cookiteca

TALLER-TIENDA DE COCINA

COOKING EXPERIENCES IN BARCELONA

Paella workshop, enjoy the experience!



Precio: ~~70.00€~~ **63.00€**

Horario: 11-14h

Fecha del curso: 29/06/2019

Impartido por: Angela da Toma

Lugar: Cookiteca Valencia 223

OFERTA: 10% de descuento

Enjoy the best of Spanish gastronomy in a hands-on culinary session, in a modernist building

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.**

Menu

*** Gazpacho, enjoy the spirit of southern Spain**

*** Spanish tortilla with pá amb tomáquet, the original catalan toast**

*** Seafood Paella, the most famous dish!**

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

Image not readable or empty
/datos/taller/taller.png
datos taller
Image not readable or empty
/fotos/Tira spanish cooking.jpg
Tira spanish cooking

A unique location in the heart of Barcelona

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

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

Mapa passeig def

Image not readable or empty
/source/Mapa%20passeig%20def.png

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

Image not readable or empty
/source/Cookiteca%20cuchara.png