

$$\begin{array}{c} \underline{(\#)} \\ \underline{(\#)} \end{array}$$

FWS Foods and Wines from Spain



Where to taste Spain's regions in certified restaurants abroad



Updated: 24/09/2025 GMT+2



Running from **15th September to 15th October** with events in major European cities including Berlin, Hamburg, London, and Dublin, the ***Eat Spain Drink Spain*** campaign is more than a celebration of tapas and tempranillo.

Designed to highlight the country's regional diversity through its flagship ingredients — from Galicia's octopus to Andalusia's *Jamón Ibérico* — this fortnight-long festival is a global showcase of Europe's most authentic Spanish dining spots, reaching as far as Hong Kong, Mexico and South Korea.

Below, we map Spain's flagship regions and ingredients, highlighting the certified Spanish restaurants and retailers across Europe to sample specialities and take part in the foodie festivities wherever you are.

Discover more about certified restaurants and colmados from Spain

(<https://www.foodswinesfromspain.com/en/certified-from-spain>)

The Basque Country – pintxos and wine pairings

In northern Spain, the Basque Country has built its reputation on *pintxos* — small, carefully prepared bites that turn any bar counter into a taster session. Anchovies from neighbouring Cantabria are a *pintxos* staple, often paired with *txakoli*, a lightly sparkling white wine.

Where to go: Spain's *aperitivo* culture comes to life in Düsseldorf at **SECRETO – Tapas & Vino** (<https://secreto-tapas.de/>), while in Paris, upscale offerings **Montijo** (<https://www.montijo.fr/>) and **Galerna** (<https://www.galerna.fr/en/>) are among the best Basque restaurants in France. Berlin's **Bar Raval** (<https://www.barraval.de/>), Copenhagen's **Pintxos** (<https://www.pintxos.dk/>), Lisbon's **Imanol** (<https://asadorimanol.es/imanol-gourmet-experience-lisboa/>) and Stockholm's **Madrid Tapas Bar** (<https://madridtapasbar.se/>) also capture the region's sociable dining spirit.

[Ver más en Instagram](#)

41 Me gusta
restauranttapisco

Ui gevuld met manchego, iberico ham en seizoen truffel 🍄

#tapisco #restauranttapisco #restaurant #denhaag #thehague #kneuterdijk #bibgourmand #MICHELINGUIDEBELUX #gaultmillau #thisisthehague #foodartchefs

Añade un comentario...

Andalusia – gazpacho, Jamón Ibérico, sherry pairings

Andalusia is synonymous with *Jamón Ibérico* (Iberian ham), carved from the leg and served in paper-thin slices. It is also the birthplace of *gazpacho* (chilled soup), now a summer staple across Europe. In certified restaurants, *gazpacho* retains its vivid Andalusian character, a testament to the freshness of its ingredients.

Where to go: Star chef Dani García has a number of modern-Andalusian spots (<https://grupodanigarcia.com/en/el-grupo/>) across Europe. For a taste of Seville in Milan, try Sevilla Mia (<https://sevillamia.it/>), or stock up on cold cuts and sherry at La Casa Iberica (<https://www.lacasaiberica.it/>).



[Ver más en Instagram](#)

21 Me gusta
sevillamia.milano

Agosto a Milano? Ti portiamo in Andalusia.
Tra un sorso di sangria e una forchettata di tapas, la vacanza è già iniziata.
📍 Aperti per tutto agosto

#SevillaMia #ApertiAdAgosto #EstateAMilano #TapasMilano #SangriaMilano #JamonExperience #RistoranteMilano
#CosaFareAMilano #MilanoFoodie #PaellaLovers

Añade un comentario...

Catalonia – seafood, olive oil, romesco

Catalonia's coastline shapes its seafood culture, while its olive oils are among Spain's most prized exports. Abroad, chefs experiment with Catalan oils in both savoury and sweet dishes. The earthy depth of romesco sauce – a blend of peppers, nuts and olive oil – is a versatile addition to many Spanish dishes including *croquetas* and *romesco de peix* (Catalan fish stew).

Where to go: Berlin's **DO Restaurant** (<https://www.do-restaurant.com/>) offers a strong selection of Catalan products and wines, while Milan's **Sabor Catalan** (<https://www.saborcatalan.com/>) brings modern twists to traditional flavours.

Castile & León, La Mancha – manchego cheese, saffron, charcuterie

Inland Spain offers a different set of signatures. Manchego cheese, made from the milk of Manchega sheep, is a nutty fixture in cheese boards across Europe and one of Spain's **26 cheeses** (<https://www.foodswinesfromspain.com/en/food/products/cheese>) with Protected Designation of Origin (PDO). Saffron from La Mancha is another treasure, prized for its colour and delicate aroma, while Castile-León's meat traditions include *cochinillo* (suckling pig), *cordero asado* (roast lamb) and celebrated charcuterie.

