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ESSENTIAL SPAIN



Restaurants

in 2015 to launch this solo venture. Despite having been awarded a Michelin star, Quetglas remains committed to the “democratization” of fine dining, and to deliver the pleasure of high-end gastronomy to a wider audience. **Known for:** lunchtime tasting menu only €35; emerging Michelin-starred chef; accessible fine dining. 💰 *Average main: €60* ✉ *Passeig de Mallorca 20, Centro* ☎ *971/781119* 🌐 *adrianquetglas.es* ⌚ *Closed Sun. and Mon.*

Botànic

\$\$\$ | **MEDITERRANEAN** | In the leafy garden of the Can Bordoy boutique hotel, Botànic is a plant-forward restaurant that also features locally sourced meat and fish. The menu is inspired by the cuisines of Southeast Asia, the Middle East, and Mexico, but firmly rooted in Mediterranean flavors. **Known for:** lovely patio; seasonal, local produce; healthy and flavor-packed dishes. 💰 *Average main: €18* ✉ *Forn de la Glòria 14, Centro* ☎ *871/871202* 🌐 *canbordoy.com/botanic*.

★ DINS Santi Taura

\$\$\$\$ | **CATALAN** | Local culinary wunderkind Santi Taura is using his eponymous restaurant in the El Llorenç Parc de la Mar hotel to explore historical recipes of the island, served in an ultra-chic, contemporary setting. Some of the most emblematic dishes include *p anada de peix de roca*, a “Mallorcan dim sum” of rock fish pie believed to be one of the oldest recipes on the island, and a dish of rabbit with lobster, which combines the sea and the mountains. **Known for:** traditional Mallorcan rock fish pie; local Michelin-starred chef; bar seating lets you see the chef at work. 💰 *Average main: €30* ✉ *Pl. de Llorenç Villalonga 4, Centro* ☎ *656/738214* 🌐 *www.dinssantitaura.com*.

Forn de Sant Joan

\$\$\$\$ | **MEDITERRANEAN** | This former bakery turned restaurant (*forn* means “bakery” or “oven” in Mallorquin) dates back to

