

Paella workshop, enjoy the experience!



¡OFERTA! 10% de descompte

Cook with our chef the best traditional paella you will ever taste! And have lunch with great company and a glass of wine, in **our new venue in Passeig de Grà cia**.

*** Catalan custard cream, the sweetest end**

7source/Tira spanish cooking.jpg

A unique location in the heart of Barcelona

Adress: Cookiteca, Passeig de Gràcia 26, close to El Nacional Restaurant

Take a tour around and see the most famous Gaudi building!

Mapa passeig def

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MORE INFO: info@cookiteca.com

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-If you are looking for other dates please contact us

-If you prefer a customized culinary session with a group of friends, family or your company staff, ask for a very exclusive proposal

- Barcelona offers to visitors Food Markets, all them full of fresh local products to select with our chef, performing then a real Spanish Menu at our kitchen.

We are near one of the oldest town food market: **La Concepció Market**. Ask us for a shopping tour before the class!

- Inform us if you have any food restrictions o allergies, we will adapt our recipes to you!

-Price includes: workshop, ingredients, lunch, wine, water, disposable aprons, the recipes and a

very special gift: the Cookiteca Wooden Spoon

Cookiteca cuchara

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Cookiteca Poble Espanyol: Av. Francesc Ferrer i Guardia, 13, 08038 Barcelona - Tlf. 93 205 93 73

Cookiteca Sarrià: Carrer Major de Sarrià nº 74, Barcelona 08017 - Tlf. 93 205 93 73

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