



13 Days Itinerary

El Camino Trail - A Girls Journey- With Backroads - 13 Days

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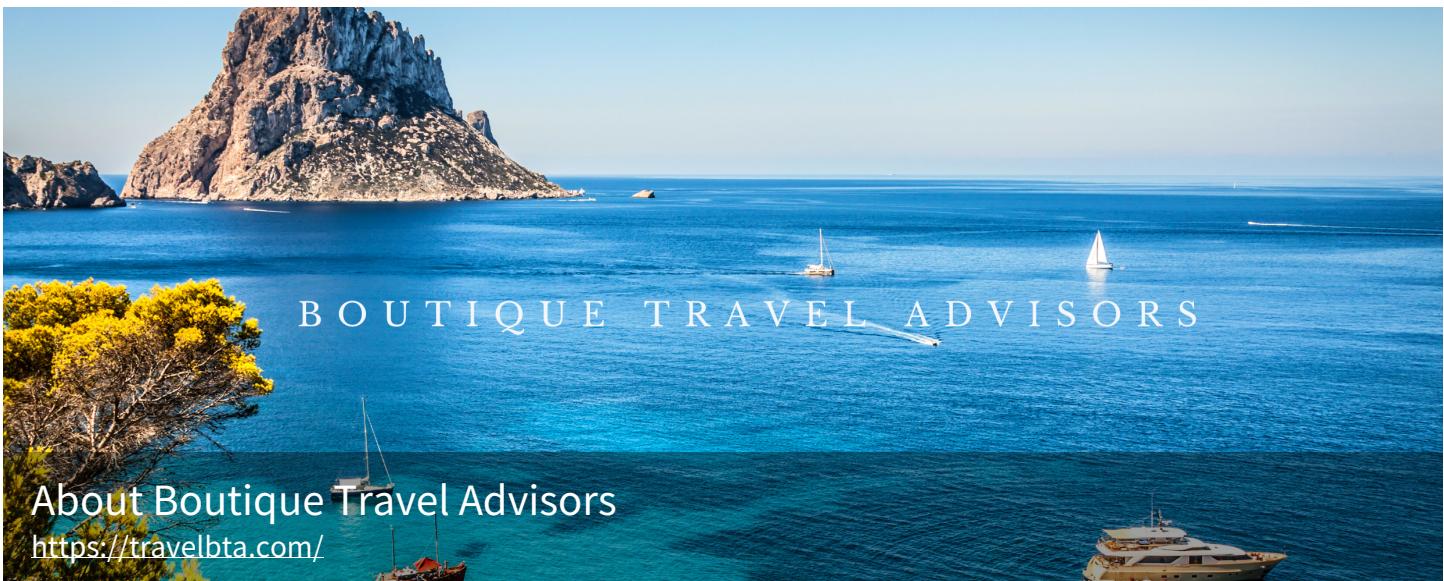
Day 1 Flight to Porto

Day 2 Transfer · Private transfer with driver in Minivan | From Porto airport to Hotel
Half day private tour in Porto | Driver and Guide 2:30 PM (8hr)
Vila Foz Hotel & Spa 5* (1 Night)
Restaurant Elemento by Chef Ricardo Dias Ferreira

Day 3 Transfer · Private transfer with driver in Van Mercedes Sprinter | From Hotel Vila Foz to Hotel Sheraton
Meet Your Backroads Guide
Day 1: SHUTTLE TO VITORINO DE PIÃES 1 - HIKING
Torre de Gomariz, Wine and Spa Hotel - Cervães, Portugal
Spa Circuit and Pilgrim's Ritual 4:45 PM

Day 4 DAY 2: MORNING AND AFTERNOON HIKES - SHUTTLE TO HOTEL
Terapeutic Massage 4:45 PM

| | |
|---------------|---|
| Day 5 | Parador de Baiona - Bayona, Spain (1 Night) DAY 3: SHUTTLE TO MIÑO ESTUARY - HIKING - SHUTTLE TO BAIONA |
| Day 6 | DAY 4: BOAT RIDE TO CÍES ISLANDS - HIKING - BOAT RIDE TO CANGAS - SHUTTLE TO SANTIAGO DE COMPOSTELA A Quinta da Auga Hotel & Spa - Santiago de Compostela, Spain (2 Nights) Hydrotherapy Spa Circuit 5:15 PM |
| Day 7 | DAY 5: SHUTTLE TO THE CAMINO FRANCÉS - HIKING - SHUTTLE TO SANTIAGO DE COMPOSTELA - HIKING 50-Minute Muscular Profundo Massage at A Quinta da Auga 4:45 PM |
| Day 8 | DAY 6: CAMINO FINISTERRE ROUTE Flight from Santiago De Compostela to Madrid (1 hr, 10 min) Transfer · Private transfer with driver in Minivan From Madrid Airport to Hotel The Principal Madrid Hotel - Madrid, Spain (2 Nights) |
| Day 9 | Half-Day Private Walking Tour in Madrid with Certified Guide 9:00 AM (4hr) Private tour to Prado Museum 3:30 PM (2hr 30min) Transfer · Private return transfers with driver in Minivan From Hotel to Restaurant Angela - Michelle - Gina - Heather Corral de la Morería Tablao de Flamenco (1 Michelin Stars) · Dinner and Flamenco Show |
| Day 10 | Transfer · Angela - Michelle - Gina Half Day Private tour in Minivan to Toledo Driver and Guide 9:30 AM (6hr 30min) Privately Guided tour to the Historic town of Toledo Transfer · Private transfer with driver in Minivan From Barcelona train station to Hotel 7:15 PM (18 min (4 km)) Rail · Rail from Madrid to Barcelona Kimpton Vividora Barcelona (3 Nights) |
| Day 11 | Barcelona Half Day Tour - Live Life Barcelona |
| Day 12 | Montserrat Day Trip from Barcelona Private Tour - Live Life Barcelona 9:00 AM (7hr) |
| Day 13 | Transfer · Private transfer with driver in Minivan From Hotel to Barcelona Airport Flights Home Restaurants in Barcelona - Our Top Selection Restaurants in Madrid - Our Top Selection *Connect with Boutique Travel Advisors* |



BOUTIQUE TRAVEL ADVISORS

About Boutique Travel Advisors

<https://travelbta.com/>

At Boutique Travel Advisors, we believe luxury travel goes beyond welcome chocolates on pillows & first-class seats. Luxury travel can be subjective. To us, the definition of luxury travel embodies having the privilege to explore & experience the infinitely possible wonderments the world has to offer when we decide to mindfully venture outside of our comfort zone in our home environment.

From booking bespoke safaris in South Africa, serenely scenic river cruises through France's waterways, to private wine (+ pasta) tastings on the Amalfi Coast... BTA strives to curate each personalized itinerary with credible expertise, dedicated service & the whole-hearted intention for each traveler to exceed their travel goals and expectations while on the adventure of a lifetime.

BTA is proudly a women-owned & run company. Co-owners and luxury travel curators, Janet Semenova and Angie Rice, use a thorough 5-step process to seamlessly design & tailor YOUR travel experience: explore, imagine, build, journey, reflect.

Your BTA travel itinerary is more than a document of scheduled flights, tours, and dinner reservations. It is the motherboard, the holy grail, the backbone of a transformational journey that turns your individual, subjective experiences into heart-warming, thought-provoking, jaw-dropping, life-changing memories that are worthy of being cherished for a lifetime.

Our purpose is to make your travel dreams come true... We are here to make your every step along the way uncomplicated, stress-free, and wildly exciting. All we ask is, **where will your journey take you?**



Boutique Travel Advisors - Contact Details

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Restaurants in Madrid

The best restaurants in Madrid, from traditional tapas to modern marvels

Madrid has gone gourmet with a vengeance, but the best of the classic tapas bars are still packed to the rafters come dinner time. Begin a visit to the Spanish capital by sinking your teeth into roast suckling pig at the 'world's oldest restaurant' Botín, or share a plate of sizzling garlic prawns at Cabreira. Then embrace the modern at Bodega de los Secretos, or one of the many Michelin-starred hotspots, including Punto MX, the first Mexican restaurant in Europe to be awarded a star.

****IMPORTANT: TIMING****

Ruler number one for visitors to Madrid - Don't go out too early. Madrileños rarely eat lunch before 2 pm, although go after 4 pm and you may find people sweeping up around you.

Probably due to a combination of substantial lunches and the heat, dinner is usually eaten late as well - around 100m, and even later in summer. It's advisable to book a table in most places for Friday and Saturday night, and at other times if you're in a big group. Many restaurants close on Sunday evening and all of Monday. Agust is livelier than it used to be, but most restaurants still close for at least two weeks.

DiverXO by Chef David Muñoz | 3 Michelin stars

<https://diverxo.com/en/>

If there's any place that makes visual art edible, it's DiverXO. That's why each dish is officially called a "canvas." So fasten your seatbelts, widen your eyes and brace your taste buds because this a trip straight into the cutting edge of gourmet world fusion cuisine. The only restaurant in Madrid with three Michelin stars, this is modern culinary artistry pushed to its limits.

The space at DiverXO is ethereal and airy, with predominantly white decor broken up by splashes of whimsical color. It's the kind of restaurant that has to be experienced firsthand to be fully believed, and a true bucket list spot for any gourmand.

Google Maps: <https://goo.gl/maps/d8m9nVnjUb9kkind6>

Tel: +34915700766

DSTAgE | 2 Michelin stars

<https://www.dstageconcept.com>

Stylish and urban, this restaurant blends Japanese, Mexican and Spanish flavors into one delicious hybrid. Memorable dishes include pigeon liver wrapped in beetroot, the Pekin duck, sea urchin in citric dashi, and Japanese mochi cakes made out of huitlacoche corn.

Google Maps: <https://goo.gl/maps/cM5eiYpNGW5Jnexc7>

Tel: +34917021586

El Invernadero (1 Michelin Star Green haute cuisine) by Chef Rodrigo de la Calle

<https://elinvernaderorestaurante.com/en/>

An omnivorous restaurant, where animal protein participates as a dressing. We give gluten-free options for diabetics and allergens in general. If you have vegetarian or vegan ideology we also have a special menu without animal protein. Rodrigo de la Calle defines himself as a culinary ambassador for the plant kingdom, a valid claim given the efforts he has made to champion our natural surroundings and his role as one of the pioneers of "green haute cuisine".

In his restaurant, with its open-view kitchen occupying a contemporary, nature-inspired dining space, discover his culinary philosophy in which vegetables are at the essence of his cuisine. His delicious, elegantly prepared dishes showcase plenty of technique and can be savored on a choice of tasting menus: Green (including vegan and vegetarian options), Red (featuring a few meat dishes), Blue (predominantly fish) and Vegetalia (his latest creations). These can be paired with classic wines or a unique array of fermented beverages (kombuchas, tepaches, fermented vegetable drinks, licuados etc).

Google Maps: <https://g.page/invernaderorestaurante?share>

Tel: +34628939367

Corral de la Morería Gastronómico | 1 Michelin Star

<http://corraldelamoreria.es>

A famous place for flamenco shows in Madrid, Corral de la Morería also has a restaurant with a Michelin star on the premises, making the establishment all the more extraordinary. Before or after dinner, you can treat yourself to some good music and dancing.

The restaurant is separate from where the shows take place, and it has four tables for a maximum of eight guests, so reserve ahead of time.

Google Maps: <https://g.page/corralmoreria?share>

Tel: +34913651137

Clos | 1 Michelin star

<https://restauranteclasmadrid.com>

The name is a reference to the French word for high-quality wine, because the restaurant has a wine cellar that boasts the best wine in the country.

Clos offers three different menus. To get the best deals, go there for lunch. Our personal favorites were the spider crab in pumpkin sauce, the marinated deer sirloin, hake in a spicy bird's eye chili sauce, and quail in a boletus sauce.

Google Maps: <https://g.page/corralmoreria?share>

Tel: +34913651137

Restaurant Mesón Txistu

<http://www.mesontxistu.com/en/>

The most traditional Basque cuisine can be found in this restaurant, managed by Pedro Abrego, also the owner of Asador Donostiarra.

Inaugurated in the 70's, Mesón Txistu is the place for those who enjoy good, old-fashioned eating. The interior features a cozy and intimate atmosphere, with a classical decor and photos of celebrities who have visited it, especially soccer players.

Amongst all of their rooms, the most outstanding spaces are its garden and terrace, but it also has several rooms in different floors. Txistu specializes in meats and fish, which should always be accompanied by a good wine from their selection, according to the maître d'. Their home-made desserts are a great way to round off a tasty meal.

Google Maps: <https://goo.gl/maps/316HNXD1GhdGYWcV9>

Tel: +34915701006

La Tasquería | 1 Michelin Star

<https://latasqueria.com/en/la-tasqueria-and-javi-estevez/>

It's tasca (a tavern) and casquería (offal) combined: a tavern that reveals the elegant side of offal, and takes it to the avant-garde. Eating here is a "visceral" experience—get it?

Silly jokes aside, the restaurant, as they say, also caters to the less "gutsy." That means you can have regular meaty dishes to satiate your palate.

Google Maps: <https://g.page/Latasqueria?share>

Tel: +34914511000

Botín

<https://www.botin.es/pt/inicio-pt/>

According to the Guinness Book of Records, Botín is officially the oldest restaurant in the world. It opened in 1725 and is renowned for its roast suckling pig and lamb, which are cooked over vine shoots in the huge oven that has been there since it opened. Also good are the clams and the baby squid in its own ink sauce. The dining rooms sprawl through the building, from the vaulted cellar to pretty tiled spaces on the upper floors. Unsurprisingly, Botín is very popular with visitors, but eating here is a quintessential Madrid experience so don't let that put you off.

The rustic interior will transport you back in time. It provides the perfect setting for enjoying home-cooked traditional food at its finest.

What to order: We're huge fans of their cochinillo asado (roast suckling pig). The dish hails from nearby Segovia, but here in Madrid, no place does it better than Botín!

Google Maps: <https://goo.gl/maps/EiYFfXV6zokarsvg7>

Tel: +34913664217

La Bola

<https://labola.es>

Not much has changed in the nearly 150 years that Taberna La Bola has been open—and trust us, that's a good thing. As one of the best restaurants in Madrid, you'll spot its bright red exterior from down the street—an inviting beacon of what's to come. The same family has run the place since day one, and the current generation of owners (the sixth!) has contributed to its legacy as a place where anyone will feel at home. Come for the soul-warming traditional Spanish dishes; stay for the inviting atmosphere that will make you feel like you're dining in the home of a lifelong friend.

What to order: Two words: cocido madrileño. Madrid's iconic chickpea, meat and veggie stew can be found all over the city, but not all cocido is created equal. Here at La Bola, you're sure to get an authentic version prepared the same way they've been making it for over a century.

Google Maps: <https://goo.gl/maps/4gmthWAzUznSnuKZ6>

Tel: +34915476930

Sagaretxe

<https://sagaretxe.net/nosotros/>

Sidrería Vasca con más de 17 años de experiencia a nuestras espaldas, sirviendo carnes y pescados de primera calidad, con una gran barra de Pintxos donde todo aquél puede sentirse como en el país Vasco. Desde nuestros orígenes, nos hemos caracterizado por ser un restaurante de producto. La calidad de la materia prima y el respeto a la tradición en la elaboración de los platos han sido la marca de nuestra casa.

Google Maps: <https://g.page/RestauranteSagaretxe?share>

Tel: +34914462588

Casa Benigna

<https://casabenigna.com>

Come to Casa Benigna for the quirky and eclectic decor; stay for the exquisite Mediterranean rice dishes made with the freshest natural ingredients.

Founder Norberto hails from a small town in the province of Alicante and brought the culinary traditions of his homeland to the Spanish capital in 1990. With recipes lovingly passed down from his mother, Carmen, Norberto and his team have created a welcoming haven of great food and great company right here in Madrid.

