Top 10 Restaurants

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SEVILLA

PAELLA LEGACY

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SEVILLA: TOP RESTAURANTS GUIDE

Embark on a culinary journey through Sevilla with my carefully curated list of the city's finest dining establishments. As a proud Sevillian, I regularly update this collection to showcase the most exceptional gastronomic experiences.

1.- Casa Aníbal

Location: Calle Reyes Católicos No. 22
Highlights: A transformed palatial house paying homage to designer Aníbal González. Discover an updated menu featuring original recipes.
Must-Try: Pigeon cannelloni with truffle.

2.- Sr. Cangrejo, Food Pairing and Product

Location: Calle Harinas No. 21
Highlights: A recent gem in the Arenal area, offering a cozy ambiance, a curated menu, and personalized service. Renowned for its diverse wine selection.
Must-Try: Seafood and chickpeas (a delightful surprise).

3.- De la O, Riverside Gem

Location: Paseo de Nuestra Señora de la O No. 29
Highlights: A quaint Sevillian restaurant near Torre Pelli. Family-friendly by day, romantic by night—ideal for a leisurely evening.
Must-Try: Bocadillo (sandwich) of sea anemones with black bread.

4.- Gran Cafe España Andalusian Restaurant

Location: Calle Javier Lasso de la Vega No. 14
Highlights: A beloved spot among locals, known for its inviting, nostalgic atmosphere, perfect for savoring quality seafood, charcuterie, and hearty classic dishes.
Must-Try: Iberian ham and cheese platters.

5.- Cañabota, Top Spot for Seafood

Location: Calle Orfila No. 3
Highlights: Specializing in seafood, offering Michelin-starred dining and a casual bar setting. A paradise for seafood enthusiasts.
Must-Try: Catch of the day.

6.- La Cochera del Abuelo, Homey with Flair

Location: Calle Álvaro de Bazán No. 2
Highlights: A charming, vintage-inspired restaurant with a concise seasonal menu. Delightful, flavorful, and dog-friendly.
Must-Try: Pochas (beans) with octopus.

7.- Barra Baja, Live Cooking

Location: Calle Javier Lasso de la Vega No. 14
Highlights: Experience live cooking at a low bar with a silent, synchronized kitchen, specializing in oysters, steak tartare, and seafood dishes.
Must-Try: Pistachio gazpacho.

8.- Salmedina, Classic with a Modern Twist

Location: Calle Guardamino No. 1
Highlights: A classic corner bar with a modern aesthetic and menu. Focuses on quality fish and seafood.
Must-Try: Clams with artichokes.

9.- Casa del Tigre, Trendy and Mystical

Location: Calle Amparo No. 9, local B
Highlights: A trendy, mystical restaurant known for its unique ambiance and characterful menu. A must-visit for the fashion-forward.
Must-Try: Open-faced omelet with crystal shrimp.

10.- Eslava, Classic with a Twist

Location: Calle Eslava No. 3
Highlights: A popular, revamped restaurant known for avant-garde tapas. Enjoy outdoor seating near Plaza de San Lorenzo.
Must-Try: Cigarro para Bécquer (Bécquer's cigar). Truly spectacular!

Other Noteworthy Mentions:

Alfarería 21
Mechela

Palo Cortao
Sobretablas

Embark on a culinary adventure in Sevilla with these exquisite dining choices!

* Extra Bonus, Do not miss while in Sevilla

PANORAMIC HIGHLIGHTS ROOFTOP TOUR & PAELLA COOKING CLASS SEVILLA

🧑 Why settle for a cliché restaurant meal when you can be the chef in a picturesque outdoor setting with Sevilla's cathedral backdrop? 🥘

Includes:

- ✓ **English speaker Local Chef**
- ✓ **Full lesson 1.5 - 2 hours**
- ✓ **Welcome drink**
- ✓ **Reception Appetizers**
- ✓ **Original chicken and vegetables paella**
- ✓ **Handcrafted Sangria**
- ✓ **30-min Seville panoramic tour**
- ✓ **Special surprise gift**
- ✓ **Paella & Sangria recipes**

Not Includes:

- ✗ **Hotel pickup and drop-off**
- ✗ **Gratuities**

📅 Only 10 spots available daily - 🕐 Secure your reservation today!

🏙 Don't miss the chance to make your own Seville paella in an unforgettable setting. ✅

Check Availability 👆