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Getting Around Sevilla

The MetroCentro tickets are still 1,40€, or you can take a horse and buggy ride through the town (a 45-minute trip will cost around 50€; price is “negotiable” with the driver rather than a set rate as it is in Córdoba). The ride will take you along the Guadalquivir River past the bullring and the Golden Tower (Torre de Oro) and into lovely María Luisa Park. You can catch a carriage in any number of places, but you will always find one. Cyclists might enjoy a bike tour of the city. Sevilla Bike Tours offers a 3-hour, 10-kilometer morning bike tour, offered Monday-Friday, departing at 10:30 am for 25/person. They also offer on Monday-Friday a sunset tour departing at 6:00 pm and a Saturday morning tour departing at 10:30 am. The starting point is their office at Calle Arjona, 8. Tours can be booked online.

Calle Sierpes Is the pedestrianized shopping street of downtown Sevilla, heading north from Plaza San Francisco. Here you’ll find old-fashioned shops for capes, embroidered shawls, flamenco dresses, flamenco shoes, ivory combs and mantillas, fans, Cordoban hats, jewelry and an emblematic pastry shop, Confitería Campana, at the corner of Martín Villa, in business since 1885. This thoroughfare will be extraordinary congested during Holy Week, as all processions pass down it on their way to the Cathedral at various times of the day and evening.
Sevilla’s Main Attractions

Real Alcázar de Sevilla

The magnificent Hispano-Arab Royal palace, the oldest Royal Palace still in use in Europe Europe, is not to be missed. Open daily, it is the official residence of King Juan Carlos and Queen Sofia when in Seville. Part of “Game of Thrones”, season 5, was filmed here. Its interiors are more stunning than those of the Alhambra, the colors far better preserved. Spring and fall are beautiful times of the year to visit the tranquil and extensive gardens, first established more than one thousand years ago when the grounds where part of the Palacio de al-Mubarak, “The Blessed One”.

The first timed slot for General Admission is 9:30 am and the last slot at 5:30 pm during the summer months, closing at 5:00 pm during the winter. Visitors can choose the general admission ticket with audio guide for 12,50€, 4€ for seniors 65+ and students between 17 and 25, free for those 16 and younger, but the audio guide is 6€. Unique night visits are also now available during the summer months for 14€. There is also a pleasant café in the stunning gardens. Visits to the Palace and gardens are free on Mondays, October-March between 4:00 pm and 5:00 pm, and April- September between 6:00 pm and 7:00 pm, entrance is through the Puerta del León.

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Tickets to visit the Cuarto Real, the Royal Family Quarters upstairs, is an additional 4.50€. Access is only by a strictly 10-visitor per time slot, security-escorted tour via audio guide, and it takes only 25 minutes. It operates only in the mornings, from 10:00 am to 1:30 pm in half-hour intervals. No bags or photos are allowed. There are lockers (1€ coin only) where visitors must leave their bags. Important tip: If you decide to visit the Cuatro Real, you should purchase your tickets in advance online to avoid the very long queues, do this first, with entrance for the first time slot at 10:00 am, then you may visit the rest of the complex after your 25-minute upper apartment tour. On the same level as the upper apartments, you should visit the beautiful ceramics collection before going downstairs to tour the palace and the gardens.

There are 2 lines for the entrance to the monument, go through the left line. If you have a reduced admission senior ticket, be prepared to show identification. After an attendant checks your ticket, you’ll enter, where the ticket will be scanned and you’ll pass through a security line where your bags will be scanned. You’ll then walk into the large courtyard where visitors will turn to the left to rent their audio guide for the palace (this is NOT the audio guide for the upper apartments). You’ll find the entrance to the Upper apartments further on inside the courtyard to your right (it’s not properly marked at this time). Walk up the steps. At the top, at the entrance door to the apartments, there will be another scanner that your bags must go through. You’ll show the attendant your ticket, place bags, cameras and cell phones in the lockers provided at the end of the scanner area and you’ll receive the upper apartments specific audio guide. You’ll then line up at the door.

All ten visitors must turn on their audio guides at the same time. A guard will open the door and once inside, you’ll walk around as a group listening to the audio guide and moving from room to room as the guard directs you. At the end, you’ll return your audio guide, gather your belongings from the locker and continue your visit.

**Cathedral de Sevilla**

This is the 3rd largest church in Europe, and largest Gothic church in the world. Its sacristy, chapterhouse, with a painting of Murillo, and La Giralda, the former Moorish minaret, which you can climb for a remarkable view of the city, has a ramp rather than stairs, plus the tomb of Christopher Columbus, are open on Mondays from 11:00 am to 3:30 pm, Tuesday-Saturday from 11:00 am to 5:00 pm and Sundays from 2:30 pm to 6:00 pm. In July and August you can visit on Mondays from 10:30 am to 4:00 pm, Tuesday-Saturday from 10:30 am until 6:00 pm, and on Sundays from 2:00 pm to 7:00 pm. General admission is 9€, or 4€ for seniors 65+ with identification, free to children under 15. The audio guide is 3€. Entry is free on Mondays from 4:30 pm to 6:00 pm. The Cathedral is closed to cultural visits January 1, January 6 and December 25. On January 5 (Kings’ Day Eve), December 25,
Christmas Eve, and December 31, New Year’s Eve the cathedral opens only from 11:00 am to 1:00 pm.

If you find the line for purchasing tickets long, as it often is, you can first visit the **Iglesia Colegio del Salvador** (below) at 11:00 am and purchase a joint ticket for the church + the cathedral. You don’t have to visit both monuments on the same day. The joint ticket is valid for one week.

**Iglesia Colegial del Salvador**

Church of the Savoir, is the 2nd most important church in Seville and has a stunning Baroque interior. It sits to the east of the pedestrian shopping street, Calle Sierpes, at the Plaza del Salvador. It was built on the site of a 9th-century Mosque. The church dates from the 17th-century with remains of the mosque preserved in its tower or minaret and its patio, the original ablutions courtyard for the Mosque. Inside it boasts a magnificent Churrigueresque altarpiece and a number of impressive polychrome wood sculptures by Spain’s greatest religious sculptor **Juan Martínez Montañés**. Open Mondays from 11:00 am to 3:30 pm and until 5:00 pm Tuesday-Saturday. On Sundays it’s open from 2:30 pm until 6:00 pm. Tickets are 4€, with free audio guide. The joint ticket for the church + cathedral + Giralda costs 9€ or 4€ for seniors.

**Casa de Salinas**

This beautiful 16th-century palace located at Calle Mateos Gago, 39, on “restaurant row”, very near the Cathedral, was built by Balthasar Jaén, a prominent Seville nobleman, and purchased in the 20th-century by the Salinas family. Restored to its former glory, it is now open to the public. Because the Salinas family still lives on the second floor, the ground floor rooms are the only ones open to the public. Here visitors will find two typical Andalusian patios covered with Moorish azulejos (tiles), two rooms with original period furniture and highly elaborate coffered mudéjar ceilings and a Roman-era mosaic. The palace is open for visits October 18-June 14, Monday-Friday, including holidays, from 10:00 am to 6:00 pm, and until 2:00 pm the rest of the year. Admission is 6€, or 3€ for children under 11.

