

WRITTEN AND  
PRODUCED BY  
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## JOIN THE TABLE

>> FOR ITS FIRST-EVER ANNUAL **HISTORIC ROSWELL RESTAURANT WEEK**, THE TOWN'S FINEST FOODIE DESTINATIONS ARE GIVING ATLANTANS A PALATABLE PUSH TO VISIT ITS GROWING NEIGHBORHOOD. PARTICIPATING RESTAURANTS WILL SHOWCASE A FUSION OF INTERNATIONAL AND LOCAL FLAVORS WITH PRIX-FIXE, THREE-COURSE MENUS FROM \$15-\$25. 1/14-1/22; [ROSWELLRESTAURANTWEEK.COM](http://ROSWELLRESTAURANTWEEK.COM)

>> MASTER THE ART OF SUSHI ROLLING AT BUCKHEAD'S **RA SUSHI** WITH AN INTERACTIVE LESSON THAT INCLUDES SAKE PAIRING TIPS. ALONG WITH ENJOYING THE FRUITS OF THEIR LABOR, ATTENDEES WILL BE TREATED TO A SAVORY, FOUR-COURSE SAMPLING FROM THE RESTAURANT'S EVENING MENU. \$35 PER PERSON, 1/10, 7 P.M.; 1080 PEACHTREE ST., ATLANTA 30309. (404) 267-0114; [RASUSHI.COM](http://RASUSHI.COM)



## FOOD IN FOCUS

*Atlanta is raising its glass to the recent arrival of **Barcelona Restaurant & Wine Bar** in historic Inman Park. The brainchild of acclaimed restaurateurs Sasa Mahr-Batuz and Andy Pforzheimer, this Spanish-inspired tapas bar is a welcome addition to the city's growing wine culture. Designed by local talent Square Feet Studio architects, the rustic-yet-polished space is a genuine escape to the charming streets of the restaurant's namesake city. We chatted with Mahr-Batuz for a little more inside dish.*

BARCELONA RESTAURANT & WINE BAR MAKES ITS DEBUT IN INMAN PARK THIS WINTER. A CLEVER MIX OF RAW MATERIALS LIKE WIRE GLASS, TERRACOTTA, STEEL AND RECLAIMED WOOD GIVES THE NEWLY BUILT SPACE VINTAGE-LIKE APPEAL.

**HOW DID THE CONCEPT FOR THE RESTAURANT BEGIN?** I WAS LOOKING TO RECREATE MY MEMORIES OF LIVING IN SPAIN AND PORTUGAL, PARTICULARLY THOSE PERFECT EVENINGS WITH GOOD FRIENDS ENJOYING TAPAS AND WINE ON THE RAMBLAS IN BARCELONA. ANDY HAS ALSO LIVED IN EUROPE AS AN INTERNATIONAL CHEF AND ENJOYS ITS VIBRANT FOOD-AND-WINE SCENE.

**WHY INMAN PARK?** IT'S A VERY INNOVATIVE RESTAURANT TOWN AND WHEN WE'RE LOOKING FOR LOCATIONS, WE ALWAYS LOOK FOR A KIND OF NEIGHBORHOOD WHERE YOU GET TO KNOW EVERYBODY, WHERE YOU SEE REGULARS.

**WHAT'S ON THE MENU?** CHEF MICHAEL BLYDENSTEIN IS SERVING UP AN AUTHENTIC SPANISH MENU OF SMALL AND LARGE PLATES, INCLUDING DISHES LIKE RED SNAPPER CEVICHE AND A DELICIOUS PAELLA. AND HOPEFULLY GUESTS WILL

SAVE ROOM FOR DESERTS LIKE FLAN, CREPES AND AN ORANGE-AND-SAFFRON-HONEY LECHE FRITA.

**AND THE WINE LIST?** OUR WINE DIRECTOR GRETCHEN THOMAS TRAVELS THROUGHOUT THE WORLD AND WORKS DIRECTLY WITH WINEMAKERS TO BRING THE WINES BACK TO THE STATES, SO WE OFFER AN EXTENSIVE COLLECTION WITH AN EMPHASIS ON THOSE FROM THE LESSER-KNOWN REGIONS IN SPAIN AND PORTUGAL.

**WHAT'S YOUR FAVORITE FOOD-AND-WINE COMBO?** I ENJOY ANY OF OUR FANTASTIC SPANISH OR CHILEAN RED WINES COUPLED WITH CHURRASCO.

**WHAT WINES DO YOU ALWAYS KEEP ON-HAND AT HOME?** I'LL ALWAYS HAVE A VARIETY OF REDS AT THE HOUSE. FROM CABERNETS TO MALBECs, I KEEP A NICE SUPPLY FOR ENTERTAINING.

[BARCELONAWINEBAR.COM](http://BARCELONAWINEBAR.COM)