



# “Where the old-school bodegas meet a new breed of mixology...”

Seville is a tale of two cities that has BarChick falling hard off her stool this month



**SITTING ON A** wobbly stool in a crowded corner of El Rinconcillo ([elrinconcillo.es](http://elrinconcillo.es)), it's easy to imagine we've stepped in a

time machine back to the 17th century, when punters first sat sipping sherry here. Dusty bottles line the walls, legs of *jamón* swing tantalisingly from the ceiling and bills come scratched on the bar top in chalk. It encapsulates everything we'd imagined Seville to be and as we lick salty Manzanilla (that's the dry variety of sherry, in case you were wondering) from our lips, we're pretty sure we have this historic city down to a tee...

That is, until we follow the crowd into the teal tiled, glass-fronted Mamarracha ([mamarracha.es](http://mamarracha.es)), a high-concept tapas bar where sprigs of leaves peek out from expertly crafted cocktails and every plate of food is Insta-worthy. Seville, it turns out, is a tale of two cities, a place where the bullfighting and bodegas of old meet a

new breed of fusion mixology. It's an eclectic mix, for sure, and one that's got us swooning over both sides of the coin.

“Seville is the most vibrant city in Spain,” declares Anthony Reid through sips of wine on the roof terrace of his hot new hotel, Corral del Rey, a stylish reinvention of a 17th-century *casa palacio* (mansion) in Seville's old quarter. “The city lives, breathes, eats, parties and drinks in numerous bars, cafés, tapas bars and restaurants.

Historically, it's always been the case, but it feels like tourists have only discovered this now there's been a huge turnaround of modernised bars and tapas restaurants that have freshened up the scene.”

His own joint is a case in point: Roman marble pillars and medieval Mudéjar wooden doorways give it all the charm of a historical Sevillian palace, but it's the swish rooftop plunge pool, modern restaurant and cocktails that are mixed up

DIY style from the honesty bar that's drawing in the cool crowd.

There's a fun irony in seeking out a hotspot of modern gastronomy in a horse and cart, but that's Seville for you. And so we find ourselves in the queue for La Azotea ([laazoteasevilla.com](http://laazoteasevilla.com)), one of the city's neo-tapas pioneers and brainchild of local Juan Antonio Gómez and Californian Jeanine Merrill. We recommend grabbing a seat at the bar and getting stuck in. It's

bright, busy, fun and has an air of new-school sophistication, with nary a slice of tortilla in sight.

**“New-school sophistication with nary a slice of tortilla in sight”**

Of course, life is all about balance and so it is that we find ourselves, later that evening, knocking back local wine at Casa Morales (+34 954 22 12 42) and ploughing through plates whose contents we've only guessed from the untranslated menu on the barrels. It's an old-school way to end a very forward-looking trip.

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