**Museo de Bellas Artes de Sevilla**

If you have an interest in Spanish Baroque paintings of Velázquez, Zurbarán and native son Bartolomé Murillo, the Museum of Fine Arts has one of the finest collections of religious paintings, particularly Baroque, in the country and the a former 17th-century convent is a beauty in and of itself. It’s special exhibits are of high quality. Note: a Sunday morning art market takes place in the Plaza del Museo in front of the museum, where you’ll find local artists and craftsmen selling their work. Open September-June Tuesday-Saturday from 9:00 am to 8:00 and on Sundays and holidays until 3:00 pm. Open July and August, Tuesday-
Sunday from 9:00 am until 3:00 pm. Closed on Monday. Tickets are 1,50€, but free to EU citizens (the last time we visited, we were let in free).

**Palacio de las Dueñas**
A new opportunity exists for visitors to tour the inside of the palace of the late Duchess of Alba, the most titled woman in Spain, recently opened to the public at Calle Dueñas, 5, not far from the Metropol Parasol. This is one of Seville’s (and Spain’s) most aristocratic palaces, filled with the enormous art collection of the Alba family. Open during the summer (April-September) from 10:00 am to 8:00 pm and in the winter (October-March) until 6:00 pm. Tickets are 8€, or 6€ for seniors. Audio guides in English are 2€.

**Casa de Pilatos**
Pilate’s House, a mixture of Italian Renaissance and Spanish Mudéjar styles, dates from the 15th-century and is still the residence of the the Dukes of Medinaceli, and is also the Palace of the Adelantados Mayores, the governors of Andalusia. Famous for its magnificent patio and gardens, it has an amazing array of Moorish tiles, considered among the finest in Sevilla. Open during the winter season, November-March, from 9:00 am to 6:00 pm and in the summer season, April-October, until 7:00 pm. Tickets for visiting the entire house are 10€, or 8€ to see the ground floor only, audio guide included. Tours of the upper floors are guided and given every 30 minutes. Audio guide included.

**Museo Bellver-Casa Fabiola**
The new museum is found at the upper end of Calle Mateos Gago in the Santa Cruz district. It contains a private decorative arts collection encompassing 900+ works of art and objets, from the 15th-century to modern days that the owner, Mariano Bellver, donated to the city. It’s housed in a Casa-Palacio from the 16th-century with a stunning interior patio with marble columns, and is open from 11:00 am to 7:00 pm daily, except Mondays. Tickets are 3€.

**Palace of the Countess of Lebrija**
This aristocratic mansion dating from the 16th-century is filled with archaeological treasures; antiques-Phoenician, Greek, Roman and Moorish, and considered one of the finest in Sevilla, if not Spain. It once belonged to Regla Manjón Mergelina, Countess of Lebrija, an avid collector who made her home a showcase. The most striking feature of this urban manor home may be its large, open central patio, in extravagant Al-Andalus style, but paved with an intricate Roman mosaic rather than terra-cotta tiles. Guided tours are given of the upstairs every 45 min. Visits to the ground floor are 6€, or 9€ for both floors. Open Monday-Friday from 10:30 am to 7:30 pm, Saturdays from 10:00 am to 2:00 pm and in the
afternoons from 4:00 to 6:00 pm and on Sundays until 2:00 pm. In July and August it is only open from 10:00 am until 3:00 pm and closed on Sundays.

**Plaza de España**
Take a stroll through María Luisa Park that stretches along the Guadalquivir River to visit the completely renovated plaza, designed by Aníbal González, the architect of Sevilla, was the centerpiece of the Ibero-American International Exhibition of the 1929. It has two high towers joined by a gallery with arches and a semi-circular display of beautiful tiles, and is a favorite spot for wedding photos. It’s simply gorgeous, thanks to the thorough renovation. The park is open until 10:00 pm during the winter, midnight in the summer. Note: Watch your belongings as there are pickpockets at work in force around the plaza.

**Palacio de San Telmo**
This magnificent palace, with its distinctive red and dark yellow finish, covers an entire city block is one of Seville's most impressive buildings, and certainly the city’s finest example of the baroque style. Originally built in 1682 as a marine academy, it was renovated in 2010 and now serves as the seat of the Regional Government’s President.

**Real Plaza de Toros de Sevilla**
Real Maestranza bullring is on Paseo Colón facing the Guadalquivir, the most beautiful bullring in the country. You can visit the inside via a 45-minute, bilingual guided tour, which includes seating in the Tendido 2, a peek at the chapel, the patio de caballos and stables and the bullfighting museum. Guided tour costs 8€ or 5€ for seniors 65+, and are available daily beginning at 9:30 am. Closes at 7:00 during the winter and at 9:00 pm during the summer. **Admission** is free on Mondays from 3:00 pm to 7:00 pm. There are no afternoon tours on bullfight days.

**Torre de Oro de Sevilla**
The 36-meter tall, 13th-century military watchtower, the last of a series of defensive towers built during the Almohad Cliphate, sits along the north bank of the Guadalquivir river a few minutes walk from the Real Maestranza bullring. The tower has served many purposes over the years including a chapel, a prison and offices for the Navy and Port authorities. It, along with the Giralda, is one of the most representative symbols of Sevilla. You can visit Monday-Friday from 9:30 am to 6:30 pm, and on the weekend starting at 10:30 am. Tickets are 3€, or 1,50€ for seniors and students, free on Mondays.

**Museo del Baile Flamenco**
To understand a bit more about the dance form, which embodies the spirit of Andalucía, visit the Flamenco Dance Museum. The great flamenco dancer, Cristina Hoyos, conceived this museum, and she has filled it with artifacts, costumes and put together a series of videos
explaining the art of flamenco. The museum is located at Calle Manuel Rojas Marcos, 3, three blocks east of the Plaza Nueva. Admission: 10€ or 8€ for seniors 65+. Open daily from 10:00 am to 7:00 pm. It is also a venue for nightly, one-hour flamenco performances at 7:00 pm and 8:45 pm.

**Centro de Interpretación Judería de Sevilla**
The Jewish History Museum, dedicated to Sephardic culture, is located at Ximénez de Enciso, 22, behind the Real Alcázar, in the Barrio de Santa Cruz, the heart of the former Jewish quarter. It is a must for anyone interested in the history of the Jews in Sevilla and in Spain, the reality of their lives pre and post Christian conquest. It’s open daily from 11:00 am to 7:00 pm. Admission is 6,50€, plus they offer a 2-hour guided tour of the Jewish quarter, 22€ for adults.

**Metropol-Parasol**
To marvel at the largest wooden structure in the world, head to the extravagant structure designed by German architect Jürgen Mayer—the largest wooden structure in the world! This is quite a unique structure. The lower levels contain the Antiquarium, a public square and a covered market. Visitors can walk the full length of the top (described by some as “a carnival ride”), which has a wide walkway, called the *Mirador de la Encarnación*, with panoramic views of the entire city. The locals call the building “Las Setas”, The Mushrooms.

