basilica de Santa Maria del Pi

Visit the 14th-century Basilica of Santa Maria del Pi and its belltower. (Pl. del Pi, 7). M: *Liceu* (L3). Mon-Sat 10am-6pm; Sun 4pm-7pm. €4. Reduced: €3.

Wednesday 2

Sport

Formula One Test Days

See Tue 1. *Circuit de Barcelona-Catalunya* (Camí Mas Moreneta, Montmeló). Train (RENFE): Montmeló.

Football

► * League fixture. RCD Espanyol - Real Betis

Espanyol face Seville team. Date & time TBC. *Estadi Cornellà-El Prat* (Av. del Baix Llobregat, 100. Cornellà de Llobregat). FGC: *Cornellà*. www.rcdespanyol.com.

Traditions

FREE Calçotada in the Sagrada Família neighbourhood

Try one of Catalonia's unique gastronomic specialties, the calçot, a large spring onion eaten grilled and dipped in special sauce. Human towers also perform. (Plaça de la Sagrada Família). M: *Sagrada Família* (L2, L5). 11am. More info: cccc.cat.

Tours

► Santa Maria del Mar rooftop

Guided tours to the top of this historic church for great city views. (Plaça de Santa Maria, 1). M: *Jaume I* (L4). Mon-Fri noon to 5.15pm. Sat, Sun, public hols 11am to 7pm. Tours various times and languages. €10. Reduced: €8. Booking: www.riostabarcelona.com and tickets.visitbarcelona.com.

► Palau de la Música

Tour this emblematic building of Catalan modernisme. (Palau de la Música, 4-6). M: *Urquinaona* (L1, L4). Daily tours 10am-3.30pm. €18. Reduced: €11.

► Secret Basilica del Pi

Evening visits to the 14th-century Basilica of Santa Maria del Pi. (Pl. del Pi, 7). M: *Liceu* (L3). Wed-Fri 9pm. Sat 9.30pm. €19 (general). €16 (in advance). More info and tickets: www.adsentiabarcelona.com or tickets.visitbarcelona.com.

Thursday 3

Family

► Scòpic Miniatur Barcelona

See Tue 1. (Tarragona, 177). M: *Sants Estació* (L3, L5), Tarragona (L3).

Traditions

FREE Sant Medir in Gràcia

Popular event in the Gràcia neighbourhood, with a parade of floats and carriages and tonnes of sweets thrown to the crowds. Various streets in Gràcia. M: *Fontana* (L3). 10am-8pm. More info: culturapopular.bcn.cat/en.

Tours

► Liceu opera house

Discover Barcelona's glorious opera house, carefully restored after a devastating fire in 1994. (La Rambla 51-59). M: *Liceu* (L3). Mon-Fri 9.30am & 10.30am. €16.

► Secret Basilica del Pi

See Wed 2. (Pl. del Pi, 7). M: *Liceu* (L3).

Friday 4

Sport

Formula One Test Days

See Tue 1. *Circuit de Barcelona-Catalunya* (Camí Mas Moreneta, Montmeló). Train (RENFE): Montmeló.

Gastro festival

Barcelona Beer Festival

BCN's fifth beer festival, with 300 craft brews, food and live music. *Museu Marítim* (Av. de les Drassanes, s/n). M: *Drassanes* (L3). Mar 4-5 11am-11pm; Mar 6 11am-9pm. €7 (includes guide, glass and two tokens). barcelonabeerfestival.com

Tours

► Casa Batlló. Gaudí Barcelona

Antoni Gaudí's most poetic and creative building in the city. (Pg. de Gràcia, 43). M: *Passeig de Gràcia* (L2, L3, L4). 9am-9pm (last entry 8pm). Cultural visit + video guide: €22.50. Reduced: €19.50. More info and tickets: www.casabatllo.cat and tickets.visitbarcelona.com.

Saturday 5

Open air

Barcelona Urban Forest

Zip wires, trampolines and bungees for high-adrenaline fun. (Pl. del Fòrum, s/n). M: *El Maresme/Fòrum* (L4). Weekends and public hols (including Easter week, Mar 21-28) 10am-3pm, 4pm-7pm. €8-€19 (depends on circuit and age).

Family

Babies at the CCCB

Theatre and music for under-3s, based on Joan Miró painting. (Montalegre, 5). M: *Universitat* (L1, L2) & *Catalunya* (L1, L3; FGC). Mar 5, 6, 13, 19, 20. 5pm.

Gastro festival

Barcelona Beer Festival

See Fri 4. *Museu Marítim* (Av. de les Drassanes, s/n). M: *Drassanes* (L3).

Traditions

FREE Sardanes

Catalonia's national dance performed in front of the cathedral. (Pla de la Seu). M: *Jaume I* (L4). Sat 6pm; Sun 11.15am.

Tours

► Gaudí's Pedrera. The Origins

Spectacular night-time event that includes rooftop video mapping, screenings and a glass of cava. (Provença, 261-265, entrance on *Passeig de Gràcia*). M: *Diagonal* (L3, L5), FGC: *Provença*. 9pm-10pm

Things to Do

(ticket office opens at 8pm). €34.
Reduced: €17.

Sunday 6

Festivals – Traditions

FREE Sant Medir in La Bordeta

Sweet-throwing procession with riders and horse-drawn carriages. Various streets. M: Espanya (L1, L3; FGC). culturapopular.bcn.cat/en

FREE Human towers + calçots in Poble-sec

Raise your eyes to watch castellers and eat grilled onions. (Pl. del Sortidor). M: Poble Sec (L3), Paral·lel (L2, L3). Noon. cccc.cat

Open air

► Tibidabo theme park

Enjoy fun activities for all ages at Barcelona's historic theme park. (Pl. Tibidabo, 3-4). Funicular del Tibidabo (Pl. Doctor Andreu). FGC: Av. Tibidabo + Tramvia Blau or bus 196. Mar-Apr: Sat, Sun noon-7pm. Mar 23-24, 28 noon-8pm. Mar 25-27 10am-9pm. €28.50 (under-120cm, €10.50).

Family

The Beatles for babies

The Beatles' best-loved tunes in a concert especially designed for babies. Teatre Nacional de Catalunya (Pl. de les Arts, 1). M: Glòries & Marina (L1), Monumental (L2). Until Mar 13. Sun time TBC. €12. Reduced: €6. More info: www.tnc.cat.

Gastro festival

Barcelona Beer Festival

See Fri 4. Museu Marítim (Av. de les Drassanes, s/n). M: Drassanes (L3).

Football

► * League fixture. RCD Espanyol – Rayo Vallecano

Espanyol take on Madrid team. Date & time TBC. Estadi Cornellà - El Prat (Av. del Baix Llobregat, 100. Cornellà de Llobregat). FGC: Cornellà. www.rcdespanyol.com.

Tours

FREE Guided tour of Poblenou Cemetery

Explore one of Barcelona's historical cemeteries. (Av. Icària, s/n). M: Llacuna (L4). 1st Sun 10.30am (Catalan) & 12.30pm (Spanish). 3rd Sun 10.30am (Spanish) & 12.30pm (Catalan).

FREE CCCB rooftop terrace

See Barcelona from the top of this city centre building. CCCB (Montalegre, 5). M: Universitat (L1, L2) & Catalunya (L1, L3; FGC). 11am-8pm.

Monday 7

Family

► Scòpic Miniatur Barcelona

See Tue 1. (Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Tours

► Palau de la Música

See Wed 2. (Palau de la Música, 4-6). M: Urquinaona (L1, L4).

Tuesday 8

Tours

► Basilica de Santa Maria del Pi

See Tue 1. (Pl. del Pi, 7). M: Liceu (L3).

► Santa Maria del Mar rooftop

See Wed 2. (Plaça de Santa Maria, 1). M: Jaume I (L4).

Wednesday 9

Tours

► Secret Basilica del Pi

See Wed 2. (Pl. del Pi, 7). M: Liceu (L3).

► Santa Maria del Mar rooftop

See Wed 2. (Plaça de Santa Maria, 1). M: Jaume I (L4).

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Things to Do

Thursday 10

Family

► **Scòpic Miniatur Barcelona**
See Tue 1. (Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Tours

► **Casa Batlló. Gaudí Barcelona**
See Fri 4.
(Pg. de Gràcia, 43).
M: Passeig de Gràcia (L2, L3, L4).

Friday 11

Tours

► **Torre Bellesguard Gaudí**
See Tue 1.
(Bellesguard, 6-9). M: Av. Tibidabo (FGC).

► **Liceu opera house**
See Thu 3.
(La Rambla 51-59). M: Liceu (L3).

Saturday 12

Family

Electric stories
Hands-on kids' show with electronic instruments and visual effects. L'Auditori (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). Mar 12 noon, 5.30pm; Mar 13 11am, 12.30pm.

Open air

► **Tibidabo theme park**
See Sun 6. (Pl. Tibidabo, 3-4).
Funicular del Tibidabo (Pl. Doctor Andreu). FGC: Av. Tibidabo + tramvia blau or bus 196.

Traditions

FREE Sardanes
See Sat 5. (Pla de la Seu). M: Jaume I (L4). 6pm.

Tours

► **Gaudí's Pedrera. The Origins**
See Sun 5. (Provença, 261-265, entrance on Passeig de Gràcia). M: Diagonal (L3, L5), FGC: Provença.

Sunday 13

Sport

Zurich Marató de Barcelona 2016
15,000 runners are expected to run the marathon through the city centre. Starts: Av. de la Reina Maria Cristina. M: Espanya (L1, L3; FGC). 8.30am. zurichmaratobarcelona.es

Family

The Beatles for babies
See Sun 6.
TNC (Pl. de les Arts, 1). M: Glòries & Marina (L1), Monumental (L2).

Football

► *** League fixture. FC Barcelona - Getafe**
See below. Camp Nou (Aristides Maillol, s/n). M: Les Corts (L3).

Traditions

FREE Human towers at the Sagrada Família
Marking the first day of the human-tower building season.
(C/ de Santa Carolina). M: Sagrada Família (L2, L5). Noon. cccc.cat

FREE Triacord Day in Barcelona
Human towers with three groups from BCN and beyond.
(C/ Sant Jordi). Noon. cccc.cat

FREE Santa Madrona in Poble Sec
Human towers from Sabadell, Sant Cugat and Poble Sec. (Pl. de Santa Madrona). Noon. www.cccc.cat

Tours

FREE Guided tour of Montjuïc Cemetery
Visit Barcelona's hillside graveyard, which is as much an art museum as a final resting-place. Cementiri de Montjuïc (Mare de Déu del Port, 56-58). M: Espanya (L1, L3; FGC). 2nd & 4th Sun 11am (Catalan) and 11.15am (Spanish).

FREE Guided tour of Fossar de la Pedrera

The Fossar de la Pedrera in Montjuïc Cemetery is a memorial space for those killed during the Spanish Civil War. Cementiri de Montjuïc (Mare de Déu del Port, 56-58). M: Espanya (L1, L3; FGC). 11am (Catalan or Spanish).

Monday 14

Family

► **Scòpic Miniatur Barcelona**
See Tue 1.
(Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Tours

► **Torre Bellesguard Gaudí**
See Tue 1.
(Bellesguard, 6-9). M: Av. Tibidabo (FGC).

Tuesday 15

Tours

► **Basilica de Santa Maria del Pi**
See Tue 1.
(Pl. del Pi, 7). M: Liceu (L3).

Let's set sail on the Santa Eulàlia
See Tue 1.
Maritime Museum (Av. de les Drassanes, s/n). M: Drassanes (L3).

IN TOWN FOR THE MARATHON? Enjoy these other events taking place that weekend



SAILING TRIP

The Santa Eulàlia is a restored three-masted schooner owned by the Maritime Museum. Head out to sea for a memorable Med voyage. Info and tickets: reserves.mmaritim@diba.cat.



TOT FESTIVAL 2016

Family-friendly puppet festival returns with various shows for all ages. Poble Espanyol (Av. Francesc Ferrer i Guàrdia, 13). Mar 12-13, all day. Included in entry fee (€13; reduced: €8).



HUMAN TOWERS

The Barcelona castellers group launches its 2016 season with this free, open-air display of their amazing talents. Mar 12. Plaça de Valenti Almirall (Clot). Noon. cccc.cat



FC BARCELONA VS. GETAFE

Although the actual day and time are to be confirmed, at some point during the weekend Barça will take on this Madrid side. Take your chance to see the players in action. www.fcbarcelona.cat

Things to Do

Wednesday 16

Tours

► Secret Basilica del Pi

See Wed 2. (Pl. del Pi, 7). M: Liceu (L3).

Football

► Champions League. FC Barcelona - Arsenal

Things are hotting up in the European contest. 8.45pm. For more info: www.fcbarcelona.cat. Camp Nou (Aristides Maillol, s/n). M: Les Corts (L3).

Thursday 17

Tours

► Secret Basilica del Pi

See Wed 2. (Pl. del Pi, 7). M: Liceu (L3).

Let's set sail on the Santa Eulàlia

See Tue 1. Maritime Museum (Av. de les Drassanes, s/n). M: Drassanes (L3).

Friday 18

Open air

Season opening at PortAventura

An hour south of Barcelona, this theme park has six zones of attractions, parades, eateries and shops. (Av. Alcalde Pere Molas. Km. 2. Vila Seca, Tarragona). Train (Renfe): PortAventura. T. 902 20 22 20. Tickets: tickets.visitbarcelona.com or www.portaventura.es.

City

FREE Escala Barcelona

Festival of seafaring history, with

sailing ships, activities, demonstrations and more. Museu Marítim (Av. de les Drassanes, s/n). M: Drassanes (L3). Mar 18-20. More info: mmb.cat.

Traditions

FREE Palm Sunday

Palm fronds to carry in the traditional Easter procession. (Rambla de Catalunya). M: Passeig de Gràcia (L2, L3, L4). Mar 18-20.

Saturday 19

Family

Explore - Poison!

Discover some of the most poisonous animals on the planet. CosmoCaixa (Isaac Newton, 26) M: Av. Tibidabo (FGC). Mar 19-28. 10am-8pm. More info: <http://agenda.obrasocial.lacaixa.es>.

Family cinema

Chicken Run

Aardman Animation's stop-motion classic. CaixaForum (Av. Francesc Ferrer i Guàrdia, 6-8). M: Espanya (L1, L3; FGC). Mar 19, 26. Noon. €4. For children six and over.

Sport

V de V Endurance Series

Over 100 classic and endurance vehicles in an intense programme. Circuit de Barcelona-Catalunya (Camí Mas Moreneta, Montmeló). Train (RENFE): Montmeló. Mar 19-20. www.circuitcat.com

FIS Snowboard Cross World Cup

Boardercross champions race over jumps, drops and other obstacles. Estació d'esquí de Baqueira/Beret (Pla de Beret, s/n. Baqueira, Lleida). 12.45pm. Info: www.fis-ski.com.



Pl. Maritim de la Barceloneta 38A - 08005 - Barcelona <M> Ciutadella/Vila Olímpica [L4] www.icebarcelona.com

Things to Do

Sunday 20

Open air

Barcelona Urban Forest

See Sat 5. (Pl. del Fòrum, s/n). M: El Maresme/Fòrum (L4).

Sport

FIS Snowboard Cross World Cup

See Sat 19. Estació d'esquí de Baqueira/Beret (Pla de Beret, s/n. Baqueira, Lleida).

Family

Babies at the CCCB

See Sat 5. (Montalegre, 5). M: Universitat (L1,L2) & Catalunya (L1,L3; FGC).

Explore - Veri!

See Sat 19. CosmoCaixa (Isaac Newton, 26) M: Av. Tibidabo (FGC).

Football

► * League fixture. RCD Espanyol - Athletic Club

Another Spanish league match for Barcelona's other team. Date and time TBC. www.rcdespanyol.com. Estadi Cornellà - El Prat (Av. del Baix Llobregat, 100. Cornellà de Llobregat). FGC: Cornellà.

Tours

FREE Guided tour of Poblenou Cemetery

See Sun 6. (Av. Icària, s/n). M: Llacuna (L4).

Traditions

FREE Human towers in Sants

Celebrate Sant Medir with a display of human towers. (Pl. de Raspall). Noon. www.cccc.cat

Monday 21

Open air

Season opening at PortAventura

See Fri 18. (Av. Alcalde Pere Molas. Km. 2. Vila Seca, Tarragona). Train (Renfe): PortAventura.

Tours

► Torre Bellesguard Gaudí

See Tue 1. (Bellesguard, 6-9). M: Av. Tibidabo (FGC).

Tuesday 22

Family

► Scòpic Miniatur Barcelona

See Tue 1. (Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Open air

Barcelona Urban Forest

See Sat 5. (Pl. del Fòrum, s/n). M: El Maresme/Fòrum (L4)

Wednesday 23

Open air

Season opening at PortAventura

See Fri 18. (Av. Alcalde Pere Molas. Km. 2. Vila Seca, Tarragona). Train (Renfe): PortAventura.

