



# Gourmet experiences "Unprecedented Catalonia"

## Catalonia

The birthplace of avantgarde cuisine in Spain and
of geniuses such as Gaudí
and Dalí, let yourself be
conquered by the best
Catalan cuisine



# Highlights

Tasting a unique menu designed for you, with your favourite products in a
 2 Michelin starred restaurant in Barcelona, where the chefs will show us
 the R &D lab and the most vanguardist techniques that was created by
 Ferran Adria

Enjoying a culinary experience in ABaC Restaurant managed by Jordi Cruz,
 a chef awarded with 5 Michelin Stars

 Private tasting menu based on local products located in modernist building and presented by a Catalan chef

 Tasting a taylor made menu based on red shrimps, one of the best seafoods in the Mediterranean Sea mixed with catalán sparkling wines ( Cava )



# BEGIN YOUR GOURMET EXPERIENCE

Welcome dinner and wine tasting near to Paseo de Gracia street

Hotel Casa Fuster 5 \* Grand Luxury Barcelona

DINNER

# BARCELONA DAY 1

Innovative gastronomy, modernist buildings and a city open to the world





# BARCELONA DAY 2

Morning guided walking tour of the city center

Afternoon. Leisure time and visit the city's museums if you are found about of art

Night. Hotel Casa Fuster 5 \*
Grand Luxury Barcelona

### **GASTRONOMY**

Vanguard tasting menu based on local products elaborated by one of the most prestigious chefs in Catalonia inside the modernist building in Barcelona

Wine selection: Priorat & Montseny wines





## BARCELONA DAY 3

Morning Gaudi walking guided tour where we will visit the most emblematic buildings of the architec

Afterrnoon. A charming village route along the medieval Pals and Peretallada

Night at Mas Rabiol, a XVI century farmhouse experience exclusively reserved for World Travel Gourmet

### GASTRONOMY

A unique menu designed for you, with your favourite products in a 2 Michelin starred Disfrutar restaurant in Barcelona, where the chefs themselves will show us the R+D lab and the most avant garde techniques that were created by Ferran Adria

Wine selection: Catalonian wines



## EMPORDA DAY 4

orning visit and tasting in anchovies artisian factory in La Escala mixed with "Glass Bread" (Pa de Vidre) with tomato and Arbequina olive oil

Afternoon Private tasting Empordà wine with its winemaker in a farmhouse

Night. Mas Rabiol, XVI century farmhouse experience exclusively reserved for World Travel Gourmet

### **GASTRONOMY**

Taylor made menu based on the best Mediterranean red shrimps, one of the best seafoods in the Mediterranean Sea

Taste dinner based on artisian Cheese and cold meat from the Bajo Emporda and La garrotxa regions

Wine selection: Terra Alta and Sparkling wines

BREAKFAST, LUNCH & DINNER







# CADAQUES DAY 5

Morning guided walking tour at Cap de Creus Natural Seapark and its overwhelming cliffs

Afternoon Guided visit to the Salvador Dali's village . Cadaques

Night. Hotel Wine & Golf Perelada 5\*

### GASTRONOMY

Gourmet menu based on the best Mediterranean products where we will enjoy Catalonian gastronomy

Tasting menu in a restaurant among vineyards awarded with one Michelin Star

Wine selection: Empordà wines



# PENEDES DAY 6

Morning visit and cava tasting in one of the most prestigious wineries in Penedes

Afternoon walking guided visit to the coastland Sitges village where we will enjoy the amazing sea views and well known modernist buildings

Night. Hotel Casa Fuster 5\* Grand Luxury Barcelona



### GASTRONOMY

Menu in typical Catalonian firehouse where your chef will delight us with the exclusive local products

Wine selection : Cavas and Penedes wines



### GASTRONOMY

Brunch in the famous Gotic neighborhood in its charming alleys and impressive Cathedral

Tasting menú in ABaC restaurant by Jordi Cruz, chef awarded with 5 Michelin Stars

