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olecular gastronomy may seem like ratiopassion gone crazy, but this indulgent technique has foodies the planet-over fighting for tables at this humble Mediterranean sea-side setting. El Bulli claims that over half a million people pursue the mere eight thousand covers available annually. El Bulli is the zenith of food theatre, the lucky ones can wait mouth-watering months for a top slot on the exclusive beach-side terrace, a delay which generates serious anticipation! The restaurant doesn't disappoint, with an enviable chef-to-cover head count of one to one, 50 of the best creators in the business slave to bring their clinically proven magic to each very lucky guest. The twenty-course taster menus are tailored to individual tables and push the boundaries of food-art far in to the realms of gastro-science, where only masters Like Blumenthal and Adria have the audacity to perform.

According to the hallowed gastronomist Adria, cooking is a language through which all the following properties may be expressed: harmony, creativity, happiness, beauty, poetry, complexity, magic, humour, provocation and culture. Mix those passionate ideals with the best ingredients money can buy, technical prowess beyond compare and you can easily understand how El Bulli has come to be the best in the world. The three Michelin stars, prized gastronomy awards and even a 'Gold medal for Merit in the Fine Arts' prove how seriously this place is taken, not only by the food world, but by a world of visual and sensual representation. It's been a long road for El Bulli, way back in the sixties a roaming German couple, the Schillings, opened a crazy-golf course and sea food beach-bar at the location, they lovingly named the enterprise after their favourite breed of hound, the French bulldog.

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Dr Schilling was a food fan and used his frequent jaunts around elaborate-eateries to fuel ideas for the bar. Each autumn he would return with inspiration for his wife who would spend the winter perfecting delicate dishes for the next season. The strategy was a big success, the golf course was demolished and the way was paved for a very lucrative future. It's doubtful the Shillings ever dreamed of world-wide recognition at such scale, but their basic formula seeded an unsurpassed success story. Considering El Bulli's high ranking success, the home from home feel of those early days remains an essential feature in its current ethos. With a list of accolades at least the length of the menu, the restaurant remains refreshingly laid-back, and the impeccable five hour service not at all over fussy. Barely a hint of food snobbery enters the experience! For those of you who are serious about travel and palette, El Bulli is a must! If you want to chance your arm at getting a seat, don't forget to beg by email to [bulli@elbulli.com](mailto:bulli@elbulli.com) and remember, be polite, send more than one email from various addresses and be very, very flexible.

Members of the El Bulli team: Marc Puig-Pey and Mateu Casañas.  
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EL BULLI CLAIMS  
THAT OVER HALF A  
MILLION PEOPLE  
PURSUE THE MERE  
EIGHT THOUSAND  
COVERS AVAILABLE  
ANNUALLY.



1| Flower's paper from 2006 dishes © Photographer: Francesc Guillaumet.

2| Ferran Adrià, Head Chef since 1987 © Photographer: Maribel Ruiz de Erenchun.