



**ALMERÍA.**  
CAMBIA TU  
PERSPECTIVA

# EQUAL OR BETTER.

**CHANGE YOUR PERSPECTIVE!**

IN ALMERÍA, GASTRONOMY

MONUMENTS

NATURE

MUSEUMS

CINEMA

**...AND MUCH MORE AWAIT YOU**





# CHANGE YOUR PERSPECTIVE!

## ALMERIA'S GASTRONOMY AND MEDITERRANEAN CUISINE

Gastronomy has become a staple and a tourist attraction throughout Spain. Eating out or having tapas in Almería is one of the most popular and attractive tourist attractions for visitors. In Almería, you can boast of leaving with a good taste in your mouth from the meals and tapas offered by the various hospitality establishments.

Almería's cuisine is imaginative, autonomous, varied, and original. Peppers and its derivative, paprika, have a prominent place in Almería cuisine, with star dishes such as "migas con tropezones" (breadcrumbs with chopped vegetables) and "el trigo" (Almería stew). Gurullos (a type of stew) with hare and rabbit is an autumn-winter stew. Fish and seafood are always present in Almería cuisine. A delicious "parrillada de pescado y marisco" (fish and seafood grill) or "fritura de pescado" (fish fry) are always a favorite with visitors, especially when they come straight from the fish market.

The Tapas of Almería are very famous for both Almerians and tourists. "Tapas" in Almería means forgetting your troubles and spending a long, relaxing time with family or friends, always accompanied by a cold beer or "caña", a local wine, and the refreshing "tinto de verano" (wine with soda). In addition to tapas, it is very common to choose some typical dishes from the establishment where they are consumed.

The most traditional tapas in Almería, which are very famous for both Almerians and tourists, include grilled or sauced cuttlefish (cuttlefish), fried anchovies (fish balls), cod or shrimp fritters, or marinated fish (especially dogfish). For those who love to eat well, the most popular tapas, due to their size, are rice with meat or mixed rice, tabernero (ratatouille or fritaila), and the original dishes in Almería cuisine, such as the famous "chérica" (a slice cut on the bias with all kinds of ingredients: ham and cheese, tuna, or tortilla, among others). And of course, as a native of Almería, the "Patatas Bravas", large potatoes cooked in oil that can be topped with tomato sauce or ali oli.

The Central Market. Opened in 1893 and an example of iron architecture, it is a place to enjoy fresh regional produce. Browse its fresh fish and vegetable stalls and try some local products like ham and cheese are a real treat. Buying good olive oil and the authentic Raf Tomato, typical of the region and grown in their greenhouses, is a must. Its intense green color is unmistakable, and eating it in a salad, chopped and drizzled with olive oil and garlic, is a delicious snack.

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After a delicious meal, one of the most visited places is the Kiosco Amalia. Founded in 1889, it is located in the heart of Puerta de Purchena. It is known for its famous "Americano," a drink which can be enjoyed in winter: milk, cola nut, cinnamon, and lemon zest, or in summer, with ice cream.