The structure was quite controversial during the construction phase, but now most locals love it. Some visitors, however, call it “invasive architecture” because it doesn’t fit into the very traditional architecture surrounding the Plaza, but visitors enjoy coming here around sunset for the views, as they do at the Mirador de San Nicolás in Granada. To protect the Roman ruins found during the construction, the structure rests on a handful of large pillars which act like trunks from where the tree-like 'parasols' rise. Those parasols provide plenty of shade, a necessity in a city with scorching summers. The architect was inspired by the magnificent fan tracery vaulting of the Cathedral de Sevilla when he designed the parasols.

The Mirador walkway is open Sunday-Thursday from 10:00 am until 11:00 and Friday and Saturday from 10:00 am until 11:30 pm. (last entrance at 12:45 am). It currently costs 3€ to take the elevator up to the top of the Mirador. This charge includes a drink at the top at the *Gastropol*. The entrance to the Mirador and ticket booth are located underground, on the basement floor near the entrance to the Antiquarium. On the ground level of the structure is the indoor central market, *Mercado de la Encarnación*, with 40 market stalls, the *raison d'être* of the project. Hours are from 8:00 am to 3:00 pm but closed on holidays.
Antiquarium
Is an archaeological museum that displays artifacts as well as excavated Roman ruins from the time of Emperor Tiberius, along with mosaics and a 12th-century Muslim house found when construction of the Metropol Parasol. There are touch screens with information in several languages showing how the ruins would have looked when first built and explaining the excavation process. With one’s ticket to the Alcázar comes free entrance to this interesting museum. It takes about 30 minutes to see, and the site is air-conditioned.

Basílica of the Macarena
The church and museum dedicated to Seville’s beloved Weeping Virgin statue, La Macarena, venerated and paraded through the streets during the late evening and early morning hours of Maundy Thursday-Good Friday. It’s located at Calle Bécquer, 1. Open 9:30 am to 2:00 and 5:00 to 8:00 pm. Visits are free. The basilica attracts large crowds during Holy Week (Semana Santa) as everyone wants to see the amazingly and lavishly decorated float of the virgin on display. She, and the Virgin of Esperanza of Triana, (see below) are the most venerated, and there is quite a rivalry between the two, as to which is more beautiful.

Archivo de Indias
On Avenida de la Constitución, opposite the cathedral, in the Casa Lonja (former Customs House), which was built in the same severe architectural style as El Escorial by architect Juan de Herrera. The Archives is a monumental warehouse of the archives of the Spanish Empire, holding 38,000 documents covering 4 centuries of Spanish rule. You will be able to see temporary exhibitions of documents from this vast archive. Frequently displayed documents include Columbus’ log and a letter from Cervantes petitioning King Ferdinand for a position in the Americas (pre Don Quijote fame). There is now a room open to the public that displays the canvases of Goya that belong to the Archive. Admission is free. Open Tuesday-Saturday from 9:30 am to 5:00 pm and on Sundays from 10:00 to 2:00 pm.

Hospital de los Venerables Sacerdotes
Run by the Fundación Focus Abengoa, on the Plaza de los Venerables, 8, houses one of Seville’s most beautiful patios. This 17th-century Baroque mansion, found on the northeast side of the Alcázar, was originally a home for infirm clerics. The former hospice and church now house an art gallery featuring religious sculptures by the leading Baroque sculptors, including Martínez Montañés. It is also home to the small Centro Velázquez, which displays works by native son Diego Velázquez (his celebrated “Santa Rufina”) and fellow Baroque painters Murillo and Zurbarán. If you visit the Hospital around noon, you can hear the wonderful organ being played. Open only Thursday-Saturday from 10:00 am to 2:00 pm. General admission is 8€, or 4€ for seniors and children up to 16 yo.
**Hospital de la Caridad**

Is found at Calle Temprado, 3, one block east of the Torre de Oro, the Tower of Gold that faces the river, and behind the Maestranza Theater. Don Miguel de Mañara, who is said to be the inspiration for Byron’s Don Juan, founded this charity hospital in 1674. Upon repenting for his life of indulgence and lust, he joined the Brotherhood of Charity and founded this hospital for the destitute, which is still used. He commissioned a series of paintings by Murillo for the chapel, seven of which still remain, along with several rather macabre (death) paintings by native son Valdés Leal. The altarpiece boasts a Burial of Christ carved by Pedro Roldán, and the steps to the left of this descend to a crypt where de Mañara is buried. 

Open Monday-Sunday from 10:30 am am to 7:30 pm, and on Sundays from 1:00 pm to 2:30 pm. Admission is 8€, or 5€ for seniors, and includes the audioguide. Free on Monday afternoons from 3:30 to 7:30 pm. Guided tours by appointment.

Visitors also come to step on Mañara’s tombstone, found just outside the central chapel door in the back. Miguel Mañara requested to be buried where everyone would step on him as they entered. The inscription on his tombstone: “...Here lie the bones and ashes of the worst man the world has ever seen. Pray to God for him”
The Triana Quarter

Across the Guadalquivir River

Take a stroll or taxi ride over to the former gypsy quarter of Triana, the birthplace of flamenco, and walk between the Isabel II Bridge (also known as the Puente de Triana) and the Puente de San Telmo along riverside Calle Betis. One can shop for tiles, azulejos, at Ceramicica Santa Ana (Pottery Factory) or one of the other ceramic shops just north of the Plaza Altozano, next to the Puente Isabel II bridge, on Calle San Jorge or Calle Antillano Campos, or stop and have a drink at one of the many bars/restaurants on Calle Castilla, which runs northwest of the Plaza Altozano. We prefer the atmospheric, old-time Casa Cuesta at Calle Castilla, 1, located just below the Inquisition Museum. Founded in 1880, it is decorated with antique bullfight posters and has a pleasant outdoor terrace where you can people watch.

While in the Triana neighborhood you can also visit the lively Triana indoor food market at the Plaza Altozano, where Taller Andaluz holds its cooking classes. Mercado de Triana, Mercado de Abastos de Triana, is the heart of the Triana quarter.
You might also enjoy visiting two beautifully decorated churches, the first lies south of Plaza Altozano and the next is found north of the Plaza, to get an understanding of the Holy Week processions.

**Capilla de los Marineros**
The 18th-century Chapel of the Sailors, at Pureza, 5, the street running parallel to Betis, houses the statue of the Virgin known as Esperanza de Triana, which marches in Sevilla's Holy Week processions. You’ll find her lavishly decorated float moving through the streets during the evening of Maundy Thursday through the morning of Good Friday, as she and the Virgin of Macarena, protector of bullfighters, are the two most revered in the city and “rivals” for the devotion of the sevillanos. Open Monday-Saturday from 10:00 am to 1:30 pm and in the afternoon from 5:30 to 9:00 pm, on Sundays from 10:00 am to 2:00 pm. Admission is free.