Google Maps: <https://goo.gl/maps/A17BuFTpTowyoAq59>

Tel: +34914133356

Taberna Sanlúcar

<https://tabernasanlucar.com>

Traz os sabores da Andaluzia para a grande cidade. Cocina tradicional, llena de sabor y los mejores ingredientes; los domingos, además, puedes degustar nuestro arrocito del Sanlúcar... y todo ello acompañado de una amplia selección de vinos: manzanillas, blancos, tintos, generosos...

Google Maps: <https://g.page/TabernaSanlucar?share>

Tel: +34913540052

Casa de Valencia

<https://www.lacasavalencia.es>

This restaurant, true to its name, serves up an authentic Valencian paella in Madrid. Founded in 1975 and inaugurated by the King and Queen of Spain, Casa de Valencia hasn't changed much in nearly 50 years. Don't go expecting a trendy place—you come here for the food!

We recommend the arroz del senyoret, or "gentleman's rice." Hailing from Valencia, this is a delicious twist on paella where you don't have to do any work—all of the seafood comes pre-peeled! Their paella valenciana, perfectly cooked and seasoned, is just as delicious.

Google Maps: <https://goo.gl/maps/HjvRK8E6R6FK2cGJA>

Tel: +34915441747

Bodega de los Secretos

<https://www.bodegadelossecretos.com>

You would be very unlikely to stumble upon Bodega de los Secretos by chance, as the restaurant is not only on a quiet side street but is also hidden away in a labyrinth of underground wine cellars that date back to the 17th century. Tables in romantic arched alcoves ensure privacy and there is a great menu of modern Spanish dishes, such as steak from the Pyrenees, oxtail roll, sea bass with scallops and creamed cauliflower, and grilled octopus. There are more farflung influences too, such as ceviche with guacamole, coconut milk and mango.

Google Maps: <https://goo.gl/maps/J2Pzp6I3b3TUEK6F9>

Tel: +34914290396

La Taberna del Alabardero

<http://www.alabarderomadrid.es>

Father Lenama first started up his traditional tavern in 1974, when he put underprivileged boys to work as waiters in this converted 16th-century town-house. With a quiet terraza on the street that runs along the north side of the Teatro Real, it is still one of the most popular post-theatre dining spots, serving traditional tapas at the bar and Basque cuisine in the restaurant in the back. Lezama is now a very prosperous restaurateur - he has opened six more restaurants in Spain and one in Washington DC. Some of those original boys are now shareholders.

Google Maps: <https://g.page/Taberna-del-Alabardero?share>

Tel: +34915472577

Xentes (Seafood)

<http://www.xentes.es/en/index/>

With the TV blaring and some half-hearted nautical decor, this is a rather strange setting for some of the best seafood in Madrid. But the Galician patrons at the bar happily gulp down oysters and beer, and the diners in the back are just as delighted with their pulpo a gallega (Octopus with paprika) and arroz con bogavantes (lobster paella).

Google Maps: <https://goo.gl/maps/zYAYxMqqwPd6gcWE7>

Tel: +34913664266

Casa Mingo

<https://www.casamingo.es>

Enjoy the traditional Roast Chicken and handcrafted cider in one of Madrid's most iconic restaurants. Casa Mingo is without a doubt the most typical cider house in Madrid. From 1888 the restaurant is a must for tourists from all over the world. Its specialty is roast chicken accompanied by self-made cider. Casa Mingo is a very popular restaurant where it is easy to eat well and at a good price.

Google Maps: <https://g.page/CasaMingoMadrid?share>

Tel: +34915477918

Restaurante Samm

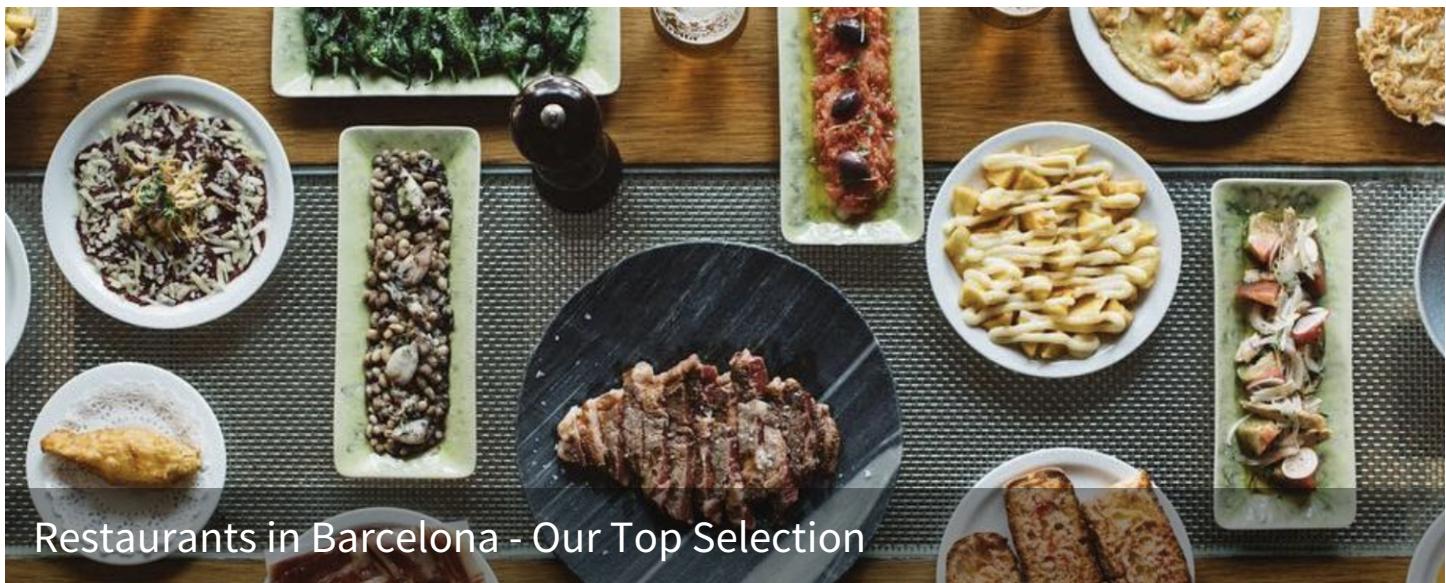
<https://restaurantesamm.com>

If you don't mind going a bit north of Madrid's center, there's a treat in store for you at Restaurante Samm, another contender for the best paella in Madrid. Here they make the rice just right, and you get to enjoy it on their lovely interior terrace.

To complete your memorable meal, don't miss the appetizers at this place, either. The calamari with alioli is to die for!

Google Maps: <https://goo.gl/maps/GkYuZqvEsarp4vBJA>

Tel: +34913453074



Restaurants in Barcelona - Our Top Selection

Restaurant Lasart (3 Michelin Stars)

<https://www.restaurantlasarte.com/>

At the Condes de Barcelona hotel, you will find one of the most essential restaurants in the entire of Catalonia and Spain. Lasarte currently has three Michelin stars. This is the place to go when you really want to admire the creativity of a chef. Their sampling menu is more than just a few courses, it is a culinary journey which will allow your taste buds to experience more than they ever had.

The place itself is bright and modern, complimenting its incredible gastronomy.

Lasarte has earned the top prize in the restaurant world, with this place being the first in Barcelona to show off their three Michelin stars. This is down to their chefs; Martín Berasategui and Paolo Casagrande. Both the elegance and creativity of these chefs enables them to offer out some of the most exquisite dishes; apple millefeuille, foie gras, and European eel.

Google Maps: <https://goo.gl/maps/bf5jgj6XSRdwwwYk9>

Tel: +34934453242

ABaC by Chef Jordi Cruz (3 Michelin Stars)

<https://abacorestaurant.com/es>

Discover the unique culinary vision of the bold, media-friendly chef Jordi Cruz who has raised technical skill, creativity and gastronomic perfection to even higher levels. His dishes tell stories that are complex yet at the same time intelligent and understandable, and which evolve in line with seasonal products.

Google Maps: <https://goo.gl/maps/fGkp9Mr6GugJ8oZ3A>

Tel: +34933196600

Cocina Hermanos Torres by Chefs Javier y Sergio Torres Martínez (2 Michelin Stars)

<https://cocinahermanostorres.com/es/>

Once over the threshold, a fascinating experience awaits at Cocina Hermanos Torres one that transports guests to a world where time has stood still thanks to the magical setting and highly delicate cuisine that takes us away from our day-to-day lives.

The Torres twins (Sergio and Javier) dreamt of incorporating their culinary microcosmos into the heart of the dining room, transforming a culinary experience into a true spectacle, hence the three cooking stations that dominate the centre of the room, around which tables are arranged beneath romantic "clouds" of light. Although à la carte is an option, the most popular request is for the superb tasting menu, a gourmet journey that extols the very best seasonal and local ingredients, using them in such a way to extract maximum impact and flavour with a minimum of intervention.

Google Maps: <https://goo.gl/maps/UxowAUx9s9QMpz446>

Tel: +34934100020

Enoteca Paco Pérez (2 Michelin Stars)

<https://enotecapacoperez.com>

A bright, fresh look with a penchant for varying tones of white that encapsulates the essence of the Mediterranean. This restaurant, which is under the baton of chef Paco Pérez, enhances the flavours of the Catalan coast with delicate international touches and the occasional nod to Asian fusion cooking.

Google Maps: <https://goo.gl/maps/cPjyoW7RxpJ39QpQ9>

Tel: +34932211000

Xerta Restaurant by Chef Fran López (1 Michelin Star)

<https://www.xertarestaurant.com>

Officially certified by the Jewish community, Xerta is the first and only Michelin Star restaurant in Europe to offer kosher cuisine at its highest level.

If you're unfamiliar with the natural bounty of the Ebro Delta, a visit to this restaurant in Barcelona is a must to savour the flavours of a region that has been declared a World Biosphere Reserve.

Accessed via the lobby of the Ohla Eixample hotel, Xerta boasts a contemporary dining room with views of both its vertical garden and the kitchen. Chef Fran López, who trained and worked for three years with French maestro Alain Ducasse, showcases the flavours of his home region, providing guests with an opportunity to discover its superb gastronomy from a creative perspective.

An interesting footnote is that Xerta is the first European restaurant with a Michelin star to receive Kashrut kosher certification!

Google Maps: <https://goo.gl/maps/KjzznC7bfLCzSRzc9>

Tel: +34937379080

Restaurant UMA by Chef Iker Erauzkin

<https://espaciouma.com/en/>

At Barcelona UMA restaurant people don't go to eat. The experience that chef Iker Erauzkin proposes surpasses the culinary to enter into a total gastronomic event, before delighting the palate he charms sight or smell. The five senses are involved in the show displayed by Uma's cooks and it's hard to not go ecstatic.

Vapors, fumes and aromas emanate from the tables from which Uma's staff prepares the delicacies that will conquer the visitors. His proposed game with impossible textures, where potatoes look like stones and foie is served in clouds. The quality of the product is, without a doubt, at the height of its sophisticated and creative presentation.

At Uma it's imperative to reserve a table in advance, as its show is carried out in the strict privacy of a dining room with only six tables. The function does not begin until all guests have sat down and finished when they decide to leave. Meanwhile, a six-act tasting set menu is displayed, in which dishes are as varied as disruptive. A total and unique experience that leaves you without words.

Google Maps: <https://g.page/espacio-uma-barcelona?share>

Tel: +34656990930

Bar Cañete

<https://barcanete.com/en/>

It all began with grandpa Antonio, a professional waiter. Then Manolo and his wife Mari, Antonio's daughter, moved to Barcelona from Seville in search of work. Manolo did every imaginable job in the world of catering, picking up a lot of lessons on the way. And so the family opened their own bar in Molins de Rey: Manolo waited tables and Mari, the cook, who didn't know how to fry an egg when they started, became a master of Spanish cuisine. They had two children - and several bars and restaurants. By the time Antonio retired, Manolo's son Jose was just starting out in catering, in a bar the family owned in La Verneda.

All the fish and seafood we serve comes fresh from Catalan fish markets.

All the vegetables we use are in season and grown locally.

Bar Cañete recovers the traditional tapas and presents a strong menu prepared with the best product that reflects the most traditional cuisine. The restaurant has established itself as an honest house of meals, with a quality cuisine available to everyone.

Google Maps: <https://goo.gl/maps/gux1UxyqPuBPYEBt5>

Tel: +34932703458

Vivanda

<https://www.vivanda.cat>

Occupying a renovated house in the Sarriá district of the city, Vivanda is mainly popular with a local clientele. Here, the contemporary interior features high tables for tapas, restaurant-style dining tables, plus a tree-shaded patio-terrace (with a

retractable roof) that is understandably very popular during the summer months. Traditional Catalan cooking is to the fore here, making full use of market-fresh ingredients and modern techniques in its “platillos” (small dishes) and “dishes of the month” that revive the flavours of the past. Make sure you order its legendary ham croquettes!

Google Maps: <https://goo.gl/maps/SexgYWAq15Scv24P9>

Tel: +34932031918

Berbena

<https://berbenabcn.com>

A diminutive, unpretentious and informal restaurant with a name that pays homage to the traditional “berbena” festivals. Here, you can enjoy chef Carles Pérez de Rozas Canut’s cooking to the full, with his focus on simple yet highly captivating dishes based around seasonal Mediterranean ingredients, but which also feature influences from Asia and South America. Personality in spades, with an open kitchen and enticing recipes that tell us lots about the chef, his travels and his work in other countries. The superb desserts complete the picture!

Google Maps: <https://g.page/berbenabcn?share>

Tel: +34691957797

Can Solé

<https://restaurantcansole.com/en/>

The walls of this nearly 120-year-old Barceloneta institution are a testament to its enduring popularity, lined with framed photos, drawings, and sketches from notable visitors including the Catalan painter Joan Miró and West Side Story actor George Chakiris (Rafael Nadal is reportedly a big fan, too). Atmospheric interiors aside, Can Solé is justly famous for its extensive menu of tasty rice, which ranges from traditional paella to arroz a banda (cooked with fish stock, Valencian-style) to a brothy arroz caldoso. Choose from the typical seafood ingredients lobster, clams, cuttlefish, squid or try something a bit more experimental, like erizos y vieiras (sea urchin and scallops). The upper-level dining room is particularly lovely, with ceiling beams painted a bright blue hue and windows swathed in blue curtains.

Google maps: <https://goo.gl/maps/JfZBjL6r7PJWbJUd6>

Tel: +34932215012

Elche (Paella)

<https://elcherestaurant.es/en>

No place in Barcelona does arroz negro better than Elche, a family-owned restaurant in business since 1959. This traditional Valencian rice dish gets its natural black colour and salty flavour from squid ink; oftentimes, it can be overwhelmingly salty, but at Elche, it's just right and comes with a generous portion of baby squid and artichokes. There's also an excellent wine list, featuring many lesser-known Catalan varietals. The two-storey eatery, on a quiet corner just a block from bustling Avinguda del Paral-lel, is elegant without being fussy, with white-linen-clad tables set beneath beamed ceilings. And unlike many city restaurants that close Sunday evenings and Mondays, Elche is open daily for lunch and dinner.

Google Maps: <https://goo.gl/maps/yijhUwpKsMiGYdBB8>

Tel: +34934413089

El Xalet de Montjuïc

<http://xaletdemontjuic.com/es/la-carta/>

Located in an idyllic setting on the top of the Montjuïc hill, El Xalet is a spectacular restaurant that offers the best views over Barcelona from its dining rooms and wonderful panoramic terraces. Exquisite and modern in its design, the restaurant presents, in a select and refined atmosphere, signature Mediterranean and Catalan cuisine. It offers valet service.