► Tibidabo theme park

See Sun 6. (Pl. Tibidabo, 3-4). Funicular del Tibidabo (Pl. Doctor Andreu). FGC: Av. Tibidabo + tramvia blau or bus 196.

Thursday 24

Family festival

From flower to flower

Welcome spring with BCN's first flowers and garden festival. (Av. Francesc Ferrer i Guàrdia, 13). M: Espanya (L1, L3; FGC). Mar 24-28. All day. Included in ticket price (€13; reduced: €8).

Sailing

Ruta de la Sal. Barcelona Mediterranean Regatta

A flotilla of yachts set out on a 140 mile regatta, from BCN to Ibiza.

Starts: Port Ginesta-Barcelona (Av. de les Botigues, 1. Sitges). 10am. More info: larutadelaasal.com.

Friday 25

Open air

► Tibidabo theme park

See Sun 6. (Pl. Tibidabo, 3-4). Funicular del Tibidabo (Pl. Doctor Andreu). FGC: Av. Tibidabo + tramvia blau or bus 196.

Tours

► Casa Batlló. Gaudí Barcelona

See Fri 4. (Pg. de Gràcia, 43). M: Passeig de Gràcia (L2,L3,L4).

Saturday 26

Traditions

FREE Sardanes

See Sat 5. (Pla de la Seu). M: Jaume I (L4). 6pm

Tours

► Gaudí's Pedrera. The Origins

See Sat 5. (Provença, 261-265, entrance on Passeig de Gràcia). M: Diagonal (L3, L5), FGC: Provença.

Sunday 27

Cycling

Tour of Catalonia

Cyclists cross the finish line after the seventh and final stage of the tour. Av. Maria Cristina. M: Espanya (L1, L3; FGC). From 1pm (route and time TBC). voltacatalunya.com

Tours

FREE Guided tour of Montjuïc Cemetery

See Sun 13. Cementiri de Montjuïc (Mare de Déu del Port, 56-58). M: Espanya (L1, L3; FGC).

Monday 28

Open air

Season opening at PortAventura

See Fri 18. (Av. Alcalde Pere Molas. Km. 2. Vila Seca, Tarragona). Train (Renfe): PortAventura.

Traditions

'Mona de Pasqua'

Spectacular hand-made chocolate creations for lucky kids at Easter. Patisseries across the city.

Tuesday 29

Family

► Scòpic Miniatur Barcelona

See Tue 1. (Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Tours

► Basilica de Santa Maria del Pi

See Tue 1. (Pl. del Pi, 7). M: Liceu (L3).

Wednesday 30

Tours

► Torre Bellesguard Gaudí

See Tue 1. (Bellesguard, 6-9). M: Av. Tibidabo (FGC).

► Santa Maria del Mar rooftop

See Wed 2. (Plaça de Santa Maria, 1). M: Jaume I (L4).

Thursday 31

Tours

► Secret Basilica del Pi

See Wed 2. (Pl. del Pi, 7). M: Liceu (L3).

Family

► Scòpic Miniatur Barcelona

See Tue 1. (Tarragona, 177). M: Sants Estació (L3, L5), Tarragona (L3).

Sights

Architecture

Basilica de la Sagrada Família

(Mallorca, 401). M: Sagrada Família (L2, L5). T. 93 513 20 60. Mar 1-31 9am-7pm. Guided tour: €24. Tour with audio guide: €22. Panoramic visit (audio guide and towers): €29. Barcelona's most famous landmark, begun by Antoni Gaudí in 1891 and unfinished to this day.

► Basilica de Santa Maria del Mar

(Plaça de Santa Maria, 1). M: Jaume I (L4). T. 93 310 23 90. Mon-Sat 9am-1pm, 5pm-8.30pm; Sun and public holidays 10am-2pm, 5pm-8pm. Wheelchair access. Known as the 'cathedral of the Ribera', this church is one of the most perfect examples of Gothic architecture.

► Basilica de Santa Maria del Pi

(Plaça del Pi, 7). M: Liceu (L3) & Jaume I (L4). T. 93 318 47 43. 10am-6pm. €4. €3 (reduced). Guided tour (including up to bell tower): Sat noon, 1.30pm, 5pm, 6.30pm; Sun noon, 1.30pm, 5pm (book in advance). €10. €8 (reduced). La Basílica del Pi Secreta (night-time tour): Thu, Fri 9pm (9.20pm English); Sat 9.30pm (9.50pm English). €19. One of Barcelona's grandest Gothic churches, with great views from its bell tower.

► Casa Batlló

(Pg. de Gràcia, 43). M: Passeig de Gràcia (L2, L3, L4). T. 93 216 03 06. 9am-9pm. Last entry: 8pm. Tour and video guide: €22.50. €19.50 (reduced). The sensuality and harmony of its interior, combined with Gaudí's use of colours, shapes and light, make this a must-see for admirers of the architect's work.

► Gaudi Crypt at Colònia Güell

(Claudi Güell, 6 – Santa Coloma de Cervelló). M: Espanya (L1, L3) & FGC: Colònia Güell (S4, S8, S33). T. 93 630 58 07. Mon-Fri 10am-5pm; Sat, Sun, public hols 10am-3pm. €9 (incl. audio guide).

€7.50 (reduced). This UNESCO World Heritage Site is inside Colònia Güell, a planned textile factory and residential area 20 minutes from Barcelona.

► Gran Teatre del Liceu

(La Rambla, 51-59). M: Liceu (L3). T. 93 485 99 14. Guided tour: Mon-Fri 9.30am, 10.30am. €16. 25-minute tour: Daily (various times and languages). €6. www.liceubarcelona.cat Visit one of the world's great opera houses, with its impressive concert hall and exclusive private rooms.

► La Pedrera

(Provença, 261-265). M: Diagonal (L3, L5). T. 902 202 138. Pedrera by Day (includes audio guide): 9am-8pm. Last entry: 7.30pm. €20.50. €16.50 (reduced). Gaudí's Pedrera. The Origins (evening tour): 9pm-10pm. €34. €17 (reduced). Many Barcelona residents regard this as Gaudí's true masterpiece. The roof terrace represents modernista architecture at its finest – the evening tour includes a rooftop videomapping.

Palau Güell

(Nou de la Rambla, 3-5). M: Drassanes & Liceu (L3). T. 93 472 57 75. Tue-Sun 10am-5.30pm. Last entry: 4.30pm. Closed Mon (except public hols). €12. €9 (reduced). Built by Gaudí in the late 19th century, this palace belonged to his principal patron.

► Palau de la Música Catalana

(Palau de la Música, 4-6). M: Urquinaona (L1, L4). T. 93 295 72 00. 10am-3.30pm. Various languages. €18. €11 (reduced). Under-10s free. Step inside one of the most beautiful modernista buildings in the city, today a UNESCO World Heritage Site.

Sant Pau, Art Nouveau Site

(Sant Antoni Maria Claret, 167). M: Sant Pau (L5). T. 93 553 78 01. Mon-Sat 10am-4.30pm; Sun, public hols 10am-2.30pm. Self-guided tour: €10. €7 (reduced). Guided tour (various times): €16.

€11.20 (reduced). Under-16s free. First Sunday of the month there are no tours but free entry to enjoy cultural activities.

Tour the buildings and grounds of one of the world's largest Art Nouveau monuments, restored and opened to the public in 2014.

► Torre Bellesguard

(Bellesguard, 6-9). FGC: Av. Tibidabo. T. 93 250 40 93. Tue-Sun 10am-3pm. Last entry: 2.30pm. Closed Mon. Panoramic tour (audio guide to exterior, remains of Martin the Humane's palace, audiovisual centre): €9. €7 (reduced). Full guided tour in English (tower exterior and interior, roof terrace): €16. €12.80 (reduced). Discover the modernista castle that Antoni Gaudí built at the foot of Tibidabo mountain.

Leisure

► Aire de Barcelona, Arab Baths

(Pg. de Picasso, 22). M: Barceloneta, Jaume I (L4). T. 93 295 57 43. Sun-Thu: first entry 10am; last entry between 10pm and midnight; Fri, Sat: last entry between midnight and 2am. These gorgeous Arab baths revive the ancient tradition of bathing as a form of relaxation.

► Barcelona Urban Forest

(Plaça del Fòrum, s/n). M: El Maresme/Fòrum (L4). T. 93 117 34 26. Sat, Sun, public holidays & Mar 21-28 10am-3pm, 4pm-7pm. €11-€27 (depending on age and circuit). Zip lines, trampolines and bungee jumping for high-adrenaline fun.

► Gaudi Experience

(Larrard, 41). M: Vallcarca, Lesseps (L3). T. 93 285 44 40. 10.30am-5pm. €9. €7.50 (reduced). A fascinating interactive journey that uses 4-D technology to take you inside Gaudí's universe.

► Poble Espanyol

(Av. Francesc Ferrer i Guàrdia, 13). M: Espanya (L1, L3). T. 93 508 63 00. Mon 9am-8pm; Tue-Thu, Sun 9am-midnight; Fri 9am-3am; Sat

9am-4am. €12. €7 (reduced). Built for the 1929 Barcelona Expo, this open-air museum has replicas of streets, squares and buildings from across Spain. You'll also find shops selling local crafts, the Fran Daurel contemporary art museum, family activities and live music.

► Tibidabo Amusement Park

(Plaça del Tibidabo, 3-4). Bus Tibibus (T2A) from Plaça Catalunya. FGC: Av. Tibidabo + Tramvia Blau or Bus 196 + Funicular del Tibidabo. T. 93 211 79 42. Weekends noon-7pm; Mar 23-24, 28 noon-8pm; Mar 25-27 10am-9pm. Sky Walk: €12.70. Children under 120cm: €7.80. Amusement park: €28.50. Children under 120cm: €10.30. Inaugurated in 1899, Tibidabo features both classic rides and new attractions as well as amazing views over the city.

► PortAventura

(Av. Alcalde Pere Molas. Km. 2. Vila Seca, Tarragona). Train: Port Aventura. T. 902 20 22 20. New season starts Mar 18. Tickets: tickets.visitbarcelona.com or www.portaventura.es. An hour south of Barcelona, this theme park has six zones of attractions, parades, eateries and shops.

► Scòpic Miniatur Barcelona

(Tarragona, 177). M: Sant Estació (L3, L5), Tarragona (L3). T. 93 423 78 55. 10am-8pm. €11.20. €7.84 (reduced). Entry includes ride on Tren Tripulat, an authentic to-scale train. A miniature universe awaits at this 5,000m² space, which includes a large interactive model city inspired by Barcelona and a miniature ride-on train.

► Barcelona Zoo

(Parc de la Ciutadella, s/n). M: Arc de Triomf (L1) & Ciutadella/Vila Olímpica (L4). T. 902 45 75 45. Until Mar 18 10am-5.30pm. From Mar 19 10am-7pm. €19.90. Children (ages 3-12): €11.95. Open for over 100 years, this is one of the city's best-loved attractions, home to more than 2,000 animals.

The Arts

Edited by
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Have a good trip, architects

Can Framis unearths a unique collection of artists' drawings from the 1960s, part of the Association of Architects of Catalonia's archive. By **Eugènia Sendra**

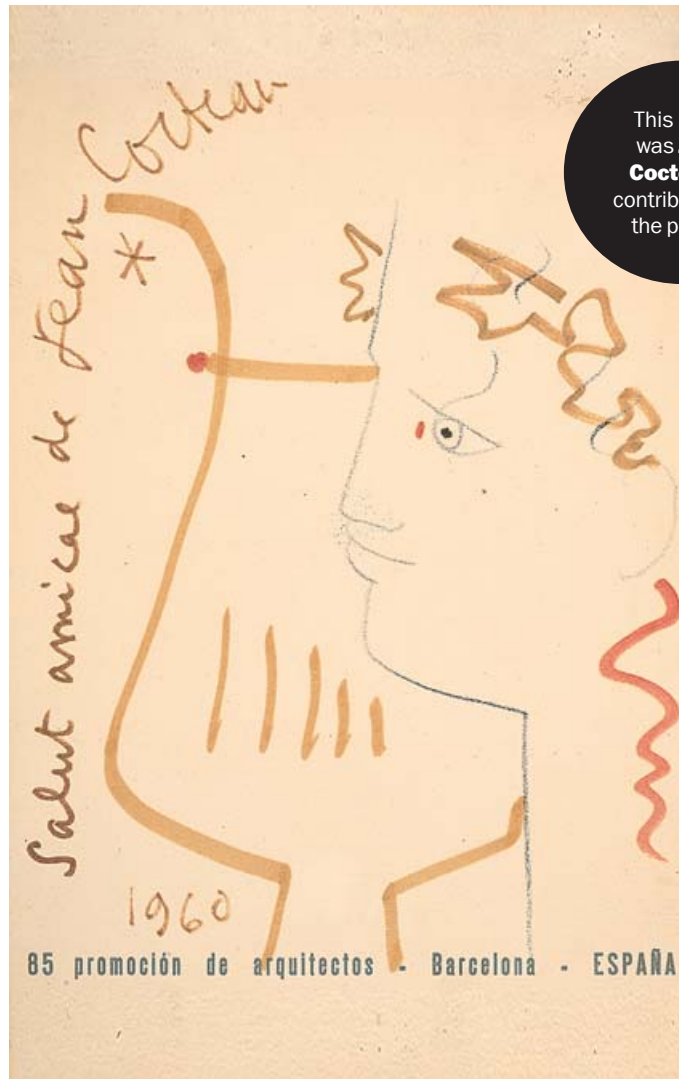
Nowadays there are any number of crowdfunding websites that offer creative types a means to raise money for their next project. But they were predated by a unique initiative that was organised in 1960 by the 85th graduating class of architects at the Barcelona School of Architecture, which included Vicente Saavedra and the late Raimon Torres, both of whom were to become eminent names in the field.

To fund their end-of-year trip, the students sent more than 200 letter-headed sheets of Carson art paper to some of the most eminent artists of the day, in Spain and abroad,

“

It's a compendium of everything painters were doing at the time

encouraged by their mentor, the art critic Alexandre Cirici-Pellicer. The response was unexpected. An illustrious roll call of painters, sculptors and architects, including Otto Dix, Lucio Fontana, Max Bill, Karel Appel, Victor Vasarely, Joan Miró, Antoni Tàpies, Antonio Saura, Alexander Calder, Giacomo Manzù, Gio Ponti and Eero Saarinen, returned the sheets with original drawings (Jean Cocteau and Giorgio Morandi both sent extra works as gifts). They received over 130 drawings, which were briefly exhibited at the Joan Gaspar gallery, with the intention of selling them to raise money. But, tipped off by Cirici-



This piece was **Jean Cocteau's** contribution to the project

Pellicer, the board of the Association of Architects of Catalonia saw the importance of preserving the integrity of an exceptional collection, and keeping it in Barcelona – so they acquired it as a single lot.

A priceless collection

Now a selection of the drawings are on show at Can Framis, in an exhibition that's been organised by Vicente Saavedra himself. 'What stands out is that it's a compendium of everything painters were doing at the time; there's lots of abstract work – tachism, lyrical and geometrical abstraction,' says curator Victoria Combalia, who has picked the hundred works on display based both on the quality of the work and the prominence of the artists. For Combalia, the show highlights the value of the archive, the philanthropy of the artists, and the enlightened attitude of the governing board of the Association of Architects. 'I'm sure that it was Antoni Moragas and Solà-Morales who convinced the others that the collection could not be broken up: they paid 500,000 pesetas for it, the full cost of the trip.' And what a trip it was – a 35-day tour that included visits to Paris and Rotterdam, and to see the architecture of Aalto in Finland and Le Corbusier in Ronchamp. ¡Buen viaje! (Have a good trip!) as Mexican artist Rufino Tamayo wrote to the future architects.

Collection for a Trip is at Can Framis (Roc Boronat, 116-126) until April 3.

www.fundaciovilacasas.com

EVEN MORE

FUNDACIÓ VILA CASAS

This not-for-profit foundation, of which Can Framis is part, was created in 1986 by pharmacist and businessman Antoni Vila Casas, with the aim of promoting contemporary Catalan art.

OTHER SPACES

In Barcelona, the two Espai VolArt venues show works from the Vila Casa archive, while on the Costa Brava, the towns of Palafrugell and Torroella focus on sculpture and photography.

Shock of the new Africa

Making Africa: A Continent of Contemporary Design is the visual manifestation of an extensive ongoing research project by German curator Amelie Klein assisted by Nigerian art critic Okwui Enwezor. Featuring the work of 120 artists and designers from across Africa, the show is a creative celebration of all things 'design' can be, says Klein – myriad mixed mediums that refer to local and global concerns. Yet African design is also used as a critical tool, to uproot Western prejudices and represent the eclectic, high-paced social, economic, political and technological change transforming the continent. A major thrust is to question notions that exclude Africa from the modern world, says Enwezor.

