

PRIME TRAVELER

Barcelona, Dinner Starts at Ten



The real daily clock this city runs on, the tapas bars locals actually stand at, and the Gaudí skyline everyone photographs but few book correctly.



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01 Dinner Starts at Ten



This is the single fact that catches more first-time visitors off guard than anything else in this guide. Most restaurants don't open for dinner service until 8:30 or 9pm, and a 10pm reservation is completely ordinary, not a special late-night thing. Show up hungry at 6:30 expecting a normal dinner and you'll find the kitchen isn't even open yet.

A TYPICAL DAY, TWO WAYS

MOST U.S. CITIES

7am

12pm

6:30pm

BARCELONA

9am

2pm

9:30pm

breakfast, lunch, and dinner all sit roughly two to three hours later here

APPROXIMATE TIMING, INDIVIDUAL HABITS VARY.

Lunch Is the Big Meal, Not Dinner

The midday meal, often a multi course fixed price menu called a menú del día, is treated as the main event of the day by a lot of locals, with dinner later on being lighter and more social than the American default of dinner as the day's biggest meal.

02 Tapas and Pintxos Etiquette



Small plates culture here has real structure to it, and once you know the rhythm, it becomes one of the best parts of an evening rather than a confusing menu of unfamiliar words.



THIS IS WHAT A REAL NIGHT OUT ACTUALLY LOOKS LIKE