



## **Dine in Seville 2023**

### **Michelin Star:**

- **[Tribeca](#)** *Run by brothers, this restaurant named after a famous New York district is decorated in minimalist designer - style. The menu has a contemporary flavour, featuring top quality fish often served as daily specials.*
- **[Ispal](#)** *This restaurant is firmly committed to showcasing authentic Sevillian dishes, with a focus on local producers and ingredients. Modern cuisine with traditional roots and a carefully selected choice of Andalusian wines.*
- **[Puesto 43](#)** *This restaurant pays homage to the local tradition of fishing. This is demonstrated by its impressive display cabinets that are full of fish and seafood bought daily in the Motril fish market.*
- **[Cañabota](#)** *It is possible to achieve excellence from apparent simplicity and Cañabota is a perfect example of this. It does so by using ingredients of the highest quality, taking the utmost care in their preparation, and then creating dishes that do them maximum justice.*

### **Fine Dining:**

- **[Abades Triana Restaurante](#)** *Abades Triana is located on Betis Street in Seville, in the popular Triana neighborhood. Its spectacular panoramic window in the main dining room makes it the perfect enclave to see the river as a protagonist and take in the views of the Torre del Oro, the Giralda, and the Maestranza.*

### **Casual Dining:**

- **[La Cantina](#)** *Leaning against the wall of Iglesia de San Marcos, this market bar was once cheerfully scruffy; it's smartened up its act recently but continues to offer zingingly fresh seafood from the market stalls and some of the crispiest pescaito frito in town.*
- **[El Rinconcillo](#)** *El Rinconcillo, Seville's most ancient bar, is a place with centuries of history located in the old town. Since 1670 until today, thousands of people have been charmed by this singular place that still preserves the magical taste of the old Seville. Enjoying its popular and delicious tapas in this unique location is like making a time travel that enchants visitors from all over the world every single day.*
- **[Ovejas Negras Tapas](#)** *Either because of its industrial-meets-vintage interior or its well-judged and sometimes original tapas (foie gras with cardamom chutney; baby squid with lettuce sauce), the 'black sheep' has been one of Seville's revelations in recent years.*

**HAPPY TRAVELS!**