Artist Anton Kannemeyer makes this point bluntly with caricatures that accost the 'NGO mentality', a relationship built on assumed Western superiority. David Adjaye takes on the lack of research and sweeping generalisations that saw incongruous modernist buildings imported into terrains and climates that they could not withstand. Urban Africa Project compiles photos taken in 53 African cities spotlighting the atrocities and marvels of urban settings, revealing possibilities for site-specific, eco-smart buildings made of practical materials, like mud.

Another concept put to bed is the idea of 'authentic' Africa. The



Dutch origins and Indonesian design of what we think of as 'African fabric' is still imported and still in fashion. And the intangible but no less powerful relationship between 'want' and 'need' inherent in the imported Western model of mass production and advertising is represented in Kader Attia's skyline of fridges that 'overlay the American dream'. A provocative twist on perception is Jua Kali City, a take on the 'informal economy'

that suggests a contributory relationship between official and unofficial trade in Kenya. It brings up an intriguing idea about what we in Barcelona can learn from Africa, as Rosa Ferré of the CCCB suggests: 'If we learn to think locally and think specifically, unexpected solutions may arise.'

—Aix Phillips

Making Africa is on from Mar 23 to Aug 28. www.cccb.org

Twilight of the Gods

Being performed for almost the 70th time at Barcelona's Liceu opera house this month is *Götterdämmerung*, Richard Wagner's final part of the puzzle that was his Ring Cycle. Brought to the stage by the Cologne cultural association Bühnen der Stadt Köln, this is an epic production for an epic work. The modern, military setting provides the backdrop to protagonist Siegfried's search for adventure. Themes of manipulation, betrayal and revenge



feature in this performance directed by Robert Carsen and Patrick Kinmonth, which 'reflects on how humanity violates the law of nature in an impulse of self-destruction'. An excellent staging with which to discover one of Barcelona's cultural landmarks.

—Hannah Pennell

Götterdämmerung
Gran Teatre del Liceu.
La Rambla, 51-59. Mar 3, 7, 11, 14, 19. www.liceubcn.cat

BARCELONA GUITAR FESTIVAL 2016

Running for four months, Guitar BCN showcases acts from all over. Here are our March picks – get your tickets at www.theproject.es.



ADRIÀ PUNTÍ

Voted Best Creative in the 2015 Time Out Barcelona awards, Puntí recently brought out his first album in 13 years. L'Auditori (Sala 2). Thursday 11, 9pm. €24.



CARAVAN PALACE

This Paris-based French electro-swing band arrive in Barcelona as part of a wider European tour in advance of a new album due in October. BARTS. Wednesday 2, 9pm. From €22.



JAMES BAY

Winner of the Critics' Choice Award at last year's Brit Awards, Bay's folk-pop mix continues to delight audiences. Sala Razzmatazz. Saturday 12, 9.30pm. €30.

The Arts

Music

Tuesday 1

Classical

► The art of the Spanish guitar: music and wine

Robert Majure presents 'Flamenco Soul'. Santa Anna Church (Santa Anna, 29). M: Catalunya (L1, L3; FGC). 9pm. €20. Discount at tourist offices. Info: tickets.visitbarcelona.com.

Jazz

Live Jazz at Jamboree

Barcelona's iconic club hosts two sessions. Check website for details. Jamboree (Pl. Reial, 17). M: Liceu (L3). 8pm, 10pm. €12 (box office). €10 (online in advance). www.masimas.com/jamboree

Live Jazz

Live jazz at Milano Cocktail Bar. (Ronda Universitat, 35). M: Catalunya (L1, L3). 9pm (double session). Cover charge €8.

Flamenco

► Pastora Galván returns

One of the best young contemporary flamenco dancers returns to BCN. Tablao Cordobes (La Rambla, 35). M: Drassanes (L3) & Liceu (L3). Daily 6.30pm, 8.15pm, 10pm, 11.30pm. €44-€78.50. tablaocordobes.com

► Palacio del Flamenco show

A full cast of guitarists, singers and dancers, and the rhythms of the cajón, heels and palms. (Balmes, 139). M: Diagonal (L3, L5; FGC). Daily 6.25pm, 8.15pm & 10.30pm. Options: show only; show + one drink; show + different menu options (including tapas). €45-€160. €10 discount at tourist offices. palaciodelflamenco.com

Wednesday 2

Flamenco

► Flamenco at Palau Dalmases

A baroque space is the setting for

this live flamenco show. (Montcada, 20). M: Jaume I (L4). Daily 6pm, 7.30pm, 9.30pm. €25 (includes one drink). More info: tickets.visitbarcelona.com.

► Flamenco show dedicated to Camarón de la Isla

Casa Camarón celebrates the legacy of a flamenco legend. Casa Camarón (Roger de Flor, 230). M: Verdaguer (L4, L5), Sagrada Família (L2, L5). Mon-Sat 8pm (supper), 9pm-10pm (show). Closed Sun. www.casacamaron.com

Classical

Enrique Bagaría

Pianist Bagaría marks the centenary of Enric Granados. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €10.

► Spanish Guitar Maestros. Barcelona 4 Guitars

Two men, two women and four guitars and pure virtuosity. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 9pm. €30-€35.

Electro-swing

Festival Guitar BCN: Caravan Palace

Parisian electro swing outfit presents new album <|°_°|>, or Robot Face. BARTS (Av. del Paral·lel, 62). M: Paral·lel (L2, L3). 9pm. From €22.

Rock

Festival Guitar BCN: Adrian Belew

Legendary American musician and his wildly inventive guitar sound. Sala Bikini (Av. Diagonal, 547). M: Les Corts & Maria Cristina (L3). 9pm. €25.

Thursday 3

Catalan music

17th Banc Sabadell Festival del Mil·lenni: Adamo

A rapturous reception is assured for the 72-year-old songsmith. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 9pm. €18-€84.

Jazz

Live Jazz

See Tue 1. (Ronda Universitat, 35). M: Catalunya (L1, L3).

Classical

► The art of the Spanish guitar: music and wine

Carmen, Barcelona Duo de Guitar perform a candlelit concert featuring work by Albéniz, Granados and Rodrigo, among others. Santa Anna Church (Santa Anna, 29). M: Catalunya (L1, L3; FGC). 9pm. €20. Discount at tourist offices. More info: tickets.visitbarcelona.com.

Flamenco

► Pastora Galván returns

See Tue 1. Tablao Cordobes (La Rambla, 35). M: Drassanes (L3) & Liceu (L3).

Opera

► Götterdämmerung

Final part of Wagner's epic Ring Cycle. See page 43. Gran Teatre del Liceu (La Rambla, 51-59). M: Liceu (L3). Mar 3, 7, 11, 14, 19. 7pm. €11-€286. liceubarcelona.cat

Rock

Eagles of Death Metal

Jesse Hughes and Josh Homme resume their European tour after the Bataclan attack in 2015. Sala Apolo (Nou de la Rambla, 113). M: Paral·lel (L2, L3). 8.30pm. €23.

Pop

17th Banc Sabadell Festival del Mil·lenni: Bremen

Indie americana from BCN five-piece Bremen. La [2] d'Apolo (Nou

de la Rambla, 111). M: Paral·lel (L2, L3). 9pm. €12.

Friday 4

Classical

OBC in concert – Rachmaninoff's Symphonic Dances

The OBC plays Rachmaninoff, and Ravel's Spanish Rhapsody and piano concerto. L'Auditori (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). Mar 4 8.30pm; Mar 5 7pm; Mar 6 11am. €10-€56.

Masters of the Spanish Guitar

Marta Robles and Ekaterina Záyitseva fuse flamenco and the classical tradition. Basilica de Santa Maria del Pi (Pl. del Pi, 7). M: Catalunya (L1, L3; FGC). 9pm. €23. Info: tickets.visitbarcelona.com.

► The art of the Spanish guitar: music and wine

Guitar expert Joan Benejam performs Fandango. Santa Anna Church (Santa Anna, 29). M: Catalunya (L1, L3; FGC). 7pm. €20. Info: tickets.visitbarcelona.com.

Blues

► Blues at the MEAM

Live music surrounded by modern art and with drinks and snacks. (Barra de Ferro, 5). M: Jaume I (L4). Every Friday. 6pm. €14. More info and tickets at tourist offices and tickets.visitbarcelona.com.

Flamenco

► Stories of Love

A full cast performs the traditions of opera, zarzuela and flamenco. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 9.30pm. €20-€50. More info and tickets at tourist offices and tickets.visitbarcelona.com.

► Tablao Flamenco Nervión

City centre restaurant hosts flamenco performance. (Princesa, 2). M: Jaume I (L4). Thu, Fri, Sat 8pm-10pm. Show + drink

The Arts

€16.90; show + supper €27.90.

Indie – Pop

Half Moon Run

Canadian indie rockers tour second album *Sun Lead Me On*. *La [2] d'Apolo* (Nou de la Rambla, 111). M: Paral·lel (L2, L3). 8.30pm. €23 on the door. €18 in advance. More info: livenation.es.

Pop – Rock

Kodaline

Irish rock four-piece tour last year's *Coming Up for Air*. *Sala Bikini* (Av. Diagonal, 547). M: Les Corts & Maria Cristina (L3). 9pm. €20. More info: livenation.es.

Saturday 5

Flamenco

► Pastora Galván returns

See Tue 1. *Tablao Cordobes* (La Rambla, 35). M: Drassanes (L3) & Liceu (L3).

► Live Flamenco

The passion of flamenco in an intimate tablao on Plaça Reial. *Sala Tarantos* (Plaça Reial, 17). M: Liceu (L3). Daily 8.30pm, 9.30pm, 10.30pm. €10 (on the door). €8 (web). www.masimas.com/tarantos

Classical

Classical music at the MEAM

Cellist Oscar Alabau plays Bach, Abdelmoula and Cassadó. (*Barra de Ferro*, 5). M: Jaume I (L4). Every Sat. 6pm. €19. More info and tickets at tourist offices and tickets.visitbarcelona.com.

OBC in concert – Rachmaninoff's Symphonic Dances

See Fri 4. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 7pm.

► Spanish Guitar Maestros. Barcelona 4 Guitars

See Wed 2. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4).

Festival Tradicionàrius: De Dolçains, bandes i festa

BCN Municipal Band spotlights Spanish woodwind instrument, the *dolçaina*, in a concert exploring musical history. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 7.30pm. €12.

Jazz

Live Jazz at Jamboree

See Tue 1. (*Pl. Reial*, 17). M: Liceu (L3).

Sunday 6

Classical

62nd Maria Canals International Music Competition

One of Europe's most important music competitions, a showcase for new classical talent, starts with the first qualifying rounds. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 5pm. €5.

OBC in concert – Rachmaninoff's Symphonic Dances

See Fri 4. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 11am.

Music at CaixaForum

Cantabile offers a history of English music, from the Renaissance to Adele. (Av. Francesc Ferrer i Guàrdia, 6-8). M: Espanya (L1, L3; FGC). 7pm. €12.

Camera Musicae Orchestra

Tchaikovsky's *4th Symphony* and Fauré's *Requiem* with soprano Núria Rial and baritone Àngel Òdena. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 6pm. €25-€35.

Flamenco

► Grand Flamenco Gala

Enjoy a grand performance of the classic Spanish music genre. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 9.30pm. €20-€49. More info and tickets at tourist offices and tickets.visitbarcelona.com.

Jazz

Live Jazz

See Tue 1. (*Ronda Universitat*, 35). M: Catalunya (L1, L3).

Pop-Rock

Rozalén

Popular Spanish singer-songwriter visits Sant Cugat on her sellout tour. *Teatre-Auditori Sant Cugat* (Pl. Victòria dels Àngels, 1. Sant Cugat del Vallès). M: Catalunya to FGC: Sant Cugat. 7pm. €28. More info: www.theproject.es.

Monday 7

Classical

Masters of the Spanish Guitar

See Fri 4. *Basilica de Santa Maria del Pi* (Pl. del Pi, 7). M: Catalunya (L1, L3; FGC).

Munich Chamber Orchestra

Mendelssohn's *Scottish Symphony*, with pianist Alexei Volodin. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €22-€94.

Jazz

WTF Jam Session

Anything goes at the long-running jam hosted by Aurelio Santos. *Jamboree* (Pl. Reial, 17). M: Liceu (L3). 8pm. €5 (box office). €4 (online in advance). www.masimas.com/jamboree.

Opera

► Götterdämmerung

See Thu 3. (*La Rambla*, 51-59). M: Liceu (L3).

Pop

Halsey

The 21-year-old electropop sensation gives her first concert in Spain. *Sala Razzmatazz* (Almogàvers, 122). M: Marina (L1), Bogatell (L4). 9pm. €20. www.livenation.es

Tuesday 8

Classical

Palau 100 – Rudolf Buchbinder

The great pianist performs Schubert and Beethoven, on his 70th birthday tour. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €20-€40.

62nd Maria Canals International Music Competition

See Sun 6. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 10am, 5pm.

Flamenco

► Flamenco show dedicated to Camarón de la Isla

See Wed 2. *Casa Camarón* (Roger de Flor, 230). M: Verdaguer (L4, L5), Sagrada Família (L2, L5).

► Live Flamenco

See Sat 5. *Sala Tarantos* (Plaça Reial, 17). M: Liceu (L3).

Rock

Suite Festival: Johnny Hallyday

The French Elvis, still going strong at 72, rocks BCN's opera house. *Gran Teatre del Liceu* (La Rambla, 51-59). M: Liceu (L3). 9pm. €50-€90.

Wednesday 9

Flamenco

► Gran Gala Flamenco

Enjoy a grand performance of the classic Spanish music genre. *Teatre Poliorama* (La Rambla, 115). M: Catalunya (L1, L3). 7pm. From €38. More info: tickets.visitbarcelona.com.

Classical

Palau 100 Piano: Pavel Haas Quartet

Music by Martinu, Dvorak and Beethoven. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €25.

The Arts

► Masters of the Spanish Guitar

See Fri 4. *Basilica de Santa Maria del Pi* (Pl. del Pi, 7). M: Catalunya (L1, L3; FGC).

Jazz

17th Banc Sabadell Mil·lenni Festival: Maceo Parker

The jazz funk saxophone legend, 2% jazz and 98% funk. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 9pm. €26-€52.

Thursday 10

Blues – Soul – Jazz

Festival Guitar BCN: Ramon Mirabet

Catalan singer-songwriter, with a second album in the works, takes to the stage. *Sala Apolo* (Nou de la Rambla, 113). M: Paral·lel (L2, L3). 9pm. €15.

Classical

62nd Maria Canals International Music Competition

Second round of qualifiers. See Sun 6. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 10am, 5pm. €5.

Emerson Quartet

Performing music by Beethoven, Bartok and Schubert. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 8.30pm. €18-€28.

Ignasi Cambra

Piano works by Bach, Grieg, Schubert and Rachmaninov. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €15.

Opera

Opera at Palau Dalmases

La Petita Companyia Lirica de Barcelona perform in a historical venue, with the singers moving among the audience. (*Montcada*, 20). M: Jaume I (L4). Every Thu. 11pm. €20. Info: www.palaudalmases.com.

Flamenco

► Pastora Galván returns

See Tue 1. *Tablao Cordobes* (La Rambla, 35). M: Drassanes (L3) & Liceu (L3).

Friday 11

Classical

62nd Maria Canals International Music Competition

See Mon 10. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 10am, 5pm.

OBC in concert – Rachmaninoff's Symphonic Dances

See Fri 4. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 8.30pm.

Palau 100 Piano: An afternoon with Milos

Talented guitarist Miloš Karadagli gives his first concert in the Catalan capital. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €15-€25.

Blues

► Blues at the MEAM

See Fri 4. (*Barra de Ferro*, 5). M: Jaume I (L4).

Flamenco

► Tablao Flamenco Nervión

See Thu 4. (*Princesa*, 2). M: Jaume I (L4).

► Gran Gala Flamenco

See Wed 9. *Teatre Poliorama* (La Rambla, 115). M: Catalunya (L1, L3).

Pop

Festival Guitar BCN: Adrià Puntí

Spanish pop group from Murcia fronted by vocalist Jorge Ruiz. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 9pm. €24.

Opera

► Götterdämmerung

See Thu 3. (*La Rambla*, 51-59). M: Liceu (L3).

Saturday 12

Classical

OBC in concert – Rachmaninoff's Symphonic Dances

See Fri 4. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 7pm.

Music at Museu del Modernisme de Barcelona

Classical concerts set against modernista stained glass and Art Deco furniture. (*Balmes*, 48). M: Passeig de Gràcia (L2, L3, L4). More info: mmbcn.cat.

Symphonies at the Palau

The Vallès Symphony Orchestra under Rubén Gimeno: music by Rachmaninov and Mendelssohn. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 7pm. €18-€68.

