

The starting point for this project was approached from various directions. The first was the premises themselves, with a small, narrow façade on a busy street in the Eixample district. A space that broadens and fills with light as you make your way through it.

The second factor for consideration was a unique, fearless client who focused on the quality, use of natural products and modesty that characterise the cuisine served here. The aim is to transmit something of the essence of the Mediterranean, from an attitude of respect towards the history and legacy of its peoples, its matchless beauty and privileged natural settings, as well as an admiration for its artisans, artists and architects who have captured this essence, transforming it into objects of immense beauty.

It comprises two differentiated spaces or settings: one with a more urban, city-active air where the bar and wine cellar are located; and a second, more natural and laid back ambience that houses the main dining room and terrace. The kitchen is in the centre of the space, forming a sense of connection between the two. Indeed, this is the heart of the restaurant, which diners peer at inquisitively as they move through the space.

Ceramic tiles are present throughout, reflecting the values that our client wished to transmit: naturalness, modesty and respect for the history and legacy of the Mediterranean. Yet in each space they are transformed into new materials, contributing to the unique style of each area.

The entrance area has a more urban air, echoing the metallic structures of the Ninot Market situated at the other end of the street, making a colourful use of ceramic tiles, with monochromatic tile planes, aping a large de-constructed mural in the style of Miró. The colours of the tiles reflect the shades and tones of the spices on sale in the market. Tiles are used in a polyvalent manner, on the walls and floors, arranged in panels and covering the wine cellar. The grid layout allows for cleverly-created patterns that mix and match colours or form eye-catching latticework. The ceramic tiles incrustated into the wooden tops also add a splash of colour to the tables and bar.

In this case, the kitchen is both metaphorically and literally the oven where the history of this business is cooked up. Here, ceramic tiles adopt their most basic and modest form of expression: newly-fired terracotta pieces in their original tones, forming a boundary that is clearly visible to diners, revealing the inner secrets of this warm, golden oven. A latticework structure has been created with tiles framed in a steel structure.

Each panel features tiles of a single type in a clever play on the varying degrees of permeability of each pattern. In turn, the interior is covered with ceramic tiles that reflect golden hues.

Making our way through the inner workings of the kitchen we come to the main dining room, a large, light-filled space that blends in visually with the terrace, freeing mind and soul, transporting us beyond the city to a more natural setting. We are surrounded by brilliant white walls, floors and ceilings, surfaces that are pierced in a kind of chaotic order in the manner of a Mediterranean town. Even the latticework at the entrance to the kitchen is white, softening its otherwise forceful character.

Nature is present in the space thanks to the organic touches on the tables. Images of moss colouring the rocks on the beach are featured on the ceramic tile table tops. Pieces that have been specifically fired and glazed using special dyes in colours that spark off chemical reactions that form imperfect spots and stains in shades of green, blue, turquoise and earth tones.