

SPAIN

TABERNA

Come and fall in love with the country of...

Unique Folk traditions

Magical architecture

Passion for the Arts

What does Spain taste like?

LIVING THE GASTRONOMIC EXPERIENCE

In Spain, gastronomy is a genuine way of life in which you are warmly invited to take part



MEDITERRANEAN DIET

Awarded a Cultural Heritage designation by UNESCO



THE BASIS OF SPAIN'S FOOD

TAPAS


MAIN PRODUCTS



Has more than **25,000** RESTAURANTS

10% GASTRONOMIC TOURISM of the tourists who visited our country last year

171 MICHELIN-STAR RESTAURANTS

8 WITH 3 MICHELIN 



Ferrá Adriá, Juan Mari Arzak, José Andrés, Sergi Arola
International and prestigious chefs

EL CELLER DE CAN ROCA
Best restaurant in the world

MUGARITZ AND ARZAK
World's Top 10 Best Restaurants

FERRÁ ADRIÁ
Best chef in the world

THE IMPORTANCE OF WINE



The Wine Routes offer leisure alternatives designed to suit every taste

18 Official Wine Routes

9 Denomination of Origin Wines

3rd largest producer in the world

Discover Spain along the most important wine-growing areas



REGIONAL CUISINES

Each region has its own cuisine, which makes Spain a country full of different kinds of products, recipes and food.

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GALICIA

More than 300 gastronomic festivals throughout the year. Exquisite seafood.

ASTURIAS

Delight in their stews, the "fabada" being the queen of them.

BASQUE COUNTRY

Seafood stews such as "marmitaco" Culinary tradition, going out for "pintxos".

NAVARRRE

Typical products: milk, cheese, lamb and beef, hazelnuts, potatoes of Aézcoa, and the famous white asparagus.

CATALONIA

The eating ritual of "calçots" and the intensity of a good aioli.

CASTILE - LEÓN

Best known for its roast suckling pig and lamb.

VALENCIA

Rice is the ultimate Valencian product.

EXTREMADURA

The most important component of cuisine here is the Iberian pig.

MADRID

Going out for tapas here is a deep-rooted custom.

CASTILE - LA MANCHA

Traditional dishes prepared with elementary ingredients and accompanied by a wide range of wines.

ANDALUSIA

Fried fish assortments are one of the typical gastronomic delights. Also gazpacho, a cold tomato soup.

SOURCES

spain.info/ca

wineroutesofspain.com

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