

Delicious!

Sitges tastes of the sea. And of the mountains.
Of tapas, *Xató* and Malvasia wine.
A journey your palate deserves. And you know it.



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A taste of Sitges

And then there's Sitges. For its atmosphere, its people and its blend of blue and green. Ingredients you will also find on the table, with a unique cuisine that looks to both the sea and the mountains. With a wine that can only be explained by this duality, like Malvasia. With rice dishes from our own recipes and a salad with an addictive sauce, like *Xató*. With creative tapas that drive the palate wild. And even with our own dessert, one that melts in the mouth like sea foam. And all of this in the best of settings and contexts: in restaurants, bars and beach bars (chiringuitos) eager to share, as well as in festivals and traditions that take over the streets, and on gastronomic routes where every stop is a different thrill. Come and let yourself be carried away... it tastes just as good as it sounds.

2. TRADITIONAL DISHES AND KILOMETRE-ZERO PRODUCTS

EATING AND DRINKING

Mmmmmm!

Let this catchy, universal title sum up the overwhelming reaction after trying arròs a la sitgetana (Sitges-style rice), *Xató*, Malvasia de Sitges wine or Escumes de Sitges, our very own dessert. We're talking about traditional dishes that endure over time... and in the memory. Are we exaggerating? Mmmmm... Not at all!



XATÓ DE SITGES

The secret is in the sauce

Xató is a cold dish prepared with endive, desalted and shredded cod, salted tuna, anchovies and arbequina olives. This winter

salad is accompanied by a sauce that makes all the difference. Check the ingredients: garlic, almonds, hazelnuts, anchovies, blanched ñora peppers, sweet fried bread, chilli, oil, vinegar and salt. What are you waiting for...

ARRÒS A LA SITGETANA (SITGES-STYLE RICE)

Our grandparents' rice

For starters, *Xató*; and for the main course, a good rice dish.

Sounds good, doesn't it? In fact, Sitges boasts a rich gastronomy closely linked to seafood and traditional sailors' rice dishes. Among these, 'arròs a la sitgetana' stands out — a dish that brings together produce from both sea and mountain, with a very special, truly local ingredient: Malvasia de Sitges wine (which we'll tell you about in a moment, of course).





MALVASIA DE SITGES

A wine that defines us

Yes, we have a wine with Sitges ‘designation of origin’. And its name refers to the grape variety from

which it is made: Malvasia. Its particular flavour is influenced by the proximity to the sea, and the perfect balance between acidity and sugar concentration due to its late harvest. The result is a golden wine in which fresh fruit initially predominates (peach, apricot, pear and melon), with floral notes and a touch of Mediterranean herbs. A gastronomic and cultural legacy recovered and kept alive thanks to the Centre d’Interpretació de la Malvasia de Sitges (CIM, Malvasia de Sitges Interpretation Centre).

PAIRINGS WITH MALVASIA

Malvasia de Sitges is a wine that defines us. It is a versatile wine that pairs beautifully with almost any dish, beginning with sweets and all kinds of desserts. That said, its pairing with rice dishes, fish, seafood, cheeses or pasta is equally sublime. And if that adjective sounds exaggerated, just wait until you taste it...

ESCUMES DE SITGES

A dessert that melts in your mouth

Escumes de Sitges are traditional dry pastries typical of our town, made with almonds and meringue, which literally melt in your mouth. The name ‘escumes’, meaning ‘foam’, refers to the texture of sea foam. They are usually eaten as a dessert, accompanied by moscatel or, even better, Malvasia de Sitges wine. Yes, exactly as you imagine... Delicious!





ESPIGALLS

A very short journey to your plate

In Sitges, we make sure that most of the products that end up on your plate travel short distances.

Proximity guarantees a level of care and a way of doing things that you can really taste. And very much so. One example is espigalls. You may not have heard the name before. That's to be expected, because it is a vegetable grown in the Garraf region. In fact, 'espigalls' are the leaves of the col brotonera cabbage grown (and sold) in towns such as Sitges, which makes the 'kilometre 0' label more than justified. Important note: this is a seasonal winter product. We mention it just in case you have the excellent idea of visiting Sitges between December and February.

A DELICATE FLAVOUR THAT GOES WITH ALMOST EVERYTHING

Espigalls have a delicate flavour — milder than cabbage, in fact — that pairs very well with almost any type of dish. They can be served with legumes, garlic, potatoes... or octopus — truly delicious. Their versatility also lies in their preparation, as they can be served raw (alone or in salads), boiled, sautéed or steamed.

Plenty to choose from, plenty to enjoy

DISCOVER YOUR RESTAURANT IN SITGES

Whether traditional or market cuisine, specialists in rice dishes or champions of tapas and small plates, Japanese and Asian-inspired, small and intimate or ideal for families and friends, with live shows or DJs... It will be hard not to find exactly what you fancy at any given moment when you come to Sitges. To make things easier for you, we have a website you should visit...



4. OUTDOOR DINING AND TERRACES

EATING AND DRINKING

Tables outside!



In Sitges, we love life outdoors. In every sense. That includes eating and drinking, blessed as we are by a privileged climate where the sun shines all year round. That explains why you will find terraces open all year round and on almost every corner, where the absence of walls and ceilings brings a sense of freshness in every way. Yes, ‘terraceo’ (the art of lingering on terraces over food and drinks) is part of Sitges’ DNA, and it is something you should know. And enjoy it.



