



Barcelona Navigator

Restaurante Manairó

by Dan Blystone on [August 5, 2017](#) in [Restaurants](#), [Where to Eat](#)



Catalan chef Jordi Herrera launched Manairó restaurant in 2003. He graduated from [Escuela Hofmann](#) and started his career working at [Hotel Majestic](#) and El Dorado Petit. He was also a professor at the [CETT](#) School of Tourism, Hospitality and Gastronomy for many years.

The restaurant is decorated with sculptures made by Herrera and the kitchen features unique gadgets also made by the

creative chef. Manairó serves Catalan inspired cuisine with a personal touch, often breaking with the strict tradition.

The restaurant was awarded a Michelin star in 2008 and offers a tasting menu with Herrera's latest innovations.

Jordi Herrera: Una experiencia multisensorial en Manairó



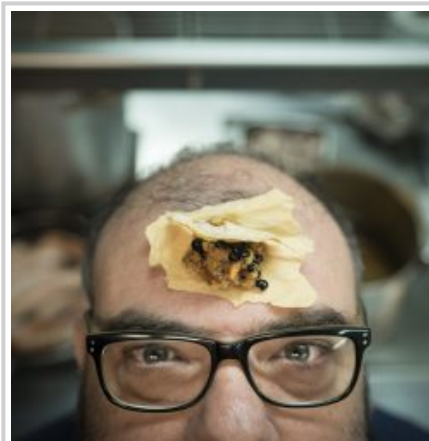
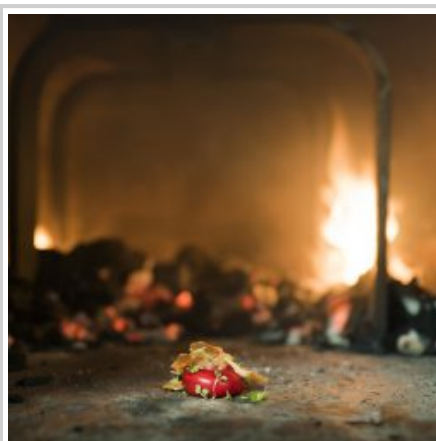
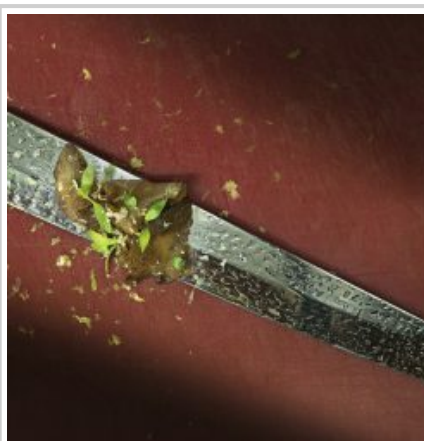
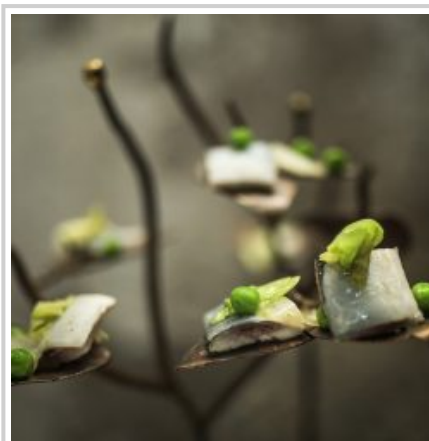
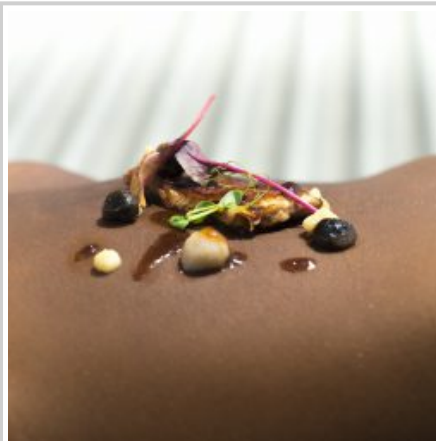
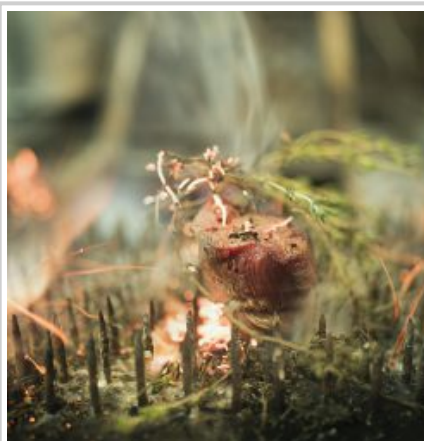
Manairó offers dishes such as cauliflower, foie and coffee, cones of baked cod and Conger eel with black sausage of fish.

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