

Pioneering Spanish Gastrobar Barcelona Opens in Taipa Village Macau

Chelsea Chan November 4, 2019 Events, Overseas

Taipa Village Destination announces the opening of Barcelona, an innovative new Spanish restaurant and bar helmed by renowned Chef Hector Costa Fernandez, offering diners traditional Iberian culinary flair with a modern twist. Barcelona is the latest in a range of trendsetting outlets to open in Taipa Village which continues to emerge as Macau's most vibrant dining and entertainment precinct.



Chef Hector Costa Fernandez

Located close to the bustling tourist attraction of Rua do Cunha or "Food Street", Barcelona serves an innovative selection of classic-contemporary Spanish dishes, under the discerning supervision of Chef Hector. Guests can enjoy a multi-themed dining environment with each of Barcelona's three storeys offering a unique character and atmosphere; a stylish ground floor bar and chef's table situated next to an open kitchen, a beautifully decorated Barcelona-themed first floor dining room, or an exotic rooftop bar with panoramic views of the village below.

Pamela Chan, Head of Marketing at Taipa Village Destination said: "The opening of Barcelona demonstrates our commitment to introducing innovative and exciting new gastronomy concepts into Macau. We are truly delighted to welcome Chef Hector to Taipa Village."

Chef Hector Costa of Barcelona said: "My philosophy is to create an authentic dining experience with great respect for tradition, the integrity of products and flavours, and a solid knowledge of food preparation. I believe that a 'symphony of flavours' can surprise guests with its simplicity and authenticity."

Barcelona's menu boasts a wide selection of contemporary Spanish tapas, seafood, meat, rice and desserts to suit all tastes. Chef's recommendations include "Secreto" roasted Iberian pork ribs with spicy pineapple and cinnamon, classic suckling pig terrine, and traditional paella, Barcelona style. The classic Spanish dishes and those featuring the delicacy of Iberian pork available at Barcelona are the embodiment of traditional Spanish cuisine. The menu is complemented by a list of Spanish wines, beers and refreshing cocktails, all personally hand-picked by Chef Hector.



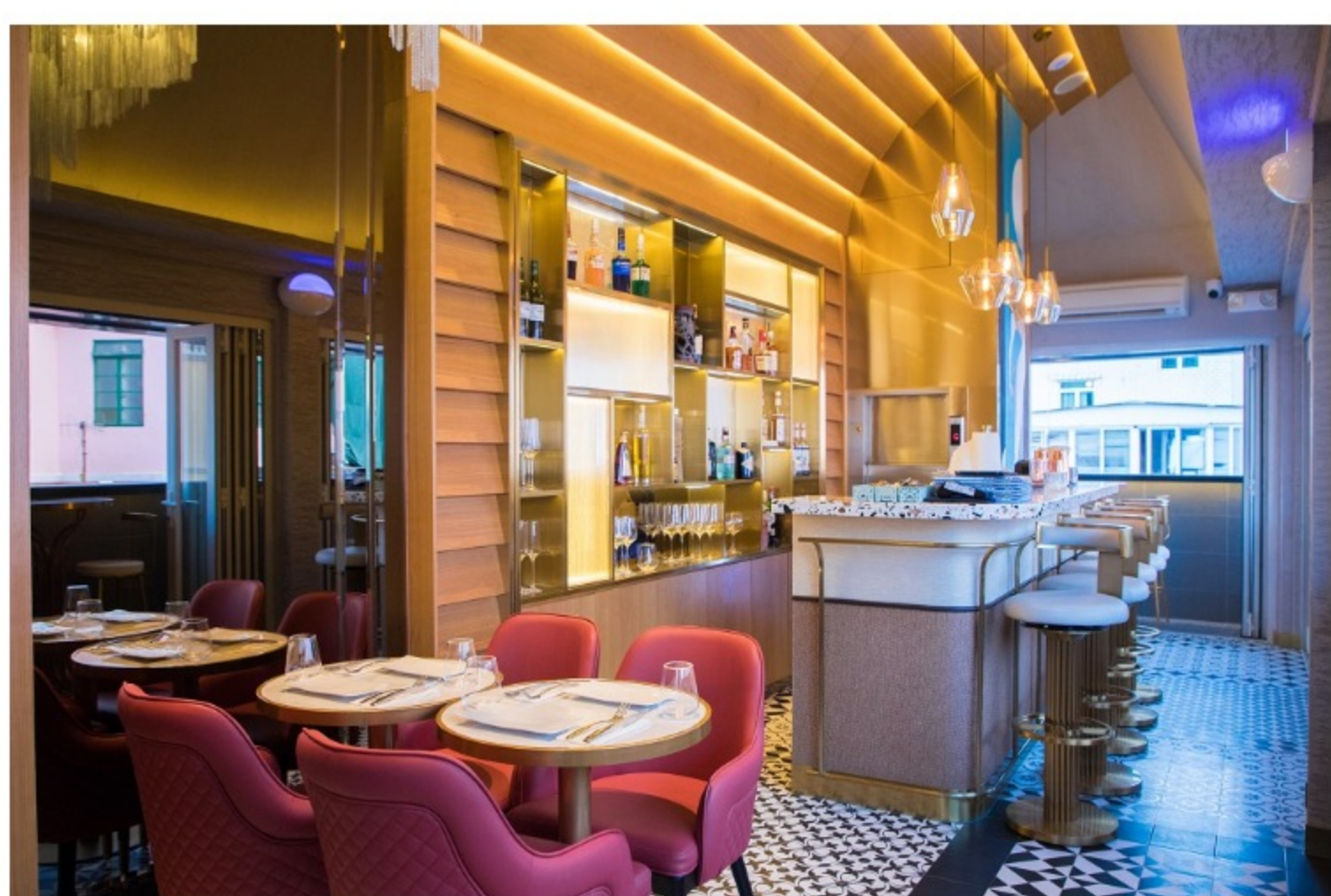
Classic Suckling Pig Terrine



Scallop Ceviche with Beetroot, Corn, Avocado, & Strawberries

With a track record of more than two decades of culinary knowledge and skills acquired through his dedicated culinary career in Europe, the Middle East and Asia - including Macau and Hong Kong - Chef Hector believes that classical cuisine is the basis of all innovation and contemporary dining.

The opening of Barcelona takes the thriving international dining scene in Taipa Village to a new level, offering locals and international visitors alike an innovative dining experience. The new gastrobar's diverse range of culinary offerings also complements Macau's designation as a UNESCO Creative City of Gastronomy and contributes to the diversity of dining options in Taipa Village.



Barcelona's interior

Barcelona Macau

Address: Rua dos Clerigos No. 47, Taipa, Macau

Opening hours: Monday to Sunday, 12:00pm-2:00am

Reservations: +853 2845 5168

Email : reservation@barcelonamacau.com