Dishes: Monkfish and prawn cannelloni with crustacean cream. Sweet beef cooked at low temperature with creamy potato and vegetable chips. Monkfish casserole with seafood with potatoes, clams and minced meat. Shoulder of lamb cooked at 63° for 20 hours with potatoes, onion and tomato. Soupy rice with lobster.

Google maps: <https://g.page/xaletdemontjuic?share>

tel: +34933249270

Barraca (Paella)

<http://www.tribuwoki.com/restaurante/barraca-barceloneta/>

Classic and traditional rice dishes by the seaside is what you get: mixed meat and seafood rice, Valencian-style paella, Alicante-style arròs a banda'... Barraca is not just another seafood or paella restaurant in Barceloneta, it's a stylish cut above with its hard-working kitchen staff paying such attention to all the details that matter. You'll notice it in dishes like the rice with octopus and alioli, the paella with bomba rice and squid, and the controversial organic vegetable paella (vegan paella?).

Whichever you opt for, eating one of these fantastic specialities by the sea is a meal you can't afford to miss. Among the starters are fresh fish and seafood from local seaside market.

Google maps: <https://goo.gl/maps/Aywtjj77K7UU4xna6>

tel: +34932241253

Paco Meralgo

<https://restaurantpacomeralgo.com/es/el-restaurante/>

Tapas, Small plates and half portions

Paco Meralgo is more than just a tavern. Elaborate and creative tapas, half portions and portions with the best products. It's not the typical cheap tapas bar, but you pay for the quality and exquisiteness of the food. Good selection of wines. Book in advance.

Dishes: Squid with garlic. Razor-shells from Finisterre. Grilled prawns from Palamós. Cod "esqueixada" with virgin olive oil. Courgette flower with mozzarella.

Google maps: <https://goo.gl/maps/otbiBfQWphxsjCbS8>

tel: +34934309027

Restaurant 7 Portes

<https://7portes.com/ca/>

Founded in 1836, 7 Portes is more than a classic in the city of Barcelona. Its walls hide a long history and all the charm of that time, and its cuisine presents traditional catalan dishes with rice specialties as the main attraction. Nights are livened up with live piano music.

Dishes: Traditional paella Parellada with lobster. Paella Manolete. Rice broth with lobster. Black rice. Fideuà. Seafood platter. Grilled T-bone steak. Zarzuela 7 Portes (fish and seafood stew). Truffled cannelloni. Monkfish à la marinière.

Atmosphere: Emblematic, Traditional , Classic.

Characteristics: Music and drinks (live piano from 21hr)

Google maps: <https://g.page/7portes?share>

tel: +34933193033

Restaurant El Nacional

<https://www.elnacionalbcn.com/>

The emblematic El Nacional, restaurant modernist building which was built in 1889. It has a cuisine which is defined by four different styles determined by their spaces: La Brasería, La Llotja, La Paradeta y La Tapería. Interior designed by Lázaro Rosa Violán, inspired by the 30s and 40s with four specialized bars. With a unique charm, it is an extraordinary architectural work.

Dishes: Fine pie with zucchini, pepper and artisan cheeses. Beef jerky 'El Nacional'. Boneless beef osso buco braised with herbs. Barcelona cannelloni with béchamel and tomato sauce. Duroc pork feet grilled with grilled vegetables. Squid from the Andalusian beach with seaweed mayonnaise. Cockles from Galicia ginger. Gilthead bream in Ibiza coarse salt. Mediterranean big red prawn. Menorcan lobster stew. Lined with rustic macaroni bolognese and dry cheese. Artisan acorn pie. Iberian shoulder and arugula. Roast beef ravioli with cream cheese.

Atmosphere: Exclusive, Original, Emblematic, Traditional.

Google maps: <https://g.page/elnacionalbcn?share>

Tel: +34935185053

Restaurant Cal Pep

<http://calpep.com/>

Tapas, Home cooking, Season cuisine

Cal Pep is always very busy so it is always recommendable to have some time to wait for a table. The restaurant has a long bar where they quickly prepare the delicious tapas and a small and cosy dining room. Friendly service and high-quality products.

Dishes: Cal Pep style monkfish. Baby squid with chickpeas. Fried fish.

Google maps: <https://goo.gl/maps/Ytbm8rh6QpEB1t198>

Tel: +34933107961

Restaurant Casa Alfonso

<https://casaalfonso.com/en/home/>

Iberian embutidos, Tapas, Sandwiches, Meat, Embutidos

Landmark in Barcelona since the early thirties, Casa Alfonso is a brasserie-charcuterie that preserves its history and tradition and bets simply on the products of the best quality. Both at the tasting and at the marble tables, we will enjoy select 'embutidos' and cheeses, salads, specialities on the grill and an outstanding selection of tapas.

Dishes: Roast vegetables tartare with Cantabrian anchovies. Iberian ham. Cecina de León. Norwegian salmon. Fried eggs with Celler foie. Duck magret with caramelized apple. Asturias beef fillet. Teruel lamb chops. Salamanca pig trotters.

Google maps: <https://g.page/casaalfonso?share>

tel: +34933019783

Restaurant Botafumeiro

<https://www.botafumeiro.es/>

Founded in 1975, Botafumeiro is one of the most emblematic and select seafood restaurants in Barcelona that offers, since then, the best and freshest product from the Cantabrian and Mediterranean seas in a distinguished classic style setting. The restaurant is divided into several rooms suitable for couples, families, business... and features a majestic bar where we can also eat.

Dishes: Seafood soup. Galician lacon. Oysters. Baked scallops. Norway lobsters Ferrol style. Grilled Galician lobster. Botafumeiro lobster. Seafood paella. Rice broth with flambéed lobster. Fish stew with clams. Sole with cava and prawns. Galician beef tenderloin.

Google maps: <https://g.page/botafumeirobcn?share>

tel: +34932184230

Restaurant Asador de Aranda - PAU CLARIS

<http://www.asadordearanda.com/>

Grill, Meat, Castilian, Traditional

Asador de Aranda restaurant offers, in a traditional space in Barcelona's Eixample district, excellent Castilian cuisine with high-quality grilled meats. It has large rooms and good set menus. There are two other restaurants in the city: Tibidabo avenue and Londres street.

Dishes: Grilled vegetables. Blood sausage croquettes with cream of piquillo peppers. Chorizo. Free-range chicken timbale with legumes. Suckling lamb from Aranda de Duero. Suckling pig from Segovia (on request). Grilled suckling lamb kidneys. Grilled entrecôte.

Google maps: <https://goo.gl/maps/vwXeZM7FDswuPB4k8>

tel: +34933425577

Gatsby Dinner and Show

<https://www.gatsbybarcelona.com/en/home/>

The dining experience at Gatsby Restaurant is both avant-garde and cosmopolitan. Our chefs have created a mouth-watering menu, fusing contemporary cuisine with Spanish classics, served with cocktails and wine pairings, meanwhile enjoying our live show.

Google maps: <https://goo.gl/maps/dvEdvvrUmv1cgcXg8>

Tel: +34937004453

WELCOME TO PORTUGAL

Welcome Note and Emergency Contacts

Portugal

Dear Angela - Michelle - Gina - Heather - Deborah - Sharon,

Welcome to Portugal!

On behalf of Angela, from Boutique Travel Advisors, we would like to wish you a wonderful time in Portugal!

This is our tailor-made itinerary just for You! Featuring inspiring charming hotels, licensed and experienced tour guides, professional drivers with a premium and luxury car fleet, unique experiences with locals, joyful moments, delicious food, and presenting some of the best wine you can find in Portugal!

Portugal is the European country with the oldest borders, and 900 years of history to share; boasting charming landscapes, enchanted palaces, romantic castles, beautiful episodes with knights and princesses, poets' myths, an unmatched natural and historical heritage, making Portugal a memorable experience!

Should you need any assistance during your trip, we will be more than happy to help!

Please use the following contacts for direct communication:

Edgar Rodrigues | Your Travel Designer | [+351-914-072-031](tel:+351914072031)

Feel free to call or text.

You can also use Whatsapp which will allow you to save roaming fees.

Emergency line (The american 911) - 112

Available 24 hours a day, every day.

112 is the single European emergency telephone number available throughout the European Union. Calls are free of charge.

Health Line 24 hours - [808-242-424](tel:+351808242424)

For health queries, available 24 hours a day, every day. For administrative contact (non-clinical), available from 8am to 10pm, every day.

The 24 Hour Health Line provides prioritisation, advice and referral in case of illness. The cost of the call is the same as for a call to a landline.



Summary of Spa Appointments

Image credits: Camille Brodard on Unsplash

Massage appointments and spa circuit times have been made for each of you. If you would like to add to your experience or change anything, menus of spa options links are provided below and in AXUS. I have also attached the Backroads Itinerary for you to review before our trip. At Hotel Torre de Gomariz we will partake in 2 massages (Pilgrim Ritual and a Therapeutic Massage) in addition to the spa circuit. Our last 2 nights will be at the A Quinta da Auga where we will experience a massage and their hydrotherapy spa. The spas would like to remind us that upon entry into the spa clients will need to have caps over their hair.

Vila Foz Hotel & Spa

April 24 - Sharon possible morning facial or massage before everyone arrives.

Spa Menu can be found [here](#).

Hotel Torre de Gomariz /Camellia Spa

April 25 - Day 1 Pilgrim Ritual (30-minute foot/leg massage) & Spa Circuit Reservations

4:45 - Sharon/Deborah & Angie

5:30 - Heather, Michelle, Gina

April 26 - Day 2 Terapeutic Massage (35 minutes) & Spa Circuit Reservations

4:45 - Sharon/Deborah & Angie

5:30 - Heather, Michelle, Gina

[A Quinta da Auga/Spa](#)

April 28 - Day 4 Hydrotherapy Spa Circuit

5:15 - Sharon, Deborah, Angie, Heather, Michelle, & Gina

April 29 - Day 5

4:30 - Sharon Pilgrim Ritual (120 minutes)

4:45pm -Deborah Hutsell, Gina Bruck & Heather Mueller - Muscular profundo 50min

5:45pm -Angie Rice & Michelle Kim - Muscular profundo 50min

Day 1



Flight to Porto

Day 2



Transfer · Private transfer with driver in Minivan | From Porto airport to Hotel

Departure Location

Porto airport

Arrival Location

Hotel Lobby

Vehicle

Mercedes Minivan

Notes

In case there is a delay or the driver is not there, please call our emergency contact.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



2:30 PM

Start Time

10:30 PM

End Time

8hr

Duration

Meeting Point
Hotel Lobby

INCLUDED:

Professionals: Certified Guide and Driver

Tickets and Transportation:

Lello Bookstore

Stock Exchange Palace

NOT INCLUDED:

Tickets to other monuments, meals and personal expenses.

Porto is a charming town, situated on the slopes of the Douro River. Classified as a UNESCO World Heritage Site, thanks to its beautiful monuments and historic buildings such as the imposing Cathedral and the Tower of Clerics, Porto is the second largest city of Portugal with superb views over the river and the world-famous Port Wine Cellars on the opposite bank, in Vila Nova de Gaia. The city provides a harmonious synthesis of ancient and contemporary attractions.

Fiercely proud of their heritage, the citizens of this merchant town have invested their blood and sweat in their commerce and wine. Nightclubs and restaurants mingle with cathedrals, churches, and museums in narrow alleys and broad avenues. There are many cafes around the city, where you can relax after strolling the many hills of Porto. With your guide, you will explore the city center and its many attractions.

Our Full Day tour will start with Porto's Baixa (Downtown) which is laid out around the **Avenida dos Aliados(Avenue of the Allies)**, the city´s focal point. At the top of this thoroughfare, there is the imposing Municipal Council building. At the other end, it opens onto the **Praça da Liberdade (Liberty Square)** where there is a statue of a mounted Pedro IV (19th c.), emperor of Brazil and, like much of Oporto, a supporter of the Liberalism movement. In a show of recognition, the king literally gave his heart to the city, now watched over in the Church of Lapa.

Heading up Rua de São Filipe Néry, there is the **Church and Tower dos Clérigos (Ecclesiastics)**, the centrepiece of the city and the most original design by Nicolau Nasoni. From 75 metres up in the tower, there is a wonderful panoramic view over the city of Porto and beyond. On the way, nip into the **Lello bookshop** and admire the lavish decoration bestowed on this temple to culture. Known the world over, among other reasons, for its staircases that inspired the author of Harry Potter, Lello is considered one of the best and most beautiful bookshops in the world.

Surrounding this centre, there is a dense network of streets packed with stores and cafes. Of the latter, the magnificent **Majestic** and the cheerfully bustling **Mercado do Bolhão** are well worth a visit. On the streets 31 de Janeiro Galeria de Paris and Cândido dos Reis check out the facades with their Art Nouveau finishings.

To the side of the square, take a look at the São Bento (Saint Benedict) railway station to see the pictured tiles in the entrance hall. Then head down the Rua das Flores (Street of Flowers), with its goldsmiths and the exuberant baroque façade of the Church of Misericórdia (Compassion), a masterpiece by architect Nicolau Nasoni.

Just a little bit uphill, you'll find the Cathedral. Besides the church, which was begun in the 12th century, it is worth visiting the tile-covered cloisters. The precinct, with its pillory and other monuments, has a superb view over the river and the houses on both sides.

Continue downhill towards the waterfront - Ribeira - This is one of the most attractive districts of Porto, in which you get a feel for the ancient vernacular ambience. You can start a cruise on the Douro from here. In this area, you will find two of the most important monuments. And just attached to it, you'll find the Palácio da Bolsa (Stock Exchange). A beautiful 19th century building, whose highlights include the famous Salão Árabe (Arab Hall), the Hall of Nations and a remarkable grand staircase.



Vila Foz Hotel & Spa 5*

+351 222 449 700

Av. de Montevideu 236, 4150-516 Porto

3:00 PM

Check In

12:00 PM

Check Out

1 Night

Duration

Nr Rooms: 68

Hotel Manager: Serafim Ramos

Vila Foz Hotel & Spa, a 19th-century manor house overlooking the Atlantic, is the sort of place where oysters and champagne are encouraged...at breakfast. This is a palatial pad just 20 minutes from Porto, with pistachio greens, soft pinks and stucco ceilings in its main building; a newer extension sports eclectic patterns and onyx accents a fine example of Old World meeting modern-day design. Stepping out of the hotel and crossing the leafy boulevard takes you to the sandy beach and lull of the ocean, where you'll find the neighborhood of Foz dancing to its own relaxed beach-side beat.

Date Renewal

The whole building was renovated in 2019. Architecture by Miguel Cardoso and Interior Design by Nini Andrade Silva.

Location -- IMPORTANT PLEASE READ

This hotel is located approx 20 min (8 km) away from Porto city center, although the hotel provides free shuttle service to the city center. But its location favors enormously a more relaxed and quiet stay in Porto with full services at a beautiful manor house, with lovely gardens and seaside promenade.

The upmarket district of Foz lies on the mouth of the Douro where it meets the Atlantic Ocean, 20 minutes or so from Porto city center. Its sandy beaches are scattered with rocky outcrops and many excellent fish restaurants. Porto airport is a 20-minute drive away.

At the hotel

WiFi, bikes to borrow, free transfers to Porto city center, spa with sauna, steam room, heated pool, hammam and fitness room. In rooms: TV, WiFi, hairdryer, tea- and coffee-making facilities, walk-in shower, safe, minibar, bottled water, robes and slippers, Maison Codage Paris toiletries

Style and Character

One for lovers of both old and new, Vila Foz incorporates a 19th-century villa, with many of its original elements in place from Portuguese floor tiles and parquetry to the ornate, gilded stucco ceilings in pistachio greens and soft pinks in the restaurant and bar. The new, courtesy of Madeiran designer Nini Andrade de Silva, brings onyx into the building as a theme, cladding the bathrooms and inspiring the wallpapers in the bedrooms. In the modern extension, set back beside the lawn, onyx rampages, like the waves of the sea opposite, surround the swimming pool, mimicked in the undulating corridors, the jungle green flowing carpets and in detail in the bedrooms.

