

## Perth

Two resident Olymplans share their favourite places in Qatar Airways' latest destination.

## Barcelona

Oryx explores Barcelona in search of some of the city's most exciting restaurants.

## برشلونة

تصدكم مجلة "الوسا" إلى برشلونة لاكتشاف بعض أفضل مطاعم هذه المدينة المدهشة.

## بيرث

لدينا أولمبيان مقيمان في بيرث يتحدثان حول أماكن تسليةها المفضلة في أحدث وجهة في شبكة الخطوط الجوية القطرية.

**QATAR**  
القطرية  
AIRWAYS

القطرية  
ORYX



OLYMPIC HOST 1992

WITH QATAR AIRWAYS OFFERING DAILY FLIGHTS FROM DOHA,

# Barcelona





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**OLYMPIC GLORY**

The 1992 Summer Olympics hold a special place in the hearts of **Qataris**, as it produced the nation's first-ever Olympic medallist. Middle-distance runner **Mohamed Suleiman** secured the **bronze medal** in the 1,500m in a time of 3:40.69.

THERE'S NO BETTER TIME TO DELIGHT YOUR TASTE BUDS

BY INDULGING IN BARCELONA'S FINE CUISINE

AND ENJOYING SOME WORLD-CLASS ENTERTAINMENT.

## FROM THE OLYMPIC CITY THAT INTRODUCED THE WORLD TO THE STAR-STUDED 'DREAM TEAM'

of Michael Jordan, Magic Johnson, Charles Barkley and co., *Oryx* explores Barcelona in search of some of the city's most exciting restaurants...the true Catalan culinary superstars.

Words by Antoni Loza

### PORT OLÍMPIC

Built in 1991 to host Olympic sailing events, this relatively recent addition to Barcelona's coast and skyline has evolved into one of the most popular hangout spots. The square port has been converted into an upscale marina, and the wide boardwalk that runs along the fashionable beach has plenty of restaurants and cafés.

Up above, the tall towers that once housed Olympic athletes have been converted to lush offices and the hip 5-star **Hotel Arts**; at their base, Frank Gehry's iconic fish structure (called **Peix**, which is Catalan for fish) adds yet another highlight to Barcelona's already dramatic landscape. Taller than anything else in their vicinity, these towers are not only a testament to Barcelona's superior urban regeneration; they are also a proud reminder of the city's past Olympic glory.

Twenty years ago, Barcelona underwent a significant makeover to host the **Games of the XXV Olympiad**. Billions of euros were spent on infrastructure, entire neighbourhoods were rejuvenated, and a decaying waterfront was brought back to life. Since then, the city has become one of Europe's top tourist locations; only London, Paris, and Rome receive more visitors each year.

As Spain's second largest city and the heartbeat of the autonomous community of Cataluña, Barcelona is a beautiful, vibrant metropolis that boasts a heady mix of art, history, architecture, music, friendly people, great weather, amazing nightlife, wonderful beaches, and winter ski slopes. But what it really has in abundance, aside from its Catalan charm and the pride it takes in its progress, is an abundance of incredible restaurants.

The following eateries not only offer some of Barcelona's best food; they also transcend the typical dining

experience by providing – each in their own particular fashion – a unique way to share a meal with friends, family, or business associates. But a warning to all you hungry travellers: be sure to make reservations. These places fill up fast.

### DOS PALILLOS: TAPAS WITH CHOPSTICKS

In the eclectic **El Raval** neighbourhood, a few streets back from **Las Ramblas** avenue, you will find this tiny, inventive Asian-inspired tapas bar and restaurant owned and operated by **Albert Raurich**, a veteran of the legendary

**El Bulli**, where he was *chef de cuisine* from 1999 to 2007. Taking an exploratory approach to the similarities between Asian and Spanish cuisine, chef Raurich and head chef **Takeshi Somekawa** are introducing Barcelona to a new way of eating Catalan foods. Cooking is mostly done using traditional methods (as compared with El Bulli's modern, molecular gastronomy), but the flavours and presentation are cutting-edge.

**Dos Palillos** is dinner theatre in its purest form. A slightly elevated U-shaped bar that seats 25 people



Port Olímpic

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→ Following reunification in 1990, Germany sent a single Olympic team to the Games for the first time since 1964.

wraps around the kitchen, enabling every diner to see exactly what each of the 10-member staff is creating. The kitchen's pace is quick and precise, yet unrushed. Everyone has their task, and no-one ever stands idle. To watch these young professionals move in such a tight space, like a well-oiled machine, and provide their customers with a non-stop stream of culinary

delights is worth the price of admission alone!

Dos Palillos has two tasting menus, one that offers around 8-10 courses, the other offering 15 or more. The menu changes frequently, depending on seasonal availability of certain products as well as the chefs' whimsies, but some classics such as the shrimp cooked two

ways (one beautiful shrimp, the top half is cooked on the grill, the tail end is left *cru*) or the chicken sashimi (that's right, *chicken sashimi*), usually find their way onto the menu. But if they're not, ask chef Raurich if he can make an exception. They're that good.