**La Iglesia de Nuestra Señora de la O**
The new Casa de Hermandad, the Brotherhood House, at Calle Castilla 30, with a splendid tiled tower, was opened on December 18, 2001, on the day of the Festividad de Nuestra Señora de la O. Inside the lavish interior, behind the large door, you’ll find another statue of the Virgin Mary, María Santísima de La O, Holy Mary of O, widely venerated and paraded through the streets during Holy Week since 1937 along with the stature of Jesús, Nuestro Padre Jesús Nazareno, which dates from 1685. The Casa de Hermandad is open for visits on Monday, Wednesday and Friday from 8:00 am to 9:30 pm. Calle Castilla is a continuation of the Calle Betis, north of the Plaza Altozano.

**Museo Del Castillo De San Jorge**
While in Triana you might want to visit the museum of the of the 12th-century fortress of the Castillo de San Jorge, the Spanish Inquisition Museum, to put the Spanish Inquisition into historical context. It sits tucked under the north tower of the Isabel II bridge connecting Triana with the rest of the city across the Guadalquivir, next to the market, Mercado de Albastos de Triana in the Plaza del Altozano. Access is down the steps from the street, Puente de Isabel II, or from the entrance on Calle Castilla. Open Tuesday-Saturday from 10:00 am to 1:30 pm and in the afternoon from 5:00 pm until 7:30 pm. Open on Sundays from 10:00 am to 2:30 pm. About this museum: “For almost three hundred years (1481-1785) the Castillo de San Jorge was the Seat of the Holy Inquisition in Spain where thousands of men and women from all walks of life were imprisoned and tortured. Its sinister image became the iconic symbol for the Inquisition throughout Europe. In 1990 the city of Sevilla began work on renovating the old Triana Market and unearthed the remains of the castle.
Today it stands as a monument to tolerance and calls itself a place for reflection, inviting visitors to remember the past in order to prevent such abuse of power from happening again. The exhibit is distributed over two floors and includes an interactive room containing three spaces (Value Judgments, The Abuse of Power, The Victims), artifacts from the castle, archaeological remains and historical data. There is also a Gallery of Key Figures that pays homage to some of the most representative figures of the Inquisition. All the written information is displayed in both Spanish and English and admission is free. It is open Monday-Saturday from 11:00 am until 6:30 pm and on Sat./Sun. from 10:00 a.m. until 2:00 pm.
Gourmet Dining

Cañabota*

A small grey shark found off the Galician coast

Located in the center of the city at Calle José Gestoso, 19, on the corner of Orfila, has quickly gained the reputation as one of the country’s great fish restaurants. Every product, fin fish or shell fish is impeccably sourced, shipped in daily from the very best available seafood arriving at the Andalusian piers and prepared lovingly by the six talented chefs, including Argentinian Marcos Nieto, who trained with the Michelin starred Roca brothers at Roca Moo and Paco Pérez at Miramar in Catalunya, working in an open kitchen.

At the front of the white-tiled, sleek design space, mimicking the look a traditional pescadería, you’ll pass a raw fish display, where the father of the owner keeps busy with the prep work, and from which you can choose your specimen. Then you will face the counter with seating for nine (?) diners directly facing the chefs, sushi bar style, which is the best perch to watch the careful execution of these incredible dishes on the plancha and the charcoal grill. The rest of the small space consists of high tables placed next to the large windows and at the back, a large glass enclosed wine cellar. There are several daily off-menu dishes that the owner, Juanlu Fernández Gálvez will explain to you and indicate the pricing

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of these items. All fish is priced at 52.50€ per kilo. The excellent bread comes from Sanlúcar la Mayor. Read the review by Azahar Sevilla. Reservations required with a credit card. Closed Sundays.

We began our recent lunch with an original “Bloody Mary” amuse (a vodka laced, iced tomato), then moved on to a sparkling prawn tartar, squid filled with pork belly, giant Scarlet prawns (carabineros) and a perfectly grilled urta, red bream from Rota but served without any accompanying vegetables. Service is both friendly and impeccable. One must now reserve in advance to snag one of the 30 coveted seats. It sports a Bib Gourmand designation in this year’s Michelin Guide, is also Repsol Guide recommended and won “the best creative restaurant of the year” Gurmén Sevilla award in 2018. Michelin-starred chefs, such as Córdoba’s Paco Morales of Noor and José Andrés have been recent happy diners here.

Tel: (+34) 954 870 298

The long awaited La Barra de Cañabota is now open at Orfila, 5, next to the church. It has the same busy, buzzy feel as the original. There is a long bar and a few tall tables plus the same sleek, white tiled pescadería look and floor to ceiling windows overlooking the street. Juanlu and his team offer a small, well-balanced menu of fried, boiled or grilled fish and meat, and several cold dishes like ensaladilla de gambas and boquerones al vinagre. A small sidewalk terrace will be coming soon. “Well worth the wait” remarks Shawn of Azahar Sevilla. Closed Sundays.

Tel: (+34) 954 913 432

T by ConTenedor

Brand new in the Alfalfa neighborhood is a unique gastronomic venture by ConTenedor; 16 seats for 16 people and the chef, with the entrance at Calle Boteros, 4, a small street just off Plaza Alfalfa. Three menus; 5 dishes for 55€/person, 7 dishes for 75€/person or 10 dishes for 95€/person, with wine parings available. By reservation only. See the review by Azahar Sevilla. Open Friday and Saturday nights.

Tel: (+34) 954 319 351

El Gallinero de Sandra

Pasaje Esperanza Elena Caro, 2, in the walkway between Calle Amor de Dios and Calle Trajano, in the Alameda de Hércules district, is the one highly regarded sit-down gourmet experience that we have yet to try. Patrons rave about its version of “broken eggs” and the ajoblanco, white almond gazpacho, with smoked trout. The restaurant has adopted a “hen” decorative theme and has an open kitchen and a large terrace. This year’s Michelin guide awards it a Bib Gourmand designation for value, it’s recommended as well by the Repsol

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Guide and has received an excellent review from El País and ABC Sevilla. The chef, Nacho Dargallo, trained at El Bulli and was second in command in the kitchen of Hacienda Benazuza when it was an El Bulli hotel. He brings his fish and crustaceans in daily from the piers of Cádiz and Huelva. See the review by Azahar Sevilla. Closed Sundays.

Tel: (+34) 954 909 931

Jaylu*

At Calle López de Gomara, 19, in Triana, is considered by locals a seafood temple, a local jewel, where chef Enrique Caballero serves the very finest fish and crustaceans from the piers in the Cádiz and Huelva provinces, along with the finest Iberian ham by 5Js. With veteran waiters, white tablecloth draped tables, marble floors, soft lighting and a notable wine list, it resembles Madrid’s finest seafood restaurant, Marisquería Rafa. One can also dine well here by sampling a ham platter, the famous ensaladilla with crab and Retinto beef tenderloin with fries at the bar. Jaylu boasts one Repsol sun in the 2019 guide. Open daily for lunch from 12:30 pm to 4:30 pm and Monday-Saturday for dinner from 8:30 to midnight.

Tel: (+34) 954 339 476
Restaurants & Tapas Bars

Arenal district

The historical district between the cathedral and the Guadalquivir river, our favorite dining district. Sevilla tapas bars generally open in the evenings between 8:00 and 8:30 pm.

