

Signature cocktails and fine-dining tapas take centre stage for the charitable edition of the Hotel Tapa Tour

- ✓ **From 1st to 31st October, the Hotel Tapa Tour will pay tribute to the connection between fine dining and cocktails.**
- ✓ **The most iconic gourmet hotels in Madrid and Barcelona will be serving their signature tapas and cocktails at reduced prices specially for the event.**
- ✓ **Gin Mare, the prestigious premium Mediterranean gin brand, will be awarding the prize for the best pairing of a cocktail and tapa.**
- ✓ **1 € from each drink and tapa will be donated to projects fighting against child malnutrition, which Action Against Hunger is involved in.**

Barcelona, 12th September 2018 – Some of the most interesting fine-dining options of the moment are to be found at prestigious hotels. Their bars provide a platform for gurus of the cocktail world whose drinks menus show a firm commitment to innovation.

Haute cuisine, signature mixology and the **hotel industry** have never been so united. This charitable edition of the **Hotel Tapa Tour**, to be held from **1st to 31st October in Madrid and Barcelona**, will pay tribute to the close connection between **food and cocktails**.

The participating hotels include temples to fine dining, such as the **Heritage Madrid Hotel (Mario Sandoval)**, **The Principal Madrid Hotel (Ramón Freixa)** and **NH Collection Eurobuilding (Diego Cabrera)**, in Madrid; and the **Claris Hotel & Spa (Aurelio Morales)**, **Ohla Eixample (Fran López)** and **Grand Hotel Central (Manel Vehí)**, in Barcelona. Sitges will also be joining in the initiative, with its hotels **Dolce Sitges** and **MiM Sitges** at the forefront.

Throughout October, **members of the public** will have the chance to sample the creations of the chefs and bartenders at the participating hotels at a **reduced price**, exclusive to the occasion, ranging from 4€/6€ (tapa), 6€/10€ (cocktail) and 10€/12€ (tapa and cocktail).

The people taking part will also be able to enter a **prize draw for gastronomic experiences** at the participating hotels. To enter, all they have to do is fill in their details on the drinks mat provided with each drink and hand it in at the hotel.

Some of the hotels will also be joining in the **Gin Mare challenge**, a competition spearheaded by the prestigious premium Mediterranean gin brand, which involves creating the **perfect pairing** between a **cocktail and tapa**.

The panel of judges who have been invited to choose and award the prize to the best combination from each city is made up of leading professionals from the world of mixology and gastronomy, including **Manel Vehí**, who is recognised as one of the finest cocktail makers in the world and has designed the drinks menu for **Único Hotels**.

The winner will be announced during the **closing event** held on Monday **29th October**, at the hotel **The Principal** in **Madrid**, and on Wednesday **31st October**, at the **Grand Hotel Central** in **Barcelona**.

All the **information** about the hotels, tapas, cocktails, opening times and prices is available on the [**Hotel Tapa Tour website**](#) to enable people to put together their own **itinerary**.

The event is being held to help good causes and 1 € from each drink and tapa will be donated to projects involved in the fight against **child malnutrition** in the 50 or more countries where [**Action Against Hunger**](#) is working.

Another of the challenges will be the **food collection** for the Spanish Federation of Food Banks [**FESBAL**](#), coordinated by the [**Foundation Invencible**](#) which aims to collect 10 tons of food donated by the participating hotels.

The Hotel Tapa Tour will also be joining in the many initiatives against the use of plastic drinking straws in association with the start up [**Sorbos**](#), which has created the first edible drinking straw on the market.

The event is being supported by the **logistics** firm [**Integra2**](#), whose temperature-controlled delivery service specialises in the food sector.

Link to downloads of high-resolution photos: <https://we.tl/t-pKJMgqROfr>

Link to the download of the press file featuring all the tapas and cocktails at this year's event: <https://we.tl/t-GKKDnuFnFZ>

Participating hotels in Madrid: Barceló Emperatriz, Barceló Torre de Madrid, Gran Meliá Fénix, Gran Meliá Palacio de los Duques, Heritage Madrid Hotel, Hotel Miguel Angel By BlueBay, Hyatt Centric Gran Vía Madrid, Relais & Châteaux Hotel Orfila, The Principal Madrid Hotel, Hotel Indigo Madrid-Gran Vía, Hotel Ópera, Hotel Santo Domingo, NH Collection Eurobuilding and Novotel Madrid Center.

Participating hotels in Barcelona: Almanac Barcelona, Claris Hotel & Spa, Dolce Sitges, El Palace Barcelona, Fairmont Rey Juan Carlos I, Grand Hotel Central, Meliá Barcelona Sarrià, Meliá Barcelona Sky, Miramar Barcelona, OD Barcelona, Ohla Eixample, Renaissance Barcelona Hotel, SOFIA, The One Barcelona, Alexandra Barcelona Hotel, Crowne Plaza Barcelona, Gran Hotel Havana, Hotel Barcelona Princess, Hotel MiM Sitges, Hotel Negresco Princess, Hotel SB Glow and URH Ciutat de Mataró.

About the Hotel Tapa Tour

Hotel Tapa Tour is an independent project devised by the Aragonese journalist and entrepreneur Nona Rubio designed to promote hotel cuisine. The initiative seeks to break the archaeological and psychological barriers between hotels and the community and to open hotel restaurants to the public at large, reasserting the role of hotels as places for culinary encounters. The event has been held every year since 2016 in Madrid and Barcelona. More details: hoteltapatour.com