

Tour Gastro Tour of Almería

Capacity: Up to 40 people Duration: 4.30 hrs (approx without Kiosko Amalia)

Times		Description	Min	Type Of Ground	Restrooms
From	То				
0:00	0:45	Panoramic tour	45	Concrete pavement	
0:45	1:30	Guided tour of the Market	45	Tiles	
1:30	1:45	Tasting of local products	15		•
1:45	2:00	Walk to the restaurant	15	Asphalt and cobblestone	
2:00	4:00	Lunch at the restaurant	120	Slabs	
4:00	4:20	Return to the ship	20	Concrete pavement	



Tour description

The journey begins with a panoramic historical visit, enjoying the botanical and scenic richness of **Nicolás Salmerón Park**, the oldest green lung of Almería, located along the maritime façade near the Port. We proceed along the route, marveling at the monumental structure of the Iron Ore Loading Dock situated on Playa de las Almadrabillas, which has been declared a Site of Cultural Interest.

Our route continues through a network of streets leading us to the heart of the city, **Puerta Purchena**, a central point created in the mid-19th century after the city walls were demolished. This vibrant location is surrounded by shops, cafés, and architecturally significant buildings, such as the monumental **Edificio de las Mariposas**, a notable example of historicist architecture designed by the renowned architect Trinidad Cuartara Cassinello, who also designed our next stop.

The **Central Market**, a landmark dating back to the 19th century, was officially inaugurated in 1893 and is an example of iron architecture. Inside, its iron and glass structure is particularly striking, while the exterior features a harmonious pedestrianized layout that spans four streets. Its main façade faces Aguilar de Campoo Street, where you can admire the bourgeois Neo-Baroque multifamily building owned by Pedro Plaza, constructed during the early career of the prestigious architect Guillermo Langle Rubio.

The Central Market's design is comparable to other European markets, such as Les Halles in Paris or La Boquería in Barcelona. It was built during a period of economic growth in the city, fueled by the mining boom and agricultural exports. Here, visitors can enjoy fresh regional products. Exploring the stalls of fresh fish and vegetables, as well as sampling local tapas like ham, cheese, or truffle omelets, is a true delight.

Why not take home a unique tin of fantastic **olive oil** or a jar of **Raf tomato** marmalade? Known as the "jewel of horticulture," the Raf Tomato stands out for its deep green color and unparalleled flavor, earning it the nickname "the pata negra of tomatoes." Authentic Raf Tomatoes are only grown in Almería's greenhouses. Who could resist a salad of Raf Tomatoes with olive oil and garlic?



Central Market (Kiosco La Selecta, stalls 24 and 25)

One of the most iconic kiosks in the Central Market, La Selecta has its roots in 1950. It is a butcher and deli offering meats, cold cuts, smoked products, salted goods, wines, and other gourmet items. Best time for tastings: Between 10:00 and 11:30 AM.

Further info:

Hours: Mon-Fri 8:00-15:00 and 17:30-20:30; Saturdays 8:00-15:00

Address: C/ Circunvalación Ulpiano Díaz, 14, 04001 Álmería. How to get there

Phone: 621 34 44 66

Web



Bar Las Botas

Located on a charming pedestrian street in Almería's city center, near the Paseo de Almería and the historic quarter, this Andalusian-style tavern is renowned for its award-winning tapas from previous Ruta de la Tapa events. It also offers exquisite Iberian ham, cheeses, and a wide variety of grilled fish, seafood, and meats.

Further info:

Hours: 12:30–16:30, 19:30–24:00 (Closed Sunday evenings)
Address: C/ Fructuoso Pérez 10, 04001 Almería. How to get there

Accessibility: Street-level

Bar Marisquería Baviera

In the heart of the Historic Quarter, on a bustling street, lies Bar Marisquería Baviera. This seafood bar brings the freshest fish and seafood from the market to your plate. Established in 1974, it remains one of the few enduring establishments from an era when the city boasted 252 bars specializing in seafood tapas. With over 50 years of tradition, Baviera is ideal for savoring an exquisite fried fish platter, and it also features a terrace.

Further info:

Hours: 12:00-16:00, 19:30-23:00 (Closed Sunday evenings and Tuesdays)

Address: C/ Tenor Iribarne 10, 04001 Almería. How to get there

Phone: 950 23 96 58 Access: Street-level







Bar Ouinto Toro

A historic spot in Almería, Bar Quinto Toro has been a traditional meeting point for generations since 1949. This year, it was awarded the Golden Shield of the City. For bullfighting enthusiasts, it is an iconic place of reference.

Further info

Hours:

Monday to Saturday: 12:00-16:00

Thursday: 20:00-24:00 Friday: 21:00-24:00 Closed on Sundays

Address: C/ Juan Leal 6, 04001 Almería. How to get there

Phone: 950 23 91 35

Access: Access via market stairs and ramp

Taberna Entrefinos

A traditional spot in Almería with a terrace, Tabern Entrefinos offers a menu where each dish is a delightful experience for the palate.

Further info:

Opening Hours:

Monday to Saturday: 13:30-20:30 and 24:00

Sunday: 13:30-16:00 Closed on Tuesdays

Address: C/ Padre Alfonso Torres, 04001 Almería. How to get there

Access: Street-level



Backtotheship

Final Stop: Kiosco Amalia (+30 minutes)
Established in 1889 in the heart of Purchena Gate, Kiosk Amalia is renowned

Further info:

Hours:

Saturday: 10:00-01:00 Closed on Sundays

Address: Pl. Manuel Pérez García 10, 04003 Almería. How to get there

Payment: Cash only





The Ultimate undiscovered treasure