Zenaty Shapiro Duo

Internationally renowned artists Ivan Zenaty, violin and Sandra Shapiro, piano. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 9pm. €32.

Indie – Rock

Festival Guitar BCN: James Bay

English singer-songwriter, whose debut *Chaos and the Calm* came out last year. *Sala Razzmatazz* (Almogàvers, 122). M: Marina (L1) and Bogatell (L4). 9.30pm. €30. More info: www.theproject.es.

Pop

Suite Festival: Antonio Orozco

The Barcelona-born singer and composer is one of Spain's most popular recording artists. *Gran Teatre del Liceu* (La Rambla, 51-59). M: Liceu (L3). 9pm. €15-€65.

Sunday 13

Classical

62nd Maria Canals International Music Competition

Semifinal of piano competition. Participants get free choice for recital but one Spanish piece must be included.

Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 10am, 5pm.

OBC in concert – Rachmaninoff's Symphonic Dances

See Fri 4. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 11am.

Palau 100 Great Voices

Rolando Villazón as Allesandro in Mozart's youthful work *Il re pastore*.

Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €20-€125.

Flamenco

► Stories of Love

A full cast performs the traditions of opera, zarzuela and flamenco. *Teatre Poliorama* (La Rambla, 115). M: Catalunya (L1, L3). 7pm. From €38. More info: tickets.visitbarcelona.com.

Jazz

Live Jazz at Jamboree

See Tue 2. *Jamboree* (Pl. Reial, 17). M: Liceu (L3).

Monday 14

Classical

► Masters of the Spanish Guitar

See Fri 4. *Basilica de Santa Maria del Pi* (Pl. del Pi, 7). M: Catalunya (L1, L3; FGC).

Cobla La Principal de la Bisbal

Traditional Catalan Sardanes by Garreta, Toldrà, Ventura, Matheu and Pujol.

Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 7pm. €12-€15.

The Arts

Flamenco

► Palacio del Flamenco show

See Tue 1. (Balmes, 139). M: Diagonal (L3, L5; FGC).

► Flamenco show dedicated to Camarón de la Isla

See Wed 2. Casa Camarón (Roger de Flor, 230). M: Verdaguer (L4, L5), Sagrada Família (L2, L5).

Jazz

WTF Jam Session

See Mon 7. Jamboree (Pl. Reial, 17). M: Liceu (L3).

Opera

► Götterdämmerung

See Thu 3. (La Rambla, 51-59). M: Liceu (L3).

Tuesday 15

Classical

Palau 100: Sir John Eliot Gardiner

J.S. Bach's *St Matthew Passion*, with the English Baroque Soloists and Orfeo Català children's choir. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €25-€150.

► The art of the Spanish guitar: music and wine

See Tue 1. Santa Anna Church (Santa Anna, 29). M: Catalunya (L1, L3; FGC).

Flamenco

► Flamenco at Palau Dalmases

See Wed 2. (Montcada, 20). M: Jaume I (L4).

Wednesday 16

Classical

Palau 100 Great Voices

Magdalena Kožená and La Cetra Barockorchester Basel under Andrea Marcony. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1,

L4). 8.30pm. €15-€60.

Pop

Festival Guitar BCN: Tommy Emmanuel

Australian guitarist known for his complex fingerstyle technique. *BARTS* (Av. del Paral·lel, 62). M: Paral·lel (L2, L3). 9pm. €25. More info: www.theproject.es.

Flamenco

► Gran Gala Flamenco

See Wed 9. Teatre Poliorama (La Rambla, 115). M: Catalunya (L1, L3).

Opera

Written on Skin

21st-century opera, based on the story of troubadour Guillaume de Cabestanh, conducted by composer Martin Crimp. *Gran Teatre del Liceu* (La Rambla, 51-59). M: Liceu (L3). 8pm. €10-€213.

Thursday 17

Classical

National Classical Orchestra of Andorra

Romantic Miniatures for strings, with music by Rott, Morera and Tchaikovsky. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8pm. €12.

Chamber music: Remy Van Kesteren

Harpist Remy Van Kesteren and trumpeter Eric Vloeimans. *L'Auditori* (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 8.30pm. €8-€12.

62nd Maria Canals International Music Competition

The grand final of the music competition finally arrives, with the search for one of the world's best young musicians. *Palau de la Música Catalana* (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €10-€35.

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The Arts

Indie – Rock

The Vaccines

English indie band fuse '50s rock and roll, '80s hardcore and timeless pop. *Sala Razzmatazz* (Almogàvers, 122). M: *Marina* (L1) and *Bogatell* (L4). 8pm. €25.

Opera

Opera at Palau Dalmases

See Thu 10. (*Montcada*, 20). M: *Jaume I* (L4).

Friday 18

Blues

► Blues at the MEAM

See Fri 4. (*Barra de Ferro*, 5). M: *Jaume I* (L4).

Classical

Spanish Guitar Maestros

Barcelona Guitar Trio and Dance feature three guitarists, two dancers and a percussionist. *Palau de la Música Catalana* (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4). 9pm. €30-€35. More info and tickets at tourist offices and tickets. visitbarcelona.com.

Saturday 19

Classical

► Classical music at the MEAM

Visit the museum, enjoy a concert of live music and partake of a snack and drink. (*Barra de Ferro*, 5). M: *Jaume I* (L4). Every Saturday. 6pm. €19. More info and tickets at tourist offices and tickets. visitbarcelona.com.

OBC Concert: Shostakovich's 13th

The OBC conducted by Kazushi Ono plays Mozart's 39th Symphony and Shostakovich's 13th. *L'Auditori* (*Lepant*, 150). M: *Glòries & Marina* (L1), *Monumental* (L2). 7pm. €10-€56.

► The art of the Spanish guitar: music and wine

See Thu 3. *Santa Anna Church* (*Santa Anna*, 29). M: *Catalunya* (L1, L3;FGC).

Pop

Festival Guitar BCN: Vanesa Martin

Popular Spanish singer-songwriter hits BCN on her latest tour. *Sant Jordi Club* (*Pg. Olímpic*, 5-7). M: *Espanya* (L1,L3;FGC). 9pm. From €25.

Sunday 20

Classical

OBC Concert: Shostakovich's 13th

See Sat 19. *L'Auditori* (*Lepant*, 150). M: *Glòries & Marina* (L1), *Monumental* (L2). 11am.

Palau 100: Budapest Festival Orchestra

The Budapest Festival Orchestra under Iván Fischer performs Mahler's Symphony no.3. (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4). 8.30pm. €15-€100.

Young musicians

Josep-Ramon Olivé

Young baritone performs as part of the Musical Residencies cycle. *Fundació Catalunya-La Pedrera* (*Provença*, 261-265). M: *Provença* (FGC) and *Diagonal* (L3, L5). 6pm. €10. Info: www.lapedrera.com.

Monday 21

Classical

Suite Festival: Emir Kusturica

Serbian composer famous for his film soundtracks, with his No Smoking Orchestra. *Gran Teatre del Liceu* (*La Rambla*, 51-59). M: *Liceu* (L3). 9pm. €30-€70.

Philharmonic Orchestra of Barcelona and Chamber Choir of Barcelona Diputació

Mozart's *Requiem* and *Symphony No 41*, conducted by Albert Santiago. *Palau de la Música*

Catalana (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4). 9pm. €18-€54. concertsabarcelona.com

Jazz

17th Banc Sabadell Festival del Mil·lenni: Melody Gardot

American jazz singer released fourth album *Currency of Man* last year. *L'Auditori* (*Lepant*, 150). M: *Glòries & Marina* (L1), *Monumental* (L2). 9pm. €36-€68.

17th Banc Sabadell Festival del Mil·lenni: Salif Keita

'The Golden Voice of Africa', Malian music legend and international star. *BARTS* (*Av. del Paral·lel*, 62). M: *Paral·lel* (L2, L3). 9pm. €24-€32.

Flamenco

► Flamenco show dedicated to Camarón de la Isla

See Wed 2. *Casa Camarón* (*Roger de Flor*, 230). M: *Verdaguer* (L4,L5), *Sagrada Família* (L2,L5).

Post-hardcore – Rock

Entershikari

English pioneers of rock-electronic fusion. *Sala Apolo* (*Nou de la Rambla*, 113). M: *Paral·lel* (L2, L3). 10pm. €18. Info: www.livenation.es.

Tuesday 22

Classical

Wagner and cinema

Wagner's music performed alongside the cinema soundtracks they inspired. *Gran Teatre del Liceu* (*La Rambla*, 51-59). M: *Liceu* (L3). 8pm. €10-€91.

Spanish Guitar Maestros

See Fri 18. *Palau de la Música Catalana* (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4).

Jazz

Live Jazz

See Tue 2. (*Ronda Universitat*, 35). M: *Catalunya* (L1, L3).

Wednesday 23

Classical

► Masters of the Spanish Guitar

See Fri 4. *Basilica de Santa Maria del Pi* (*Pl. del Pi*, 7). M: *Catalunya* (L1, L3; FGC).

Flamenco

► Palacio del Flamenco show

See Tue 1. (*Balmes*, 139). M: *Diagonal* (L3, L5, FGC).

Thursday 24

Classical

Mozart's Requiem

Mozart's sole requiem, left unfinished at his death. *Palau de la Música* (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4). 5.30pm. €26-€53. Info: promoconcert.es.

Flamenco

► Pastora Galván returns

See Tue 1. *Tablao Cordobes* (*La Rambla*, 35). M: *Drassanes* (L3) & *Liceu* (L3).

Opera

Opera at Palau Dalmases

See Thu 10. (*Montcada*, 20). M: *Jaume I* (L4).

Friday 25

Classical

Ukrainian State Orchestra

Visiting orchestra performs Orff's *Carmina Burana* and Beethoven's *Ninth*. *Palau de la Música Catalana* (*Palau de la Música*, 4-6). M: *Urquinaona* (L1, L4). 7pm. €26-€53. promoconcert.es

Blues

► Blues at the MEAM

See Fri 4. (*Barra de Ferro*, 5). M: *Jaume I* (L4).

The Arts

Saturday 26

Classical

Classical music at the MEAM

See Sat 19. (Barra de Ferro, 5).
M: Jaume I (L4).

Jazz

Live Jazz at Jamboree

See Tue 2. Jamboree (Pl. Reial, 17).
M: Liceu (L3).

Sunday 27

Classical

Vivaldi's Four Seasons

Vivaldi's Four Seasons and Pachelbel's Canon. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 7pm. €26-€53.

Flamenco

► Stories of Love

See Fri 4. Palau de la Música Catalana (Palau de la Música, 4-6).
M: Urquinaona (L1, L4).

Monday 28

Classical

Famous operatic arias and choruses

With the orchestra, soloists and choir of the Ukrainian State Orchestra. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 7pm. €26-€53. Info: promoconcert.es.

► Masters of the Spanish Guitar

See Fri 4. Basílica de Santa Maria del Pi (Pl. del Pi, 7). M: Catalunya (L1, L3; FGC).

Jazz

WTF Jam Session

See Mon 7. Jamboree (Pl. Reial, 17).
M: Liceu (L3).

Tuesday 29

Flamenco

► Live Flamenco

See Sat 5. Sala Tarantos (Plaça Reial, 17). M: Liceu (L3).

► Pastora Galván returns

See Tue 1. Tablao Cordobes (La Rambla, 35). M: Drassanes (L3) & Liceu (L3).

Classical

Palau 100: Marc Minkowski

A programme of works by Mozart, including his Requiem. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €20-€125.

Wednesday 30

Flamenco

► Flamenco at Palau Dalmases

See Wed 2. (Montcada, 20). M: Jaume I (L4).

Jazz

Live Jazz at Jamboree

See Tue 2. Jamboree (Pl. Reial, 17).
M: Liceu (L3).

Thursday 31

Classical

Khatia Buniatishvili

Performing piano works by Ravel, Liszt and Stravinsky. Palau de la Música Catalana (Palau de la Música, 4-6). M: Urquinaona (L1, L4). 8.30pm. €15-€35.

Chamber music: Farinelli, Valer Sabadus and Concerto Köln

Counter-tenor Valer Sabadus sings with one of the great Early Music ensembles. L'Auditori (Lepant, 150). M: Glòries & Marina (L1), Monumental (L2). 8.30pm. €10-€52.

Opera

Opera at Palau Dalmases

See Thu 10. (Montcada, 20). M: Jaume I (L4).

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Exhibitions

Arxiu Fotogràfic de Barcelona

(Pl. Pons i Clerch, 2). M: Arc de Triomf (L1) & Jaume I (L4). T. 93 256 34 20. Mon-Sat 10am-7pm. Closed Sun and public holidays.

FREE Pérez de Rosas Until May 21. A visual history of Barcelona from 1931 to 1954.

Arxiu Històric de la Ciutat de Barcelona

(Santa Llúcia, 1). M: Jaume I (L4) & Urquinaona (L1, L4). T. 93 256 22 55. Mon-Fri 9am-8.45pm; Sat 9am-1pm. Closed Sun, public holidays.

FREE The Art of Silk in Barcelona Until Apr 30. Exploring 500 years of the city's silk guilds.

Blue Project Foundation

(Princesa, 57). M: Arc de Triomf (L1) & Jaume I (L4). T. 93 182 43 71. Tue-Sun, 10am-8pm. Closed Mon. €3.

Michelangelo Pistoletto Until Mar 28. Key figure of Arte Povera.

Edén/Anush Hamzehian-Vittorio Mortarotti Until Mar 13. Looking at the theme of borders, specifically the one between Iran and Armenia.

CaixaForum

(Av. Francesc Ferrer i Guàrdia, 6-8). M: Espanya (L1, L3; FGC). T. 93 476 86 00. 10am-8pm. €4. Under-16s free.

► **Conversations. Masterpieces from Impressionism and Modern Art from the Phillips Collection** Mar 11-Jun 19. See box on opposite page.

► **The Weight of a Gesture** Until May 1. Portuguese artist Julião Sarmento creates a project based on the contemporary art collection of Lisbon's Fundação Gulbenkian.

► **Windows on the World** Until Aug 28. Short films portraying the daily lives of certain communities in various countries of Africa, Asia and South America.

Can Framis. Fundació Vila Casas

(Roc Boronat, 116-126). M: Glòries (L1) & Poblenou, Llacuna (L4). T. 93 320 87 36. Tue-Sat 11am-6pm;

Sun 11am-2pm. Closed Mon, public holidays. €5. Reduced: €2.

Collection for a trip Until Apr 3. See page 42.

The Art of Collecting Until Apr 3. Ernesto Ventós has spent around 40 years seeking out works of art that suggest olfactory memories.

Castell de Montjuïc

(Ctra. de Montjuïc, 66). M: Espanya (L1, L3; FGC). T. 93 256 44 45. Mon-Sun, public holidays 10am-6pm. €5. Reduced: €3.

Montjuïc, the construction of a castle Permanent exhibition.

Doble Creu Sculpture by Carles Berga. Permanent exhibition.

From mountain to urban park Until Oct. Work of French landscape architect, Jean-Claude Nicolas Forestier.

CCCB

(Montalegre, 5). M: Catalunya (L1, L3). T. 93 306 41 00. Tue-Sun & public holidays 11am-8pm. Closed Mon (except public holidays). One exhibition: €6. Two exhibitions: €8. Wed (except public holidays) and for pensioners and students: €4. Under-16s & unemployed: free.

+ **Humans** Until Apr 10. How the future might be for our species.

Making Africa. A continent of contemporary design Mar 23-Aug 28. See page 43.

CosmoCaixa

(Isaac Newton, 26). FGC: Av. Tibidabo. T. 93 212 60 50. Tue-Sun and public holidays 10am-8pm. Closed Mon (except public holidays). €4 (permanent and temporary exhibitions). Under-16s free.

► **The Material Room** No end date. Voyage through the Universe's history.

► **3D Planetarium** No end date. Installation for exploring space.

► **Flooded forest** No end date.

Living exhibit with over 100 species from Brazilian jungle.

► **Talking about drugs** No end date. Programme that aims to prevent the consumption of drugs.

► **The Birthplace of Humanity** From Mar 9. Travel through time and discover the lives of our ancestors thanks to

archaeological finds in Tanzania.

El Born Centre Cultural

(Plaça Comercial, 12). M: Jaume I & Barceloneta (L4). T. 93 256 68 51. Tue-Sun 10am-8pm. Closed Mon (except public holidays). €6. Reduced: €4.20. Under-16s free. Sun 3pm-8pm, free. First Sun every month 10am-8pm, free.

FREE Barcelona 1700. From stones to people (Sala Villarroel)

18th-century Barcelona was dynamic and forward-looking, but marked by war.

FREE Until it is done! (Sala Casanova) Examining 14-month siege of Barcelona that ended with capitulation to the Bourbons on Sep 11, 1714.

