



Press release

## 'Tallem el bacallà', the new gastronomic days involving cod

- A hundred venues throughout Catalunya participate in this initiative involving cod, organized by Estrella Damm, with help from Gremi de Bacallaners de Catalunya and Bacalao de Islandia
- Breakfast, tapas, or menus are some of what will be on offer until next June 5, all of them paired with Estrella Damm.



**Barcelona, May 12, 2022.** Up until June 5, one hundred restaurants throughout Catalunya will participate in the "Tallem el Bacallà", the gastronomic days involving this popular fish organized by Estrella Damm, with help from Gremi de Bacallaners de Catalunya and Bacalao de Islandia.

For the first edition of the "Tallem el Bacallà", the participating venues have prepared a series of proposals for all tastes and in different formats, which may be enjoyed at any time of day. That is because cod has been a staple ingredient in Catalan culture for centuries! That is why "Tallem el Bacallà" will offer traditional dishes of Catalan recipes, and other more edgy dishes with Latin American or Nikkei touches, whether for breakfast, as a menu, or as tapas.

All of them, accompanied by Estrella Damm, the beer made using the original recipe from 1876 with 100% natural ingredients, and no additives or preservatives. The hints of cereal in Estrella Damm combine with all the fresh flavours and balance the salty nature of cod, making it the perfect pairing even in more complex dishes, where the slight bitterness and effervescence dim the perception of potent flavours, making the experience one of greater harmony.

Tapas starting at 3.95€, breakfasts at 9.90€, and menus at 17.50€. The different options will be available for tasting in different modalities, with cod as the protagonist, until June 5. Don't miss out!

### **Some of the options at "Tallem el Bacallà"**

To start the day off with a good breakfast, **Barra Perelló** del Mercat del Ninot (Mallorca 133, Barcelona) offers Cod belly pil pil; **El Tastet** (Sant Quintí 28, Sant Sadurní d'Anoia) offers cod coated with fennel, tomato and olives, while **Reiet del Camp** (de la Font 7, Vilanova d'Escornalbou) offers cod with "fesol" and tomato. These are only a few of the many options available to start the day with flavour and exquisiteness.

At noon or before dinner, to whet the appetite, **Can Culleres** (Bilbao 34, Barcelona), **La Cañota** (Lleida 7, Barcelona), **El Llit** (Pg. de la Plaça Major 37, Sabadell), **La Vermood** (Pl. de Pau Casals 4, Granollers) or **Huma** (de Barcelona 62, Salou) invite us to taste some of the most emblematic cod tapas. One example could be the wild cod croquette offered by La Cañota, or the cod taco with chía tempura, Tarragona romesco and mango chutney by Huma. But there's more!

For those who prefer a complete menu, a good option could be **La Terrasseta del Vi** (Ctra. de L'Escala, Viladamat), which offers L'Escala anchovy salad with vinegar, cod (prepared in different forms,) and "xuixo" from Girona with ratafia. Also, worth bearing in mind is the menu at **L'Avi Mingo** (Lola Anglada 28, Tiana), comprised of breaded cod and Ganxet beans, cod snout with Astroga chickpeas and, for dessert, homemade cheesecake.

Discover the full offering from "Tallem el Bacallà" at [this link](#).

### **About Estrella Damm and cuisine**

The historic bond between Estrella Damm and cuisine stems from constantly betting on the best domestic and foreign proposals, aimed at activating the hospitality industry through gastronomic activities. That is how the tapas route, present in cities such as Barcelona, Madrid, Miami or Lisbon, or single-product gastronomic days like those involving cod or rice, are born.

This bond dates to the origins of the brand in Barcelona, a city where good food is centre-stage. Today, Estrella Damm is still prepared using the original recipe from 1876, the result of a combination of barley malt, rice, and hops, 100% natural ingredients from local farmers, with no additives or preservatives.

### **About the Gremi de Bacallaners de Catalunya**

In Catalunya we have the privilege of having the "bacallaner" (the person that cuts the cod, desalts it, and chooses the finest cuts). In fact, the "bacallaneries" were a basic part of our markets, which are not found anywhere else. Furthermore, the Gremi de Bacallaners is one of the most ancient in Catalunya and has been around since the XIII century.

These days, the Gremi de Bacallaners of Catalunya reclaims this fish from the cold waters of Iceland as a nutritional, healthy, delicious, and versatile option, suitable for any time of the year. Additionally, the Gremi reminds us that it's in specialized stores or city markets where how to desalt cod at home, or which part to buy depending on the dish we want to prepare, is best explained.