

The Chosen Ones



GRUPO VICHY CATALAN

www.vichycatalan.es



GUIDE OF ETHNICAL CUISINE OF BARCELONA

Around the World in 80 Dishes

Diego Arcos
Coordinator

Sponsored by:

GRUPO VICHY CATALAN

VICHY
CATALAN



Malavella



FONT
D'OR



LES CREUS



AGUA DE
MONDARIZ



Font del
REGAS



LAMBDA



VICHY CATALAN AND FONT D'OR AT THE BEST ETHNIC RESTAURANTS

Since the end of the 19th Century, Vichy Catalan has known how to choose the best of the Mediterranean culture: water. As the poet used to say, 'in the way rivers reach to the sea', Vichy Catalan's water has been spread in its different containers throughout the country tables and kitchens. Vichy Catalan mineral water is the favourite of millions of people and is the absolute leader in the carbonate water market. Vichy Catalan unmistakable and traditional taste is already an unforgettable memory for several consumers generations.

Font D'Or is a natural mineral water remarkable in its lightness and tasty flavour. Its properties come from the location of its spring, in the Montseny massif, at 1,000m altitude, in an exceptionally beautiful environment. The glass bottles in which these waters reach restaurants, hotels, bars, cafeterias and similar establishments, are always new containers, therefore they prevent the damages of returned containers.

This innovation represents the commitment of the Grupo Vichy Catalan to improve the service provided to restaurateurs. The advantage the new bottles imply has been well understood by managing and professional restaurateurs. This has made Vichy Catalan and Font D'Or to have a most important expansion in this field.

Grupo Vichy Catalan distributes health from nature itself, and understands that its waters benefits cannot be restricted to a local people or culture. It is in that way that it makes as necessary to have its products reaching on a daily basis to all those restaurateurs who do not come from Catalonia or Spain and who are found in our society. These are the restaurants, bars, cafeterias which were originally from other places and such as the ones that are included in this guide and who have wished to bet on Vichy and Font D'Or mineral waters.

We wish the cultures arriving from other places in the world as well as ours to know each other, to get in touch and intertwine themselves. It is through gastronomy and cuisine how we will be able to caringly get close to different cultures. As from the beginning we already have an element we all use daily: water. From Grupo Vichy Catalan we are certain that we have much more to share.

GRUPO VICHY CATALAN

Vichy Catalan, Malavella, Font D'Or,
Les Creus, Font del Regas, Mondariz.

Néctares y Zumos Lambda

Around the World in 80 Dishes

This Restaurants' Guide has been created in order to lead its readers through a journey along culture in the five continents. We are pleased to invite you to join us to carry out the "Around the World in 80 Dishes" tour.

Your senses will help you to drive you and to appreciate the tastes, fragrances and flavours of the most different cultures without leaving Barcelona. The object of this Guide will be achieved once you reach to the culture you have chosen and you enjoy it.

The "Around the World in 80 Dishes" tour is the offer of our association to the brotherhood that ought to be found among human beings, as it is through eating how people understand one another.

Ethnic restaurants in Catalonia are much more than a set of restaurants: it is a small representation of the culture of a certain people, set at our place and offering us their cuisine art.

The Guide intends to honour those who make this tasty interchange possible, cooks, waiters and all those who share the illusion of the cuisine art. As Association, RICA offers the Catalan society the chance to witness the cultural variety that is blossoming within Catalonia itself.

We wish to express our thanks to S.A. Vichy Catalan in its determination to back our project. Vichy Catalan S.A.'s assistance is a thrust to the present society of multicultures and intertwining of races, that is a society with more culture and more human.

Diego Arcos

The following people have cooperated in this edition: Gremio de Restauración de Barcelona, Salvatore Gurrieri, Rodolfo Grosso, Hugo Tomasso, Saika Kingola, Anna López García, Sara Espinosa, Ester Capdevila, Juan José Baeta and Victoria Hita.

GERMAN	PHILIPPINE	MEXICAN
ARGENTINE	FRENCH	PAKISTANI
AUSTRIAN	GREEK	PERUVIAN
BRASILIAN	INDIAN	SENEGALESE
CHINESE	INDONESIAN	SYRIAN
COLOMBIAN	ENGLISH	THAI
KOREAN	ISRAELI	TUNISIAN
CUBAN	ITALIAN	URUGUAYAN
DOMINICAN	JAPANESE	ZIMBABWEAN
EGYPTIAN	LEBANESE	INTERCULTURAL
USA	MOROCCAN	

GUIDE OF ETHNICAL CUISINE



OF BARCELONA

GERMAN

ARC CAFÉ
C/ Carabassa, 19
08002-Barcelona.
Tel. 93 302 52 04
German Schnitzel: flour rolled pork sirloin with potatoes salad.