Service and Facilities

The first five-star hotel in Foz raises the bar in terms of service and facilities. A vintage Rolls-Royce, parked at the door, transports guests to and from the airport. Bikes are there to be borrowed for those traveling less far afield and the promenade is just across the road or, if preferred, a member of the hotel team can ride with you on a guided tour. Personal trainers are also available for runs around the city, where they can point out landmarks. A complimentary shuttle bus departs every morning at 11am for the city center, returning at 5pm. There is a small but well-equipped spa with three treatment rooms, an indoor swimming pool, Turkish bath, sauna and a gym. Service by young local staff is excellent.

Rooms

In the modern extension and in most of the original building (referred to as the Manor House), views look onto the ocean, guaranteeing a sunset which makes the balconies perfect for a sundowner. The buildings are different in feel with bedrooms in the villa having stucco ceilings and wooden floors whilst the modern rooms come carpeted and with a flowing wooden headboard, simulating waves, which runs down into the striped carpet. Bathrooms in both buildings are clad in onyx, mostly shower only, with Maison Codage amenities.

SPA

Minimum age to access: 16 years

Wind down at the hotel spa, which has a sauna, steam room, hammam, and fitness room (open 10am to 8pm daily, or earlier upon request). Treatments such as the Prêt-a-porter massages use Maison Codage Paris and Elemental Herbology products. The detoxifying treatments tend to work best when paired with copious amounts of port preferably imbibed the previous evening or so we hear.

Poolside

The spa's sparkling indoor pool, with floor-to-ceiling glass windows, is both hidden away and flooded with light. Portuguese marble floors run uninterrupted from the laidback loungers to the base of the heated pool. The pool is open daily between 10am and 8pm.

Food and Drink

There are two restaurants. The gastronomic, dinner-only Vila Foz restaurant in the villa, where under beautiful gilded ceilings you can dine from the seafood-strong menu on dishes such as sea bass, broad beans and veal sweetbreads or lobster with salsify. There are two 'kitchen seats' where guests can sit at the bar and enjoy a wine pairing by the open kitchen. The Flor de Lis Restaurant is open for lunch and dinner, and offers more traditional Portuguese dishes, also with an emphasis on sea food from clams bulhão pato to octopus with olive oil, garlic and oregano. Portuguese tiles on the floor, exposed stone walls and low ceilings give it a cozy feel.

Restaurants

Vila Foz Restaurant by Chef Arnaldo Azevedo (awarded by one MICHELIN Star by the 2022 Spain & Portugal MICHELIN Guide)

FINE DINING -The noblest room of the Manor House. Recreated to turn into a fine dining room, the spectacular surrounding details take us back to aristocracy times. Indulge in an elegant menu, À la Carte , where fish and seafood from the Portuguese coast are favored, with unparalleled flavor and freshness, made up of Chef Arnaldo Azevedo and his team, where classic flavors and the most modern techniques create harmonious works of art of contemporary cuisine.

Closed on Sundays and Mondays.

Minimum age to access: 12 years old

Flor de Lis Restaurant

Flor de Lis offers you a variety of dishes. Separated between five rooms, in an open space style, you can enjoy breakfast, lunch and dinner in a very relaxed and cozy atmosphere.

A weekly-changing lunch menu is available, with our very best creations for a day-to-day lunch, business or simply relaxed!

Bar

It won't be long before our iconic bar counter catches your eye. With the most exquisite yet simple design, this piece has brought a timeless elegance to the Manor House.

Access for guests with disabilities

There is one adapted room.

Children

All ages are welcome, but children under 16 will not be able to use the spa, and those under ten will need to dine in the Flor de Lis restaurant, rather than the more formal Vila Foz restaurant. Babysitting can be arranged for an extra cost.

Sustainability efforts

Solar panels heat the water used throughout the hotel and plastic is reduced as much as possible in rooms, in favor of sustainably-packaged products. The restaurant works with local suppliers to reduce its carbon footprint, and to get the very best quality produce.

Amenities

Free WIFI Access

Upgrade upon availability

Early check-in upon availability

Late check-out upon availability

Bespoke welcome amenities (agreed upon with the Member Agency) with note from General Manager, Dir. of Luxury Sales, or Marketing Dir.

VIP amenities : fruit basket and mineral water in the room upon arrival

Room Selection

Room Category

Onice

Payment

City Tax NOT Included. Fee per night per person: 2€ / Maximum fee: 7 consecutive nights, per person and per stay.



Restaurant Elemento by Chef Ricardo Dias Ferreira

+351-224-928-193

Rua da Almada 51, 4050-036 Porto

<https://elementoporto.com/pt/chef/>

Elemento - Chef Ricardo Dias Ferreira

<http://www.elementoporto.com>

INCLUDED:

Invicta Tasting

90€ per person (8 moments) !! Drinks are NOT included !!

Ricardo Dias Ferreira, chef and owner of this “dream” world of flavours, developed a special taste for cooking over an open fire, its technique, flavour and functioning very early in his career.

His CV includes experience in large luxury hotel chains such as Ritz Carlton, Sheraton, The Yeatman-V.N.G. and Westin. Moreover, in order to gain more professional expertise and open up his culinary "dream world", he cooperated with Martin Berasategui, the most award-winning Michelin-starred chef in Spain, in his restaurant in San Sebastian.

He teamed up with Quay Restaurant-Sydney, considered one of the best restaurants in the world, managed by chef Peter Gilmore, founder of Master Chef Australia TV program. As his "dream" has always been to open his own unique and dazzling project one day, he decides to return to Portugal. He then commits to his concept of pure cuisine, dating back to its origins and its past, making use only of firewood while at the same time living up to today's expectations of well-being, thus setting aside gas or electricity.

The Element is a restaurant that features the primitive side of a wood-fired kitchen. A Menu completely cooked on wood fire, everything is prepared at the moment and in a completely open kitchen, with a wood oven, a specially designed grill and a zone of coals to smoke food.

In the Element you will find everything of national, regional origin, respecting the seasonal seasons and giving focus to small producers. With a close relationship with our suppliers, we offer the best products available every day.

The Element is located in a restored historic building from the 19th century.

We invite you to have a unique experience of "Firedining", serving a daily menu with specially selected ingredients, from small producers and preferably local.

Closed on Sundays and Wednesdays. Tel.+351-224-928-193

Google maps: <https://g.page/restaurantelemento?share>

Day 3



Transfer · Private transfer with driver in Van Mercedes Sprinter | From Hotel Vila Foz to Hotel Sheraton



Meet Your Backroads Guide

Rua Tenente Valadim, 146, Porto, Portugal

Olá from Backroads!

We're looking forward to hosting you on your adventure this summer. We're writing with a change to our trip meeting and departure location.

On the first morning of your trip, we'll now meet at [The Lodge Hotel Porto](#), instead of Sheraton Hotel Porto as originally planned. We'll also offer The Lodge (instead of the Sheraton) as a drop-off option on the last day of your trip. There is no change to our planned timing for the start or end of your Backroads vacation.

The Lodge is a stylish hotel ideally located on the banks of the Douro River in Porto's Vila Nova de Gaia neighborhood. If you plan to book a room before or after your Backroads trip, use the code 10BACKROADS when booking directly through their website for 10% off. If you've already booked with the Sheraton Hotel Porto and wish to move hotels, please let them know you're a Backroads guest and they'll assist with cancelations if necessary.

An updated Travel Planner will be sent to you soon. If you have any questions, please give us a call at 800-462-2848.

We can't wait to travel with you!

Sincerely,

Guest Services

BACKROADS ®
801 Cedar Street | Berkeley, CA 94710 | USA
[call](#) 510.527.1555 | [fax](#) 510.527.1444 | [visit backroads.com](#)

Everyone needs to login in to your Backroads account [here](#) to complete the following:

- Personal Information
- Waiver (Deborah & Heather)
- t-shirt size
- Double check your passport information is correct.



Day 1: SHUTTLE TO VITORINO DE PIÃES 1 - HIKING

ITINERARY:

SHUTTLE TO VITORINO DE PIAES

1 Hour 15 Min

WALKING & HIKING OPTIONS:

Casa das Torres Route: 3.5 Miles* (400' elevation gain)

Campo do Santissimo: 6.4 Miles* (400')

Ponte de Lima Route: 8.5 Miles (500')

*with shuttle

Bem-vindo a Portugal! Culturally diverse, geographically varied and awash in tradition and history, northern Portugal's Minho wine region and Spain's quiet Galician countryside are perfect for walking and hiking. This week you'll get a taste of the area's illustrious Camino de Santiago, or Way of Saint James, a historic network of pilgrimage paths that converge at Santiago de Compostela. Christians have walked these routes since the Middle Ages and today pilgrims and adventurers alike make the same extraordinary journey. Not only does the Camino hold significant spiritual value, it also offers idyllic scenery and an incredible display of European artistic and architectural evolution.

After meeting in Porto we shuttle north to Vitorino dos Piaes to set out on foot along a popular section of the Caminho Portugues, one of the traditional pilgrimage paths that originates in Lisbon. Punctuated by enchanting vine tunnels, the route winds through the lush farmland, vineyards and charming aldeas (villages) that typify northern Portugal. Along the way, we break at a traditional quinta (farm) for a sumptuous lunch of regional fare.

Continue walking to beautiful Ponte de Lima, the oldest town in Portugal, and check out its namesake medieval stone bridge. From here, you can catch a lift in the shuttle or explore town before hopping in the van to head to Carmo's Boutique Hotel, a Small Luxury Hotels of the World member and our well-appointed home for the next two nights. Settle into your room, then enjoy a dip in the pool or a drink on the terrace, taking in sweeping views of the surrounding land.

We gather tonight for a welcome reception at the hotel followed by a traditional Portuguese-style dinner at a local restaurant.

Lodging: Carmo's Boutique Hotel

**Torre de Gomariz, Wine and Spa Hotel - Cervã©es,
Portugal**

+351 253 929 160
Avenida Sobral-Castelo, 76
4730-102

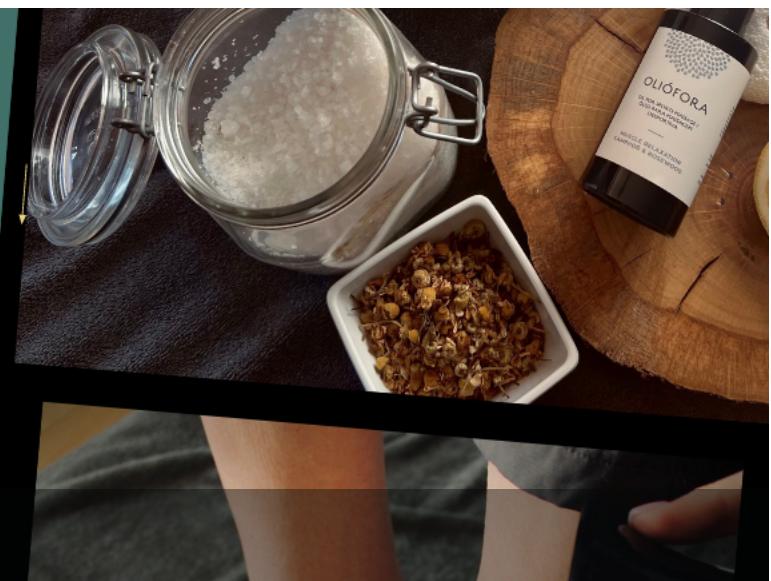
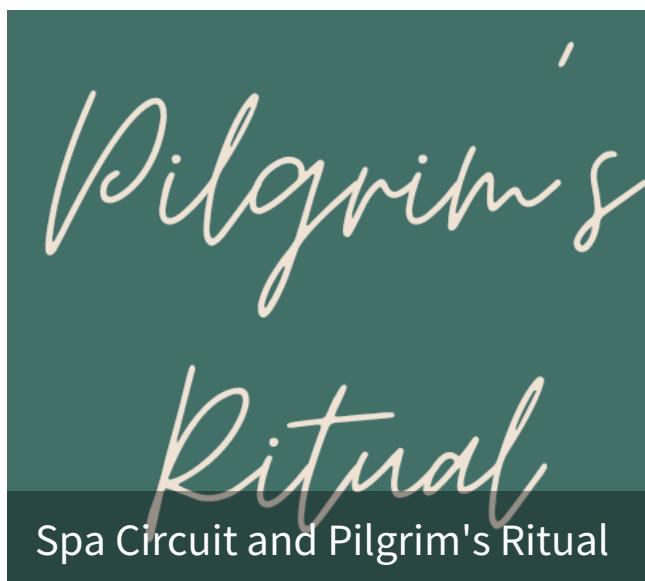
3:00 PM

Check In

12:00 PM

Check Out

The Torre de Gomariz Wine & Spa Hotel is surrounded by a green landscape, dominated by vineyards and a leafy forest, where silence reigns. It is a 5-star boutique hotel, in which the surroundings invite you to let yourself be carried away by the rhythm, sounds, colors and serenity of nature.



4:45 PM

Start Time

Arrive 10 minutes early for instructions.

Pilgrim Ritual Massage (40 min) includes a warm foot bath, foot and leg massage, & vitamin treatment.

Spa Circuit- The spa circuit has been reserved for you to enjoy before and after your massages. Remember that it is mandatory to wear a swimming cap inside the pool and Jacuzzi

Spa Options found [here](#) or PDF is located in the Document tab

Day 4



DAY 2: MORNING AND AFTERNOON HIKES - SHUTTLE TO HOTEL

ITINERARY:

MORNING WALKING & HIKING OPTIONS:

Arcozelo Route: 2.5 Miles* (200' elevation gain)
Stream Paradise Route: 3.5 Miles (200')

AFTERNOON WALKING & HIKING OPTIONS:

Capela da Nossa Senhora das Neves Route: 4.8 Miles* (500')
Top of La Abruja Route: 5.6 Miles (1,400')

SHUTTLE TO CARMO'S BOUTIQUE HOTEL

30 Minutes

*with shuttle

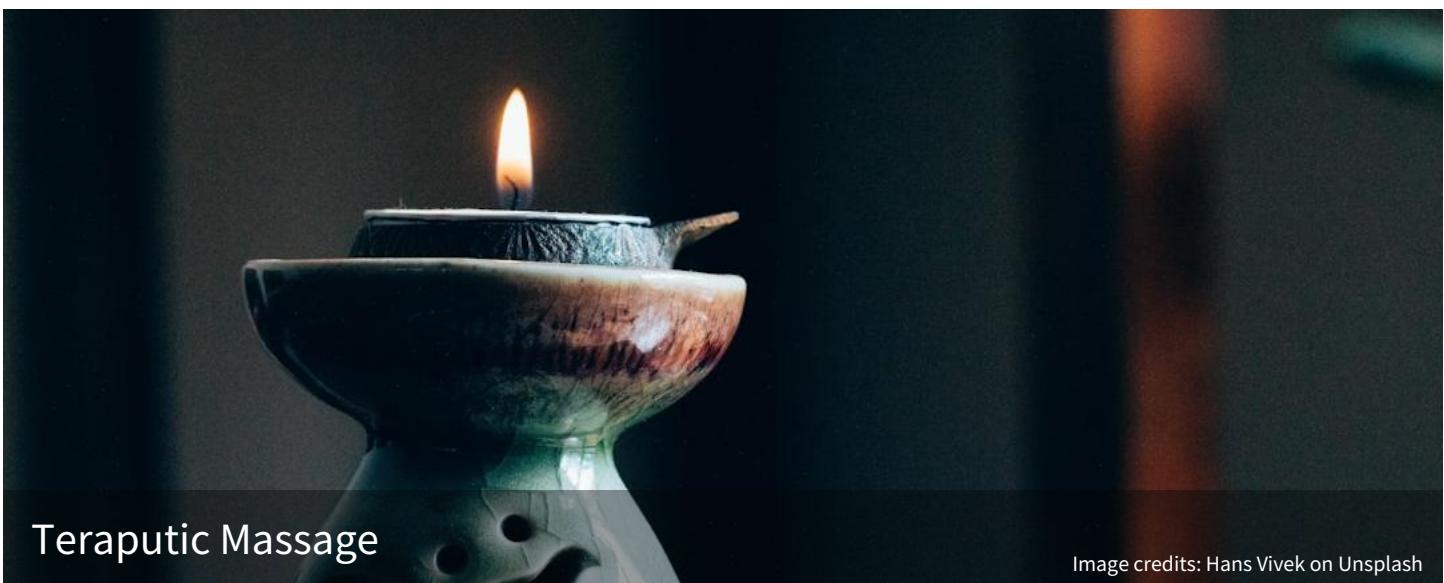
Fuel up with a hearty breakfast at the hotel this morning before we start our hike by crossing the Ponte de Lima. Head across the bridge and out of town along a section of the Caminho Português that passes through quaint villages and the pine- and eucalyptus-blanketed landscape. As you hike along the Camino, you may notice that the Galician sea scallop shell is widely used on sign posts and worn by pilgrims. A symbol of the Camino, the shell's grooves unite at a single point, representing the different trails that all end at Santiago de Compostela. Historically, the shell may also have been collected by pilgrims to take home as proof that they completed the arduous journey.