Espai VolART-Fundació Vila Casas

(Ausiàs March, 22). M: Urquinaona (L1, L4). T. 93 481 79 85. Tue-Fri 5pm-8.30pm; Sat 11am-2pm, 5pm-8.30pm; Sun 11am-2pm. Closed Mon and public hols. €1.

Architecture, typography and other volumes Until Apr 24. Work by Catalan artist Ramon Enrich, who trained with David Hockney.

Constructed landscapes Until Apr 24. 20th-century paintings by Jaume Mercadé (1889-1967) who used a variety of genres to portray his native Tarragona.

Fundació Antoni Tàpies

(Aragò, 255). M: Passeig de Gràcia (L2, L3, L4). T. 93 487 03 15. Tue-Sun 10am-7pm. Closed Mon. €7. Students and pensioners: €5.60.

Documents of action Until May 22. Around 60 works from Les Abattoirs in Toulouse, from the Anthony Denney Collection and Daniel Cordier Collection.

Antoni Tàpies. Collection, 1955-1965 Until May 22. Work that the late Catalan artist created during the decade.

Fundació Catalunya-La Pedrera

(Pg. de Gràcia, 92). M: Diagonal (L3, L5). T. 902 202 138. 10am-8pm (last entry 7.30pm). €3. Reduced: €2.

Toni Catany. Come and Go Mar 15-Jul 17. Contemporary

photography that uses classical themes such as still lifes, portraits and nudes.

Fundació Joan Miró

(Parc de Montjuïc, s/n). M: Espanya (L1, L3; FGC). T. 93 443 94 70. Tue-Sat 10am-7pm; Thu 10am-9pm; Sun & public holidays 10am-2.30pm. Closed Mon (except public hols). €11. Temp exhibition: €7. Espai 13: €2.50.

Permanent exhibition Most important public collection of works by the Catalan artist.

Espai 13: When Lines are Time Until Mar 6. Swedish artist Sofia Hultén presents an exhibition where the objects contain the possibility of multiple stories.

Fundación MAPFRE

Casa Garriga i Nogués (Diputació, 250). M: Passeig de Gràcia (L2, L3, L4). T. 93 401 26 03. Mon 2pm-8pm; Tue-Sat 10am-8pm. Sun and public holidays 11am-7pm. €3.

Hiroshi Sugimoto Until May 8. Work by important post-war Japanese photographer.

Fundació Suñol

(Passeig de Gràcia, 98). M: Diagonal (L3, L5). T. 93 496 10 32. Mon-Fri 11am-2pm, 4pm-8pm; Sat 4pm-8pm. Closed Sun and public holidays. €4. Reduced: €3.

► **Dialogues of the gaze** Until Sep 10. Collective exhibition exploring the communicative function of art, with pieces by Man Ray, Richard Avedon, and Antoni Tàpies from the Suñol collection.

Gaudí Exhibition Center

Museu Diocesà (Pla de la Seu, 7). M: Jaume I (L4) and Liceu (L3). T. 93 268 75 82. 10am-6pm. €15. Reduced: €12. More info: www.gaudiexhibitioncenter.com

Walking with Gaudí Interactive exhibition which looks at the life and work of Antoni Gaudí.

Hash Marihuana & Hemp Museum

(Ample, 35). M: Drassanes (L3). T. 93 319 75 39. 10am-10pm. Public holidays 2pm-10pm. €9.

The Arts

Under-13s free.

► **Permanent exhibition** Past, present and future of cannabis. **FREE Grow on** Until May 1 Three decades of Sensi Seeds, the world's main supplier of cannabis seeds.

Jardí Botànic de Barcelona

(Doctor Font i Quer, s/n). M: Espanya (L1, L3; FGC). T. 93 256 41 60. Permanent display: Daily 10am-5pm. €3.50. Reduced: €1.70. Temp exhibition: Tue-Sun, Mondays that are public hols 10.30am-4.30pm. €5. Reduced: €2.50.

Jardí Botànic (MCNB) Plants from global Med climate zones. **Salvadoriana. Barcelona's cabinet of curiosities** Until Apr. Reconstruction of one of BCN's earliest natural history collections.

La Virreina Centre de la Imatge

(La Rambla, 99). M: Liceu (L3). T. 93 316 10 00. Tue-Sun and public hols, noon-8pm.

FREE Barcelona, the metropolis in the age of photography, 1860-2004 Mar 24-Jun 26. Iconic images trace the city's urban development.

MACBA. Museu d'Art Contemporani

(Plaça dels Àngels, 1). M: Universitat (L1, L2) & Sant Antoni (L2). T. 93 412 08 10. Mon-Fri 11am-7.30pm; Sat 10am-9pm; Sun, public holidays 10am-3pm. Closed Tues (except public holidays). €10. Reduced: €8.

► **Miserachs Barcelona** Until Mar 28. Catalan photographer captured 20th-century Barcelona. ► **Species of space** Until Apr 24. Examining the spaces that define us by the way we use them.

MEAM: Museu Europeu d'Art Modern

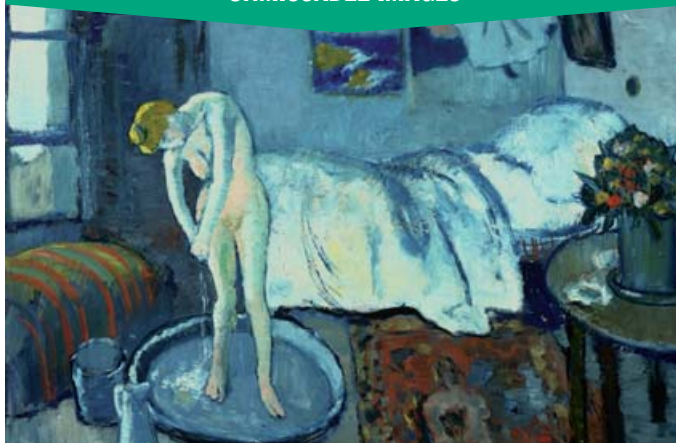
(Barra de Ferro, 5). M: Jaume I (L4). T. 93 319 56 93. Tue-Sun 10am-8pm. Closed Mon. €9. Reduced: €7.

► **21st-century art** Permanent exhibition of almost 300 paintings and 80 sculptures.

Museu Etnològic

(Pg. de Santa Madrona, 16-22). M: Poble Sec (L3), Espanya (L1, L3; FGC). T. 93 424 68 07. Tue-

UNMISSABLE IMAGES



Conversations. Masterpieces...

This major new show features art from the Phillips Collection and includes genres ranging from Romanticism to Abstract Expressionism. Among the works on show you'll find creations by Picasso, Degas and Rothko. **CaixaForum** (Av. Francesc Ferrer i Guàrdia, 6-8). Mar 11-Jun 19.

Sat 10am-7pm; Sun, public holidays 10am-8pm. Closed Mon (except public holidays). Combined ticket for Museu Etnològic + Museu de les Cultures del Món: €5. Reduced: €3.50.

Permanent exhibition

Understand society by comparing places and times.

Land of potters Until Jun. Looking at trades associated with water.

The sacred, the profane and the festive Until Jun. Exploring the origins and prevalence of religious expression in Catalonia.

MIBA. Museu d'Idees i Invents de Barcelona

(Ciutat, 7). M: Jaume I (L4). T. 93 332 79 30. Tue-Fri 10am-2pm, 4pm-7pm; Sat 10am-8pm; Sun, public holidays 10am-2pm. Closed Mon (except public hols). €8. Reduced: €6.

► **Permanent exhibition** The world of creativity and inventing.

MUHBA El Call

(Placeta de Manuel Ribé, s/n). M: Liceu (L3), Jaume I (L4). T. 93 256 21 22. Mon, Wed, Fri 11am-2pm; Sat-Sun 11am-7pm.

Closed Tue, Thu. €2.20. Reduced: €1.54.

The Jews in Medieval Barcelona

Permanent exhibition. Discover how life was for Barcelona's medieval Jewish community.

MUHBA Oliva Artés

(Espronceda, 142-146, Parc Central del Poblenou). M: Poblenou (L4). T. 93 256 21 22. Mon-Fri visits with prior booking only; Wed 10am-2pm; Sat-Sun 11am-3pm, 4pm-6pm.

FREE Interrogate Barcelona, from industrialisation to the 21st century Permanent exhibition of recent city history.

MUHBA Park Güell

(Olot, s/n. Casa de la Guarda). M: Vallcarca (L3). T. 93 256 21 22. Until Mar 28 8.45am-6.45pm. From Mar 29 Tue-Sun 8.30am-9.30pm. The Casa de la Guarda museum is part of park's 'monumental area', and visits are covered by general conditions for admission. Access with ticket only. www.parkguell.cat **Permanent exhibition** The Casa de la Guarda, Park Güell and modernista Barcelona.

MUHBA Plaça del Rei

(Pl. del Rei). M: Jaume I (L4). T. 93 256 21 22. Tue-Sat 10am-7pm; Sun 10am-8pm. Closed Mon. €7. Reduced: €5. Under-16s free. Free Sun from 3pm.

Permanent exhibition Tour of the Roman colony of Barcino. **Renaissance Barcelona** Until May 16. Exploring journeys made by some of the stones of the museum.

Dawn of agricultural development in the Pla de Barcelona From Mar 1. Looking at a key aspect of the local economy.

MUHBA Refugi 307

(Nou de la Rambla, 169). M: Paral·lel (L2, L3). T. 93 256 21 22. Guided tours with prior booking: Sun 10.30am (Eng), 11.30am (Spanish), 12.30pm (Catalan). Closed public holidays. €3.40.

MUHBA Refugi 307 Underground passageways highlight the city's suffering during the Civil War.

MUHBA Santa Caterina

(Pl. de Joan Capri). M: Jaume I (L4). T. 93 256 21 22. Mon, Wed, Sat 7.30am-3.30pm; Tue, Thu-Fri 7.30am-8.30pm. Closed Sun, public hols.

FREE Permanent exhibition

Remains among the foundations of the Santa Caterina market.

MUHBA Temple d'August

(Paradís, 10). M: Jaume I (L4). T. 93 256 21 22. Mon 10am-2pm; Tue-Sat 10am-7pm. Sun 10am-8pm.

Permanent exhibition Remains of site where urbanism and political and religious power combined in Roman Barcelona.

MUHBA Turó de la Rovira

(Marià Labèrnia, s/n). Bus: 119, V17. T. 93 256 21 22. General access has no fixed timetable. Museum area: Sat, Sun 10am-3pm.

Permanent exhibition Barcelona to the limit.

MUHBA Via Sepulcral Romana

(Pl. de la Vila de Madrid). M: Catalunya (L1, L3; FGC). T. 93 256 21 22. Tue, Thu 11am-2pm; Sat-

The Arts

Sun 11am-7pm. Closed Mon, Wed, Fri. €2. Reduced: €1.50.

Permanent exhibition This secondary Roman road was also a burial site for the popular classes in the first and third centuries AD.

Museu Blau

(Pl. de Leonardo da Vinci, 4-5, Parc del Fòrum). M: El Maresme/Fòrum (L4). T. 93 256 60 02. Tue-Sat 10am-7pm. Sun & public holidays 10am-8pm. Closed Mon (except public hols). €6. Reduced: €2.70. Museum & Botanical Gardens: €7. Reduced: €3.50. Temp exhibition: €5. Reduced: €3.50.

Nutrition, vital instinct Until May 29. Fundamental concepts of food and nutrition.

Museu de Badalona

(Pl. Assemblea de Catalunya, 1. Badalona). M: Badalona-Pompeu Fabra (L2). T. 93 384 17 50. Tue-Sat 10am-2pm, 5pm-8pm; Sun & public hols 10am-2pm. Closed Mon. €6. Reduced: €4.80.

Permanent exhibition Remains of the Roman city of Baetulo.

Museu de Montserrat

(Abadia de Montserrat. 08199 Montserrat). FGC: Monistrol de Montserrat + zip train. Mon-Sun 10am-5.45pm. €7. Reduced: €6. Temporary exhibition: €3.30.

Permanent Exhibition Paintings by El Greco, Caravaggio, Monet, Degas, Dalí and Picasso.

Rocamora variations Until May 1. The work of Catalan artist Jaume Roca-mora uses refined geometry.

Emotional geography Until May 22. Selection of work by Josep Guinovart, with landscapes that had a profound impact on his soul.

MEB: Museu de l'Eròtica

(La Rambla, 96). M: Liceu (L3). T. 93 318 98 65. 10am-midnight. Adults €9. Reduced: €8.

► **Permanent exhibition** History of eroticism and its portrayal in art.

► **The Bourbons uncovered** Until Mar 31. 19th-century satirical images of the Spanish royal family.

► **Barcelona scoundrel** Until Mar 31. Spicy images from the '20s.

► **The history of vibrators and female hysteria** Until May 1.

Museu de la Moto de Barcelona

(C/ de la Palla, 10). M: Jaume I (L4). T. 93 318 65 84. Mon-Sat 10.30am-7.30pm; Sun, public holidays: check with museum. €7. Reduced: €5. Under-8s free.

► **Motorbike. Society, industry, competition** Permanent exhibition of the history of the motorbike, from its beginnings as an elite status symbol.

► **Scooters** From Mar 17. A look at urban motorcycles such as Vespas and Lambrettas – every day in BCN, more than 300,000 mopeds take to the roads.

Museu de la Música

L'Auditori (Lepant, 150). M: Glòries & Marina (L1). T. 93 256 36 50. Tue-Sat 10am-6pm; Sun 10am-8pm. Closed Mon. €5. Reduced: €3.50. Free admission Sun from 3pm and for under-16s.

► **Permanent exhibition** Take a trip through musical history.

Museu de la Xocolata

(Comerç, 36 - Antic Convent de Sant Agustí). M: Arc de Triomf (L1). T. 93 268 78 78. Mon-Sat 10am-7pm; Sun 10am-3pm. €5. Group: €4 p/p.

► **Permanent exhibition** The story of chocolate from its origins.

Museu de les Cultures del Món

(Montcada, 12-14). M: Jaume I (L4). T. 93 256 23 00. Tue-Sat 10am-7pm; Sun and public holidays 10am-8pm. Closed Mon (except public holidays). €5. Reduced: €3.50.

► **Permanent exhibition** Items gathered in Asia, Africa, Oceania and the Americas.

Museu del Disseny de Barcelona

(Edifici Disseny Hub Barcelona. Pl. de les Glòries Catalanes, 37-38). M: Glòries (L1). T. 93 256 68 00. Tue-Sun 10am-8pm. Closed Mon (except pub hols). €6. Reduced: €4. Temp exhibition: €4.40. Reduced: €3. Combined: €8. Reduced: €5.50. Free Sun 3pm-8pm and first Sun of the month.

From the world to the museum. Product design, cultural heritage

Permanent exhibition. Daily objects from a museum perspective. **Dressing the body. Silhouettes and fashion (1550-2014)** Permanent exhibition. How women change their shape with clothes. **Extraordinary! Decorative and applied arts collections (3rd-20th century)** Permanent exhibition. Art from across the centuries. **Graphic design: from trade to profession** Permanent exhibition. Tracing the professionalisation of graphic design. **Distinction** Until Mar 27. 20th-century fashion photography.

Museu del FC Barcelona

(Aristides Maillol, s/n. Gates 7 and 9). M: Les Corts (L3). T. 902 18 99 00. Until Mar 18: Mon-Sat 10am-6.30pm, Sun, public holidays 10am-2.30pm. From Mar 19: daily 9.30am-7.30pm. Some parts of tour are closed on match day. €23. Children: €17. Under-6s & FCB members, free.

Camp Nou Experience

Discover 100 years of the club's history and visit the stadium.

Museu del Mamut

(Montcada, 1). M: Jaume I (L4). T. 93 268 85 20. 10am-8pm. €7.50. Reduced: €5. Children (6-15): €3.50.

Permanent exhibition

Remains of woolly mammoths and other Ice Age animals.

Museu del Modernisme de Barcelona

(Balmes, 48). M: Passeig de Gràcia (L2, L3, L4). T. 93 272 28 96. Tue-Sat 10.30am-7pm; Sun, public hols 10.30am-2pm. €10. Reduced: €7.

► **Permanent exhibition** Works by 42 key Catalan modernisme artists. ► **Ramón Casas and modern life** Mar 10-May 8 Retrospective of work by Catalan artist Casas including posters, oils and drawings.

Museu Egípc de Barcelona

(València, 284). M: Passeig de Gràcia (L2, L3, L4). T. 93 488 01 88. Mon-Fri 10am-2pm, 4pm-

8pm; Sat 10am-8pm; Sun 10am-2pm. €11. Reduced: €8.

Permanent exhibition

Hundreds of exhibits provide a glimpse into life in Ancient Egypt.

► **Tutankhamun. Story of a discovery** No end date. 1922 archaeological expedition that uncovered the pharaoh's tomb.

