

## **The Award Winner in the Interior Design Category**

Designed by Arantxa Manrique Arquitectes

Photos: Adriá Goula

Atlantis Gastrobar stands in the Sant Antoni district of Barcelona. It is a small 20m<sup>2</sup> bar specializing in tapas made of seafood or other fresh produce.

The challenge, in terms of the architecture and interior design, was to give a unique, modern twist to the interiors and the façade of such a small bar. Likewise, optimum use had to be made of the space in order to enhance the culinary experience through attention to finer details.

Atlantis is conceived to be a contemporary eatery, with certain reminiscences of the district's small fresh food shops. It opens onto the street, drawing people's attention with its radical formal and aesthetic design. Its image conjures up the sea, the mythical island of Atlantida, its god Poseidon, and his famous trident.

Inside, in the style of an old fish shop, it is presided over by a semi-circular bar, clad in navy blue glazed half-round tiles, while the rest of the gastrobar is tiled in white.

The bar's wave-like shape means that optimum advantage can be taken of the available space, creating a balance between the work/food-handling area and the dining area. By altering the angle of the back wall, space was also gained for a toilet for people with reduced mobility, in addition to a second sink area and more storage.

The modular façade is divided into three sections. The first is for entering or exiting the gastrobar, while the other two above the concrete bench visually link the interiors and the exterior, connecting its indoor dining and outdoor street areas. The open metal windows (custom designed for the project) also create secluded areas for customers.