FWS | Foods and Wines #alimentos despaña + FOOD & WINE





There are few better ways to experience the vibrancy and zest of Spanish culture than through its cuisine, and you don't need a passport to do so. That's because in cities across the country, Restaurants from Spain have been officially certified by ICEX—an organization whose mission is to promote the internationalization of Spanish companies—for bringing authentic, expertly-prepared Spanish dishes and drinks to American tables. The certificate guarantees the quality standards of these establishments, and the culinary credibility of traditional Spanish dishes and wines. Think aromatic, saffron-infused paella, hearty tortilla española, and classic savory tapas like pan con tomate and creamy croquetas, paired with a fresh, Atlantic-kissed white from Galicia, a powerful red from Rioja, or one of the other Spanish wines shaped by the country's varied terroirs and a rich heritage of indigenous grape varieties, such as Tempranillo, Garnacha, Albariño, and Godello. Read on to discover delicious, elevated Spanish restaurants near you—as well as local Spanish specialty grocers where you can source ingredients to bring a bona fide taste of Spain to your own home.

## Click Below to Explore the Routes

Northeast South West Midwest Mid-Atlantic

## **Northeast**

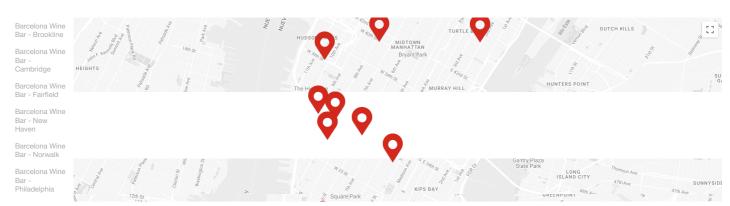
New York State is home to a bounty of authentically delectable Spanish restaurants, each with its own signature spin on Spain's cuisine.



## Must Try Dishes

At New York City's Despaña Fine Foods and Tapas Café, the Mini Chorizo Skewer is packed with the rich, smoky flavors of pimenton de la Vera. Or, if you're in the mood for something hearier, the Chorizo Burger at La Nacional Restaurant in New York City combines juicy beef with chorizo ibérico, and melted Manchego. Whille you're still in NYC, head to Socarraf Pealls at to try the Arroz Negro—a striking squid-ink paella layered with shrimp, calamari, white fish, scallops, piquillo peppers and fava beans. Then swing by Tomino Taberna Gallega for their signature Pulpo á Feira, or Gallician octopus, with sea salt and pimentón de la Vera. Heading out of the city? R.A.IRE at The Hampton Maid in Hampton Bays, New York does an excellent Land and Sea Paella with waygyr lifet mignon, grilled whole lobster, and calamari.

Get ready to map your Spanish journey across the United States! Explore by region, and peruse our favorite restaurants—each one is marked by a red dot.



Celebrate Eat Spain Drink Spain by visiting a Certified

**Restaurant from Spain or Colmado from Spain**