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# Food Lovers Should Stay At This Historic Barcelona Hotel



**Katie Kelly Bell** Contributor ⓘ

*I cover what's interesting in wine, spirits, food and travel.*

Barcelona's [Majestic Hotel & Spa](#) has been a family-run operation since its inception over 100 years ago, and while remaining true to their heritage, the owners continue to update the offerings for guests—The hotel is fresh off a Prix Villegiature win for the Best Breakfast, and they just completed a five year-renovation topped off with the recent debut of their new rooftop bar and plunge pool. The updates are lovely, but what sets The Majestic apart is their line-up of unique insider “Majestic Experiences.” When you’ve been in business for a century you tend to get to know the best of your city and these excursions cover it all from racing sports cars to touring off-the-tourist-radar architectural gems. Yet, the most intriguing offerings revolve around food and wine. Whether you book a chocolate tour or partake of the hotel’s marathon breakfast, come hungry to The Majestic.



The Majestic Hotel & Spa Breakfast Experience THE MAJESTIC HOTEL & SPA

You can begin with the hotel’s award-winning breakfast. This literal breakfast of champions is an ambitious arrangement of three oversized culinary stations, each one dedicated to a specialty. The dining room is a blend of botanical and Japanese aesthetics with a hand-painted barrel vaulted ceiling and light-filled glass-enclosed spaces rimmed by outdoor waterfalls and greenery. The breakfast is staged in three different spaces so it makes sense to get your bearings first before jumping in. Start with the fried egg---with its bold yellow yolk is testament to the hotel’s the farm-to-table



Junior Suite THE MAJESTIC HOTEL & SPA

philosophy. Spend another hour exploring the pastry, cereals and breads, fresh fruits, or the traditional Catalan selections of cured meats, olives, and cheeses. For dinner, the Michelin-rated [Restaurant SOLC](#) pulls from the finest and freshest of the hotel's private vegetable garden. Chef Luis Llamas creates a seasonal menu of traditional and modern dishes but the local daily offerings are where the magic happens. We loved the red prawn and rockfish casserole with saffron gnocchi and the Lleida oxtail brioche with pickled onion.

Culinary experiences outside the hotel include a terrific chocolate tour that takes a deep dive on chocolate (up to 13 stops if you can supply the stamina). Yet, it's not just about chocolate—you'll taste the finest gelato made in Spain by a Venezuelan, or visit a secret garden in the Gothic Quarter. In between our expert guide shared the entertaining history of chocolate in Barcelona—the home of hot chocolate.

The Journey to Exquisite Wine and Food includes a private sail to the Maresme region along the coast to Alta Alella winery. Tour the vineyards, taste the wines and finish with private chef prepared meal paired with wines. If you want a closer look at the seafood, book their tour of the fishing port and market with a marine biologist. You can sum it all up with the hotel's epic Farm to Table immersion where you'll spend time at the hotel's garden and winery with a grand finale dinner at Restaurant SOLC.

When you've worn yourself out with these gustatory adventures, retire to the Majestic's warmly attired rooms for quiet and relaxation. Rooms are styled in the same way but each space enjoys its own unique character because of the historical building layout—which makes every stay a unique from the one before. A Member of the

[Leading Hotels of The World](#), The Majestic has over a century's worth of history to share. Read more about what to see and do in Barcelona in my guide [here](#).



Highlights from the Majestic Hotel's  
Chocolate Tour THE MAJESTIC HOTEL & SPA



Restaurant SOLC THE MAJESTIC

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