



EUROPE / DESTINATION GUIDES

## What's new in 2022: Barcelona

With fresh-faced hotels, creative new restaurants, boundary-pushing galleries and a string of green-city initiatives on the table, the vibrant Catalan capital is as buzzy as ever. Here's a taste of what's making Barcelona tick in 2022

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The newly opened Amar restaurant in the El Palace hotel (Carlos Garralaga)

## Food

One of Barcelona's most-awaited 2022 openings, just-launched Amar (in the El Palace hotel) is the vision of *sevillano* chef Rafa Zafra, of Estimar, Heart Ibiza and Casa Jondal fame. Midnight-blue walls, teardrop chandeliers and a sweeping metallic-gold bar set the scene for an irresistible fusion of Mediterranean seafood, fresh Catalan produce and culinary creativity. Andalusian sherries and Penedès wines mingle with ponzu-sauce oysters, caviar brioche and romesco-dressed spider-crab salad.

Over in buzzy Sant Antoni, the crew behind unmissable BENZINA is opening its next-door sister venture, Doppietta, in June to focus on Italian-style *cicchetti* (small plates), hand-picked cheeses and regional charcuterie, with a smart-casual wine-bar feel. Expect perfect carpaccio and ricotta and kale cannelloni from chef Nicola Valle, along with herb-infused gins, Italian wines and a bold look inspired by Brescia's famous Mille Miglia car race.

Last, but by no means least, is Compartir Barcelona. Oriol Castro, Eduard Xatruch and Mateu Casañas – the former El Bulli team that brought us prize-winning Disfrutar (Barcelona) and Compartir (Cadaqués) – has teamed up with chef Nil Dulcet for this much-awaited L'Eixample lunch, expected in June. Traditional recipes and Catalonia-sourced ingredients meet cutting-edge techniques (tuna cannelloni, hazelnut *coulant*), while forward-thinking interiors are by beloved Barcelona design studio El Equipo Creativo.