After lunch by a beautiful river, the trail turns upward as you begin a challenging climb into the beautiful La Bruja Mountains.

Rest your legs in the van as we return to our hotel, where there's time to take a refreshing swim in the pool or indulge in a rejuvenating massage. (Spa treatments are not included in the trip price. Advance reservations are recommended.)

We reconvene this evening for a delicious meal at the hotel, accompanied by fado, the powerfully beautiful traditional music of Portugal.

Lodging: Carmo's Boutique Hotel



Terapeutic Massage

Image credits: Hans Vivek on Unsplash

4:45 PM

Start Time

Appointments have been made at the following times:

4:45 - Michelle (Deborah & Sharon)

5:30 - Heather, Gina, & Angie

Therapeutic Massage: Deep relief of muscle tension in the back ending in a scalp massage. Spa Circuit has also been reserved for you starting at 4:45.

Remember that it is mandatory to wear a swimming cap inside the pool and Jacuzzi

Price

55€

Day 5



Parador de Baiona - Bayona, Spain

34 986-355 000

Av Arquitecto Jesus Valverde, 3, Bayona, Spain 36300

Image credits: José Mª Palacios on <https://maps.google.com/maps/contrib/101773482046893113826>

12:00 PM

12:00 PM

1 Night

Check In

Check Out

Duration

Villa Hotel set within historic walls dating from Middle Ages, with beautiful grounds & garden patio.



DAY 3: SHUTTLE TO MIÑO ESTUARY - HIKING - SHUTTLE TO BAIONA

ITINERARY :

[SHUTTLE TO MINO ESTUARY, SPAIN](#)

1 Hour

WALKING & HIKING OPTIONS:

A Guarda Coast Route: 2.9 Miles* (200' elevation gain)

Santa Tecla Castro Loop: 5.2 Miles* (700')

Coastal Camino to Cetareas Route: 7.4 Miles* (900')

Coastal Camino to Portecelo Route: 10 Miles* (1,100')

[SHUTTLE TO BAIONA](#)

45 Minutes

*with shuttle

We say adeus to Portugal and hola to Spain's Galicia region today as we head northward on the Camino da Costa, located along the coastline. After shuttling just over the border into Spain, hike or shuttle up Mount Santa Tecla to an area of intriguing circular castros, remains of an ancient fortified settlement built by some of Galicia's Celtic invaders. Take time to explore the ruins and learn about the area's rich Celtic heritage that dates back over two millennia. Then head downhill to the coastal town of A Guarda for lunch at a local restaurant, savoring the region's spectacular fruits of the sea and other delicacies.

Following lunch, shuttle to the hotel to explore the castle or for some downtime, or continue on foot along a section of the Coastal Camino, an alternative route to the Portuguese Camino. Relish panoramic views of the ocean and rugged coastline as you make your way north.

This afternoon we arrive at Parador de Baiona, a historic hotel perched above the sea with privileged views over the town of Baiona and the sapphire ocean. In the 15th century, when the parador was still the castle of the Conde de Gondomar, it earned a spot in history as the first observation site of Columbus' ship, La Pinta, as it approached Spanish soil with news of the New World. Take a scenic walk atop the surrounding medieval fortress wall or head down to the white-sand beach below to dip your toes in the ocean.

It's a short stroll into lovely Baiona, a picturesque fishing town filled with traditional old houses, for dinner on your own this evening. Many restaurants serve up superbly fresh Galician mariscos (seafood)—perhaps you'll be tempted to try the zamburinas (scallops) or the merluza a la gallega (hake with paprika and potatoes). Or, for those who prefer turf to surf, Galicia is also famous for its divine chuleton de buey (beef steak). Lodging: Parador de Baiona



DAY 4: BOAT RIDE TO CÍES ISLANDS - HIKING - BOAT RIDE TO CANGAS - SHUTTLE TO SANTIAGO DE COMPOSTELA

ITINERARY:

[BOAT RIDE TO CIES ISLANDS](#)

30 Minutes

[WALKING & HIKING OPTIONS:](#)

Pedra de Campa Route: 3.8 Miles* (400' elevation gain)

Faro de Cíes Route: 5.3 Miles* (700')

Mirador Cadeira de Raina Route: 7.6 Miles* (1,100')

[BOAT RIDE TO CANGAS](#)

30 Minutes

[SHUTTLE TO SANTIAGO DE COMPOSTELA](#) 114 Hours

*with shuttle

Today we take a break from the Camino to explore one of Spain's most spectacular national parks. Following breakfast, we gather to board a private boat bound for the Cies Islands Nature Reserve.

The rugged archipelago is home to a plethora of flora and fauna, including the world's largest colony of seagulls who nest in the craggy cliffs. Once on Faro Island, ascend through coastal scrub to its namesake faro (lighthouse) for 360-degree views over the Atlantic Ocean, Vigo River and neighboring isles. Make your way back down toward the beach for a refreshing swim in the crystalline waters. The reserve's beaches are claimed to be some of the most beautiful in the world and their limited capacity has preserved the peaceful ambience. You can stay and relax on the white sand or continue exploring with a walk across pristine Monteagudo Island. We refuel with a casual lunch by the beach (watch out for those resident gulls!). Afterward, continue exploring the island on foot or stretch out on the beach to bask in the sunshine.

This afternoon we shuttle to our final destination, Santiago de Compostela, for some R&R. Our home for the next two nights is the luxurious Hotel A Quinta da Auga, a Relais & Chateaux property set along the Sar River on the outskirts of Santiago. Originally an 18th- century paper mill, the peaceful hotel blends old-world charm with modern elegance. This evening we're treated to a local wine tasting followed by a delicious dinner at the hotel's restaurant. Lodging: Hotel A Quinta da Auga



A Quinta da Auga Hotel & Spa - Santiago de Compostela, Spain

34 981-534636

P Da Amaia 23B Urba Brandia Vidan, Santiago de Compostela, Spain 15706

3:00 PM

Check In

12:00 PM

Check Out

2 Nights

Duration

Eco-friendly hotel set in a renovated 18th-century building on a 1 hectare estate - 14 km from Santiago de Compostela Airport.



Hydrotherapy Spa Circuit

Image credits: Clay Banks on Unsplash

5:15 PM

Start Time

Please



DAY 5: SHUTTLE TO THE CAMINO FRANCÉS - HIKING - SHUTTLE TO SANTIAGO DE COMPOSTELA - HIKING

ITINERARY:

SHUTTLE TO THE CAMINO FRANCES

45 Minutes

MORNING WALKING & HIKING OPTIONS:

A Taste of Camino Frances Route: 2.8 Miles* (200' elevation gain)

Pazo de Sedor Route: 5.8 Miles* (600')

SHUTTLE TO SANTIAGO DE COMPOSTELA

45 Minutes

AFTERNOON WALKING & HIKING OPTIONS:

La Catedral de Santiago de Compostela Afternoon Route: 2.3 Miles* (100')

A Quinta da Auga Route: 4.8 Miles (200')

*with shuttle

After breakfast this morning, we head into the Galician countryside to walk along sections of the final stages of the Camino Frances. The most popular and well-known route to Santiago, the Camino Frances originates in the French Pyrenees and runs across northern Spain. For many pilgrims, this journey is a communal experience, so expect a welcoming atmosphere and some friendly conversation along the way. Set out on the trail past fragrant eucalyptus forests, verdant pastures and small hamlets. We make our way just off-trail to a small rural village, Sedor, for a delicious picnic lunch.

After lunch we shuttle to the outskirts of Santiago de Compostela to walk the final couple miles into the famed eponymous cathedral. Then you're welcome to continue to our hotel on foot, spend some time exploring this fascinating town or shuttle directly to the hotel to take advantage of the incredible spa.

This evening we shuttle back into town for a farewell reception followed by dinner at the historic Parador Hostal Dos Reis. For those who want to attend the Pilgrim's Mass, feel free to skip the reception and find a seat for the 7:30 p.m. mass, finishing just in time to sit down for dinner with the rest of the group. After eating, there's still plenty to do—Santiago stays alive until the early morning hours.

Lodging: Hotel A Quinta de Auga



50-Minute Muscular Profundo Massage at A Quinta da Auga

Image Credits: Camille Brodard on Unsplash

4:45 PM

Start Time

50 minute deep tissue massage

Price

80€

Day 8



DAY 6: CAMINO FINISTERRE ROUTE

ITINERARY:

CAMINO FINISTERRE ROUTE

3 Miles (500' elevation gain)

Set out early from the hotel this morning for one last ramble through the gorgeous Galician countryside and sample the Camino Finisterre—the extension of the Camino that takes you to the end of the earth. We reconvene at the city center for a guided tour of the cathedral and old town, which offers a remarkable display of Romanesque, Gothic and baroque architecture. The spectacular Cathedral of Santiago de Compostela is a World Heritage site that marks the official end of the Camino de Santiago. Legend holds that the burial grounds of the Apostle Saint James are located here. In the 9th century, King

Alfonso II ordered a chapel to be built on-site, and in the centuries that followed, it blossomed into a Romanesque church and finally the incredible baroque cathedral that stands today. Led by a local guide, take in the buzzing atmosphere as we enter the cathedral alongside hundreds of pilgrims waiting to receive their compostela, a certificate of accomplishment for completing the Camino. For some, it has been a spiritual journey; for others, a physical challenge or a break from their busy modern lives.

If you'd prefer a more leisurely start to the day, feel free to skip the hike and shuttle to the tour, or sleep in and enjoy our elegant hotel. Then bid your Trip Leaders farewell before shuttling to the Santiago airport or back to Porto, where we will drop off at the Sheraton Hotel. Please see "Arriving & Departing" for end-of-trip logistics

Santiago De Compostela, Santiago de Compostela Airport to Madrid, Adolfo Suarez Madrid-Barajas Airport

Iberia (IB)
<http://iberia.com>

| | | | |
|----------------------|-------|-------|--------------------------|
| IB Carrier/Flight | SCQ • | MAD • | 1 hr, 10 min Duration |
|----------------------|-------|-------|--------------------------|

Notes

Change First change: Allowed without penalty up to 15 days before departure. Subsequent changes: Allowed at any time with a penalty of €45, except in the case of no shows, which do not allow any changes
Refund (in each direction) No refunds



Departure Location
Madrid Airport

Arrival Location
The Principal Madrid Hotel

Vehicle
Mercedes Minivan

Notes

In case there is a delay or the driver is not there, please call our emergency contact.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



The Principal Madrid Hotel - Madrid, Spain

34 91-521-8743

Calle Marques de Valdeiglesias, 1 (Esq. Gran Vía, 2), Madrid, Spain 28004

3:00 PM

Check In

12:00 PM

Check Out

2 Nights

Duration

Rooftop terrace with views of Madrid - Natural light in every room, rooms for meetings and social events.

Amenities

A welcome drink each, late check-out (subject to availability) and 30 per cent discount on the hotel's private transfers; GoldSmith members also receive a free bottle of Cava.

Cancellation Policy

Please be aware that cancellation after 28 Apr 2023 11:00 (BST) will incur a charge in full.

Day 9



Half-Day Private Walking Tour in Madrid with Certified Guide

+34-661-742-082

9:00 AM

Start Time

1:00 PM

End Time

4hr

Duration

Meeting Point

Hotel Lobby

INCLUDED:

Local certified Guide

Admission Tickets to the Royal Palace

This half-day visit will allow you to discover the most monumental aspect of the historic neighborhoods of Madrid. In 1561 Madrid became the new capital of Spain and its colonial empire during the period of economic growth known as "Golden Age". This growth was essentially due to trade with the South American colonies. The Habsburgs commissioned the construction of new buildings and infrastructures to demonstrate their power and wealth, changing public spaces and adding buildings of monumental character, in the Renaissance and Baroque styles. Due to the origin of their lineage, the Habsburgs remained forever known as the House of the Austrias.

We will start the walk to the Plaza de Oriente, where we can find the Royal Palace of Madrid. We will enter the building and visit the salons of greater importance, such as the Throne Room, or the world-famous Hall of the Stradivarius. Very close to the palace, a little hidden from the movement of tourists, we find the Royal Armory, a place that reminds us of the incredible war power of the Spain of the Austrians that one day controlled 10% of the global territory.

We will end the day in the Plaza Mayor, and we will get to know this monumental space, as well as some of its most representative components such as the statue of Felipe III, or the Houses of the Butchery and the Bakery.

Highlights:

Royal Palace: The most beautiful building in Madrid, the largest royal palace in Western Europe

Puerta del Sol: The most central and best-known square in Madrid

Plaza Mayor: Wonderful square, perfect to sit outside and observe the people walking around

Plaza de la Villa: Historic square where the House and Tower of Lujanes (XV Century), the House of Cisneros (XVI Century) and the House of the Villa (XVII Century) are included

Gran Vía: The most famous and central avenue, full of shops and theaters

Plaza de Oriente: Beautiful square located in front of the Royal Palace



Private tour to Prado Museum

+34-661-742-082

C. de Ruiz de Alarcón, 23, 28014 Madrid, Espanha

<https://www.museodelprado.es/>

3:30 PM

Start Time

6:00 PM

End Time

2hr 30min

Duration

Meeting Point

Hotel Lobby

INCLUDED:

Certified Guide

Skip the line tickets

One of the greatest museums in the world. This gallery in Madrid has the most complete collection of Spanish painting from 11th-18th centuries, and numerous masterpieces by great universal artists such as El Greco, Velázquez, Goya, Bosch, Titian, Van Dyck and Rembrandt. It is home to numerous masterpieces of universal art such as Las Meninas by Velázquez, the two Majas by Goya, Nobleman with his hand on his chest by El Greco, the Garden of Delights by Bosch, and The Three Graces by Rubens, among other priceless pieces. Although the museum was created to house primarily works of painting and sculpture, it also contains major collections of drawings, engravings, coins and medals, as well as items of clothing and decorative art.