ARGENTINE

EL FORO
C/ Princesa, 53
08003-Barcelona.
Tel. 93 310 10 20
Remake of one of the historical restaurants in Buenos Aires, with the best River Plate cuisine.
Matambre asado.
(rolled stuffed meat): exquisite criollo (creole) dish, veal stuffed with vegetables, persil, spices and roasted or boiled in milk.

LA CERIERIA
Baixada de Sant Miquel, 3
08002-Barcelona.
Tel. 93 301 85 10
Mate in small pumpkin: typical South American yerba mate tea. Submarino (submarine): hot chocolate with vanilla and milk.
"Tere're": cold mate.

LA PIZZA NOSTRA (I)
C/ Montcada, 29
08003-Barcelona.
Tel. 93 319 90 58
Argentine style typical pizza, plenty of mozzarella and intense flavours.

LA PIZZA NOSTRA (II)
C/ Marina, 22
08005-Barcelona.
Tel. 93 225 10 85
Spinach cannelloni with bechamel sauce.
Dulce de leche (milk jam) crêpe.

TUTTO PIZZA
Pg. Sant Joan, 74
08009-Barcelona.
Tel. 93 231 34 43
More than a restaurant, a porteño (from Buenos Aires) consulate... Empanadas (small pies): wheat flour pastry stuffed with minced meat cooked in broth, and with onion, chives and spices.



AUSTRIAN

AL AUSTRÍACO
C/ Marina, 16-18, local 27
Puerto Olímpico.
08005-Barcelona.
Tel. 93 225 33 86
Goulash: stew with onion and red pepper powder.
Saachertorte: Chocolate cake.



BRASILIAN

CANTINHO BRASILEIRO
C/ Ample, 43
08002-Barcelona.
Tel. 93 268 14 22
Feijoada.
The great Brazilian dish: rice, veal, lamb and chicken, black beans, vegetables and spices.

TERRASAMBA

C/ Perla, 34
08012-Barcelona.
Tel. 93 218 82 60
To dive into the bossa nova and carnival, more than just a restaurant, a caribbean embassy... Caipirinha (typical drink), batidinho de frutas (fruit shake), maracujá (energizer).
Brazilian cocktail: cachapa, rum with crushed ice and lemon or lime.

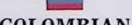


CHINESE

PAGODA
C/ Call, 17
08002-Barcelona.
Tel. 93 318 14 90
Dim-Sum: typical Chinese steamed appetizers served as starters.
Beijing duck: lacquered duck served with cookies and vegetables and with sauce.

SABROSO
C/ Arizala, 9
08028-Barcelona.
Tel. 93 448 29 83
Shangai duck: stewed duck with Chinese herbs and sauces and grilled egg.
Tasty noodles: roasted noodles covered with crab, veal, chicken, vegetables and sauces.

UNIVERSO
C/ Entença, 146
08029-Barcelona.
Tel. 93 405 36 60
Veal with bamboo and Chinese mushrooms.



COLOMBIAN

LA FLACA
C/ Villarroel, 227
08036-Barcelona.
Tel. 93 322 30 63
Tropical warmth in traditional recipes.
And Juan Valdez coffee, of course.
Paisa tray: rice, beans, chicharron, arepa, minced meat, black sausage, patacon, egg, avocado.

TACITA
C/ Rocafort, 154
08015-Barcelona.
Tel. 93 226 42 51
To discover dishes from the Andes further than the tropics and the tropics... Paisa tray: rice, beans, chicharron, arepa, minced meat, morcilla (black sausage), patacon, egg, avocado.

PUNJAB
C/ Joaquim Costa, 1 bis.
08001-Barcelona.
Tel. 93 443 35 72
Colombian-Pakistani.
Intercultural restaurant resulting from a simple combination: a couple.
Squid Cebiche (typical raw fish dish) with squid: lemon marinated squid with vegetables and spices.



KOREAN

HAN IN
C/ Aribau, 32
08011-Barcelona.
Tel. 93 454 05 63
Different meat grilled in spit.
Fish and seafood Korean style.