Petit Comité Sevilla*

Calle dos de Mayo 30, remains our favorite small plates bistro in the city. It serves up incredible food and offers very interesting people watching. We recommend their risotto with duck, foie and Parmesan cheese as well as their pincho de pollo con patatas (marinated chicken on skewers with oven-baked potatoes and the Yakisoba noodles. The owner is obsessive about the small details. Opens for lunch from 1:00 pm to 4:30 pm and for dinner from 8:00 pm to 11:30 pm. Closed all day Monday and on Tuesdays for lunch. Reservations essential.

Tel: (+34) 954 229 595

info@iberiantraveler.com

Maribel’s Guides ©
The owners opened a sibling next door, Petit Corner, that functions more like a tapas bar than a restaurant, with the same delicious food but with only five high top tables. A personal favorite of Shawn of Azahar Sevilla Tapas Tours

**La Brunilda**
You’ll always find this contemporary spot at Calle Galera, 5, jumping. Most patrons will order the famous mini burger. You can come in for a glass of wine and a mini burger or cod fritters with pear alioli sauce or stay and spend the whole evening trying several small plates. The bar is reserved for solo diners. We were lucky to snag a table early without reservations but others were turned away. Come early for this one. Closed Sunday evenings and all day Monday. The restaurant doesn’t accept reservations and suggest that diners arrive early, before doors open at 8:30 pm to be assured of a table.

Tel: (+34) 954 220 481

**Sép7imo Wine Bar & Tapas**
Calle Pastor y Landero, 21, near the front entrance to the Arenal Market, is a new gastro pub creation by a talented French sommelier, Florian Cuetois, who offers a short tapas menu along with a chalkboard of well selected, original wines by the glass. Florian knows and loves his wines. Closed Sunday and Monday afternoon.

Tel: (+34) 954 026 280

**La Azotea**
Overseen by chef Santiago González, now has four locations. The one near the bullring in the El Arenal quarter at Calle Zaragoza, 5, attracts fewer tourists. The store-restaurant at Calle Conde de Barajas, 12, is open every day for lunch and dinner. The one on Calle Mateos Gago, 8, near the Casa 1800, the newest branch in the Santa Cruz quarter’s “restaurant row” is open for breakfast, lunch and dinner. And the one at Calle Jesús del Gran Poder, 31, is open daily for lunch and dinner.

Tel: (+34) 954 564 316 / 955 189 326 / 954 215 878 / 955 116 748

**La Cata Ciega**
Not far from La Azotea Zaragoza, at Calle Zaragoza, 15, is a tiny and cozy, unpretentious little gem, manned by owner Alvaro Harillo from El Puerto de Santa María, that wine lovers, especially sherry fans, won’t want to miss. And by tiny, we mean seating for only about 25 diners. One can accompany a specially selected glass of wine or a fino with a cheese tray or order one of the chef’s innovative tapas, such as the stewed wild boar cheeks, carrillada de jabalí, the Iberian pork tenderloin, the tataki of Retinto beef or a special stew (guiso) of the
day. To quote our friend Shawn of Azahar Sevilla, “A total gem, with an equally delightful owner, Álvaro Harillo”.

Tel: (+34) 622 843 374

La Bartolomea
Located next to the Arenal market at the corner of Calle Arenal and Calle Pastor y Landero, 10, was opened by the owners, Diego & Esperanza, of the wildly successful La Brunila, as a sit-down grill restaurant. Specialties: grilled octopus, risotto, pork tenderloin and tataki of butterfish and a nice selection of salads. Open from 1:00 for lunch and from 8:30 to 11:30 pm for dinner. Closed Sunday night and all day Monday.

Tel: (+34) 955 234 370

Enrique Becerra*
At Gamazo, 2, which is downtown near the bullring in the Arenal quarter. Along with their famous tapas, including daily specials, there’s an excellent selection of wines, especially sherry, by the glass. The helpful staff does a fine job of recommending interesting food and wine pairings. The entire downstairs area, which used to be mostly dining room, has now been opened up for tapas. There are two lovely dining rooms upstairs and, if you prefer the restaurant menu downstairs, you can order from the regular carta. Your table will be set for full restaurant service. It’s a favorite of distinguished writers Vargas Llosa and Pérez Reverte, and of Harrison Ford. Open until midnight.

Tel: (+34) 954 213 049

Casa Morales (Hijos de E. Morales)*
Calle García de Vinuesa, 11, is as authentic an Old Seville bar as it comes, a former wine shop or abacería, founded in 1850 (2nd oldest bar in the city), a wonderfully authentic and atmospheric time warp. It consists of two large rooms, the front room filled with wooden high tables and the cavernous back room, around the corner on Calle Castillejo, a former wine warehouse, which is adorned with enormous clay wine vats (tinajas) on which the very traditional tapas, small plates menu is printed in chalk. Specialties include the classics of spinach with chickpeas, cod fritters and bull stew. Since prices are quite reasonable, it’s always packed with happy locals and foreigners alike. A much beloved Seville institution. Closed Sunday evenings.

Tel: (+34) 954 221 242
**Bodeguita Romero**
Located at Harinas, 10, near the bullring and Catedral, is a true Seville institution (1939) that we’ve happily been frequenting since 1992. It serves terrific baby shrimp fritters, *tortillitas de camarones*, and beloved Seville specialty, *pringá* (a stewed, shredded pork products sandwich) which this bar has perfected. Other beloved specialties include *ensaladilla de gambas*, *papas aliñás*, *pavía de bacalao* (a cod fritter) and *solomillo al whisky* (pork tenderloin). Don’t come here searching for innovative fare; it’s as classic as it gets. Popular with the post bullfight crowd and well-heeled locals. Open Tuesday- Saturday from 12:00 pm to 5:00 pm and in the evenings from 8:00 to midnight. Open on Sundays from noon to 5:00 pm only. Closed Mondays.

Tel: (+34) 954 229 556

**Bodeguita Antonio Romero**
Another classic, found at Calle Gamazo, 16, always pulls us in with its very classy look, with walls decorated with beautiful watercolors of Seville scenes by José González. It serves the above mentioned traditional dishes and offers a small dining room in the back of the bar area. Another hangout for well-heeled locals.

Tel: (+34) 954 210 585

**Bodeguita Antonio Romero Origen**
The second, and our favorite of the four branches, sits at Calle Antonio Díaz, 19, also near the bullring and draws in famous bullfighters and their aficionados after the *corridas*. Fabulous traditional Sevilla food, attentive service from the veteran waiters and a lively, people watching bar scene make this our number one, drop in anytime, Sevilla tapas bar. A “must try” is its *piripi*, an irresistible sandwich made with bacon, cheese, pork tenderloin, tomato, mayo and a secret sauce.

Tel: (+34) 954 223 939

The remaining two Bodeguita Antonio Romero branches are the two most recent arrivals, more “contemporary gastrobar” in style, **Bodeguita Antonio Romero Reyes** at Calle Antonio Díaz, 5, and **Bodeguita Antonio Romero Arfe** at Calle Arfe, 32.

