

December

WHAT'S NEW IN TOWN

BY LAUREN REED.

NEW PARTNERSHIP

John Lewis, the popular UK department store, has just started an international delivery service for its online store, which is available to Spanish residents. For a £7.50 (about €8.75) delivery charge, you now have access to a selection of the retailer's stock, although the range is unfortunately limited by logistics, customs regulations and other such nuisances at the moment. So, while you can get John Lewis's own products and exclusive fashion brands not easily accessible here (such as Ghost, Terry de Havilland shoes and bags by Aspinall), furniture, electrical goods and perishables are amongst the items not currently available to shoppers here. However, a special export service is operated out of the John Lewis Oxford Street branch and they can be contacted with special delivery requests, in case you spot something on the web you simply can't live without. And remember, John Lewis is never knowingly undersold, so even with the delivery charge, your shopping options just increased. www.johnlewis.com



mix it up

If you think the idea of a gourmet burger joint sounds like a bit of an oxymoron, you might want to try La Royale, inaugurated a few months ago in uptown Barcelona. Chef Paco Pérez and a team of “burger experts” have created a menu of 11 different gourmet burgers made from organic meats (that are minced on the premises) sourced from all over the world. So you'll find meat and recipes brought from America, Asia, Oceania, Africa and Europe as well as a vegetarian option made from tofu, soy, and vegetables. La Royale has also introduced the concept, already popular in London and New York, of accompanying gourmet burgers with gin and tonic. And if you don't want to restrict this unusual mix to just your main course, La Royale offers a range of both gins and tonics to match each of their desserts. The man behind this concept is Rafael Barrera, a G-and-T guru, who is frequently seen behind the bar concocting new creations. *Plaça del Camp 5. www.laroyale.es*

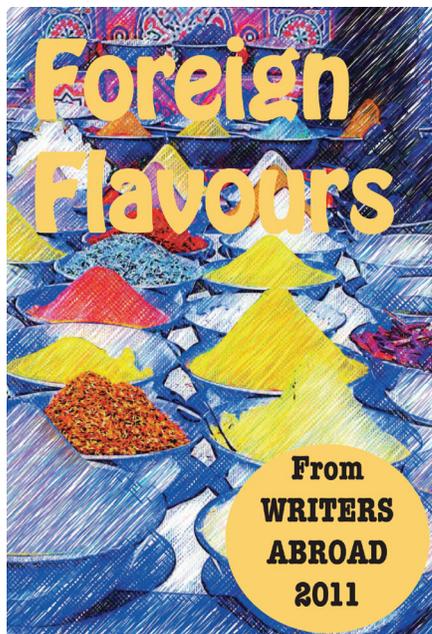


EATING OUT

New publication *Foreign Flavours* is a collection of short stories, non-fiction articles and recipes published by the Writers Abroad group, an online writing community. The common thread running through the book is food as experienced by people living abroad. We often simultaneously fear and are fascinated by the unknown, making foreign cuisine a perfect metaphor for taking on a new

city. All proceeds from sales of the book go to The Book Bus, a charity dedicated to improving child literacy rates in developing countries. You can buy *Foreign Flavours*, priced €10.99, from the website Lulu.

www.writersabroad.com; www.lulu.com; www.thebookbus.org



a shoe in

Combine the latest technology with a passion for men's shoes and you get...Botisto. The upscale shop, which opened last month on Consell de Cent, measures customers' feet with an optical scanner that produces a 3D image. Next, they have you try on different types of shoes to get a sense of width and fit. All this is then taken into account, along with your preferences, and sent to the manufacturer in Italy to create your own perfectly-designed shoes. They're not cheap—they start at €279 a pair—but can you really put a price on that kind of service?

Consell de Cent 278. www.botisto.com



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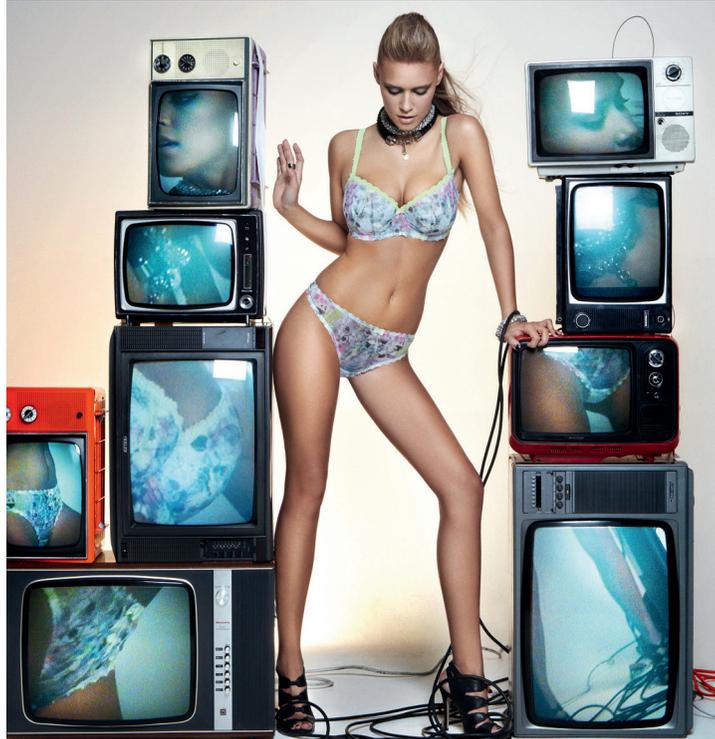
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