

SUPERYACHT BARCELONA

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Ferrán Adrià has also lent his help and support to this wonderfully eclectic Asian and Spanish fusion restaurant, where diners can plump for a full-on Asian tasting menu or a simpler tapas affair. Heading up the kitchen is Albert Raurich, former chef de cuisine at El Bulli, and his innovative menus have already won the restaurant a Michelin star. His Japanese wife has clearly been a huge influence, resulting in truly authentic dishes such as baby octopus, cooked shabu-shabu style in barely simmering water and served with a punchy mustard dressing or melt-in-the-mouth o-toro sushi. Oh, and the name? It means 'two toothpicks' in Spanish - a cute reference to the wooden eating implements used for both Asian food and tapas spearing.

Carrer d'Elisabets, 9
www.dospalillos.com

