



# MERCURY

Taberna Palo Cortao

The **Taberna Palo Cortao** is a classic tavern specialised in mushrooms cooking and Sherry wines, hence its name.

**Mushroom:** A couple of shiitake mushrooms, butter and stuffed with minced meat with a spicy touch.



# VENUS

Botánico Café

**Botánico Café** is a contemporary classic of Granada gastronomy and culture. This cafe offers fusion cuisine, exhibitions and workshops.

**Fritter+CO<sub>2</sub>cktail:** A Freshly cooked fritter combined with a glass of a bubbly drink to feel all the CO<sub>2</sub> of Venus.



# EARTH

Lemon Rock

Located in a 17th century building, the **Lemon Rock** offers a unique experience through its daily live music performances and exquisitely selected gastronomy.

**Sea and mountain:** Grilled candied bacon, mussel in pickled sauce, pickled onion and coriander.



# MARS

Casa Fuensanta

A wine bar with thirty years of excellence, where the bill is still written in chalk on the wood's counter. They offer a selection of gourmet wines served by a very friendly sommelier.

**Petra's glass of wine with cheese:** Local (Granada plateau) grenache wine served with a piece of cheese on a small plate covering the glass (old style).



# ASTEROIDS

Papaupa Retrofusionfood

**Papaupa Retrofusionfood** is a place with a vintage atmosphere where you can feel at home. Its homemade cuisine with Hispano-American roots adapts to all kinds of diets.

**Carne en salsa:** small chunks of meat cooked with a variety of vegetables and spices



# JUPITER

Bar Granados

The **Granados Tavern** is one of the oldest in town where travellers can always enjoy a good glass of wine and exquisite food.

**Great meatball:** A very elaborated and large pork meatball flavoured with pine nuts and almond sauce. Delicious and GREAT!





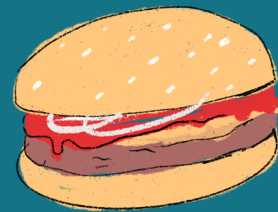
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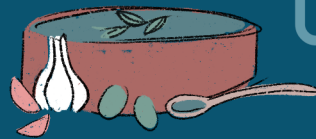


# SATURN

San Remo

Bar San Remo is a famous typical bar-restaurant because of its "patatas bravas" and home-made burgers whose recipe went through generations for more than 60 years.

**Hamburger San Remo:** 200 grams beef burger, with tomato and natural onion, on brioche bread and a homemade sauce whose ingredients were never revealed.



# URANUS

Bar Soria

Bar Soria opened about half a century ago and since then has evolved from tradition to modernity. They daily play symphonic rock and local Groups records, who pay homage as devoted customers.

**Pocillo de ajo blanco:** A small bowl of cold almond soup, stormy and blue-coloured (like the planet!)



# NEPTUNE

La Taberna del Cosmonauta

The Cosmonaut's Tavern is a very special and unique blending of tavern tradition and space travellers, liqueurs wines and the Moon, smoked herrings and space engines, and many more.

**Sardine:** Herring on tomato jam and seaweed.



# COMETS

Los Italianos

Los Italianos is a traditional ice cream parlour established in 1936 by Paolo de Rocco, a native of the Italian Dolomites, currently managed by the third and fourth generations of the family.

Comets are mainly made up of dust and water, that's the nickname of "dirty snowballs". Now you have the chance to taste a comet! but we changed the ice for ice cream and the dust for delicious dark chocolate chips.



## The Solar System Gastro-Tour