Museu Frederic Marès

(Pl. de Sant Iu, 5). M: Jaume I (L4). T. 93 256 35 00. Tue-Sat 10am-7pm; Sun, public hols 11am-8pm. Closed Mon (except public holidays). €4.20. Reduced: €2.40.

Permanent exhibition Valuable artworks and objects.

Museu Marítim de Barcelona

(Av. de les Drassanes, s/n). M: Drassanes (L3). T. 93 342 99 20. 10am-8pm. Temp exhibitions & visit to Santa Eulàlia schooner: €7. Reduced: €3.50. Permanent exhibition closed for remodelling.

7 vessels, 7 stories Until Dec 31. A trip through various stories featuring different sea vessels.

Llaverias and the sea Until May 1. Commemoration of the 150th anniversary of the birth of Catalan painter (and sailing enthusiast), Joan Llaverias.

Museu Nacional d'Art de Catalunya

(Parc de Montjuïc). M: Espanya (L1, L3;FGC). T. 93 622 03 60. Tue-Sat 10am-6pm; Sun, public hols 10am-3pm. Closed Mon (except public hols). €12. Roof terrace €2. Free entry Sat afternoon from 3pm. Temp shows: ask at museum.

► **Permanent exhibition** World's most important collection of Romanesque art and Catalan modernisme.

► **Xavi Gosé** Until Mar 20. Retrospective about Catalan Art Deco-style illustrator who had a brief but successful career at the start of the 20th century.

Museu Olímpic i de l'Esport Joan Antoni Samaranch

(Av. de l'Estadi Olímpic, 60). M:

The Arts

Espanya (L1, L3; FGC). T. 93 292 53 79. Tue-Sat 10am-6pm; Sun, public holidays 10am-2.30pm. Closed Mon (except public holidays). €5.10. Students: €3.20. Under-7s and over-65s: free.

► **Permanent exhibition** Explore in-depth the worlds of sport and the Olympic Games.

Museu Picasso

(Montcada, 15-23). M: Jaume I (L4). T. 93 256 30 00. Tue-Sun 9am-7pm; Thu 9am-9.30pm. Closed Mon. €14 (combined ticket for museum + temporary exhibition). Collection only: €11. Temp exhibition: €4.50.

Permanent exhibition More than 3,800 works from different periods in Picasso's life.

Latest donations and acquisitions Until May 15 Selection of works and documents that have been added to the museum's archive in recent times.

Palau Robert

(Pg. de Gràcia, 107). M: Diagonal (L3, L5). T. 93 238 80 91. Mon-Sat 10am-8pm; Sun, public holidays 10am-2.30pm.

FREE Catalan actresses of the 20th century Until Mar 27. Local stage stars. **FREE Rafael Patxot. Patrons, scientist... the man** Until May 8. Exploring the work of Patxot in promoting culture and science in Catalonia. **FREE We're all Supers!** Mar 17-Aug 28. Celebrating 25 years of Catalan TV's output for kids. **FREE Ripoll Portalada** Mar 2-Apr 10. In-depth look at this architectural feature from a town in the Pyrenees. **FREE Perelada's big moments. 30 years, 30 images** Mar 10-May 11. Looking back at 30 years of the Festival Castell de Peralada.

Pis-museu Casa Bloc

(Pg. Torras i Bages, 91). M: Torras i Bages (L1). Guided tours in Catalan, Spanish and English: reservations must be made in advance before Thu. Guided tours: Sat 11am. Information line: Tue-Fri 10am-1pm; Thu 3pm-5.30pm. Individual visits: €4.

Info: tel. 93 256 68 01 or museudeldisseny.cat.

Casa Bloc A symbol of rational social housing in Barcelona.

Reial Monestir de Santa Maria de Pedralbes

(Baixada del Monestir, 9). FGC: Reina Elisenda. T. 93 256 34 34. Tue-Fri, 10am-2pm; Sat, Sun 10am-5pm. Public hols 10am-2pm. Closed Mon (except public hols). €4.40. Reduced: €3.10.

Permanent exhibitions Murals, plants and other treasures.

Theatre

El Molino

(Vilà i Vilà, 99). M: Paral·lel (L2, L3). T. 93 205 51 11. elmolinobcn.com. Box offices: Thur-Sat, 5-9pm. Tickets from: Ticketea, Atrapalo, Telentrada, Entradas.com and box offices.

Cabaret Experience Until Apr 2. Thu 9.30pm; Fri, Sat 6.30pm, 9.30pm. From €24. Cabaret, circus, song and dance.

Teatre Gaudí Barcelona

(Sant Antoni Maria Claret, 120). M: Sagrada Família (L2, L5). T. 93 603 51 52. Ticket office: opens an hour before function starts. www.teatregaudíbarcelona.com

T'estimo però no tant Mar 4-Apr 10. Fri 8.45pm; Sat 6pm, 8.45pm; Sun 6pm. €20. Popular comedy returns for fourth run. In Catalan. **Mozart Mania** Mar 20-Apr 24. Sun noon. €15. Classical music for all the family.

Teatre Lliure (Gràcia)

(Montseny, 47). M: Fontana (L3). T. 93 289 27 70. teatrelliure.com

El Rey Mar 4-20. Wed-Fri 9pm; Sat 6pm, 9.30pm; Sun 6.30pm. €15-€29. Fictional examination of the Spanish monarchy. In Spanish. **Hamlet** Mar 17-Apr 10. Tue-Fri 8.30pm; Sat 9pm; Sun 6pm. €15-€29. Shakespeare tragedy. In Catalan.

Teatre Lliure (Sala Fabià)

Puigserver - Montjuïc

(Pg. Santa Madrona, 40-46/Pl. Margarida Xirgu, 1). M: Espanya (L1, L3; FGC) & Poble Sec (L3). T. 93 289 27 70. teatrelliure.com

El alcalde de Zalamea Mar 2-6. Wed-Fri 8.30pm; Sat 9pm; Sun 6pm. €15-€29. The abuse of power is explored in this play from Spain's 'Golden Age'. In Spanish. **A teatro con Eduardo** Mar 30-May 1. Tue-Fri 8.30pm; Sat 9pm; Sun 6pm. €15-€29. Top Catalan director Lluís Pasqual takes on this work by Eduardo de Filippo. In Catalan. Surtitles in English on Sat, from Apr 9.

Teatre Nacional de Catalunya

(Pl. de les Arts, 1). M: Glòries (L1), Monumental (L2). T. 93 306 57 00. Ticket office: Wed-Fri 3pm-7pm; Sat 3pm-8.30pm; Sun 3pm-5pm. tnc.cat

El professor Bernhardt Until Mar 20. Wed-Sat 8pm; Sun 6pm. €14-€28. Extraordinary script by Arthur Schnitzler gets its Catalonia debut. In Catalan. **The Beatles for babies** Until Mar 13. Sun 10.30am, 11.30, 12.30. €12. Reduced: €6. The Beatles' best-loved tunes in a concert designed for young children. **Don Joan/Molière** Mar 17-Apr 24. 8pm (except Mar 20, Apr 17 6pm; Apr 16 9.30pm). €19.50-€23. Contemporary interpretation of the character of Don Joan. From 14 years. In Catalan.

Teatre Poliorama

(La Rambla, 115). M: Catalunya (L1, L3). T. 93 317 75 99. Ticket office: Tue-Fri from 5pm. Sat, Sun from 4pm until start of performance. teatrepoliorama.com

El florido Pensil (Nenes) Until Mar 6. Wed-Fri 9pm; Sat 6pm, 9pm; Sun 6pm. €10-€24. Daily life for five girls in post-war Spain. In Catalan.

Teatre Victòria

(Av. Paral·lel, 65-67). M: Paral·lel (L2, L3). T. 93 329 91 89. teatrevictoria.com. Ticket office: Wed-Fri, from 5pm. Sat, Sun, from 4pm until performance starts.

Fang i setge Until May 28. Thu 8.30pm; Fri 5.30pm, 9.30pm;

Sun 6.30pm. Musical exploring life during the Siege of Barcelona in 1713. In Catalan. **Patufet, el Musical** Until Mar 20. Sun noon, 4pm. €22. Under-16s €14. Popular Catalan kids' story is brought to the stage in a musical version. For children four and above. In Catalan.

Dance

Gran Teatre del Liceu

(La Rambla, 51-59). M: Liceu (L3). T. 93 485 99 00. liceubarcelona.cat and www.promoconcert.es

Homage to Granados Mar 4, 9 8pm; Mar 5 5pm, 9pm, Mar 6 6pm. €10-€153. Granados, Chopin, Schubert and Glazunov united by the magic of dance.

Mercat de les Flors

(Lleida, 59). M: Espanya (L1, L3; FGC), Poble Sec (L3). T. 93 426 18 75. Ticket office opens an hour before function starts. mercatflors.cat

We Spoke Mar 2. 8.20pm. €7. Anglo-Swiss group presents programme with jazz soundtrack. **Vorònia** Mar 3-6 8.30pm; Sun 6pm. €18. Shown at last year's Grec Festival, La Veronal give a return performance of their latest creation. **Dot** Mar 12-13. 6pm; Sun noon. €10. Reduced: €8. Family show with music, dance, theatre and new technologies. **The Dream Project** Mar 18-20. 8.30pm; Sun 6pm. €12. As part of a three-year project, Cuqui Jerez presents two new pieces as well as works formerly created.

Teatre Victòria

(Av. Paral·lel, 65-67). M: Paral·lel (L2, L3). T. 93 329 91 89. teatrevictoria.com. Ticket office: Wed-Fri, from 5pm. Sat, Sun, from 4pm until performance starts.

Carmen Mar 30-Apr 10. Wed-Fri 9pm; Sat 6.30pm, 9pm; Sun 6.30pm. €19-€38. The Antonio Gades dance company presents Spanish dance masterpiece.

Food & Drink

Edited by
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Pig out!

Chivuo's opens its second outlet down in the Raval: US-style barbecue meets the best pork in the world. By **Ricard Martín**

A North Carolinian barbecue – the US barbecue style – works like this: you take a whole 70kg pig and slow-roast it for at least 20 hours over wood and charcoal (with someone standing by to make sure you don't burn the place down). Out of the fiery pit – at an authentic barbecue it's an earth oven, dug into the ground – emerges a golden, smoking roast, crunchy on the outside and juicy on the inside. It's then shredded and served in sandwiches as chunky as a pork chop. Outrageously good.

The two friends behind Chivuo's (the name means 'the bearded ones') are Venezuelan cooks Juan Andrés Latuff and Alejandro Bringas. They're determined to 'become the interpreters of North America's amazing culinary traditions in Barcelona'. So far so good: a year and a half after opening the first Chivuo's in Gràcia – which has been a huge hit – they've established a branch in the Raval on the corner of Pintor Fortuny and La Rambla, an area in dire need of some good-quality street food.

They've stuck to the same winning formula – five gourmet sandwiches and five craft beers on tap, focusing on local products (they make their own single-hop beer, which is outstanding). Unlike The Pit, the legendary barbecue joint in Raleigh, North Carolina, they don't have a whole building to roast pork in. But they do have one advantage: whereas in the USA, most barbecue pork comes from factory-farmed pigs, cooped up in their thousands and suffering from poor diet and lack of exercise, Latuff says, 'We have the culinary know-how and we combine it with the best pork in the world.'



and fermented coleslaw – and you'll enjoy an unforgettable culinary experience.

The new season brings new menu items, including their pork rib sandwich. In this case, Latuff – he and his business partner have a background in haute cuisine – admits using the sous vide technique. The rib is vacuum-cooked for 24 hours at low temperature, with a sprinkling of finely chopped dried garlic, bay leaves and whole peppercorns. Sometimes a single bite fuses bone marrow with fat and meat: pure magic. Soon they'll be adding a small, manageable Asian barbecue for grilling fish.

They've refused to hike up their prices, preferring to spread their philosophy. 'This is a restaurant for working-class heroes. Slow street food for people who spend the day working outdoors, who've earned a good meal and a decent beer.' And don't even think about skipping dessert. The cheesecake will knock you sideways.

CHIVUO'S
Pintor Fortuny, 15 (Raval).
T. 93 218 31 54
www.chivuos.com

'But we do things the old-school way,' he continues. 'We grill the whole pig on a stone barbecue, then finish it in a traditional oven for 12 hours.' Cooking in its own juices, the proteins relax and release collagen left, right and centre. Have a taste of their pulled pork sandwich – served with home-made barbecue sauce





BAR
OF THE MONTH

Slow

★★★★

Paris, 186 (Eixample Esquerre).
Mon-Thu 7pm-5am; Fri-Sat
7pm-6am.

Saturday night. It's a long time since I was last at Slow, and from what I can see, they're still doing something right. I was drawn by a foolproof siren's call; a few weeks ago they inaugurated a new cocktail menu and everybody who'd tried it was talking about yet another reinvention by the veteran barman Francesc Bretau and his team. My liver is demanding ambrosia before my companion and I even step through the door.

We set ourselves up at the bar by the entrance, and end up staying there all night. There's no need to go upstairs, where Slow

transforms into a small club with hits by the likes of Suede and Spanish electropop duo Fangoria ringing out. Francesc Bretau hands us a menu that looks like it comes from the props cupboard of an adventure film. The new cocktails are small works of art, mixing liquids and solids. The objective is clear – they want to surprise, disturb and, most important, explain a journey to the client. Each cocktail takes you to a different corner of the planet, to a far-off lost paradise.

I opt for the Arabesque, which is inspired by Jordan, with gin, red vermouth, raspberry liqueur, cold karkadé (hibiscus tea) and distilled juniper. It's a roller-coaster of nuances, a creation that mutates as you're drinking it, getting you slowly drunk with an

irresistible bitterness. Next I decide to head to Japan, so I order the Atari: gin, yuzu juice, sake, umeshu (Japanese liqueur), egg whites and matcha syrup. This visual and gustatory delight, served in three phases, has a celestial foam and wasabi peas as an accompaniment. Such an experiment perfectly illustrates the ambitions of a menu that will hurt your wallet, certainly, but will also take you on a voyage to Jordan and Japan at a cost of between €13 and €20 per 'ticket'. Now that's what I call a low-cost trip. –Oscar Broc

FOOTNOTE There are no half measures – every drink is a journey. The new menu is inspired by the Silk Route, and a trip to unknown parts is guaranteed.

The spirit

★★★★★

La Personal 2013
DO Terra Alta. 14.5%

This wine is made with only the local grape variety *garnatxa peluda*, from vines that are over 60 years old. It's a wild, simple variety that, thanks to those old vines, manages to create a wine that's fresh, complex and elegant. According to the 2016 *Guide to Catalan Wines*, this red wine is the best of the 1,300 presented. In the glass it has a violet-burgundy colour, fresh aromas that recall wild berries, and the mineral tones of local balsamic herbs. The man behind La Personal, Joan Àngel Llibreria, pays homage to the spirit of the Terra Alta part of Catalonia with wines that are authentic, uncomplicated and extremely elegant.

–Meritxell Falgueras



Get your bottle at Vinalium (Casanova, 33) for €38

THREE CHOCOLATE CROISSANTS Breakfast like a king (or queen)!

► BUBÓ

Not all the cake shops in the Born neighbourhood are tourist traps. A good example of this is **Bubó** (Caputxes, 6). The croissant filled with chocolate and hazelnut spread is a luxury worth much more than the €1.60 it costs. It's covered in icing sugar and has almonds jutting out of it. Take a bite and you instantly taste the delicate sweetness of the nutty chocolate through the layers.



► BRUNELLS

Theirs is not as delicate as the Bubó creation, but it's no less of a vice. Decades ago, **Brunells** patisserie (Princesa, 22) invented a hybrid between the typical croissant made in local bakeries using lard and the chocolate one sold in patisseries. The accumulation of layered pastry – with an enticing greasy touch – hides a shot of semi-solid chocolate that is dangerously dark.

► FORN DEL PI

You can always depend on this cake shop/café that's located just off La Rambla, about halfway down. The chocolate croissant sold at **Forn del Pi** (Ferran, 12) is a Barcelona classic. The soft, curvy dough is painted with caramel, the two ends are dipped in solid chocolate, and there's a chunk of the dark stuff running through the interior of the pastry from one end to the other.

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Food & Drink

To Be



★★★

Consell de Cent, 90 (Eixample Esquerre).

T. 637 152 992. P: €30.

For three years now, To Be has brought the best of southern Italian food to Barcelona – mainly that of Naples, which is where chef Raffaella Pisani hails from. Having heard so much about it, I went straight for the *pizza frita* (fried pizza) – classic Neapolitan street food. I wasn't disappointed, but I was even more impressed by the *pizza bianca*, which I ordered with only oil, salt and rosemary.