Transfer · || Private return transfers with driver in Minivan | From Hotel to Restaurant

Departure Location

Hotel Lobby

Arrival Location

Corral de la Moreria

Vehicle

Mercedes Minivan

Notes

In case there is a delay or the driver is not there, please call our emergency contact.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



Angela - Michelle - Gina - Heather || Corral de la Morería | Tablao de Flamenco (1 Michelin Stars) · Dinner and Flamenco Show

+34-913-651-137

C. de la Moreria, 17, 28005 Madrid, Espanha

<https://www.corraldelamoreria.com/en/>

Dinner Time: 6.30 PM

Show: 8.00 PM

INCLUDED:

Dinner with tasting menu (drinks are NOT included)

Flamenco Show

TASTING MENU:

Fresh Tomato, Watermelon, Saffron and Pine Nuts Soup

Scallop Carpaccio with Tomato Tartare, Dates and Cold Garlic and Almond Soup with Coconut Milk

Wild Sea Bass with Creamy Stewed Spring Onions and Smoked Iberian Bacon, accompanied by Grapefruit Emulsion and Fried Capers

Seashore grazed Lamb, a more elegant and tender meat, we recommend eating "medium rare"

or

Pigeon in Two Cooking Styles with Soft Buckwheat Risotto

Green Apple Souffle

or

Caramelized French Toast Made With Fresh Milk and Served with Banana Ice Cream

CANCELLATION TERMS

Free cancellation with 8 days or more.

Cancellation with less than 8 will apply the penalties below:

7 days or less 40 %

72 to 24 hours 60 %

Last 24 hours 100 %

ABOUT THE FLAMENCO SHOW:

With more than 60 years of history, Corral de la Morería is the world's oldest and most famous flamenco tablao.

If you feel "at home" and "like a family" when you're at Corral de la Morería, it's because of its deep-rooted spirit of a family business. Its founder, Manuel del Rey, was part of a Madrilenian family dedicated to hospitality. After his grandparents and parents, respectively, founded the high-end restaurants Casa Camorra (visited by Alfonso XIII and the high society of the period) and Riscal (with its famous rice dishes), he decided to launch his own business, committing to creating an experience that is one of a kind worldwide, featuring the best flamenco artists and haute cuisine.

Since it opened in 1956, every night it has provided a unique, one-of-a-kind experience thanks to its commitment to the highest quality both in the artistic programming as well as in the culinary offering and customer service.

It should come as no surprise, then, that it features in the world's most famous travel book, 1,000 Places to See Before You Die, a New York Times best-seller comprising a selection of the most iconic places on Earth. It has also been recognised as the World's Best Flamenco Tablao by the International Cante de las Minas Flamenco Festival, as well as with the City of Madrid Award given by the Spanish capital's city council, which has also been awarded to the Prado, Thyssen and Reina Sofía museums.

Every night, from Monday to Sunday, the tablao offers a show designed both for the most demanding aficionados as well as those wanting to discover this art at the highest level. Every show includes the biggest stars in dance, singing and guitar.

Every night, from Monday to Sunday, the tablao puts on a show designed both for the most demanding aficionados as well as those wanting to discover this art at the highest level.

The performance is based around different contemporary dance stars, heads of companies who have already earned their stripes in their respective solo careers, who come together to present a unique flamenco show in the center of Madrid, where the singing and guitar accompaniment are also represented by some of Spain's leading artists.

RESTAURANT BY CHEF DAVID GARCÍA (1 MICHELIN STAR)

Two distinct dining spaces: the Tablao restaurant, where you can dine while watching the live flamenco show; and a separate gastronomic restaurant which is much quieter and only has four tables!

In the latter, overseen by chef David García, the decor and service shine through, providing an impressive backdrop for two contemporary focused tasting menus with a strong nod to the chef's Basque origins. The sublime wine cellar here boasts a magnificent selection of Marco de Jerez wines, including a unique collection of bottles that can be found nowhere else.

A passion for cooking is ingrained in the DNA of this chef and Bilbao native. David García began learning the secrets of the kitchen before he was even 18, working at his family's restaurant Tamenis. García went on to study at EIDE hospitality and tourism school in Santurtzi and, thanks to this experience, he was able to train with great culinary masters such as Martín Berasategui. He also spent time at El Bulli and Mugaritz, while more recently, before his move to Madrid, he developed his cooking at the Michelin-starred restaurant Nerua, located at the Guggenheim Museum in Bilbao.

Day 10



Transfer · Angela - Michelle - Gina || Half Day Private tour in Minivan to Toledo | Driver and Guide

| 9:30 AM | 4:00 PM | 6hr 30min |
|-----------|---------|-----------|
| Departure | Arrival | Duration |

| Departure Location | Arrival Location | Vehicle |
|--------------------|------------------------------------|-----------------------------|
| Hotel Lobby | Madrid Puerta Atocha Train Station | Mercedes Minivan OR SIMILAR |

Notes

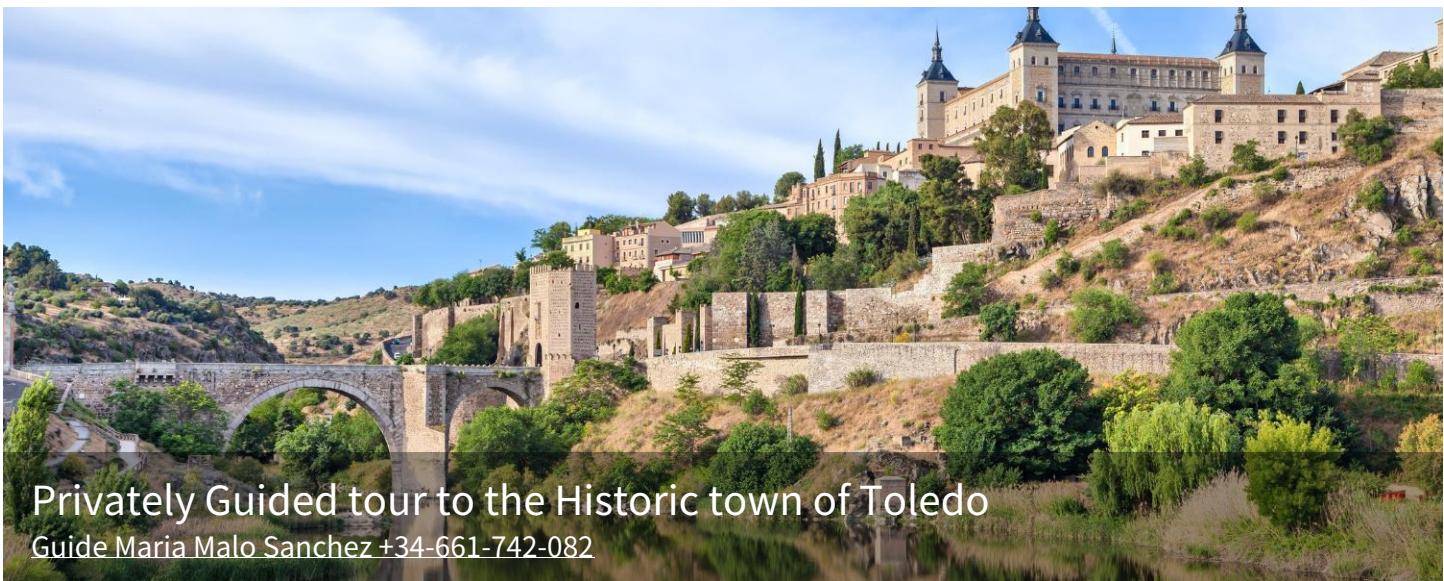
Meet and Greet our driver at the designated point.

In case there is a delay or the driver is not there, please call our emergency contact.

You will then be escorted to your private vehicle and transferred directly to your destination.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



Privately Guided tour to the Historic town of Toledo

Guide Maria Malo Sanchez +34-661-742-082

The historic quarter of Toledo – a UNESCO World Heritage Site – still preserves its original medieval layout, making it a fascinating place to visit. On a tour through its narrow, winding streets you will discover a series of incredible buildings, still very much alive both inside and out.

A convent converted into a museum

Head towards the Santa Cruz Museum, located to one side of Plaza de Zocodover square. This site consists of the old Hospital de Santa Cruz and the Santa Fe Convent, which have been refurbished and converted into a cultural venue hosting major temporary exhibitions. Enter the convent building from Calle de Santa Fe.

The first thing that attracts your attention is how contemporary elements and materials have been incorporated into the structure of the old convent building. In this last building there is a vast glass window offering views over the Paseo del Miradero avenue, the gardens of the new Conference Centre and the River Tagus.

There are several cafés and outdoor terraces in this area, but as you are so close to the Alcázar fortress, make a stop at the café in the Castile-La Mancha library, located in one of the towers, and enjoy the panoramic view. There is spectacular aerial view of Toledo through the window.

The grandiose Cathedral

On leaving the Alcázar and after walking through the streets for about five minutes you will get to the Cathedral along Calle Cardenal Cisneros. This building is so imposing and has so much to see that you could spend hours there: the Monarch's Chapel, the famous gold monstrance, the magnificent paintings in the sacristy, the choir stalls... You can learn about the curious tradition celebrated here every 15 August, on the feast day celebrations of the Virgin of Sagrario, when the custom is to drink from a variety of earthenware pots, jugs and glasses which are placed in the Cathedral and filled with water from the well in the cloister, as it is said to have miraculous properties. You'd better make a note for future visits.

It's time to discover the side of Toledo known as 'the city of the three cultures' by visiting the Jewish quarter and the district of the convents. You can do this by taking a relaxed stroll around the area.

A tour through the Jewish quarter

After a good meal, head towards the city's Jewish quarter. It is about a 15-minute walk to the Plaza del Salvador, where you can see the Municipal Archive in the modern style, the result of restoration works on the old church of San Marcos. The building is particularly unusual, among other reasons because the archaeological remains discovered during the building works are integrated into its structure.

There are numerous crafts and souvenir shops all over this area. Some of these shops also have a workshop where visitors can see the craftsmen at work. Particularly typical in Toledo are the items of damascene work, ceramics, leather and embroidery. Not to mention of course the famous Toledo steel swords.



Transfer · Private transfer with driver in Minivan | From Barcelona train station to Hotel

7:15 PM

Departure

18 min (4 km)

Duration

Departure Location
Barcelona Sants Train Station

Arrival Location
Hotel Lobby

Vehicle
Mercedes Minivan

Notes

In case there is a delay or the driver is not there, please call our emergency contact.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



Rail · Rail from Madrid to Barcelona Spain

Departure Location
Madrid Puerta Atocha

Arrival Location
Barcelona Sants Train Station

Train Type
Alta Velocidad (High Speed)



Kimpton Vividora Barcelona
+34 936 425 400
Carrer del Duc, 15 Barcelona Cataluna 08002 Spain

3:00 PM

Check In

12:00 PM

Check Out

3 Nights

Duration

Kimpton Vividora Hotel is a design lover's dream, from the warm, earthy tones of the 156 residential-style guestrooms and suites (some with private terraces and deep soaking tubs) to the lush greenery and sweeping views of the rooftop pool and bar. Guests can enjoy sharable plates at Fauna, therapeutic massages and rituals in the wellness rooms, and easy access to Las Ramblas, buzzing with museums, markets, galleries, and cafés.

Amenities

Virtuoso Amenities

For 2023:

Upgrade on arrival, subject to availability

Daily breakfast for up to two guests per bedroom

\$100 USD equivalent in local currency Food & Beverage credit to be utilized during stay (not combinable, not valid on room rate, no cash value if not redeemed in full)

Early check-in / Late check-out, subject to availability

Complimentary Wi-Fi

Welcome amenity

Vip level added to guest profile

No walk policy

Room Selection

Room Category

2 Single Beds Premium City View

Bedding

Two Singles

Room Description

Comfortable design room with views of the Gothic Quarter streets.

Room Notes

Virtuoso Hotel Program

Room Category

1 Queen Bed Essential

Bedding

Queen

Room Description

A cozy room design with views of the inner patio.

Room Notes

Virtuoso Hotel Program

Cancellation Policy

Best Available Rate can be cancelled up to 24h prior to arrival without any cancellation fees. Any cancellation after that or no-show will incur a fee of the first night charge for each room reserved.

Day 11



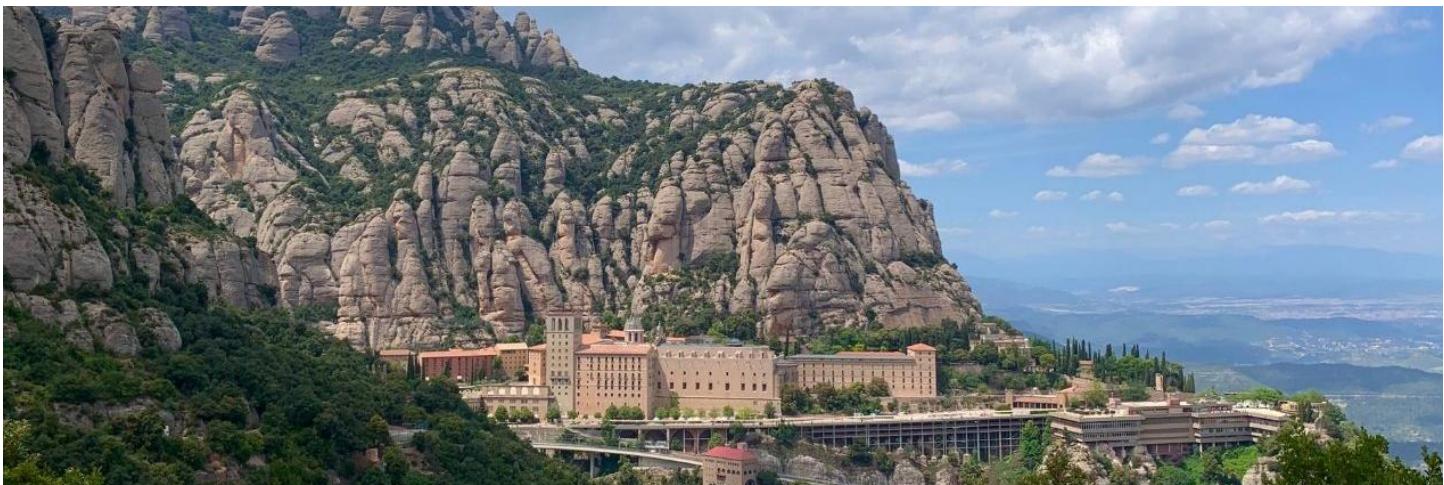
Barcelona Half Day Tour - Live Life Barcelona

Meeting Point

Hotel Lobby

Visit Sagrada and Explore the City with our Private Guide, Florenta.

Day 12



Montserrat Day Trip from Barcelona Private Tour - Live Life Barcelona

9:00 AM

Start Time

4:00 PM

End Time

7hr

Duration

Meeting Point

Hotel Lobby

This amazing mountain structure where the Benedictine monks built a monastery dedicated to the Black Madonna of Montserrat is worth your while. Fantastic views of the surrounding landscape and a spiritual aura surrounds the abbey

You will drive for 40 minutes to the bottom of Montserrat Mountain. From there you have the option of continuing the trip with the car, taking a funicular or taking a Cable Car.

Once arrived at the Monastery of Montserrat, your private tour guide will introduce you to the area, to the history and legends of the place. You will visit the Basilica of Montserrat, and you might even touch the Black Madona of Montserrat (depending on the time of the year and the length of the queue).

The Monastery of Montserrat hosts a boys choir school, La Escolania de Montserrat. When booking the Montserrat private Tour, please mention that you would like to hear the boy's choir sing, and we will schedule the visit to integrate this into our itinerary.

Optional part of the Private tour to Montserrat is a hike of 30 minutes to the best viewing point of the mountain: the Cross of Saint Michael.

Your private tour guide will invite you to try four local liquors, traditional of Montserrat. As well, you can even try the local desert, called "Miel I Mato" honey and unsalted cheese.