**Bodeguita Casablanca**
Just about everybody's favorite for purely Sevillian dishes is run by Antonio and Tomás Casablanca and can be found at Calle Adolfo Rodriguez Jurado, 12, on the corner of the Avenida de la Constitución, the main thoroughfare where the streetcar runs. We often stop by for a light breakfast of coffee, juice and a toasted baguette spread with *salmorejo*. There are high tables and stools outside but it lacks a formal dining room. Open Monday-Friday
from 7:00 am until 5:00 pm and again in the evenings from 8:00 to 12:30 am. Closed Saturday evenings and all day Sunday, and during Holy Week, as its workers also wish to enjoy this time with their families.

Tel: (+34) 954 224 114

**El Bistrot**
This is the downstairs casual dining venue of the Taberna del Alabardero, located at Calle Zaragoza, 20, near the Plaza Nueva. They serve an incredibly good-value menu del día at lunch for 14,50€, on Monday-Friday for 19,90€ on Saturday and Sunday. The menu changes every 15 days.

Tel: (+34) 954 502 721

**Mercado de la Loja del Barranco**
Right at the river’s edge, next to the Puente de Isabel II bridge, is of the same style as the Mercado de la Victoria in Córdoba, a large gourmet deli with seating all around, an upmarket (and a bit touristy) food hall. On Saturday nights you’ll find it jam-packed, mostly with a younger crowd. It offers an expansive outdoor terrace with four separate bars and even hookahs to rent. Inside you’ll find a Poncelet Cheese Tavern for artisan cheese, a Marscapone for ice cream, a Jabugo stand for Iberian ham, a Sagardi for grilled meats, a Peggy Sue’s Diner for burgers, a Pulperia for octopus directly from Galicia, a Salmoreteca for salmorejo, a rice bar and a vegetarian place: something for every palate and budget. Open from 10:00 am to midnight Sunday-Thursday, until 2:00 am on Friday and Saturday. Call for reservations.

Tel: (+34) 650 375 871
Barrio de Santa Cruz
*The tourist-filled district near the Alcázar*

**Casa Román***
For the finest Jamón Ibérico de Bellota ham (5Js) and other delicacies, including croquettes, head for this classic tapas bar (1938) in Plaza de los Venerables, one of the most atmospheric squares in the Barrio de Santa Cruz of Don Juan fame. Open daily from 1:00 pm to 4:00 pm and in the evening from 8:00 pm until midnight. Closed Sunday evenings from November to February. You can read the updated review at [Azahar-Sevilla](#).

Tel: (+34) 954 228 483

**Las Teresas**
Founded in 1870, and run by the same family since 1920, this very traditional tapas bar at Calle Santa Teresa, 2, in the heart of the Santa Cruz quarter, will make you feel welcome and at home. Open daily from 10:00 am until 1:00 am.

Tel: (+34) 954 213 069
**Cervecería Giralda**

On Sevilla’s “restaurant row” at Calle Mateos Gago, 1, within steps of the Hotel Casa 1800, is a classic tapas bar (1923) known for its pork loin, *solomillo*, potato omelet in whiskey sauce, *tortilla al whiskey*, and my favorite, braised oxtail stew, *rabo de toro*. Its attractive dining rooms are lined with beautiful blue and green Arab tiles where you will be served by white jacketed waiters who have been around forever. Menus start at 25€ menu, and there is an outdoor terrace where you can dine under the awnings. Bar is open daily from noon to midnight.

Tel: (+34) 954 228 250

**Bar Estrella**

Founded in 1939, it can be found on Calle Estrella between Calle Abades and Argote de Molina, around the corner from Calle Bamberg, near the church of San Alberto and a one minute walk from the Flamenco Museum. They serve a tempting array of well-made tapas such as croquettes filled with Cabrales blue cheese, Galician-style Octopus, and wines by the glass. Open daily from noon to midnight.

Tel: (+34) 954 219 325

**Restaurante Modesto**

Is a tapas bar and restaurant at Cano y Cueto, 5, adjacent to the Murillo Gardens. This is the place to go for delicately fried fish platters, *fritura Modesto*, and baby clams in garlic sauce (*coquinas*). Not the place to order meat. The large outdoor terrace space is always lively. It’s now run by a new generation of Modesto ladies. Repsol recommended. Open every day from noon to 5:00 pm and in the evenings from 8:00 pm until midnight.

Tel: (+34) 954 416 811

**Vinería de San Telmo***

Just a short hop from Modesto, at Paseo Catalina de Ribera, 4, on the same street as the Hotel Doña Manuela, is a nice spot to have wine by the glass (they have a vast wine list) and creative tapas. You can come here and order as little or as much as you like. It has a small outdoor terrace. Open daily 11:00 am to midnight.

Tel: (+34) 954 410 600

**Bar España**

At Calle San Fernando 41, tucked into the Alcázar walls, is the casual, tapas space of the gourmet Restaurant Oriza (Basque cuisine). Open daily from 11:00 am to midnight.

Tel: (+34) 954 227 254
Tapas further afield

**El Rinconcillo***

A little further afield, at Gerona, 42, in the Alfalfa quarter, you’ll find the oldest bar in Seville (1670), lined with dust covered (historic?) bottles of wine, brandy and vermouth. It’s where hams hang from the ceiling and the waiter jots down your tab on the old wooden bar top in chalk. Share a bowl of *salmorejo*, a true Andalusian specialty similar to a gazpacho. Also, be sure to try their classic spinach dish with chickpeas, *espinacas con garbanzos*. This is a much-loved institution that you shouldn’t miss. And it’s open on Sundays and Mondays.

Tel: (+34) 954 223 183

**Bache San Pedro***

Plaza Cristo de Burgos, 23, in the Alfalfa quarter, a sister restaurant to Bache in Madrid, was brought to Sevilla by chef Alejandro Alcántara from Cádiz, who recently prepared a dinner for Obama when attending the World Tourism Conference. Here Alcántara, who trained with Berasategui and Eneko Atxa, fuses his dishes with touches from Japan and the Middle East. Opens for lunch at 1:30 pm and dinner at 8:30 pm. Closed Sunday nights and all day Monday.

*info@iberiantraveler.com*
Tradevo Centro*

Also in the Alfalfa quarter at Calle Cuesta del Rosario, 15, is a local favorite gastro bar decorated with blond wood and contemporary blue and white tiles, a minimalist look now so in vogue in this city. Chef Gonzalo Jurado, who trained with several greats (the late Santi Santamaría of El Racó de Can Fabes, Adrià, Carme Ruscalleda, Berasategui, Sergi Arola) serves a carefully chosen, innovative, market driven menu. His signature tapa: the marinated sardine over toasted tomato bread and red peppers. Open daily and bookable on The Fork.

Espacio Bar Eslava*

At Eslava, 3, in the San Lorenzo area, a narrow tapas bar with a smattering of tables in the back. Hugely popular, the spot fills up early with dancers, musicians, writers, and the grande dames of old Seville. The menu has some of the best tapas in Seville, but the navajas, or Razor clams, are legendary. Cooked on the grill, with a splash of olive oil and pinch of sea salt, their taste is enhanced with a dab of lemon juice. We have enjoyed the espinacas con garbanzos, the best version of this dish we’ve ever had, bar none, even at El Rinconcillo. Try the low temperature egg on top of a wild mushroom timbal with truffles, huevo a baja temperatura sobre bizcocho de boletus y trufa. Without a doubt, their Manchego cheese ice cream is to die for, but on the menu it’s called helado de queso viejo. Closed Sunday evening and all day Monday.