We moved on to a simple but delicious starter of speck (lightly smoked South Tyrolean ham) accompanied by a superb gorgonzola, one of the great European cheeses, and walnuts. In the capable hands of our Neapolitan host, we turned next to the pasta menu, another forte. The *agnolini*, handmade by Pisani, were served with butter and sage, to which we added a twist of freshly ground pepper. They were excellent, as were the ravioli filled with exquisite ricotta and served with an artichoke sauce – although the intensity of the sauce prevented us from fully appreciating the elegance of the home-made pasta and its filling. The desserts are also prepared by Pisani herself. The chef has her

own way of serving *cannoli siciliani*, tubular shells of fried pastry dough filled with sweet ricotta: she presents them in two halves, so that diners can share one, dipping the fried dough into the magnificent filling, the result of a fusion of Arab and Swiss influences. We finished off the feast with a rum-drenched *babá napolitano*.

The wines are all Italian and on the menu at reasonable prices. The interior is modest, decorated with a welcome restraint. We will return. For our next visit we left such tempting delights as the *fetucilli a la carbonara di mare*, the tuna tartare with buffalo mozzarella from Campania, and the *pizza parmigiana* with mozzarella, tomato, aubergine, parmesan and basil. –Marcelo Aparicio

THE BILL

(For 2)

1 speck gorgonzola	€9.90
1 pizza frita	€5.00
1 pizza bianca	€5.00
1 agnolini burro e salvia	€14.90
1 ravioli ai carciofi	€15.90
1/2 bottle wine	€7.50
2 desserts	€11.00

TOTAL (with VAT) €69.20

Time Out Barcelona Food & Drink critics review anonymously and pay their own bills.



VIOLETA PALAZÓN

Granja Hofmann

In what was once Granja Lido, Mey Hofmann has opened Hofmann Bistrot, with a menu based on popular classics. By **Pau Arenós**

Let's think about chefs and the diversity of their projects: 2016 is just a few months old, and the city's chefs are already branching out. Josep Maria Kao, with daughters Meilan and Nayan, is folding dim sum at Mr Kao in the Hotel Claris; Hideki Matsuhisa is slicing sashimi at Majide on C/dels Tallers; and Mey Hofmann, with her daughter Silvia, has launched Hofmann Bistrot on the revitalised Passeig de Sant Joan. They're all professionals whose business empires are still based on making things by hand. 'I employ 70 people,' says Hofmann, who helped found Arnadí (which is now the renowned Hofmann cookery school), as well as her Michelin-starred restaurant, to which she has since added a patisserie and a gastro tavern, among other ventures. At the Hofmann on C/de la Granada del Penedès – site of the gourmet restaurant – she has sacrificed a private room to open El Racó, with bar stools,

glassware and affordable food. It's a matryoshka doll – a restaurant inside a restaurant.

Hofmann Bistrot is another matryoshka, with a sit-down eatery upstairs, and, at street level, tapas, late breakfasts and afternoon snacks (with a terrace on the king-size pavements of the avenue), from their famous croissants to slow-cooked eggs with potatoes and *sobrassada* (Mallorcan sausage with paprika). I recommend the squid sandwich

or the beef for a quick lunch. This was once the Granja Lido (if only they'd rechristened it Granja Hofmann), which was owned by Mireia Farràs, one of Hofmann's ex-students. Farràs wanted to sell the business, which had been in her family since 1939, so she got in touch with her former teacher. The chef decided to give it a go, encouraged by the reception of her gastro bar, and, with the help of her team, came up with a menu of popular classics. It dawned on me that Hofmann has an opportunity to serve up some historic dishes, the ones she used to serve opposite Santa Maria del Mar in the Born, where she opened her first restaurant and still gives classes. Recipes to delight customers who know they'll be savouring a slice of the city's history.

The roast pork croquettes are first rate, as is the *pa d'oli* – bread with olive oil and rosemary (yes, Hofmann has finally fired up the ovens to fight the plague of frozen

loaves). The Andalusian-style *calamars* with bergamot mayonnaise (in a cute tube) are good, although they could do with a little more crunch, but the blood sausage fritters are not a success.

The rest deserves a standing ovation: duck cannelloni with the barest sweet-and-sour hint of amaretto; rice with cuttlefish and langoustines (one for the roll of honour); salt cod with peas and *pil-pil* sauce (perfect), and *capipota* – calf head and foot stew – with chickpeas and a refreshing touch of spiciness. Add in a few glasses of Orto del Montsant to wash down the meal. To leave without trying the desserts would be a crime – they're masterpieces of the pastry chef's art. Playfulness and *trompe l'œil* effects create an egg (coconut mousse and mango), cheesecake in its own little box, and a hamburger (made of chocolate).

The *granja* as an institution has a special place in the city's heritage. Originally they were dairies selling milk and cream, which evolved, without putting on airs, into a special kind of café, specialising in chocolate, milk products and simple dishes. The hour of the gourmet *granja* has come (see Granja Elena, Pg. de la Zona Franca, 228). From Granja Lido to Hofmann Bistrot – or Granja Hofmann.

HOFMANN BISTROT

Pg. de Sant Joan, 36 (Eixample Dret). T. 93 246 43 83. Price: €30 (not incl. wine).

WHAT ELSE?

Look out for:

The tables next to the glassed-in mini garden.

Recommended if:

You like the gourmet bistro concept.

Stay away if:

You don't believe in a second life for old favourites.

Food & Drink

L'AVINGUDA

This is run by a husband-and-wife team who allow 'a lot of hours' for fermenting the dough for their *ensaimades* – indeed, it takes a whole day. Av. Mistral, 60 (Eixample Esq)



SCOTT CHASSEROT

FORMENTOR

Founded in 1952 by Mallorcan baker Antoni Andreu, this is still a family business. Specialities include an apricot *ensaimada*. Camèlies, 19 (Gràcia)



MARIA DIAS

ESCRIBÀ

At this historic spot, the surrounds almost take all the glory. More discerning clients can eat their *ensaimada* with a knife and fork. La Rambla, 83 (Raval)



ESPAI MALLORCA

At this place dedicated to Mallorcan culture, they receive a weekly *ensaimada* delivery from bakeries in Palma. Carme, 55 (Raval)

Curly wurly

Hailing from Mallorca, *ensaimades* (en-sigh-MA-dahs) are one of Barcelona's favourite breakfast pastries; they come both plain and filled. By **Hannah Pennell**

LA PALMA

The origins of this near-centenary bakery are, surprisingly, in Ibiza. Pop in and you'll find medium and large angel hair- and choc-filled *ensaimades*. Clot, 72 (Clot)



IDEAL

This bakery (*form*) is very aptly named – their *ensaimades* satisfy even Mallorcan exiles. Step through the door and go back in time. Ramón y Cajal, 120 (Gràcia)



MARIA DIAS



MARIA DIAS

LA COLMENA

Biscuits piled up, jars of artisan sweets and tasty *ensaimades*. For a snack in the centre, head to this photogenic bakery. Pl. de l'Àngel, 12 (Barri Gòtic)



SCOTT CHASSEROT

MISTRAL

A classic city bakery that's well-known for its *ensaimades*. They come in mini, individual, small and medium sizes. Ronda de Sant Antoni, 96 (Eixample Esq)

Food & Drink

Catalan cuisine

7 Portes

The eponymous seven doors open on to as many dining salons, all kitted out in elegant 19th-century decor. Long-aproned waiters bring regional dishes, including a fishy *zarzuela* stew with half a lobster, a different paella daily (shellfish, for example, or rabbit and snails), a wide array of fresh seafood, and heavier dishes such as herbed black-bean stew with pork sausage, and orujo sorbet to finish. Reservations are available only for certain tables; otherwise, get there early.

Passatge Isabel II, 14.
T. 93 319 30 33.

M: *Barceloneta* (L4)

Don't go hungry. Book restaurants at timeout.com/barcelona

Agut

Barcelona has a wealth of eateries that have improved over the years. Many are back on the map after having been forgotten, while some provide the added bonus of having modernised without going mad, allowing them to catch up with the demand for quality products that clients want. One such case is Agut. *Gignàs, 16.* T. 93 315 17 09.

M: *Drassanes* (L3), *Jaume I* (L4)

Freixa Tradició

The return of Josep Maria Freixa to his family home, now that his son Ramón has gone off to enjoy fame in Madrid, has resulted in a real celebration of traditional cuisine – pig's trotters with prunes and pine nuts, cuttlefish with artichokes, and perhaps the finest macaroni in Barcelona.

Sant Elies, 22. T. 93 209 75 59.

M: *Sant Gervasi* (FGC)

Restaurant Gaig

It's currently all the rage for Barna's top chefs to set up more-affordable offshoots, and this one is under the guiding hand of Carles Gaig. His approach in this restaurant, as in his other ventures, is a return to grandmotherly Catalan basics, and the favourite dish here is the *canelons* – hearty, steaming tubes of pasta filled with shredded beef and topped with a fragrant béchamel. The various dining rooms manage to be both modern

and wonderfully comfortable.

Còrsega, 200.

T. 93 453 20 20.

M: *Hospital Clínic* (L5)

Bar El Velódromo

This classic serves quality dishes from early morning until the wee hours. With Jordi Vilà (one of the city's cooking maestros) at the helm, they produce an endless succession of dishes and tapas that will teach you about Catalonia's gastronomic heritage. The full menu is available all day, so if you fancy some Iberian ham at 7am or a croissant for a midnight snack, this is the place to go.

Muntaner, 213.

T. 93 430 60 22.

M: *Hospital Clínic* (L5)

Wine bars

Can Cisa/Bar Brutal

This restored neighbourhood bar combines a classic bodega at the entrance with a wine bar at the back. They stock 300 wines, all from organic or bio-dynamic producers around the world (so no nasty chemicals or additives), and at accessible prices.

Princesa, 14. T. 93 319 98 81.

M: *Jaume I* (L4)

Casa Mariol

At the Casa Mariol Wine Bar, which is part of the bodega of the same name, you'll have the chance to get to know *suau* – a version of a drink (a blend of soda and coffee) that was popular in the Ribera de l'Ebre region decades ago. You can also taste cask wines from the Ebre, accompanied by a nice *clotxa* (bread stuffed with herring, onions, tomatoes and garlic), then top it all off with delicious cakes from Batea (a town in the Ebre area).

Rosselló, 442. T. 93 436 76 28.

M: *Sagrada Família* (L2,L5)

Bar Nostàlgic

Although it's located in the fashionable Sant Antoni market area, this bar does not mimic the Nordic aesthetic of many local establishments. They serve a good selection of wines, particularly from Catalonia, plus they have cold beer on tap and an impressive list of gins, malt whiskies and special

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Food & Drink

rums. Gin and tonics, spritz... they make it all, including tapas to please even the most sybaritic palates.

Viladomat, 38.

M: Sant Antoni (L2)

Magatzem Escola

It looks like a hoarder's paradise of wine bottles, but the shop's staff know exactly where everything is. You'll find a great variety of products, which is the result of a company that really knows its business and has spent more than half a century dedicated to wine distribution. Keep a lookout for their wine tasting and cocktail events.

Comercial, 13.

T. 93 167 26 55.

M: Barceloneta (L4)

Monvínic

This is one of the largest information centres for wine not only in Europe but the world over. It's also a wine bar and restaurant. The latter – which focuses on traditional cuisine with a creative touch – is excellent, by the way.

Diputació, 249.

T. 93 272 61 87.

M: Universitat (L1,L2)

Seafood

Els Pescadors

Josep Maulini and his wife have turned this into a lovely spot, combining antique furniture with modern decor, and retaining its air of a small-town bar. One delicious recommendation: grilled sardines in sauce, though they don't always have them. Rice dishes are a staple on the menu, and never disappoint.

Plaça Prim, 1.

T. 93 225 20 18. M: Poblenou (L4)

Rías de Galicia

This restaurant is the setting for the Iglesias family's wonderful relationship with the finest seafood. The menu includes Cantabrian lobster with garlic, John Dory and txangurro crab cannelloni. And when it's in season, they have the exquisite Bordeaux lamprey.

Lleida, 7. T. 93 423 45 70.

M: Espanya (L1,L3,FGC)

STYLISH SNACKING



Museu del Disseny

Glòries is an area on the up, and one of its standout newer eateries is the Design Museum's café-restaurant. Think sofas, excellent coffee and cakes, an interesting set lunch menu and amazing local views. *Disseny Hub, Pl. de les Glòries, 37 (Poblenou).* www.museudeldisseny.cat

Tabarca Langosta's Club

Tino Martínez, sailor and chef extraordinaire, has an unusual restaurant in Barcelona specialising in lobster. He has recovered the recipes of the lobster fishermen from the island of Tabarca, and uses them to create a menu that includes lobster and rice cooked in the lobster stock.

Comte Borrell, 160. T. 661 074 704.

M: Universitat (L1,L2)

Pizza

La Bella Napoli

There can be few Barcelona residents who haven't tried the wonderful pizzas served in this place with an authentic Italian atmosphere and noisy, cheerful waiters. Book a table if you're going at the weekend.

Margarit, 14. T. 93 442 50 56.

M: Paral·lel (L2,L3)

La Bricciola

A real Italian trattoria with good pizzas and fantastic pasta. Features a noteworthy wine list and some great Italian grappa.

Olzinelles, 19. T. 93 432 19 33.

M: Mercat Nou (L1)

Murivecchi

This restaurant-trattoria is a direct relative of Un Posto al Sole in C/ Urgell (No 188), and they both make really good pizzas.

Princesa, 59. T. 93 315 22 97.

M: Jaume I (L4)

Piazze d'Italia

A temple of southern Italian cuisine with an innovative and provocative twist. The pizza chef makes the dough spin and dance above his fingertips before transforming it into an outstanding crust. Try their sweet Nutella pizza, which is completely over the top but not to be missed.

Casanova, 94. T. 93 323 59 77.

M: Rocafort (L1)

Tapas

Bar del Pla

Positioned somewhere between a French bistro and a tapas bar, Bar del Pla serves tapas and small plates (divine pig's trotters with foie, superb *pa amb tomàquet*). Drinks include Mahou on tap (a fine beer that's often ignored here because it's from Madrid), plus some good wines by the glass.

Montcada, 2.

T. 93 268 30 03.

M: Jaume I (L4)

El Jabali

This deli bar, which is reminiscent of Av. Paral·lel in its heyday, is a great place to eat wonderful tapas – try the patatas bravas, the chicken salad and the cured sausage – while sipping on good wine. It's also a nice place to sit on the terrace and do some serious people watching.

Ronda Sant Pau, 15.

T. 93 441 10 82.

M: Paral·lel (L2,L3)

Tapas 24

Another nu-trad tapas bar focusing on quality produce. Among the oxtail stews, fried prawns and cod croquettes, however, fans of chef Carles Abellan will also find playful snacks more in keeping with his signature style. The McFoie Burger is an exercise in fast-food heaven, as is the *bikini*, a small version of his take on the ham-and-cheese toastie.

Diputació, 269.

T. 93 488 09 77.

M: Passeig de Gràcia (L2,L3,L4)

La Tieta

Chickpeas with prawns, potato omelette, mushrooms with garlic and parsley, amazing olives – the problem is knowing where to start. La Tieta offers good wine (no classics, just what takes their fancy that week), bottles of vermouth and an endless flow of draught beer, while the food is good traditional fare made from fresh ingredients, with skill and enthusiasm.

Blai, 1. T. 93 186 35 95.

M: Paral·lel (L2,L3)

Taverna Mediterrània

This small Eixample restaurant combines traditional intentions with a clear determination to do things differently. Classic tapas are made with a touch of added imagination and effort – recommendations include Andalusian-style fried squid rings, delicious stuffed roast pork and their 'city's second-best' bravas. *Enric Granados, 58. T. 626 86 68 21. M: Diagonal (L3,L5); FGC: Provença*

Barcelona say woof!

A new addition to the city's LGBT party calendar launches this month, in the form of Bear Pride Barcelona 2016. By **Hannah Pennell**

It may surprise you to know that this will be the first time that Barcelona hosts a Bear Pride event. After all, this is a liberal, open city that has for years had its own gay district along with a well-established Gay Pride parade that attracts thousands every June. Not for nothing is Barcelona the venue for Europe's largest LGBT summer festival, Circuit, which sees another wave of partygoers hit town each August. And hetero-friendly parties such as Churros con Chocolate have won fame among those who don't think the good times have to stop just because it's a Sunday afternoon.

So why Bear Pride now? According to organisers, it's due to a determination to re-establish Barcelona as a European capital for the bear community. It's a role the city has played in the past, with an

active agenda of bear meetings that, at its peak, drew around 10,000 visitors to Barcelona. About five years ago, things fell by the wayside somewhat, but now the Catalan capital is aiming to get back on the bear map. As the saying goes, all good things come to those who wait.