Wine selection: Vermouth, cava and Costers del segre wines

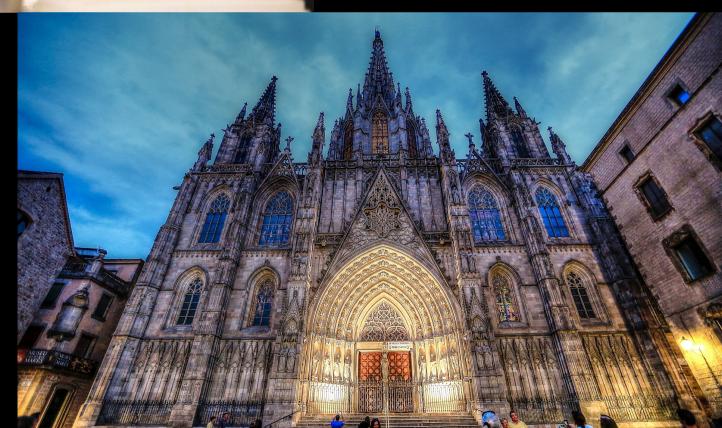
BREAKFAST & DINNER

# BARCELONA DAY 7

Morning. Tarragonan Vermouth tasting and local market's tour

Afternoon. Leisure time to enjoy the city or relaxing before enjoying our last gala dinner

Night. Hotel Casa Fuster 5\* Grand Luxury Barcelona





### WHAT'S INCLUDED IN THE GASTRONOMY EXPERIENCE

### LUNCH

- 11 TAILOR MADE MENU IN DISFRUTAR RESTAURANT AWARDED WITH 2 MICHELIN STARS IN BARCELONA
- 1 TASTING MENU BASED ON THE BEST RED SHRIMPS IN COSTA BRAVA
- 1 TASTING MENU BASED ON LOCAL PRODUCTS INSIDE THE MODERNINST BUILDING IN BARCELONA
- 1 VANGUARD TASTING MENU WITH DELICATESSEN PRODUCTS FROM ALTO EMPORDA REGION
- 1 LUNCH IN A FIREHOUSE BASED ON GRILLED PRODUCTS

### DINNER

- 1 TASTING MENU IN ABAC RESTAURANT AWARDED WITH 3 MICHELIN STARS
- 1 PRIVATE COOKING DEMOSTRATION IN AN HISTORICAL BUILDING IN EMPORDA REGION
- 1 TASTING MENU IN RESTAURANT AWARDED WITH ONE MICHELIN STAR AMONG WINEYARDS
- 1 WELCOME DINNER WITH DELICIOUS HANDMADE COLD MEATS AND SPANISH CHEESES

SPANISH WINE SELECTION FROM DIFFERENT D.O. AND SOFT DRINKS ON ROUTE LUNCHES AND DINNERS

### **BREAKFAST**

- **3 TRADITIONAL BREAKFASTS**
- **3 GOURMET BREAKFASTS**
- 1 BRUNCH IN BARCELONA MARKET

### WHAT'S INCLUDED IN THE GASTRONOMY EXPERIENCE

### **EVENTS**

1 PRIVATE TASTING CAVA IN ONE OF THE MOST PRESTIGIOUS CELLARS IN SPAIN

1 VISIT TO A TRADITIONAL FISH MARKET IN CATALONIA

I PRIVATE EMPORDA WINE TASTING WITH ITS WINEMAKER

1 VISITING ARTISIAN ANCHOVIES FACTORY IN LA ESCALA

1 GUIDED VISIT TO A SAGRADA FAMILIA CHURCH

4 GUIDED WALKING TOURS IN BARCELONA AND MEDIEVAL VILLAGES

### **ACCOMODATION (DOUBLE ROOM)**

4 NIGHTS IN CASA FUSTER 5 STAR LUXURY HOTEL LOCATED IN THE CITY CENTER OF BARCELONA

1 NIGHTS IN 5 STAR HOTEL WINE AND GOLF PERELLADA LOCATED AMONG VINEYARDS

2 NIGHTS IN XVI CENTURY FARMHOUSE IN EMPORDA CLOSED FOR THE EXPERIENCE. MAS RABIOL

### **OTHERS**

BILINGUAL GUIDE EXPERT IN GASTRONOMY

PRIVATE LUXURY TRANSPORTATION (EXCLUDING INTERNATIONAL FLIGHTS)

24 HOURS CONCIERGE

TRANSFER TO AND FROM BARCELONA AIRPORT