Antigua Abacería de San Lorenzo*

Just a block away from Bar Eslava, at Calle Teodosio, 53, in the San Lorenzo area, merits the longish walk from Santa Cruz or Arenal hotels to experience this highly atmospheric “time warp”, a hidden, family-run jewel in this neighborhood. A traditional abacería, or deli, cum noteworthy restaurant, housed in a two-story, whitewashed 17th-century home, its several small and labyrinthical nooks are heaving with bric-a-brac and charming in their authenticity. The way to best enjoy it is to put oneself in the hands of the owner, Ramón López de Tejada, ordering the “lo que diga don Ramón” option, his “greatest hits” of the day for only €20/person. His egg dishes delight as do his tempura-light soldaditos de Pavía, cod fritters served in a paper cone. The Abacería won the “best traditional restaurant of the year” award in 2018. It’s open Thursday-Sunday from 10:00 am until midnight. Michelin-starred Portuguese chef Jose Avillez likes it too.
**Tapería El Disparate**
Can be found on the ground floor of the Corner House-Urban Hotel on the bohemian,
nightlife-filled Calle Alameda de Hércules. A tapas bar with an open kitchen, it is the most
recent opening from the owners of El Gallinero de Sandra. The owners define this concept
as “Fresh and Bright Mediterranean, high quality products made with local ingredients”.
Specialties include the house favorite “broken eggs” from El Gallinero de Sandra and some
fusion dishes such as chicken Yakitori, salmon tartare with seaweed wakame, carpaccio with
mango and foie and prawn salad with guacamole. Signature desserts include Mascarpone
mousse with red fruit and white chocolate soup and brownie fingers. Open every day of the
year for lunch and dinner from 1:30 pm to 11:30 pm.
Tel: (+34) 680 127 413

**Bodega Palo Santo**
At Plaza de la Gavidia, 5, offers breakfast Monday-Friday, opens at noon on Saturday and
Sunday. There are high tables, a small dining area, and an outdoor terrace. Excellent price-
to-quality ratio. Closed Sunday nights. Read the review at Azahar-Sevilla.
Tel: (+34) 854 700 892

**Bodega Dos de Mayo**
At pretty Plaza de la Gavidia, 6, before reaching Bar Eslava further north, is a great place to
have tapas and raciones (larger portions meant to share). It has a great vibe and very
attentive waiters. Plus, great food at reasonable prices. Recommended in the Michelin Guide
for 2019.
Tel: (+34) 954 908 647

**Becerrita***
Calle Recaredo 9, belongs to the same family as Enrique Becerra in the Arenal district and is
one of the locals’ favorite upscale watering holes. It’s somewhat off the beaten tourist path in
the Santa Catalina neighborhood, not far from the Casa de Pilatos, if you find yourselves in
that part of town. Open daily for lunch at 1:00 to 4:30 pm and dinner Monday to Saturday
from 8:00 to 12:30 am. Closed Saturday and Sunday July-August. Another favorite of
Shawn at Azahar-Sevilla.
Tel: (+34) 954 412 057
**Taberna Coloniales**  
On the Plaza Cristo de Burgos, 19, in the Alfalfa quarter. They serve the best pork tenderloin (*solomillo de cerdo*) in town. It has a second branch closer to the cathedral at Fernández y González, 36 y 38.

Tel: (+34) 954 501 137

**ConTenedor**  
In the hipster Alameda (Macarena) neighborhood, at San Luis, 50. A member of the Slow Food movement, is a favorite of Rafael Nadal and sports a very casual, boho, whimsical, art-filled decor and offers cultural events and live music. The menu changes according to what’s fresh at the market. For dessert diners rave about the chocolate hazelnut pie with ice cream. *Reservations required with a credit card.* Opens daily at 1:30 pm for lunch and 8:30 pm for dinner. Closed in August.

Tel: (+34) 954 916 333

**Across the Guadalquivir River in Triana**  
**Sol y Sombra**

“Sun and Shade”, the bullfighters’ favorite, is at Calle Castilla, 147-151, and is actually two places next to each other, an “old school” tapas bar with lots of old bullfighting posters on the walls and a dining room. The original tapas bar on the corner was opened in 1961. Open daily from 1:00 to 4:00 pm and from 8:30 pm until midnight. Read the review by Azahar Sevilla

Tel: (+34) 954 333 935 / 954 342 863

**Puratasca**  
Hidden away in the northeast corner of Triana at Numancia, 5, is a hip and extremely popular gastrobar, offering fantastic and highly creative small plates and a solid, unusual wine list. It’s hard to find, as it’s not near the river but instead tucked away. You’ll get lost. Try to get there early. And don’t judge a book by its cover or in this case, its location, as it is very much worth the walk (and Michelin recommended to boot)! The owners were inspired to open this gastro spot by a visit to Seattle to sample the innovative cooking of our dear friend Joseba Jiménez de Jiménez, formerly of The Harvest Vine. Try their their *piruletas de chorizo*, chorizo lollipops, and creamy rice with mushrooms and truffle, *arroz meloso con hongos y trufa*. Opens at 1:30 for lunch and 8:30 for dinner. Closed on Sunday and Monday.

Tel: (+34) 954 330 680 / 954 331 621
Flamenco
While more than a dozen flamenco venues now exist in the city, some are flashy flamenco night clubs (*tablao*) primarily geared to the tourist trade and on the “night club circuit” of bus tours. For a more authentic and intimate experience, we suggest that you avoid those (El Arenal, El Patio Sevillano, El Palacio Andaluz or Los Gallos) that offer dinner or tapas and drinks with the performance (a definite distraction for authentic, soulful flamenco with *duende*) and choose one of the following smaller venues, housing only 60-80 spectators and without food/drink service, for a more memorable evening of pure flamenco.

**Casa de la Memoria de Al-Andalus**
An intimate, authentic production is run by the Centro Cultural Flamenco "Casa de la Memoria”, Calle Cuna, 6, at the corner of Calle Francisco de Pelsmaeker, housed in the former stables of the Condesa de Lebrija Palace next door. This venue has folding chair seating for only 80, does not serve drinks and offers two shows on a small stage by young professionals, usually four performers- 2 dancers, 1 singer and 1 guitarist. There are two shows nightly, the first starts at 7:30 pm and the last at 9:00 pm. Tickets are 18€ for adults, 10€ for children 6-11 (no children under 6 admitted). In the summer months there is often a third session at 10:30 pm. You can book online for high season or go to the box office a day or two before during the slower winter months. You can also purchase your flamenco tickets at the headquarters of Casa de la Memoria de Al-Andalus at Ximénez Enciso, 22. This is our favorite flamenco venue.
Memorable dining can be had before or after the show next door at the beautifully decorated Restaurante Cuna 2 at Calle Cuna 2, with three tapas bars on the main floor and several dining rooms on the first and second floors. Reservations required for the restaurant and can be booked on The Fork. Closed Sundays. See the review by Azahar-Sevilla.