CUBAN

HABANA VIEJA
C/ Banyols Vells, 2
08003-Barcelona.
Tel. 93 268 25 04
Congris rice, ropa vieja and yucca.
White rice with black seafood. Minced veal with tropical tuber cooked in sauce, olive oil, garlic and vinegar or lemon.



DOMINICAN

BOCACIHA
C/ Corderis, 11
08003-Barcelona.
Tel. 93 319 76 66
Dominican restaurant, the most popular in Ciutat Vella (Old City). Pork chicharrones with fried male banana fried in bacon.



EGYPTIAN

NUT
C/ Verdi, 2
08012-Barcelona.
Tel. 93 210 86 40
Pharaohs cuisine in a carefully decorated environment.
Uzy: blink pasta stuffed with rice and minced meat, pine kernels and vegetables.

TUT ANKH AMON
C/ Torrent de les Flors, 49
08012-Barcelona.
Tel. 93 285 11 92
Egyptian, from the Nile river to Barcelona... Red rice with seafood, Rice, onion, red sauce, garlic, seafood, spices.



USA

ROCK & CHIPS
LA MAQUINISTA
C.C. LA MAQUINISTA
C/ Ciutat d'Asunción, s/n
Planta Alta.
08030-Barcelona.
Tel. 93 360 83 47
Combo Fries & R.R.
Ingredients: assorted American appetizers with Crisp Onions, Buffalo Wings, California Fingers, Munchers, accompanied with Honey Mustard sauce and B.B.Q. sauce.



PHILIPPINE

FIL-MANILA
C/ Ramelleres, 3
08001-Barcelona.
Tel. 93 318 64 87/ 93 301 78 98
Classical and contemporary Philippine cuisine prepared with original ingredients and traditional methods.
Seafood with coconut sauce.



FRENCH

BARAVINS
C/ Urgell, 196
08036-Barcelona.
Tel. 93 451 51 72
Specialised in regional wines and a large variety of French cheese (served on dishes).

CREPERIE FRANÇOIS
TOULLEC
C/ Torrijos, 26
08012-Barcelona.
Tel. 93 219 32 90
Crêpe complète: egg, ham and cheese.

LA MAISON DU LANGUEDOC-ROUSSILLON
C/ Pau Claris, 77
Barcelona.
Tel. 93 301 04 98
Languedoc- Roussillon, South of France
Foie Gras "Joëll", with apples in honey vinegar.



GREEK

SKYROS
LA MAQUINISTA
C.C. LA MAQUINISTA
C/ Ciutat d'Asunción, s/n
Planta Alta.
08030-Barcelona.
Tel. 93 360 83 51
Pikilia Megali.
Assorted appetizers to share: feta, tsatziki, taramosalata, melitzanosalata, yelmadakia giant houmous.

ALBARAKAH
C/ Valencia, 204
Barcelona.
Tel. 93 323 46 51
Ouzi: lamb cooked with rice, minced meat, dried fruits and yoghurt sauce with mint and pine kernels.

DIONISIOS (I)
C/ Comte Urgell, 90
08011-Barcelona.
Tel. 93 451 54 17
Moussaka: potatoes, minced meat and bechamel roasted in oven.

DIONISIOS (II)
C/ Torrent de l'olla, 144
08012-Barcelona.
Tel. 93 237 34 17
Jiros: roasted lamb with hot potatoes and tzatziki sauce.

DIONISIOS (III)
Av. Marques de l'Argentera, 27
08002-Barcelona.
Tel. 93 319 75 77
Sunsucha veal meat balls with spices, cooked in red wine and hot sauce.

LA TABERNA DE ORIENTE
C/ Torrent de l'olla, 123
08012-Barcelona.
Tel. 93 415 60 77/ 218 72 26
A restaurant where classical recipes are served together with the Mediterranean care.
Pappoutsaki: aubergine stuffed with meat and bechamel.

TAPA GRIEGA
C/ Torrent de l'olla, 111
Barcelona-08012.
Tel. 93 237 2174
Greek rest., Olympian gods meals in modern and light dishes.
Kolokithakia: marrow stuffed with rice and vegetables with yoghurt sauce.



INDIAN

NAMASTE
C/ Entença, 137
08015-Barcelona.
Tels. 93 226 19 99/ 93 226 51 97
Food as a link with nature, at ease and calm, millenarian India through flavours.
Sheek Kebab: minced lamb with Indian spices roasted in Indian oven.

