



A large, round, shallow pan filled with a seafood paella. The rice is yellow and mixed with various seafood including large prawns, mussels, and small fish. The pan is placed on a white tablecloth with a colorful floral pattern. A small dish of sliced tomatoes and a plate are visible in the background.

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!



Nº 92
La Pedrera



Nº 41-43
Casa Batlló i Amatller



Nº 26
cookiteca



Nº 24
El Nacional Restaurant



Plaça Catalunya

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



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