Auditorio Alvarez Quintero
This recent addition to the Seville flamenco scene can be found at Calle Alvarez Quintero, 48, in a renovated 18th-century building, a few meters away from the Cathedral. The owners have converted the space to include an area for flamenco performances as well as an art gallery and workshop. Like the Casa de la Memoria performance, no drink service is offered. Here there is space for 90 spectators. It offers two nightly performances that begin at 7:00 pm and 8:30 pm and last one hour. Arrive here 30 minutes early to buy your tickets and get a good front row seat or book online. It offers nightly performances that begin at 9:00 pm and last one hour. Tickets are 18€ for adults, 16€ or students and seniors, and 12€ for children 7-12.

Museo del Baile Flamenco
The Flamenco Dance Museum is at Calle Manuel Rojas Marcos, 3, three blocks east of the Plaza Nueva. The museum offers a daily evening flamenco performance in its patio. Performances begin at 5:00 pm, 7:00 pm, 8:45 pm and 10:15 pm and last about one hour. Tickets are 20€ for adults, or 14€ for seniors 65+. The patio can hold around 100 seats. One needs to arrive about 30 minutes in advance as the seats are not reserved. This show receives very good reviews. The museum is open from 10:00 am to 7:00 pm.

Casa de la Guitarra
Housed in a typical Sevilla home in the heart of the ancient Jewish Quarter, la Judería, at Mesón del Moro, 12, is a cultural center, the House of the Guitar, founded by celebrated flamenco guitarist Jose Luis Postigo. During the day one can visit his impressive collection of flamenco guitars, and at night one can attend a one-hour flamenco performance, given nightly at 7:30 pm or at 9:00 pm, featuring 3-4 artists, but the emphasis here is more on guitar than dance. Tickets are 18€ for adults, 15€ for students and seniors, and 12€ for children up to age 12. 

Tel: (+34) 954 224 093 / 954 227 898
**Casa del Flamenco**
This is yet another small, intimate venue, offering nightly, hour-long shows in the fall and winter at 7:00 pm and 8:30 pm, and in spring and summer at 7:00 pm, 8:30 pm and 10:00 pm. Tickets are 18€ for adults, 15€ for students and 10€ for children 6-10 (no children under 6 admitted). It’s located narrow pedestrian street Ximénez de Enciso, 28, next to the **Centro de Interpretación Judería**, and the **Hotel Alcántara**, in the Santa Cruz quarter, where they host nightly flamenco shows in the main courtyard, the centerpiece of the 15th-century former palace. Seating is around three quarters of the patio permitting a close view of the stage to take in the intensity and emotion of the show. Each night two dancers, a singer and guitarist perform several popular songs and dances, all without microphones or amplifiers for a natural and authentic sound. The one-hour show covers a number of different styles of flamenco and includes a featured guitar solo.

The original house dates back to the fifteenth century and was renovated two centuries later when it became the home of Justino de Neve, a famous historic figure in Seville and a patron and friend of the painter Murillo. The arches and marble columns, coffered ceilings and traditional tiles create a wonderful backdrop to showcase the art of flamenco in Seville.

La Casa del Flamenco also has a regular rotation of nationally and internationally recognized artists such as **Rafael de Utrera** (vocals), who has performed with Cristina Hoyos and Joaquín Cortés, as well as toured with Paco de Lucia. Guitarist **Eugenio Iglesias** has accompanied dancers Farruco, José Galván and Manuela Carrasco, amongst others.

Tel: (+34) 955 029 999

Tickets for all of the above venues can also be booked at [FlamencoTickets.com](http://www.flamencotickets.com).
Shopping in Sevilla

The main downtown retail streets are Calle Sierpes (pedestrian) and parallel Calle Tetuán. The former houses some old fashioned, generations-old, family-run shops where one can purchase silk shawls (mantones de Manila), tortoise shell combs, fans, Cordoban hats, ceramics at Martian and Sevillarte. The latter street has the designer boutiques (Carolina Herrera, Zara, Loewe, Massimo Dutti etc.). These streets begin at Plaza Nueva (Town Hall square) and end at Plaza Duques de la Victoria, where the El Corte Inglés Department Store sits, which opens from 10:00 am to 10:00 pm.

For shawls, fans, combs, etc., there is also a venerated shop, Juan Foronda, at Calle Sierpes 33, with another branch on Calle Alvarez Quintero. Montelango Antigüedades at Calle Alvarez Quintero, 3, sells beautiful vintage silk shawls and antiques. You can find the typical Seville fans at Abanicos De Sevilla, with four stores; Calle Sierpes, 48 and 75, Calle Tetuán, 5, and Plaza San Francisco, 7. For authentic Cordoban hats, riding gear, leather belts and bags, sleeveless men’s vests, jackets, wool ponchos, wineskins, wallets and clothes and gear the bullfighters wear when not in the ring, the city’s best Andalusian garment shop is Tienda de Sombreros Antonio Garcia on at Calle Adriano, 27, near the bullring and with another small branch in the Santa Cruz district at Corral del Rey, 2. Yet another fancy matador-inspired
men’s (and women’s) wear shop, El Capote, can be found in the shopping area of Tetuán and Sierpes at Calle O’Donnell 6. This chain of ultra fashionable flamenco, bullfighting and casual attire was founded by the grandfather of matador Gitanillo de Triana. King Emeritus Juan Carlos is said to be among the shop’s faithful clients. For exquisite (and expensive) flamenco costumes to don during Seville’s April Fair, ladies with an ample wallet should head to Sonibel Moda Flamenca at Calle Cuna, 23, the street of wedding dress and formal gown shops. Binoé, at Alvarez Quintero, 11, is an elegant interior design shop that sells interesting decorative items made of esparto grass.

Rompemoldes, Calle San Luis, 70, is an artists’ collective housed in a contemporary building. Around a large central courtyard there are spaces for twenty studios where craftspeople in a variety of disciplines—ceramics, painting, graphic design, fashion, sculpture, art restoration, graphic design, and even handmade musical instruments—work and sell their wares. Populart on narrow Pasaje de Vila near the cathedral in the Barrio de Santa Cruz sells antique ceramics and tiles from around the country.

Pastry and ice cream

While walking up pedestrian Calle Sierpes, if you’d like to stop for a pastry and then an ice cream, stop first at Confitería Ochoa (1910) at number 45, then Confitería Campana (1885) at the very top, northern end of Sierpes, at number 1-3, both on the right side, walking north.

Heladerías Rayas is one of the city’s best ice cream emporium. On a hot spring or summer night the crowds overwhelm the place as people spill into the street. You can choose from about 30 flavors, which change seasonally. They have a two locations—on Almirante Apodaca 1, near the Plaza de la Encarnación and San Pablo, 45. Another excellent ice cream emporium is Helados La Fiorentina, at Calle Zaragoza, 16.
Travel Planning Services

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