And then there are our chiringuitos!

[DISCOVER YOUR CHIRINGUITO IN SITGES](#)

There is no spring or summer in Sitges without the tables being set up directly on the sand by the sea.

Because there is no better terrace than one you can reach barefoot... and stay barefoot. And with the sea always in front of you, of course. In Sitges, you will find a chiringuito (beach bar) on every urban beach, each with its own style and distinctive food offering. Your beach, your beach bar. And if you’re not in the mood for the beach, just the chiringuito will do — yes, you can... and you should.

You can stumble upon it... or come especially for it

With your permission, we'd like to share some experiences rooted in gastronomy that we believe are essential. Personal and personalised experiences that awaken the senses and emotions, unique and only fully understood when you're in Sitges. Some depend on you and others you can come across or participate in depending on the time of year you visit. Let's see what you think ;)



**FESTA DE LA VEREMA
I MOSTRA DE VINS
(GRAPE HARVEST FESTIVAL
AND WINE SHOW)**

**Autumn, wine
and Sitges:
an unbeatable
pairing**

[VISIT THE FOMENT DE SITGES WEBSITE](#)

 October —  Various venues

Every autumn, Sitges dresses up to celebrate one of its most emblematic and long-awaited events: the Festa de la Verema i Mostra de Vins (Grape Harvest Festival and Wine Show), a perfect combination of culture and gastronomy with winemaking roots. The Passeig de la Ribera and La Fragata host a showcase of wineries from the Garraf and the DO Penedès, where you can sample wines and cavas (and Malvasias) in an open space by the sea. Alongside the Pregó (opening speech) and the pressing of the first grape must, you can also witness unique traditions such as the Concurs de Trepitjadors de Raïm (grape treading contest) and the weighing of the Pubilla and Hereu of Sitges (the town's young festival representatives) in bottles of wine.

RUTA DEL XATÓ (XATÓ ROUTE)

An addictive route...

[VISIT THE RUTA DEL XATÓ WEBSITE](#)

 November — April

 Various venues

Xató (a local winter salad) is a shared source of pride in Sitges. And one of the best ways for you to see how that pride is expressed — and how it tastes, of course — is to try this unique winter salad in one of the local restaurants that are part of the Ruta del *Xató* (Xató Route), where it becomes the star starter from November to April.



SITGES TAPA A TAPA (TAPAS ROUTE)

A great little pleasure

[VISIT THE GREMIHS WEBSITE](#)

 April and November

 info@gremihs.com

Of course, in Sitges we love tapas. In fact, we like them so much that twice a year we dedicate 10 days to promoting these small-format gastronomic delights. To give you an idea, over 30 bars and restaurants promote signature tapas, forming an essential route for discovering and sharing local and seasonal flavours.

SETMANA DE LA MALVASIA (MALVASIA WEEK)

A golden week

[VISIT THE CIM WEBSITE](#)



November



Various venues



cim@malvasiadesitges.cat



If you are in Sitges in November, you may be able to enjoy one of Sitges' flagship gastronomic events. Over seven days, the Setmana de la Malvasia (Malvasia Week) brings together an intense programme of tastings, food pairings, educational sessions and visits, and cultural and artistic activities revolving around this native Sitges grape variety. In fact, almost everything pairs well with Malvasia de Sitges wine: art exhibitions, music concerts, DJs or poetry. And new disciplines are added every year. That's just how we are here, what can we say...



LA CARRETERA DEL VI (THE WINE ROAD)

A road with flavour... and a passport

[VISIT THE CARRETERA DEL VI WEBSITE](#)

✉ info@lacarreteraldelvi.com

☎ (+34) 938 172 762

A road lined with vineyards against a green backdrop, with a peaceful pace and following the old route that linked the Penedès vineyards with the Garraf beaches, today offers one of the best wine tourism experiences in Spain. The nine wineries that invite you to stop are a thrill for the palate that you simply have to experience. It's a must.

A LINEAR ROUTE THROUGH 7 MUNICIPALITIES AND 9 WINERIES

Thirty-three kilometres connect Sitges with Sant Martí Sarroca on a linear route. It is known as the Carretera del Vi (The Wine Road), which passes through seven municipalities and allows for stopovers at thirteen wineries within the Penedès Designation of Origin. It is Spain's first 'wine road' and it even has its own passport, valid for two years, which will be stamped at every stop.

[DISCOVER THE ROUTE AND ITS STOPS](#)

CONCURS DE MESTRES XATONAIRES (XATÓ MASTERS COMPETITION)

A competition with plenty of sauce

[VISIT THE CASINO PRADO SUBURENSE
WEBSITE](#)

 The Sunday before Carnival Sunday —  Jardins del Casino Prado Suburense
 casino@casinoprado.cat



The Carnaval de Sitges (Sitges Carnival) tastes of *Xató* (a traditional winter salad). It tastes of that orange-coloured sauce made with hazelnuts, almonds and oil. And it tastes of cod, anchovies, endive and black olives. A flavour that is celebrated in a competition on Carnival Sunday, when adults and children compete in this traditional event held in the Jardins del Casino Prado (Casino Prado Gardens). Can you come and watch it? Of course! And take part too, eh!

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