

CARBALLEIRA

CELEBRATES ITS 75th ANNIVERSARY

- ✓ The emblematic restaurant located a few meters from the sea, just in front of Port Vell, is three-quarters of a century true to its cuisine focused on the product, the vocation of service and the exquisite treatment.
- ✓ After some subtle improvements in space, Carballeira continues to address to good food lovers, and at the same time aims to be a meeting place for those who just want to eat a snack at the bar.
- ✓ Faithful to its specialties of seafood and premium fish, the renewed gastronomic proposal incorporates new cooking systems and products, as well as organic wines that harmonize with all the dishes.

In today's Barcelona, Carballeira is a delicious oasis in which history and modernity go hand in hand. Galician in spirit and Barcelonian in heart, the legendary seafood restaurant is 75 years old, faithful to the gastronomic tradition that made it one of the favourite restaurants for locals and travellers alike.

After its foundation in 1944, when it began as the business adventure of Mr. Millán, it became a gastronomic reference for the city. The first customers were high-ranking officials, military and smugglers of the time who came attracted by the exquisite seafood that landed daily from Galicia.

In 2010 a change of ownership took place when José Ignacio Izquierdo, a loyal customer of Carballeira, moved by a feeling of nostalgia, affection and enthusiasm, decided to buy the restaurant together with his wife Gemma Llagostera and other partners, keeping intact the pillars of its success: from the first quality product to the excellence in service, ensured by attentive waiters with years of experience in the house.

Subsequently, the photographer and publicist Leopoldo Pomés joined the project. Pancho and Gemma counted on his gastronomic advice and artistic contribution: in the restaurant's rooms there are numerous photos that the author took in the 50s in Barceloneta, such as the famous snapshot of the Port of Barcelona captured in 1953 from the same Carballeira building.

Currently, under the direction of Ángel Alonso and together with Pedro Sánchez as head chef, Carballeira starts a new stage coinciding with its 75th anniversary. After a series of improvements in the restaurant and its gastronomic offer, Carballeira continues to address to lovers of fine food, seafood and premium fish, and is also a relaxed and open meeting place for those who just want to have a snack.

This is the reason why the bar has been reformed and has become more casual and cozy, the perfect place where you can taste dishes and half portions with a more flexible staging that allows you to taste the best of the sea at any time.

Faithful to specialties such as the Betanzos omelet, the octopus, the oysters, barnacles and their rices, among other classics, the new proposal incorporates new cooking systems and products such as Alaskan red salmon, shrimp and cod carpaccios or different Km 0 fish cooked on the grill, as well as vegetarian options. It is highly recommended to always look at the dishes "fora de carta" (apart of the menu).

Following the typical and traditional recipes, the menu keeps the seafood specialties betting on the product: seafood and wild fish from the Atlantic, Cantabrian and Mediterranean coasts, with the minimum manipulation to fully respect its original properties, with the sole purpose of highlighting its taste.

The wine list has been extended and has evolved towards a more current offer, clearly betting on the D.O. Galician and Catalan, while retaining the national classics. In addition, we prioritize family-owned wineries which give wines the added value of love for a well done job, and include as well some references of ecological wines in accordance with all the dishes.

Another of the restaurant's main values is its staff, part of the essence and history of Carballeira. Excellent connoisseurs of what regular customers like and able to advise those who come for the first time, the room staff completes the customer experience with their professionalism and attention. Some of them, such as Luis, Benito or Enrique, have been working around three decades in the house.

A meeting place for generations of Barcelonians, a witness of emotional celebrations and a living memory of the city, Carballeira celebrates three quarters of a century in good shape, ready to evolve without losing its history.

Galician spirit, Barcelona

Located in the old port of Barcelona, in the neighborhood of Barceloneta, on the shores of the Mediterranean and nourished by the product of the rich Galician coasts, Carballeira stands as a delicious restaurant and seafood restaurant. The product and the vocation for service are its best sign of identity. Meeting point of generations of Barcelonians, its halls have also welcome famous people in the fields of arts, entertainment industry, sports or politics like Quim Monzó, Eugenio, Montserrat Caballé or Mick Jagger.