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La Rambla

One of the most famous boulevards in the world.



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The tree-lined, pedestrian-prioritised La Rambla, separating the old-world areas of Barrio Gótic and La Raval, is one of the most famous boulevards in the world. And there's reason for this. With a street-life cabaret of performers and artists and an impressive array of Baroque and Art Nouveau architecture, it is an exceptionally nice place for a stroll.

Averaging 60-feet in width with attractive landscaping and seating, cars are relegated to small side lanes, giving pedestrians and performers free reign.

Artistic competition is high on La Ramba, especially among human statues, of which there is rich supply. You may not have previously given them much thought, but after outdoing each other with increasingly extravagant creations over the years, La Ramba's human statues are pretty impressive to behold; impish fauna of the urban jungle, they'll pull you in with poise and plumage, then frighten the bejesus out of you with a quick, sudden movement.

(Photo credit to www.baldheretic.com)



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Acrobats fly, flip, twist, turn and generally defy gravity; clowns entertain and irritate in equal measure; puppets share the trials of life in miniature, dogs ride skateboards, jugglers perform the mathematically impossible and more. La Rambla is a colourful place.

If that's not enough, there are vendors, flower stalls, exorbitant cafés, shops, markets, galleries and a cultural exhibition centre to keep you occupied.

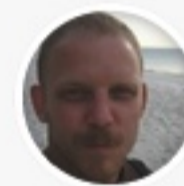
La Boqueria, a kingdom of fresh fruits, vegetables, herbs, mints, spices, seafood and meats of every kind, is also one of its must see attractions. Europe's biggest food market, it's been feeding Barcelona since 1217. Walk through the cast-iron entrance from La Rambla and feast your eyes, if not your belly, on some of the most extravagant displays of culinary quality you are ever likely to see. And if cooking facilities are at your disposal, buy some – if it's good enough for Barcelona's Michelin chefs, it's likely to be good enough for you.

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Ben has travelled extensively through the Americas, Europe, Asia and Australia. His features and reviews have appeared in publications and websites in the UK and Australia, including Rough Guides (Penguin Group, London, UK), The List (Edinburgh, Scotland), Tiger Beer's UK website, Australian Traveller, OUTthere and Cruise Passenger.