PREET INDIAN TANDORI
C/ Sant Pau, 55
08001-Barcelona.
Tel. 93 443 35 53
Tandori: typical chicken-lamb with rice from Northeastern India, cooked in clay oven.

RESTAURANTE GOVINDA
Pl. Vila de Madrid, 4
(around Ramblas).
08002-Barcelona.
Tel. 93 318 77 29
Vegetarian restaurant.
Thalis: round tray with several bowls containing different dishes of a complete meal entirely based on vegetables including dessert.



INDONESIAN

BETAWI
C/ Montolí, 6
08002-Barcelona.
Tel. 93 412 62 64
A cosy restaurant and a wonderful cuisine, close to an artistic restaurant monument in the city: "Els Quatre Gats".
Sate: barbecued chicken or lamb brochettes with soybean sauce, peanuts, honey and hot spices.



ENGLISH

ENGLISH TAVERNS
ROCADIS
C/ Diputació, 269
08007-Barcelona.
Tel. 93 488 17 65
Beef pie: puff pastry stuffed with minced veal and beer sauce accompanied with vegetables.

THE BLACK HOUSE PUB
C/ Allada i Vermell, 16
08003-Barcelona.
Tel. 93 268 33 88
Beers of different flavours and thicknesses. Bitters (bitter), and ales (soft ones). Can be taken together with a good curry chicken (rice and chicken with different curry sauces) dish.

THE CITY ARMS
Pl. Narcís Oller, 9
08006-Barcelona.
Tel. 93 218 16 96
Bull: beer, tequila and lemon juice.



ISRAELI

MADDOZ FALAFEL
C/ Ferran, 13
08002-Barcelona.
Tel. 93 412 12 61
Falafel: mashed chick-peas mixed with fresh vegetables and herbs, fried in vegetal oil.



ITALIAN

AL PASSATORE (I)
Pla de Palau, 8
08003-Barcelona.
Tel. 93 319 78 51
Risotto, nuccia e gamberetti: rice with nuccia, small prawns, cream and curry.

AL PASSATORE (II)
Moll del Gregal, 25
Port Olímpic.
08005-Barcelona.
Tel. 93 225 00 74
Linguine al cartoccio: spaghetti with seafood.
Clay oven pizza.

BAR NOSWEAT
C/ Vic, 19
08006-Barcelona.
Tel. 93 415 29 56
Emilia Romagna
Piadina: pie-like bread toasted over the grill, stuffed with cheese and sausages at choice.
Made with produces imported from Italy.

BOGA
C/ Ample, 20
08002-Barcelona.
Tel. 93 315 01 04
Tiramisu: mascarpone cheese, eggs, cookies and coffee.

DOC ITALIA
C/ Marina Village, Local 16
08005-Barcelona.
Tel. 93 221 11 18
Focaccia: bread stuffed with ham and cheese and baked in oven

EL ITALIANO
Rda. Sant Pau, 9
08015-Barcelona.
Tel. 93 329 0110
4 seasons pizza: tomato, mushrooms, anchovy, ham and mozzarella.

LA SCARPETTA
C/ Muntaner, 101 bajos
08036-Barcelona.
Tel. 93 323 18 66
Roman empire wisdom, served al dente.
Agnolotti alla pieronese: fresh pasta stuffed with meat and roast-beef sauce (craft made).

MONTELLÓ
Via Laietana, 42
08003-Barcelona.
Tel. 93 310 35 26
Linguine al cartoccio: pasta similar to spaghetti with a seafood side order (clams, prawns, mussels, lobster...) wrapped up in foil.

PASTA E BASTA
C/ Maria Cubi, 96
08021-Barcelona.
Tel. 93 414 67 16
Tagliatella (pasta made with squid ink) cuttlefish blacked and with prawns.

TRAMONTI 1980
Av. Diagonal, 501
08029-Barcelona.
Tel. 93 410 15 35
Chitarrine con Scampi: Pasta (noodles) with squid, tomatoes and fish broth.