Famed chorizo from Rioja and Segovia continue Spain's tradition of organic curing, supplied to Europe through specialist stores known as *colmados*.

Where to go: Certified Spanish colmados in Europe include Finland's **Heart of Spain** (<https://www.heartofspain.fi/>) and Germany's **Cavaísimo** (<https://www.cavaisimo.com/>). In Copenhagen, **Tapa del Toro** (<https://www.tapadeltoro.dk/>) serves cured meats by the platter, while Budapest's first Spanish *colmado*, **Ultramarinos Martinez** (<https://www.umartinez.hu/en>), doubles up as a deli and bar.



tapadeltoro
2133 seguidores

[Ver perfil](#)

[Ver más en Instagram](#)

tapadeltoro

Skal du forkæle dine gæster med en smuk tapas-anretning til din næste fest? 🌞

Så tøv ikke med at kontakte os for et uforpligtende tilbud! ☀️

✉️ Mail: Norgaard.frederikke@gmail.com

☎️ Telefon: 52 90 81 43

Ver 6 comentarios

Añade un comentario...

Galicia – octopus, Albariño wines

Galicia's maritime identity is best captured by *pulpo a la gallega* – boiled octopus with *pimentón* (Spanish paprika), olive oil and salt. Crisp Albariño wines provide the perfect match, introducing diners to the region's Atlantic flavours. Galicia is also known for its Tetilla cheese, instantly recognisable on a cheese board with its pointed cone shape.

Where to go: Maresco (<https://www.maresco.co.uk/>) in London, while Hamburg's Portomarin (<https://www.portomarin.de/>), Brussels' Hispania (<https://hispaniabrussels.com/>) and Warsaw's Sobremesa (<https://sobremesatapas.com/>) bring regional flair and flamenco dancing to continental Europe.

Valencia – the gift of paella

Valencia is famed as the home of paella, but the region also supplies Europe with an incredible range of produce, including oranges and lemons, tomatoes and peppers, nuts and grains, from its fertile *L'Horta* (The Orchard) zone.

To replicate authentic flavours at home, seek out *arroz de Valencia* (Valencian bomba rice) and saffron at specialist retailers, following an authentic paella recipe (<https://www.foodswinesfromspain.com/en/fws-academy/recipes/2019/march/paella>).

Where to go: London's Arros QD (<http://foodswinesfromspain.com>), led by Michelin-starred chef Quique Dacosta, is a must for traditional Valencian recipes with modern touches. Further afield, Bucharest's Casa España (<https://alioli.ro/>), Roseto degli Abruzzi's Otra Vez (<https://www.otravezroseto.com/>) and Reykjavik's La Barceloneta (<https://labarceloneta.is/>) bring quality paella to new audiences.



[Ver más en Instagram](#)

113 Me gusta
spainfoodwine

🍲🌟 es There are essential ingredients for cooking the perfect #paella. Simple, but they make all the difference!

🍚 Rice: Must absorb broth well. Look for round, pearly grains from Valencia, Alicante, Murcia or the Ebro Delta.

🌸 Saffron D.O. La Mancha: One of the world's best, prized for its aroma.

🫒 Extra virgin olive oil: Stands up to high heat like a champ.

🧄 Garlic: Cultivated in the Iberian Peninsula for over 3,500 years — gives the stew its signature depth.

💧 Broth or water: Essential to hydrate the rice — usually 2:1 ratio to rice.

🕒 Timing is everything:

➡ High heat for 8–9 min

⬇ Low heat for 7–8 min

That's the secret to loose, tender grains!

! Don't forget the paella pan! It's key for a juicy rice layer cooked to perfection in a single layer.

#SpanishCuisine #PaellaSecrets #TraditionalFood #RiceLovers #ValencianPaella #MediterraneanFlavors #Recipe es

Ver 6 comentarios

Añade un comentario...

'Restaurants from Spain': a stamp of authenticity

From Basque Country *pintxos* to Galician octopus, each certified *Restaurant from Spain* carries a seal of quality and authenticity. This certification, developed by **ICEX** (<https://www.icex.es/>) (the Spain Trade and Investment authority), guarantees that the dishes and wines respect the origins of the products they showcase. For diners, the seal is an invitation to explore Spain's landscapes and traditions through food.



© - Food and Wines from Spain

Across Europe this Autumn, curated menus, tastings, workshops and cultural experiences will give audiences a chance to discover Spain's culinary treasures – from Rioja and Albariño wines to Manchego cheese and *Jamón Ibérico* cold cuts – alongside lesser-known regional gems including Godello wines, Idiazabal or Mahon cheeses, and bonito fish.