Drop off at hotel

Day 13



Transfer · Private transfer with driver in Minivan | From Hotel to Barcelona Airport

Departure Location

Hotel Lobby

Arrival Location

Barcelona Airport

Vehicle

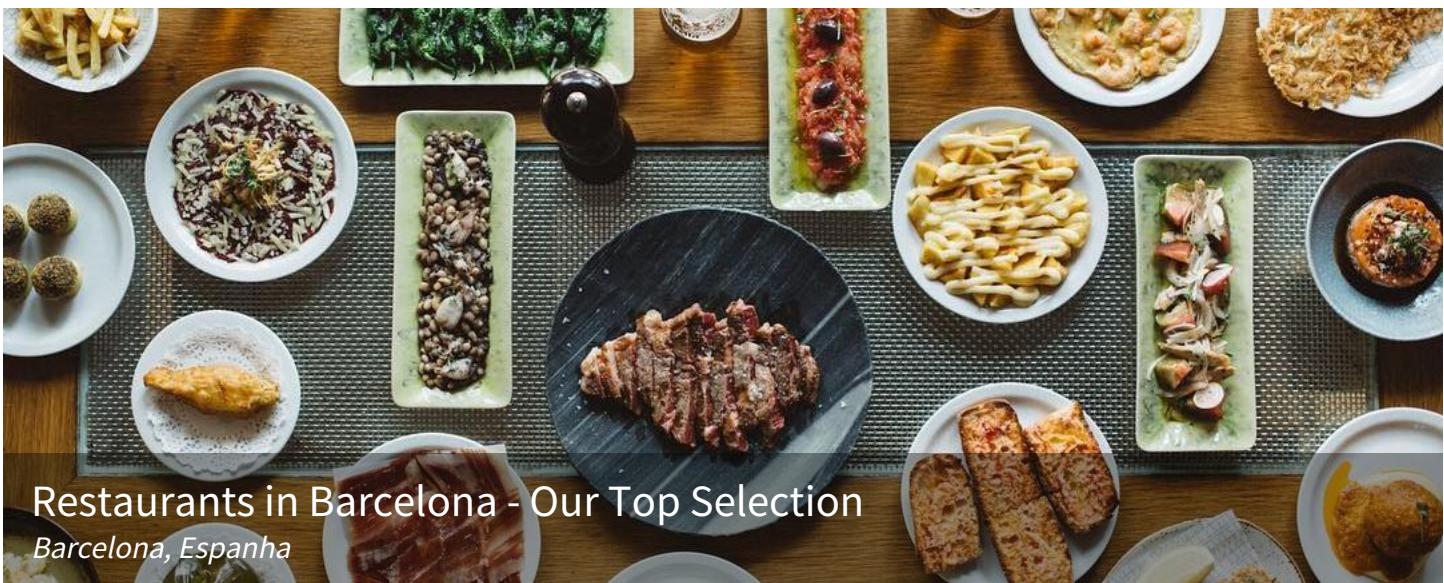
Mercedes Minivan

Notes

In case there is a delay or the driver is not there, please call our emergency contact.

Included: Internet Wifi, Water bottles, english speaking driver.

Please turn on your mobile phone on-site so your driver can contact you if needed. Your ride includes 30 minutes' waiting time for standard pickups and 1 hour for airport pickups.



Restaurants in Barcelona - Our Top Selection

Barcelona, Espanha

Restaurant Lasarte (3 Michelin Stars)

<https://www.restaurantlasarte.com/>

At the Condes de Barcelona hotel, you will find one of the most essential restaurants in the entire of Catalonia and Spain. Lasarte currently has three Michelin stars. This is the place to go when you really want to admire the creativity of a chef. Their sampling menu is more than just a few courses, it is a culinary journey which will allow your taste buds to experience more than they ever had.

The place itself is bright and modern, complimenting its incredible gastronomy.

Lasarte has earned the top prize in the restaurant world, with this place being the first in Barcelona to show off their three Michelin stars. This is down to their chefs; Martín Berasategui and Paolo Casagrande. Both the elegance and creativity of these chefs enables them to offer out some of the most exquisite dishes; apple millefeuille, foie gras, and European eel.

Google Maps: <https://goo.gl/maps/bf5jgj6XSRdwvYk9>

Tel: +34934453242

ABaC by Chef Jordi Cruz (3 Michelin Stars)

<https://abacorestaurant.com/es>

Discover the unique culinary vision of the bold, media-friendly chef Jordi Cruz who has raised technical skill, creativity and gastronomic perfection to even higher levels. His dishes tell stories that are complex yet at the same time intelligent and understandable, and which evolve in line with seasonal products.

Google Maps: <https://goo.gl/maps/fGkp9Mr6GugJ8oZ3A>

Tel: +34933196600

Cocina Hermanos Torres by Chefs Javier y Sergio Torres Martínez (2 Michelin Stars)

<https://cocinahermanostorres.com/es/>

Once over the threshold, a fascinating experience awaits at Cocina Hermanos Torres one that transports guests to a world where time has stood still thanks to the magical setting and highly delicate cuisine that takes us away from our day-to-day lives.

The Torres twins (Sergio and Javier) dreamt of incorporating their culinary microcosmos into the heart of the dining room, transforming a culinary experience into a true spectacle, hence the three cooking stations that dominate the centre of the room, around which tables are arranged beneath romantic "clouds" of light. Although à la carte is an option, the most popular request is for the superb tasting menu, a gourmet journey that extols the very best seasonal and local ingredients, using them in such a way to extract maximum impact and flavour with a minimum of intervention.

Google Maps: <https://goo.gl/maps/UxowAUx9s9QMpz446>

Tel: +34934100020

Enoteca Paco Pérez (2 Michelin Stars)

<https://enotecapacoperez.com>

A bright, fresh look with a penchant for varying tones of white that encapsulates the essence of the Mediterranean. This restaurant, which is under the baton of chef Paco Pérez, enhances the flavours of the Catalan coast with delicate international touches and the occasional nod to Asian fusion cooking.

Google Maps: <https://goo.gl/maps/cPjyoW7Rxpj39QpQ9>

Tel: +34932211000

Xerta Restaurant by Chef Fran López (1 Michelin Star)

<https://www.xertarestaurant.com>

Officially certified by the Jewish community, Xerta is the first and only Michelin Star restaurant in Europe to offer kosher cuisine at its highest level.

If you're unfamiliar with the natural bounty of the Ebro Delta, a visit to this restaurant in Barcelona is a must to savour the flavours of a region that has been declared a World Biosphere Reserve.

Accessed via the lobby of the Ohla Eixample hotel, Xerta boasts a contemporary dining room with views of both its vertical garden and the kitchen. Chef Fran López, who trained and worked for three years with French maestro Alain Ducasse, showcases the flavours of his home region, providing guests with an opportunity to discover its superb gastronomy from a creative perspective.

An interesting footnote is that Xerta is the first European restaurant with a Michelin star to receive Kashrut kosher certification!

Google Maps: <https://goo.gl/maps/KjzznC7bfLCzSRzc9>

Tel: +34937379080

Restaurant UMA by Chef Iker Erauzkin

<https://espaciouma.com/en/>

At Barcelona UMA restaurant people don't go to eat. The experience that chef Iker Erauzkin proposes surpasses the culinary to enter into a total gastronomic event, before delighting the palate he charms sight or smell. The five senses are involved in the show displayed by Uma's cooks and it's hard to not go ecstatic.

Vapors, fumes and aromas emanate from the tables from which Uma's staff prepares the delicacies that will conquer the visitors. His proposed game with impossible textures, where potatoes look like stones and foie is served in clouds. The quality of the product is, without a doubt, at the height of its sophisticated and creative presentation.

At Uma it's imperative to reserve a table in advance, as its show is carried out in the strict privacy of a dining room with only six tables. The function does not begin until all guests have sat down and finished when they decide to leave. Meanwhile, a six-act tasting set menu is displayed, in which dishes are as varied as disruptive. A total and unique experience that leaves you without words.

Google Maps: <https://g.page/espacio-uma-barcelona?share>

Tel: +34656990930

Bar Cañete

<https://barcanete.com/en/>

It all began with grandpa Antonio, a professional waiter. Then Manolo and his wife Mari, Antonio's daughter, moved to Barcelona from Seville in search of work. Manolo did every imaginable job in the world of catering, picking up a lot of lessons on the way. And so the family opened their own bar in Molins de Rey: Manolo waited tables and Mari, the cook, who didn't

know how to fry an egg when they started, became a master of Spanish cuisine. They had two children - and several bars and restaurants. By the time Antonio retired, Manolo's son Jose was just starting out in catering, in a bar the family owned in La Verneda.

All the fish and seafood we serve comes fresh from Catalan fish markets.

All the vegetables we use are in season and grown locally.

Bar Cañete recovers the traditional tapas and presents a strong menu prepared with the best product that reflects the most traditional cuisine. The restaurant has established itself as an honest house of meals, with a quality cuisine available to everyone.

Google Maps: <https://goo.gl/maps/gux1UxyqPuBPYEBt5>

Tel: +34932703458

Vivanda

<https://www.vivanda.cat>

Occupying a renovated house in the Sarriá district of the city, Vivanda is mainly popular with a local clientele. Here, the contemporary interior features high tables for tapas, restaurant-style dining tables, plus a tree-shaded patio-terrace (with a retractable roof) that is understandably very popular during the summer months. Traditional Catalan cooking is to the fore here, making full use of market-fresh ingredients and modern techniques in its "platillos" (small dishes) and "dishes of the month" that revive the flavours of the past. Make sure you order its legendary ham croquettes!

Google Maps: <https://goo.gl/maps/SexgYWaq15Scv24P9>

Tel: +34932031918

Berbena

<https://berbenabcn.com>

A diminutive, unpretentious and informal restaurant with a name that pays homage to the traditional "berbena" festivals. Here, you can enjoy chef Carles Pérez de Rozas Canut's cooking to the full, with his focus on simple yet highly captivating dishes based around seasonal Mediterranean ingredients, but which also feature influences from Asia and South America. Personality in spades, with an open kitchen and enticing recipes that tell us lots about the chef, his travels and his work in other countries. The superb desserts complete the picture!

Google Maps: <https://g.page/berbenabcn?share>

Tel: +34691957797

Can Solé

<https://restaurantcansole.com/en/>

The walls of this nearly 120-year-old Barceloneta institution are a testament to its enduring popularity, lined with framed photos, drawings, and sketches from notable visitors including the Catalan painter Joan Miró and West Side Story actor George Chakiris (Rafael Nadal is reportedly a big fan, too). Atmospheric interiors aside, Can Solé is justly famous for its extensive menu of tasty rice, which ranges from traditional paella to arroz a banda (cooked with fish stock, Valencian-style) to a brothy arroz caldoso. Choose from the typical seafood ingredients lobster, clams, cuttlefish, squid or try something a bit more experimental, like erizos y vieiras (sea urchin and scallops). The upper-level dining room is particularly lovely, with ceiling beams painted a bright blue hue and windows swathed in blue curtains.

Google maps: <https://goo.gl/maps/JfZBjL6r7PJWbjUd6>

Tel: +34932215012

Elche (Paella)

<https://elcherestaurant.es/en>

No place in Barcelona does arroz negro better than Elche, a family-owned restaurant in business since 1959. This traditional Valencian rice dish gets its natural black colour and salty flavour from squid ink; oftentimes, it can be overwhelmingly salty, but at Elche, it's just right and comes with a generous portion of baby squid and artichokes. There's also an excellent wine list, featuring many lesser-known Catalan varietals. The two-storey eatery, on a quiet corner just a block from bustling Avinguda del Paral-lel, is elegant without being fussy, with white-linen-clad tables set beneath beamed ceilings. And unlike many city restaurants that close Sunday evenings and Mondays, Elche is open daily for lunch and dinner.

Google Maps: <https://goo.gl/maps/yijhJwpKsMiGYdBB8>

Tel: +34934413089

El Xalet de Montjuïc

<http://xaletdemontjuic.com/es/la-carta/>

Located in an idyllic setting on the top of the Montjuïc hill, El Xalet is a spectacular restaurant that offers the best views over Barcelona from its dining rooms and wonderful panoramic terraces. Exquisite and modern in its design, the restaurant presents, in a select and refined atmosphere, signature Mediterranean and Catalan cuisine. It offers valet service. Dishes: Monkfish and prawn cannelloni with crustacean cream. Sweet beef cooked at low temperature with creamy potato and vegetable chips. Monkfish casserole with seafood with potatoes, clams and minced meat. Shoulder of lamb cooked at 63° for 20 hours with potatoes, onion and tomato. Soupy rice with lobster.

Google maps: <https://g.page/xaletdemontjuic?share>

tel: +34933249270

Barraca (Paella)

<http://www.tribuwoki.com/restaurante/barraca-barceloneta/>

Classic and traditional rice dishes by the seaside is what you get: mixed meat and seafood rice, Valencian-style paella, Alicante-style arròs a banda'... Barraca is not just another seafood or paella restaurant in Barceloneta, it's a stylish cut above with its hard-working kitchen staff paying such attention to all the details that matter. You'll notice it in dishes like the rice with octopus and alioli, the paella with bomba rice and squid, and the controversial organic vegetable paella (vegan paella?). Whichever you opt for, eating one of these fantastic specialities by the sea is a meal you can't afford to miss. Among the starters are fresh fish and seafood from local seaside market.

Google maps: <https://goo.gl/maps/Aywtjj77K7UU4xna6>

tel: +34932241253

Paco Meralgo

<https://restaurantpacomeralgo.com/es/el-restaurante/>

Tapas, Small plates and half portions

Paco Meralgo is more than just a tavern. Elaborate and creative tapas, half portions and portions with the best products. It's not the typical cheap tapas bar, but you pay for the quality and exquisiteness of the food. Good selection of wines. Book in advance.

Dishes: Squid with garlic. Razor-shells from Finisterre. Grilled prawns from Palamós. Cod "esqueixada" with virgin olive oil. Courgette flower with mozzarella.

Google maps: <https://goo.gl/maps/otbiBfQWphxsjCbS8>

tel: +34934309027

Restaurant 7 Portes

<https://7portes.com/ca/>

Founded in 1836, 7 Portes is more than a classic in the city of Barcelona. Its walls hide a long history and all the charm of that time, and its cuisine presents traditional catalan dishes with rice specialties as the main attraction. Nights are livened up with live piano music.

Dishes: Traditional paella Parellada with lobster. Paella Manolete. Rice broth with lobster. Black rice. Fideuà. Seafood platter. Grilled T-bone steak. Zarzuela 7 Portes (fish and seafood stew). Truffled cannelloni. Monkfish à la marinière.

Atmosphere: Emblematic, Traditional , Classic.

Characteristics: Music and drinks (live piano from 21hr)

Google maps: <https://g.page/7portes?share>

tel: +34933193033

Restaurant El Nacional

<https://www.elnacionalbcn.com/>

The emblematic El Nacional, restaurant modernist building which was built in 1889. It has a cuisine which is defined by four different styles determined by their spaces: La Brasería, La Llotja, La Paradeta y La Tapería. Interior designed by Lázaro Rosa Violán, inspired by the 30s and 40s with four specialized bars. With a unique charm, it is an extraordinary architectural work.

Dishes: Fine pie with zucchini, pepper and artisan cheeses. Beef jerky 'El Nacional'. Boneless beef osso buco braised with herbs. Barcelona cannelloni with béchamel and tomato sauce. Duroc pork feet grilled with grilled vegetables. Squid from the Andalusian beach with seaweed mayonnaise. Cockles from Galicia ginger. Gilthead bream in Ibiza coarse salt. Mediterranean big red prawn. Menorcan lobster stew. Lined with rustic macaroni bolognese and dry cheese. Artisan acorn pie. Iberian shoulder and arugula. Roast beef ravioli with cream cheese.