JAPANESE

SUMO CENTRE LA VILA
C.C. CENTRE DE LA VILA
C/ Salvador Espriu, 61.
08005-Barcelona.
Tel. 93 221 98 47
Sushi & Nigiri.
Ingredients: Rice, Nori, Swordfish, Salmon, Tuna, Rice and nori, avocado, Crab, Wasabi, Gari, Soybean Sauce, Rice, Japanese Omelette, Boquerón vinaigrette, Salmon, Tuna, Prawn, Crisp Persil, Lemon, Eel, Salmon Caviar.

KIYOKATA
C/ Muntaner, 231
08021-Barcelona.
Tel. 93 200 51 26
Sushi: Raw fish with rice hand made and prepared when ordered.

SHOJIRO
C/ Ros de Olano, 11
08012-Barcelona.
Tel. 93 415 65 48
Tataki tuna.
Cut tuna fish backs, outside cooked and raw inside.

SUMO SANT CUGAT
C.C. SANT CUGAT
Ctra. De Rubí a St. Cugat, Km. 4
08190-St. Cugat. Barcelona.
Tel. 93 590 10 08
DELICIAS DE ORIENTE (Eastern Delicacies)
Ingredients: vegetables: marrow, aubergine, carrot, orin mushrooms, red pepper and prawns rolled up in tempura pastry, fried and accompanied with a special sauce.

TOKIOTO
C/ Roger, 2
08028-Barcelona.
Tel. 93 333 91 71
Gyu-roll: grilled beef ribs rolls.

YASHIMA
C/ Josep Tarradellas, 145
08029-Barcelona.
Tel. 93 419 06 97
Tempura. Prawn and vegetables rolled in flour.

YUGA
C/ Buenos Aires, 12
08029-Barcelona.
Tel. 93 322 58 39
Eel-starters. Starters, ham, cooked chicken, feta.



LEBANESE

ABOU-KHALIL
C/ Santaló, 88
08021-Barcelona.
Tels. 93 201 87 50/ 93 201 88 30
Elegant atmosphere and optimal service.
Mazza: salad, meat, cheese and spinach pies.
Vegetables and meat croquettes.

AMIR DE NIT
Pl. del Sol, 2
08012-Barcelona.
Tel. 93 218 51 21
Lebanese restaurant managed by a great master of the Mediterranean cuisine.
Homos: chick-peas puree with sesame cream, olive oil, herbs and spices.

FENICIA
Pl. de la Revolució, 17
08012-Barcelona.
Tel. 93 213 75 56
Family owned restaurant, warm style and careful service.
Tabbouleh: Lebanese salad with persil, semolina, tomato, onion, lemon and olive oil.

HABIBI
C/ Gran de Gràcia, 7
08012-Barcelona.
Tel. 93 217 95 45
A really traditional restaurant, no alcohol served.
Shawarma, pita bread stuffed with roasted lamb meat, vegetables and hot sauce.

KARAKALA
C/ Torrent de l'olla, 136
08012-Barcelona.
Tel. 93 415 66 86
Originality, Near East cuisine, farther from the Shawarma... Okra with rice. Okra is a vegetable from Lebanon served accompanied with rice and noodles and veal or lamb.

ZEINAB
C/ Verdi, 31
08012-Barcelona.
Tel. 93 237 88 70
Mediterranean cuisine in Gràcia's centre.
Machawi: barbecued meat with spices.



MOROCCAN

CHI CHIS LO
C/ Almirante Cervera, 4
Barceloneta
08003-Barcelona.
Moroccan traditional popular couscous.
Wheat semoline, vegetables and lamb separately prepared as tradition indicates.



MEXICAN

CANTINA MARIACHI
C.C. LA FARGA
Av. Josep Tarradellas, s/n
Local T-11
08001-Hospitalet. Barcelona
Tel. 93 338 93 05
Tomato tortilla stuffed with seafood cream with crab and prawn accompanied by taco sauce.

CANTINA MARIACHI
C.C. LA MAQUINISTA
C/ Ciudad Asunción, s/n
Local A-15, Planta Alta
08030-Barcelona.
Tel. 93 360 83 46
Tortilla stuffed with mezquite chicken and another with chili con carne. Accompanied with sour taco.

CANTINA MARIACHI
C.M. CORNELLA
C.C. Llobregat Centre
Ctra. de Espulgues, 1-19
Local C-13
08940-Cornellà. Barcelona.
Tel. 93 377 17 56
Fajitas with shrimps marinated in grilled vegetables, mex rice together with tortillas with colswal and taco sauces. (We have the classical chicken and veal fajitas).

