cookiteca

TALLER-TIENDA DE COCINA

COOKING EXPERIENCES IN BARCELONA

Paella workshop, enjoy the experience!

Precio: 65.00€

Horario: 18-21h

Fecha del curso: 16/07/2021

Impartido por: Equipo Cookiteca

Lugar: Cookiteca Valencia 223

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 Gràcia.**

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**

3 hours cooking class + tasting

Language: English

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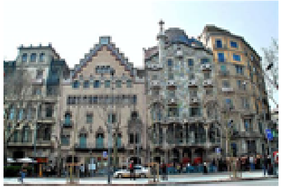
Tira spanish cooking

A unique location in the heart of Barcelona

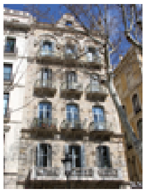
Adress: Cookiteca, Passeig de Grà cia 26, close to El Nacional Restaurant

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

Nº 92
La Pedrera



Nº 41-43
Casa Battló i Amatller



Nº 26
cookiteca

Nº 24
El Nacional Restaurant

Plaça Catalunya

MORE INFO: info@cookiteca.com

Tl. + 34 93 2059373

-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 and La Boqueria**. 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