Atmosphere: Exclusive, Original, Emblematic, Traditional.

Google maps: <https://g.page/elnacionalbcn?share>

Tel: +34935185053

Restaurant Cal Pep

<http://calpep.com/>

Tapas, Home cooking, Season cuisine

Cal Pep is always very busy so it is always recommendable to have some time to wait for a table. The restaurant has a long bar where they quickly prepare the delicious tapas and a small and cosy dining room. Friendly service and high-quality products.

Dishes: Cal Pep style monkfish. Baby squid with chickpeas. Fried fish.

Google maps: <https://goo.gl/maps/Ytbm8rh6QpEB1t198>

Tel: +34933107961

Restaurant Casa Alfonso

<https://casaalfonso.com/en/home/>

Iberian embutidos, Tapas, Sandwiches, Meat, Embutidos

Landmark in Barcelona since the early thirties, Casa Alfonso is a brasserie-charcuterie that preserves its history and tradition and bets simply on the products of the best quality. Both at the tasting and at the marble tables, we will enjoy select 'embutidos' and cheeses, salads, specialities on the grill and an outstanding selection of tapas.

Dishes: Roast vegetables tartare with Cantabrian anchovies. Iberian ham. Cecina de León. Norwegian salmon. Fried eggs with Celler foie. Duck magret with caramelized apple. Asturias beef fillet. Teruel lamb chops. Salamanca pig trotters.

Google maps: <https://g.page/casaalfonso?share>

tel: +34933019783

Restaurant Botafumeiro

<https://www.botafumeiro.es/>

Founded in 1975, Botafumeiro is one of the most emblematic and select seafood restaurants in Barcelona that offers, since then, the best and freshest product from the Cantabrian and Mediterranean seas in a distinguished classic style setting. The restaurant is divided into several rooms suitable for couples, families, business... and features a majestic bar where we can also eat.

Dishes: Seafood soup. Galician lacon. Oysters. Baked scallops. Norway lobsters Ferrol style. Grilled Galician lobster. Botafumeiro lobster. Seafood paella. Rice broth with flambéed lobster. Fish stew with clams. Sole with cava and prawns. Galician beef tenderloin.

Google maps: <https://g.page/botafumeirobcn?share>

tel: +34932184230

Restaurant Asador de Aranda - PAU CLARIS

<http://www.asadordearanda.com/>

Grill, Meat, Castilian, Traditional

Asador de Aranda restaurant offers, in a traditional space in Barcelona's Eixample district, excellent Castilian cuisine with high-quality grilled meats. It has large rooms and good set menus. There are two other restaurants in the city: Tibidabo avenue and Londres street.

Dishes: Grilled vegetables. Blood sausage croquettes with cream of piquillo peppers. Chorizo. Free-range chicken timbale with legumes. Suckling lamb from Aranda de Duero. Suckling pig from Segovia (on request). Grilled suckling lamb kidneys. Grilled entrecôte.

Google maps: <https://goo.gl/maps/vwXeZM7FDswuPB4k8>

tel: +34933425577

Gatsby Dinner and Show

<https://www.gatsbybarcelona.com/en/home/>

The dining experience at Gatsby Restaurant is both avant-garde and cosmopolitan. Our chefs have created a mouth-watering menu, fusing contemporary cuisine with Spanish classics, served with cocktails and wine pairings, meanwhile enjoying our live show.

Google maps: <https://goo.gl/maps/dvEdvvrUmv1cgXg8>

Tel: +34937004453



Restaurants in Madrid - Our Top Selection

Madrid

The best restaurants in Madrid, from traditional tapas to modern marvels

Madrid has gone gourmet with a vengeance, but the best of the classic tapas bars are still packed to the rafters come dinner time. Begin a visit to the Spanish capital by sinking your teeth into roast suckling pig at the 'world's oldest restaurant' Botín, or share a plate of sizzling garlic prawns at Cabreira. Then embrace the modern at Bodega de los Secretos, or one of the many Michelin-starred hotspots, including Punto MX, the first Mexican restaurant in Europe to be awarded a star.

****IMPORTANT: TIMING****

Ruler number one for visitors to Madrid - Don't go out too early. Madrileños rarely eat lunch before 2 pm, although go after 4 pm and you may find people sweeping up around you.

Probably due to a combination of substantial lunches and the heat, dinner is usually eaten late as well - around 100m, and even later in summer. It's advisable to book a table in most places for Friday and Saturday night, and at other times if you're in a big group. Many restaurants close on Sunday evening and all of Monday. August is livelier than it used to be, but most restaurants still close for at least two weeks.

DiverXO by Chef David Muñoz | 3 Michelin stars

<https://diverxo.com/en/>

If there's any place that makes visual art edible, it's DiverXO. That's why each dish is officially called a "canvas."

So fasten your seatbelts, widen your eyes and brace your taste buds because this is a trip straight into the cutting edge of gourmet world fusion cuisine. The only restaurant in Madrid with three Michelin stars, this is modern culinary artistry pushed to its limits.

The space at DiverXO is ethereal and airy, with predominantly white decor broken up by splashes of whimsical color. It's the kind of restaurant that has to be experienced firsthand to be fully believed, and a true bucket list spot for any gourmand.

Google Maps: <https://goo.gl/maps/d8m9nVnjUb9kkind6>

Tel: +34915700766

DSTAgE | 2 Michelin stars

<https://www.dstageconcept.com>

Stylish and urban, this restaurant blends Japanese, Mexican and Spanish flavors into one delicious hybrid. Memorable dishes include pigeon liver wrapped in beetroot, the Pekin duck, sea urchin in citrus dashi, and Japanese mochi cakes made out of huitlacoche corn.

Google Maps: <https://goo.gl/maps/cM5eiYpNGW5Jnexc7>

Tel: +34917021586

El Invernadero (1 Michelin Star Green haute cuisine) by Chef Rodrigo de la Calle

<https://elinvernaderorestaurante.com/en/>

An omnivorous restaurant, where animal protein participates as a dressing. We give gluten-free options for diabetics and allergens in general. If you have vegetarian or vegan ideology we also have a special menu without animal protein.

Rodrigo de la Calle defines himself as a culinary ambassador for the plant kingdom, a valid claim given the efforts he has made to champion our natural surroundings and his role as one of the pioneers of "green haute cuisine". In his restaurant, with its open-view kitchen occupying a contemporary, nature-inspired dining space, discover his culinary philosophy in which vegetables are at the essence of his cuisine. His delicious, elegantly prepared dishes showcase plenty of technique and can be savored on a choice of tasting menus: Green (including vegan and vegetarian options), Red (featuring a few meat dishes), Blue (predominantly fish) and Vegetalia (his latest creations). These can be paired with classic wines or a unique array of fermented beverages (kombuchas, tepaches, fermented vegetable drinks, licuados etc).

Google Maps: <https://g.page/invernaderorestaurante?share>

Tel: +34628939367

Corral de la Morería Gastronómico | 1 Michelin Star

<http://corraldelamoreria.es>

A famous place for flamenco shows in Madrid, Corral de la Morería also has a restaurant with a Michelin star on the premises, making the establishment all the more extraordinary. Before or after dinner, you can treat yourself to some good music and dancing.

The restaurant is separate from where the shows take place, and it has four tables for a maximum of eight guests, so reserve ahead of time.

Google Maps: <https://g.page/corralmoreria?share>

Tel: +34913651137

Clos | 1 Michelin star

<https://restaurantechosmadrid.com>

The name is a reference to the French word for high-quality wine, because the restaurant has a wine cellar that boasts the best wine in the country.

Clos offers three different menus. To get the best deals, go there for lunch. Our personal favorites were the spider crab in pumpkin sauce, the marinated deer sirloin, hake in a spicy bird's eye chili sauce, and quail in a boletus sauce.

Google Maps: <https://g.page/corralmoreria?share>

Tel: +34913651137

Restaurant Mesón Txistu

<http://www.mesontxistu.com/en/>

The most traditional Basque cuisine can be found in this restaurant, managed by Pedro Abrego, also the owner of Asador Donostiarría.

Inaugurated in the 70's, Mesón Txistu is the place for those who enjoy good, old-fashioned eating. The interior features a cozy and intimate atmosphere, with a classical decor and photos of celebrities who have visited it, especially soccer players.

Amongst all of their rooms, the most outstanding spaces are its garden and terrace, but it also has several rooms in different floors. Txistu specializes in meats and fish, which should always be accompanied by a good wine from their selection, according to the maître d'. Their home-made desserts are a great way to round off a tasty meal.

Google Maps: <https://goo.gl/maps/316HNXD1GhdGYWcV9>

Tel: +34915701006

La Tasquería | 1 Michelin Star

<https://latasqueria.com/en/la-tasqueria-and-javi-estevez/>

It's tasca (a tavern) and casquería (offal) combined: a tavern that reveals the elegant side of offal, and takes it to the avant-garde. Eating here is a "visceral" experience—get it?

Silly jokes aside, the restaurant, as they say, also caters to the less "gutsy." That means you can have regular meaty dishes to satiate your palate.

Google Maps: <https://g.page/Latasqueria?share>

Tel: +34914511000

Botín

<https://www.botin.es/pt/inicio-pt/>

According to the Guinness Book of Records, Botín is officially the oldest restaurant in the world. It opened in 1725 and is renowned for its roast suckling pig and lamb, which are cooked over vine shoots in the huge oven that has been there since it

opened. Also good are the clams and the baby squid in its own ink sauce. The dining rooms sprawl through the building, from the vaulted cellar to pretty tiled spaces on the upper floors. Unsurprisingly, Botín is very popular with visitors, but eating here is a quintessential Madrid experience so don't let that put you off.

The rustic interior will transport you back in time. It provides the perfect setting for enjoying home-cooked traditional food at its finest.

What to order: We're huge fans of their cochinillo asado (roast suckling pig). The dish hails from nearby Segovia, but here in Madrid, no place does it better than Botín!

Google Maps: <https://goo.gl/maps/EiYFfXV6zokarsvg7>

Tel: +34913664217

La Bola

<https://labola.es>

Not much has changed in the nearly 150 years that Taberna La Bola has been open—and trust us, that's a good thing. As one of the best restaurants in Madrid, you'll spot its bright red exterior from down the street—an inviting beacon of what's to come.

The same family has run the place since day one, and the current generation of owners (the sixth!) has contributed to its legacy as a place where anyone will feel at home. Come for the soul-warming traditional Spanish dishes; stay for the inviting atmosphere that will make you feel like you're dining in the home of a lifelong friend.

What to order: Two words: cocido madrileño. Madrid's iconic chickpea, meat and veggie stew can be found all over the city, but not all cocido is created equal. Here at La Bola, you're sure to get an authentic version prepared the same way they've been making it for over a century.

Google Maps: <https://goo.gl/maps/4gmthWAzUznSnuKZ6>

Tel: +34915476930

Sagaretxe

<https://sagaretxe.net/nosotros/>

Sidrería Vasca con más de 17 años de experiencia a nuestras espaldas, sirviendo carnes y pescados de primera calidad, con una gran barra de Pintxos donde todo aquél puede sentirse como en el país Vasco. Desde nuestros orígenes, nos hemos caracterizado por ser un restaurante de producto. La calidad de la materia prima y el respeto a la tradición en la elaboración de los platos han sido la marca de nuestra casa.

Google Maps: <https://g.page/RestauranteSagaretxe?share>

Tel: +34914462588

Casa Benigna

<https://casabenigna.com>

Come to Casa Benigna for the quirky and eclectic decor; stay for the exquisite Mediterranean rice dishes made with the freshest natural ingredients.

Founder Norberto hails from a small town in the province of Alicante and brought the culinary traditions of his homeland to the Spanish capital in 1990. With recipes lovingly passed down from his mother, Carmen, Norberto and his team have created a welcoming haven of great food and great company right here in Madrid.

Google Maps: <https://goo.gl/maps/A17BuFTpTowyAq59>

Tel: +34914133356

Taberna Sanlúcar

<https://tabernasanlucar.com>

Traz os sabores da Andaluzia para a grande cidade. Cocina tradicional, llena de sabor y los mejores ingredientes; los domingos, además, puedes degustar nuestro arrocito del Sanlúcar... y todo ello acompañado de una amplia selección de vinos: manzanillas, blancos, tintos, generosos...

Google Maps: <https://g.page/TabernaSanlucar?share>

Tel: +34913540052

Casa de Valencia

<https://www.lacasavalencia.es>

This restaurant, true to its name, serves up an authentic Valencian paella in Madrid. Founded in 1975 and inaugurated by the King and Queen of Spain, Casa de Valencia hasn't changed much in nearly 50 years. Don't go expecting a trendy place—you come here for the food!

We recommend the arroz del senyoret, or “gentleman’s rice.” Hailing from Valencia, this is a delicious twist on paella where you don’t have to do any work—all of the seafood comes pre-peeled! Their paella valenciana, perfectly cooked and seasoned, is just as delicious.

Google Maps: <https://goo.gl/maps/HjvRK8F6R6FK2cGJA>

Tel: +34915441747

Bodega de los Secretos

<https://www.bodegadelossecretos.com>

You would be very unlikely to stumble upon Bodega de los Secretos by chance, as the restaurant is not only on a quiet side street but is also hidden away in a labyrinth of underground wine cellars that date back to the 17th century. Tables in romantic arched alcoves ensure privacy and there is a great menu of modern Spanish dishes, such as steak from the Pyrenees, oxtail roll, sea bass with scallops and creamed cauliflower, and grilled octopus. There are more farflung influences too, such as ceviche with guacamole, coconut milk and mango.

Google Maps: <https://goo.gl/maps/J2Pzp6L3b3TUEK6E9>

Tel: +34914290396

La Taberna del Alabardero

<http://www.alabarderomadrid.es>

Father Lenama first started up his traditional tavern in 1974, when he put underprivileged boys to work as waiters in this converted 16th-century town-house. With a quiet terraza on the street that runs along the north side of the Teatro Real, it is still one of the most popular post-theatre dining spots, serving traditional tapas at the bar and Basque cuisine in the restaurant in the back. Lezama is now a very prosperous restaurateur - he has opened six more restaurants in Spain and one in Washington DC. Some of those original boys are now shareholders.

Google Maps: <https://g.page/Taberna-del-Alabardero?share>

Tel: +34915472577

Xentes (Seafood)

<http://www.xentes.es/en/index/>

With the TV blaring and some half-hearted nautical decor, this is a rather strange setting for some of the best seafood in Madrid. But the Galician patrons at the bar happily gulp down oysters and beer, and the diners in the back are just as delighted with their pulpo a gallega (Octopus with paprika) and arroz con bogavantes (lobster paella).

Google Maps: <https://goo.gl/maps/zYAYxMqqwPd6gcWE7>

Tel: +34913664266

Casa Mingo

<https://www.casamingo.es>

Enjoy the traditional Roast Chicken and handcrafted cider in one of Madrid's most iconic restaurants. Casa Mingo is without a doubt the most typical cider house in Madrid. From 1888 the restaurant is a must for tourists from all over the world. Its specialty is roast chicken accompanied by self-made cider. Casa Mingo is a very popular restaurant where it is easy to eat well and at a good price.

Google Maps: <https://g.page/CasaMingoMadrid?share>

Tel: +34915477918

Restaurante Samm

<https://restaurantesamm.com>

If you don’t mind going a bit north of Madrid’s center, there’s a treat in store for you at Restaurante Samm, another contender for the best paella in Madrid. Here they make the rice just right, and you get to enjoy it on their lovely interior terrace.

To complete your memorable meal, don’t miss the appetizers at this place, either. The calamari with alioli is to die for!

Google Maps: <https://goo.gl/maps/GkYuZqvEsarp4vBJA>

Tel: +34913453074



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"Travel becomes a strategy for accumulating photographs." // Susan Sontag

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