CANTINA MARIACHI
C.C. ST. CUGAT
Av. Augusta, 3-11
08190-Sant Cugat. Barcelona.
Tel. 93 590 63 91
Acapulco Roll.
Ingredients: tomato Tortilla, Acapulco Mix, Tomato in Slices, Taco Sauce, Mix Salad

CANTINA MEXICANA
C/ Encarnació, 51
08024-Barcelona
Tel. 93 210 68 05
Mexican restaurant, mariachis favourite...
Machaca: minced meat with spices, tomato and egg. With a side order of wheat tortillas, made at the restaurant.

EL TACO DE MARGARITA
Pl. de Medinaceli, 1
08002-Barcelona.
Tel. 93 318 63 21
Mexican restaurant with very modern environment, classical meals presented with imagination.
Taco: Mexican tortilla stuffed with varied ingredients (chicken, tandori, chili con carne, etc.)

FRIDA
Pl. de la Mercè, 26.
08002-Barcelona.
Tel. 93 310 09 14
Khalo would have made a date with her lovers in this house of good meals, to recover strength... Quesadilla: wheat tortilla with melted cheese and spices, vegetables and meat.



PAKISTANI

EL ROSAL
Pg. del Born, 27
08003-Barcelona.
Tel. 93 310 07 86
Chutney Chicken: chicken with mango (tropical fruit).

FLOR DE MAIG
C/ Pintor Fortuny, 29
08001-Barcelona.
Tel. 93 412 71 62
Karay chicken: boned chicken cooked with onions, peppers, hot peppers, ginger, yoghurt and spices.

KASHMIR
C/ Sant Pau, 39
08001-Barcelona.
Tel. 93 441 37 68
Tikka massalla chicken: cooked in oven with different sauces.

NEAMATKADA
C/ Hospital, 15
08002-Barcelona.
Tel. 93 443 41 06
Kora Samosa: vegetables and potatoes with flavour, Pakistani typical dish.

PUNJAB
C/ Joaquim Costa, 1 bis
08001-Barcelona.
Tel. 93 443 35 72
Colombian-Pakistani.
Intercultural restaurant resulting from a simple combination: a couple.
Squid Cebiche (typical raw fish dish) with squid: lemon marinated squid with vegetables and spices.

SHALIMAR
C/ Carmo, 71
08002-Barcelona.
Tel. 93 329 34 96
Family recipes to travel East through flavours.
Chicken shalimar: boned chicken with spices, tomato, ginger, milk cream, apricot.

SHAHANSHAH
C/ Vidre, 7
08002-Barcelona.
Tel. 93 412 69 82
The great Middle East tradition in a delicious cuisine.
Tikka Massala lamb: small lamb bits cooked in clay oven in a particular sauce.



PERUVIAN

CAFÉ NINOSKA
Avda. Icaria, 131
08005-Barcelona.
Tel. 93 221 24 44
Tamales: Wheat pies, stuffed with chicken, egg and olives wrapped up in wheat leaves and steamed.

EL CRIOLLO
C/ Aribau, 85
08036-Barcelona.
Tel. 93 454 23 26
Los Andes landscape can be contained in a dish, discover it... Aji de gallina (hen pepper): chicken in nuts and cheese sauce, seasoned with aji (slightly hot pepper) and spices directly brought from Peru.

RESTAURANTE AIMARA
C/ Ros de Olano, 12
Barcelona.
Tel. 93 415 49 84
Ceviche. Fish marinated in lemon. The "carpaccio" in its Andes version already existed before Columbus.
Ceviche and much more...



SENEGALESE

DARU SALAM
C/ Agullers, 18
08003-Barcelona.
Tel. 93 268 26 38
Tiebvjinn: rice, different fish and vegetables with tomato.



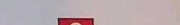
SYRIAN

DAMASCO
C/ Torrent de l'olla, 99
08012-Barcelona.
Tel. 93 218 34 98
Chicken in rose water (Spices, cardamom and lemon).

LA CARAVANA
C/ Mozart, 15
08001-Barcelona.
Tel. 93 333 91 71
Araus: Syrian typical sandwich stuffed with vegetables or beef seasoned with spices.

THAI

THAI GARDENS
C/ Diputació, 273
08007-Barcelona.
Tel. 93 487 98 98
Soup Tom Yam Khung.
Prawn tails with the flavour of spices mixed in this dish.



TUNISIAN

TETERIA J