# Condé Nast Output Condé

ANNA WINTOUR

PAUL THEROUX

BRUNELLO CUCINELLI

ALEXA CHUNG



FRANCIS FORD COPPOLA

DAISY EDGAR-JONES

DAVE GROHL

SEBASTIAN FAULKS

## UNDER ONE SKY

CARA DELEVINGNE

LEVISON WOOD

JUNG CHANG

MARIA GRAZIA CHIURI

MR LYAN

SOLANGE AZAGURY-PARTRIDGE

PRABAL GURUNG

BERNARDINE EVARISTO

CLARE WAIGHT KELLER

DAVID SEDARIS

DOLCE & GABBANA

NUNO MENDES

MICHAEL KORS

**GIORGIO LOCATELLI** 

TO CELEBRATE AND SUPPORT AMAZING PEOPLE DOING AMAZING THINGS IN AMAZING PLACES

#### EATING & DRINKING

### THE BEST RESTAURANTS IN PALMA, MALLORCA'S ELEGANT CAPITAL



WE PICK OUR FAVORITES



The smartest city on the old-fashioned Balearic island Mallorca, Palma has been teeming with brilliant restaurants for years.

#### DINS SANTI TAURA Best for: a chef's table experience

A Launched in 2016 in a lowly, disused workshop at the back of acclaimed local chef Santi Taura's eatery in LLoseta, this place immediately made a din. More than a chef's table, it was a clandestine restaurant-within-a-restaurant with a curated tasting menu for only 16 privileged guests. It was also an elite lesson in Mallorca's past for studious palates (and those patient enough to contend with a sixmonth waiting list), served up on earthenware as rustic as archaeological relics. Taura researched historical island dishes, tracing and resurrecting their Roman, Arabic, Christian and Jewish roots, then rearranged them into 13-plus intricate

offerings: interpretations, say, of red-mullet pie and Mallorcan lentils with red shrimp. Provenance was double-underlined: his signature dish, made according to an 18thcentury recipe for stuffed sea snails, used ecological gastropods from a farm in Muro. Now Dins has moved to the El Llorenç hotel in the old town's La Calatrava area, once both the Jewish quarter and the heart of the medieval caliphate. Today, Taura's 16 pupils sit in a semi-circular bar in front of the tiled kitchen awaiting their history master's nightly revelations. Beware – class is often fully booked.