During the festival, visitors are encouraged to seek out the Spanish restaurants highlighted above – and many more on the [official list \(https://www.foodswinesfromspain.com/en/certified-restaurants-from-spain/certified-restaurants\)](https://www.foodswinesfromspain.com/en/certified-restaurants-from-spain/certified-restaurants) – when special menus, wine pairings and promotions will be running.

Eat Spain Drink Spain 2025: a global stage

Eat Spain Drink Spain 2025 is organised by [Foods and Wines from Spain \(https://www.foodswinesfromspain.com/\)](https://www.foodswinesfromspain.com/) and Alimentos de España in 15 countries, in collaboration with commercial offices around the world. Its mission is to raise awareness of authentic Spanish food and drink as part of the Spain Food Nation campaign.

From wine pairing dinners to in-store promotions and competitions, the programme brings Spanish hospitality to life. Whether at a pop-up in Dublin, a workshop in Berlin or a tasting menu in Hong Kong, the campaign underlines Spain's position as one of the world's most diverse and exciting culinary nations.

Follow the action with **#EatSpainDrinkSpain** and **#SpainFoodNation** hashtags, visiting [@SpainFoodWine \(https://www.instagram.com/spainfoodwine\)](https://www.instagram.com/spainfoodwine) on Instagram and [@FoodWineSpain \(https://x.com/foodwinespain\)](https://x.com/foodwinespain) on X for updates.

Discover the full list of [certified restaurants and colmados from Spain \(https://www.foodswinesfromspain.com/en/certified-from-spain\)](https://www.foodswinesfromspain.com/en/certified-from-spain).

Partner content presented by    [\(HTTPS://WWW.FOODSWINESFROMSPAIN.COM/\)](https://www.foodswinesfromspain.com/)

'Partner Content presented by' is used to describe brand content that is paid for and controlled by the advertiser rather than the Euronews editorial team. This content is produced by commercial departments and does not involve Euronews editorial staff or news journalists. The funding partner has control of the topics, content and final approval in collaboration with Euronews' commercial production department.

 Share

Cooking (/tag/cooking)

Tradition (/tag/tradition)

Spain (/tag/spain)

Travel (/tag/travel)

Food (/tag/food)

(#).

Search



Browse today's tags

[Russia \(/tag/russia\)](/tag/russia)

[Artificial intelligence \(/tag/artificial-intelligence\)](/tag/artificial-intelligence)

[War in Ukraine \(/tag/war-in-ukraine\)](/tag/war-in-ukraine)

[European Union \(/tag/european-union\)](/tag/european-union)

[EU Policy \(/tag/eu-policy\)](/tag/eu-policy)

[Donald Trump \(/tag/donald-trump\)](/tag/donald-trump)

[sabotage \(/tag/sabotage\)](/tag/sabotage)

[Tourism \(/tag/tourism\)](/tag/tourism)

[Technology \(/tag/technology\)](/tag/technology)

[Germany \(/tag/germany\)](/tag/germany)

[Italy \(/tag/italy\)](/tag/italy)

[Public health \(/tag/public-health\)](/tag/public-health)

Themes

[Europe \(/my-europe\)](/my-europe)
[World \(/news\)](/news)
[Business \(/business\)](/business)
[EU Policy \(/tag/eu-policy\)](/tag/eu-policy)
[Green \(/green\)](/green)
[Next \(/next\)](/next)
[Health \(/health\)](/health)
[Travel \(/travel\)](/travel)

Services

[Live \(/live\)](/live)
[Bulletin \(/bulletin\)](/bulletin)
[Weather \(/weather\)](/weather)
[Latest \(/just-in\)](/just-in)
[Follow us \(/follow-us\)](/follow-us)
[Apps \(/apps\)](/apps)
[Messaging apps \(/messaging-apps\)](/messaging-apps)
[Widgets & Services \(/widgets\)](/widgets)
[Africanews \(https://www.africanews.com/\)](https://www.africanews.com/)

More

[About Euronews \(/about\)](/about)
[Commercial Services \(https://www.euronews.com/commercial\)](https://www.euronews.com/commercial)
[Terms and Conditions \(https://www.dailymotion.com/euronews-en\)](https://www.dailymotion.com/euronews-en)
[Cookie Policy \(/cookie-policy\)](/cookie-policy)
[Privacy Policy \(/terms-and-conditions/#privacypolicy\)](/terms-and-conditions/#privacypolicy)
[Contact \(/contact\)](/contact)
[Work at Euronews \(/jobs\)](/jobs)
[Our journalists \(/profiles\)](/profiles)
[Accessibility: non-compliant \(/accessibility-statement\)](/accessibility-statement)
[Modify my cookies choices \(javascript:Didomi.preferences.show\(\)\)](#)

[Follow us \(/follow-us\)](#)

[Newsletters \(/newsletters\)](#)

[Culture](#)
([/culture](#)).

[Videos](#)
([/video](#)).

[Programmes](#)
([/programs](#)).

Copyright © euronews 2025