



A large, shallow metal pan filled with paella, featuring rice, shrimp, mussels, and other seafood, served on a floral tablecloth.

OFERTA: 10% de descuento

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

TL. + 34 93 8082143

-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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