

ESPAI SUCRE (Sweet Space) is not your typical dessert parlor. Its offerings—which can be salty, spicy, or smoky as well as sweet—come in three or five courses. Lyons was intrigued by chef Jordi Butrón's prix fixe menu, which might include a light and peppery fruit soup; a “salad” of lemon curd, kefir (a yogurt-like fermented milk), lime, and spiced milk pudding; a salty yogurt with chocolate cake; and a smoky Lapsang Souchong tea sauce served with ice cream. “The unique mingling of flavors works,” she says. (Carrer Princesa 53; 011-34-932-681-630) 