The six-day Bear Pride Barcelona 2016 kicks off on Wednesday 23 with BIG, a fundraising event at Luz de Gas nightclub (Muntaner, 246) in

support of BCN Checkpoint, a free, confidential service that offers HIV and other STI detection tests to men – the first of its kind in Spain. Thursday 24 sees a collaboration with regular Barcelona bear party night Woofer, featuring DJs Dave Urania, SantyDJ and Nacor Vama. The following night is a hot ticket, as UK bear party BRÛT makes its debut in the city. On Saturday, the international flavour carries on with Gorillas, billed as the best men-only party in Italy,

here headed up by DJ Simone Bellintani. And on Sunday it's the turn of Rude, dubbed The Real Men Party.

As well as the parties, you'll also get the opportunity to see the work of a key local artist, graphic novelist Sebas Martín. His work, which captures the Spanish bear scene, will be on display throughout the festival at Two Hotel Axel (Calabria, 90-92). And when you're in the mood for a drink with friends old and new, head to the Bear Factory Bar (Gran Via de les Corts Catalans, 586), which pays homage to a now-closed emblematic local bear bar and is open for the duration of Bear Pride Barcelona 2016. Woof indeed!

BEAR PRIDE BARCELONA 2016

**Various venues.
March 23-28**

www.bearpridebarcelona.com



Clubs

Edited by
Ricard Martín
rmartin@timeout.cat
@RicardMartín

Mutek: non-stop avant-garde

This year's Barcelona edition of the Canadian festival explores the more flexible limits of house, techno and jazz. By **Javier Blánquez**



Mutek is now a fixture on Barcelona's electronic music calendar, and this regularity (which in this case also signifies 'established') is great news for this concept festival, which launched in Montreal and has, for some years now, taken firm root in the Catalan capital. If you know that June means Sónar, in March you should be just as aware that it's Mutek month. Avant-garde techno, experiments on the margins of abstract dance and pop, cloudy atmospheres and

technology stretched to the limit as year after year the organisers create a programme crammed with names setting the rhythm for the immediate future.

This year, Mutek takes the shape of a weekend festival with two key spaces: the afternoon one at the Fàbrica Estrella Damm is more contemplative, focused on complex rhythmic convulsions, and the night-time one takes over the Nitsa club night at Sala Apolo. The dates are March 4 and 5, although on Thursday 3 there will

be a taster event at BARTS, with a line-up halfway between classical music and jazz, wrapped up in electronica thanks to Afloat (a new project developed in Barcelona) and the trio of Bugge Wesseltoft, Henrik Schwarz and Dan Berglund.

The first day line-up is crowded. The Fàbrica Estrella Damm sessions start at 4pm, and on the Friday the predominant style is digital dub – profound pulsations, electronic beats with Pole, Deadbeat (main picture) and Shigeto (closer to hip hop), and classics from The Orb. The evening menu at Nitsa is basically house with an organic, hypnotic touch, thanks to sessions from Gerd Janson, Henrik Schwarz and the cyberdelic project Reagenz.

Exploring spaces less travelled

The bulk of the festival's big acts are concentrated on the Saturday, when the afternoon event will have a travelling techno element, which may even be improvised (the one to watch is Vilod, the duo of Ricardo Villalobos and Max Loderbauer), and where cosmic excursions will be created by young artists such as Vaghe Stelle and Valentin Stip. At night expect more techno, from the most classic Detroit style (Steffi) to the most violent and flexible (Rose, Atom™ & Tobias). This is what we ask of Mutek – an exploration of spaces less travelled. And that's what Mutek offers. Which is why, every March, you should reserve a few days to really enjoy it.

Mutek Barcelona 2016 takes place at BARTS (Av. del Paral·lel, 62), Nitsa (Sala Apolo, Nou de la Rambla, 113) and Fàbrica Estrella Damm (Rosselló, 515). March 3-5, 4pm-6am. www.mutek.es

APPEARING AT MUTEK



AFLOAT

The Barcelona project based on piano and electronics makes its Mutek debut. Pianist Albert nev.era, a Mutek returnee. BARTS. Thu 3, 8.30pm.



POLE

Dub techno pioneer Stefan Betke, aka Pole, joins forces with visual artist and designer MFO to create a multilayered show using old and new media. Fàbrica Estrella Damm. Fri 4, 6.45pm.



STEFFI

The Dutch-born, Berlin-based techno star is resident DJ at Panorama Bar in the German capital. This will be her debut live set in Spain. Nitsa Club, Sala Apolo. Sat 5, 2am.

REGGAE KING



Lee 'Scratch' Perry

The veteran producer and musician visits Barcelona as part of a European tour. Appearing the day after his 80th birthday, the Jamaican will entertain fans with tunes from a career that's lasted almost 50 years. *Sala Apolo*. Monday 21, 8pm (doors). €25 in advance, €30 on the door.

Sessions

Nasty Mondays

Tattoos, sweat and rock 'n' roll: the city's wildest Monday night party. Miss it at your peril. *Sala Apolo* (Nou de la Rambla, 113). M: *Paral·lel* (L2, L3). Mon midnight. €15 (on the door). €14 (advance).

Raw Rebels

Dance to the best beats of the '40s, '50s and '60s, with local and international DJs, in the heart of the city. *Sidecar Factory Club* (Plaça Reial, 7). M: *Liceu* (L3). Tue 12.30am. €5. Price includes one drink.

Wednesdays at Moog

Hear big names in international techno and enjoy one of Barcelona's most authentic atmospheres. *Moog* (Arc del Teatre, 3). Wed midnight. €5 (on the door). €5 (advance).

Canibal Sound System

Live acts, DJs and roots music make for an underground vibe at

this long-running club night. *Sala Apolo* (details above). Wed 12.30am. €12 (on the door). €9 (advance). Price includes one drink.

Cupcake

Take a trip down memory lane without forgetting to live in the moment, with hits from the '70s right up to the present day. *Sala Apolo* (details above). Thu 12.30am. €10 (on the door). €8 (advance). Price includes one drink.

The Bus Music Club

Session celebrating non-commercial, non-mainstream and underground music. *Razzmatazz* (Almogàvers, 122). M: *Marina* (L1), *Bogatell* (L4). Thu midnight. €15 (on the door). €13 (advance). Price includes one drink.

Trill

Spain's biggest Future Beats club night features the up-and-coming stars of the hardcore continuum. *Razzmatazz* (details above). Sat 1am. €17 (on the door). €13 (advance). Price includes one drink.



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Getaways

Head out and about

Around the Barcelona province this month, enjoy castles, jazz, Easter traditions and gourmet specialities. By **Nick Chapman**



1. The Castles of Anoia

Anoia's 40 castles, 14 of which are open to the public, are the jewel in the crown of the county's heritage, and spring is the ideal time to visit them. Most were built between the 10th and 11th centuries, when the counts of Barcelona, Osona and Berga drove out the Muslim population and occupied the territory. Some are easily accessible, others more isolated, and they range from simple watchtowers to impressive hilltop fortifications such as the Castell de Claramunt and the Castell de Piera.

<http://anoiaturisme.cat>

2. Terrassa Jazz Festival

This year sees the festival's 35th edition, with 30 concerts featuring the biggest names on the Catalan scene, up-and-coming talents and international artists. The 2016 programme includes vocal jazz from Cécile McLorin Salvant, hard bop with Five in Orbit, avant-garde trumpeter Ralph Alessi, and the flamenco-tinged jazz manouche of Jorge Pardo and Sylvain Luc. Shows take place in the intimate Nova Jazz Cava, Terrassa Cultural Centre and open-air stages on Plaça Vella and Plaça Catalunya. There are over 40 parallel activities, from film screenings and small concerts to lindy hop.

Mar 2-20. www.jazzterrassa.org

3. Holy Week

Holy Week is marked in the Barcelona region by dozens of traditional celebrations. The Passions of Olesa de Montserrat and Esparreguera, featuring local amateur actors, are some of the best known, recreating the life, death and resurrection of Christ in modern theatrical productions whose roots go back centuries. The Armats de Mataró takes place from March 11 to 25, with 14 scenes related to the Passion. On Easter Monday, the atmospheric *Processó del Silenci o dels Misteris* is a solemn procession through Badalona, lit only by candles and small bonfires. For info, check these websites: www.lapassio.net;

<http://elsarmatsdemataro.blogspot.com>; <http://badalona.cat>

4. Prat de Llobregat chicken and artichokes

From March 3 to April 3, El Prat de Llobregat celebrates its two unique gastronomic attractions, the *Pota Blava* ('Blue-Legged') chicken, and the local variety of artichoke, each of which have their own EU-regulated Protected Geographical Indication. You can sample dishes that feature both delicacies at any one of 42 participating restaurants around the town.

<http://turisme.elbaixllobregat.cat>. www.agtbaix.cat/marcgastronomic



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TimeOut
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Barcelona Top Ten New incarnations

1

Bullrings

Following a victory for supporters of animal rights, these spaces had to metamorphose. Las Arenas (Gran Via, 373) has been a shopping centre for some time – and until a successful anti-consumerism movement comes along, that's how it'll stay. La Monumental (Gran Via, 749) has been mooted as the site for a mega mosque. We wait to see.

2

Palo Alto

What started as a textile factory has ended up in the hands of artists, artisans and professionals who, a year or so back, had the bright idea of creating their own monthly market. Head over to see what's going on and enjoy the fun things they organise (Pellaires, 30).

3

Casa de la Caritat

At the start of the 19th century, what had once been a convent, military barracks and correctional facility was turned into a charitable establishment. This is still its role, but nowadays the ones taken pity on are misunderstood and innovative artists, welcomed at Barcelona's Contemporary Culture Centre, or CCCB (Montalegre, 5).

4

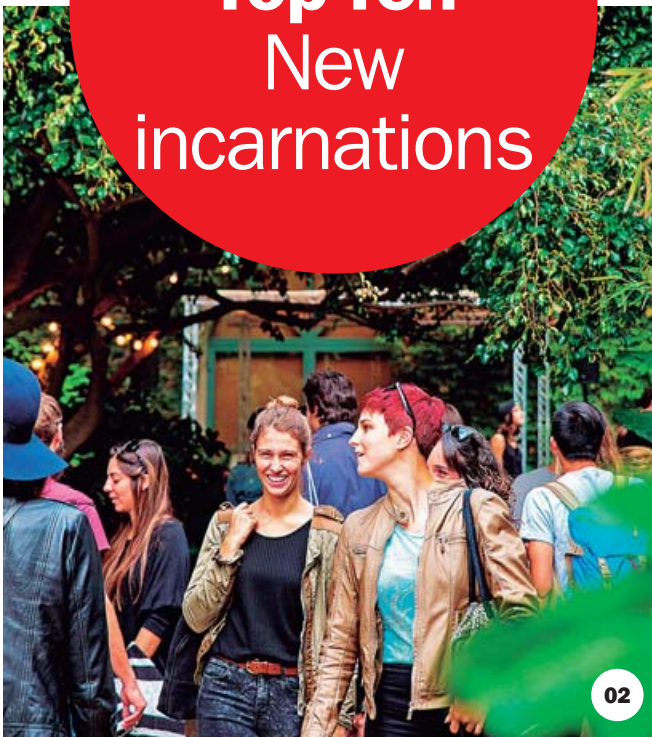
Former barracks

Sometimes, just sometimes, revolutionary slogans come true. 'Let's believe that we can do the impossible.' Well, on the land where the old Sant Andreu barracks (C/Gran de Sant Andreu) stood they're building social housing, a civic centre and a nursery school. Who'd have thought it?

5

El Rec

L'Ateneu Popular del Fort Pienc (Ausiàs Marc, 72) is a squatted space whose



02



09

occupiers try to encourage popular participation. Among other activities, they run the Marina Ginestà library there. Ginestà was a communist activist in the Spanish Civil War. El Rec used to be a branch of a savings bank. Again – who'd have thought it?

6

Palau Güell

Gaudí planned this to be an extension of Eusebi Güell's house – it's where the magnate lived with his family, in a place



01

that often surprised his guests. Nowadays, it still surprises, but it's no longer necessary to be a friend of the Güells to get in. Simply buy a ticket and learn all about modernisme (Nou de la Rambla, 3).

7

Noticiero Universal

Known as 'the Ciero', this was once Barcelona's evening newspaper, with its HQ at C/Roger de Llúria, 35 until it went under. Today, in the same space, there's a restaurant that has the paper's name, while it's only old nostalgics who remember the time when the latest news appeared on paper.

8

Canòdrom Meridiana

At this greyhound track (Concepción Arenal, 165) dogs no longer run. Instead, investors are being sought to put money into the projects of the city's young creatives. It's called the Park of Creative Research. Now people no longer bet on speedy mutts but on innovative humans.

9

Miramar

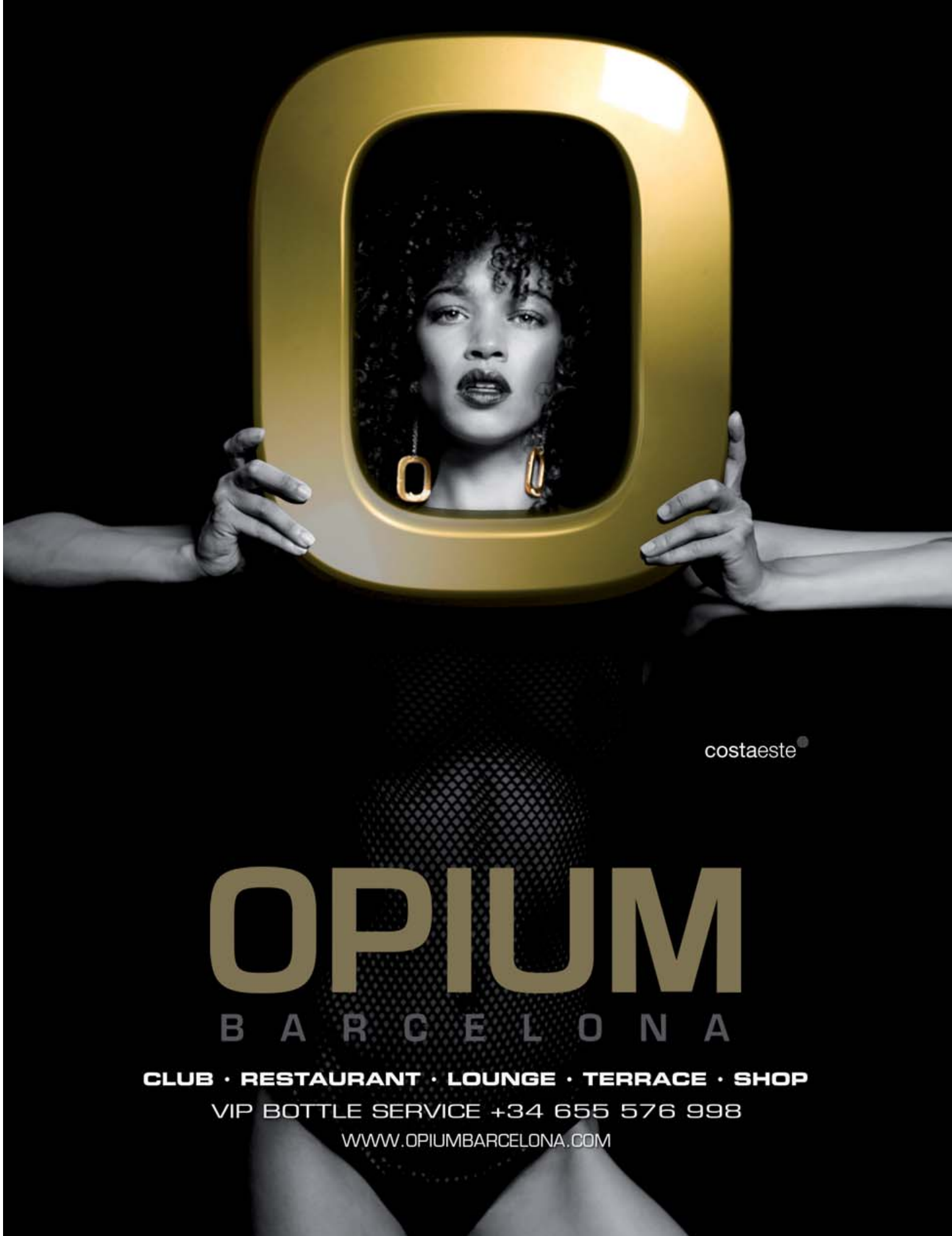
Built for the Barcelona 1929 Universal Exposition, from 1959 to 1983 it was the base for Catalonia's sole TV channel. Ten years ago, architect Òscar Tusquets took charge of transforming it into a luxury hotel (Pl. Carlos Ibañez, 3).

10

Artur Mas

The former Catalan president is another example of recasting, because everything suggested he would oversee efforts to bring independence to Catalonia. But things took a different path, and he's had to give up his seat in parliament and reform his party. It's not just buildings that adapt to new circumstances, people do as well. What choice do we have?

By Ada Castells



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