

FOOD & DRINK

El Hogar Gallego serves up exceptional seafood

This family-run establishment specialises in fish and seafood from Atlantic and Mediterranean waters

CATALONIA TODAY

● The town of Calella, a pioneer in the development of Catalonia's tourism industry, is also home to one of the best fish and seafood restaurants on the Catalan coast.

El Hogar Gallego is a restaurant that specialises in top-quality seafood from both Atlantic and Mediterranean waters. Its prawns and fish are purchased at well-known Catalan locations such as Blanes, while oysters, clams, barnacles and lobster are shipped in fresh from the Galician town of Cambados.

The restaurant is family run and the father and son team of Antonio and Toni Gordillo put the emphasis on quality of product, friendly and personalised service, and a combination of both traditional and avant-garde cooking.

Antonio Gordillo is known for his rices and seafood casseroles, while the new cuisine of Toni Gordillo reflects the experience he has gained working alongside the likes of Ferran Adrià (El Bullí), Santi Santamaria (El Racó de Can Fabes), Jean Luch Figueras (Jean Luch), and Olivier Roellinger (Les Maisons de Bri-court).

Some of the more creative dishes from the kitchen of Toni Gordillo include "lobster fri-

cassee with vegetables and truffle in its sauce with flowers and sprouts", "Galician codfish" and "Vieira (a fan-shaped sea scallop) with smoked sardine caviar, mango and asparagus".

El Hogar Gallego has a vast wine cellar which enables it to offer a varied selection at affordable prices. The restaurant's artisanal desserts can be accompanied with a wide selection of sweet wines; after-dinner treats include an exquisite selection of brandies and whis-

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keys, and even Havana cigars.

The founders of the restaurant, Saúl Bernárdez and Sara Bugallo, came to Calella from Galicia in 1966 and soon got into the restaurant business. They opened El Hogar Gallego in 1977 and have expanded and renovated it several times since then, the latest major expansion having been made in 2000. The couple's daughter, Emilia, married Antonio Gordillo, who became head chef. A self-taught chef, he is the driving force behind the restau-



The father and son team of Antonio and Toni Gordillo offer both traditional and new cuisine / QUIM PUIG



El Hogar Gallego is a place where friendly, personalised service is the norm / a.p.

rant and has been very instrumental in its success. His brother-in-law, Carlos Bernárdez, compliments him to perfection as wine steward, with the assistance of Carme Noheras, while

maître d' Joan Valls rounds out the restaurant's excellent dining room staff.

The establishment has several dining areas for events of all types, and they are accusto-

med to handling family or company meals. At the restaurant entrance, there is an informal bar which is ideal for enjoying the daily set meals, *tapas* or to have snacks or tea.

DETAILS

– EL HOGAR GALLEGO
C/Ànimes, 73-75
08370 Calella (Barcelona)
Tel. 93 766 20 27 / 93 769
48 55 Fax. 93 766 40 03
(www.elhogargallego.com)

– PRICES
Estimated price per person: 45 euros, wine not included. Menus in 6 languages.

– PARKING
A private car park is available for 40 vehicles. Closed Sunday evenings and all day Monday

Fish campaign in Baix Empordà celebrating the local "blue fish ganxó"

BIRGITTE LAUSTEN

● *Smell of port, taste of sea, colour of silver, murmur of boat and soft in texture...*

With this poetic hymn a new campaign pays tribute to what is known as the "ganxó blue fish". *Ganxó* is the nickname for people from Sant Feliu de Guíxols, one of the four towns taking part in the drive and blue fish is the definition of fatty fish like mackerel, sardi-

nes, anchovies and salmon.

The two things come together in the campaign *Peix blau ganxó*, which is the third of four campaigns the tourist agencies of Sant Feliu de Guíxols, Santa Cristina d'Aro, Llagostera and Castell-Platja d'Aro i S'Aragó are arranging to promote traditional food from the Baix Empordà. Until June 19, the focus of attention is the fish types so typical for the area.

13 restaurants in the four towns on the Costa Brava coast have devoted an entire menu to the "blue fish ganxó", with dishes where the fish caught locally play the leading roles. They are developed into new versions of traditional cooking, spiced up by modern fusion cuisine, with dishes such as mackerel tempura, dashi of dried bonito and sardine pastry.



Salted sardines, one of the blue fish, for sale in a market / B.L.