

# Tapas Trail: Self-Guided Food Walk

Food & Drink • Easy • Free self-guided tour

Distance	Duration	Stops	Route
<b>2.2 km</b>	<b>2.5–3 hours</b>	<b>7 stops</b>	<b>Point-to-point</b>
Best time	Tuesday to Friday, 13:00–16:00 for the full lunch service at all stops; or Thursday to Saturday evening from 20:30 for the tapas bars.		

Córdoba takes tapas seriously. The city's historic center packs more old-school tabernas per square kilometer than almost anywhere in Andalusia, and this two-kilometer loop cuts through the best of them — starting in the shadow of the Mezquita-Catedral and finishing near Plaza de las Tendillas, roughly 2.5 hours and eight small plates later.

The walk splits naturally into two acts. In the Judería, the streets are narrow and cobbled, the light arriving in shafts between whitewashed walls. Casa...



## Stop-by-Step Route

### 1 Bodegas Mezquita

Restaurant • 20 min

A good place to start: a traditional Córdoba restaurant that feeds tourists and locals alike, steps from the Mezquita. Order the salmorejo — thick, cold, garnished with diced jamón and hard-boiled egg.

*Tip: Stand at the bar rather than taking a table — you pay the same, but service is faster and you get to watch the kitchen work.*

### 2 Casa Mazal

Restaurant • 25 min

A few streets into the Judería, Casa Mazal serves Sephardic-Jewish cuisine inside a medieval house: aubergine with honey and sesame, lamb with spices, almond-based desserts. Nothing else on this walk tastes like it.

*Tip: The berenjena con miel (aubergine fritters with honey) is the dish to order. Small portion, so it works as a tapa mid-walk without filling you up.*

### 3 Bar Santos

Restaurant • 15 min

Famous across Córdoba for one thing: the tortilla de patatas. Cut to order from a wheel so thick it barely fits on the plate. Counter seating only, cash preferred. No menu needed — just point at the tortilla.

*Tip: Ask for tortilla al punto — slightly runny in the center. If they say it is all gone, wait five minutes; there is usually another one coming off the pan.*

### 4 Casa Pepe de la Judería

Restaurant • 20 min

A terraced restaurant in the Jewish quarter with a shaded courtyard — good for a mid-walk pause. Order a glass of fino sherry and a plate of jamón ibérico. The food is traditional Córdoba: consistent, not flashy.

*Tip: The upper terrace has rooftop views over the Judería's whitewashed roofscape. Worth the climb if there is a free table.*

## 5 Taberna Salinas

Restaurant • 25 min

In business since 1879, Taberna Salinas has a framed photo of the current owner's grandfather on the wall. The rabo de toro (oxtail stew) is a Córdoba classic: dark, slow-cooked, served with bread to mop the sauce.

*Tip: If you want to sit down for a half-ración rather than eat standing, arrive before 14:00 on weekdays — tables fill fast at lunch.*

## 6 Taberna San Miguel (El Pisto)

Bar • 20 min

Known to every Cordoban as El Pisto, this is where the city's workers and retirees come for a glass of montilla and a tapa at noon. Tiled walls, loud conversation, a barman who knows every regular's order. Try the bacalao frito or the pisto manchego.

*Tip: Order montilla wine rather than beer here — it is a local wine from the Córdoba province and pairs well with the fried fish tapas. A glass costs under €2.*

## 7 Bodegas Campos

Restaurant • 30 min

The final stop: a bodega founded in 1908, walls covered in signed wine barrels from every visiting notable — bullfighters, politicians, chefs. Order a glass of house amontillado, pick a tapa from the bar, and read the names on the barrels while you eat.

*Tip: The main dining room at the back is where tourists go. Stay in the front bar — it is cheaper, louder, and you can see the barrels better.*

## Insider Tips

### Order montilla, not sherry

Montilla wine is made in the Córdoba province itself and is rarely seen outside the region. It tastes similar to a dry fino sherry but comes from Pedro Ximénez grapes grown inland. Ask for a chato (small glass) at any bar on the route — it costs €1.50–2 and tastes better here than it ever will bottled.

### Stand at the bar — that is where the tapas are fresh

In Córdoba, the bar counter gets the fastest service and often the freshest tapas, because the kitchen sends small batches out continuously. Table service is for tourist menus and half-rations. For a trail stop done quickly, standing is both faster and cheaper — no tablecloth tax.

### The Judería empties by 15:30

Between 15:30 and 19:00, the Judería's streets clear out — tour groups leave, the bars half-close for siesta, and the neighborhood is quieter than at any other time of day. Doing stops 1–4 in this window means you will have Bar Santos and Casa Mazal almost to yourself. The trade-off is that some kitchens wind down between 16:00 and 20:00.

## FAQ

### Do I need to book in advance for the tapas trail stops?

No. All seven stops on this route operate on a walk-in basis and are set up for bar and counter eating. If you want to sit at a table for a full meal at Taberna Salinas or Bodegas Campos, arrive before 14:00 on weekdays to avoid waiting.

### How much does the tapas trail cost in Córdoba?

Budget roughly €4–8 per stop for one tapa and a drink. At seven stops that is €30–45 per person in total. Montilla wine and fino sherry are typically €1.50–2.50 a glass; most tapas are €2–4 at the bar. Sitting at a table adds 10–15% at the more formal spots.

### When is the best time to do a tapas walk in Córdoba?

Weekday lunchtimes (13:00–16:00) give you the most local atmosphere — the bars fill with workers, the energy is genuine, and the kitchens are running full tilt. Evenings from 20:30 Thursday to Saturday work well if you prefer a quieter afternoon walk. Avoid Sunday afternoons; many traditional spots reduce hours or close entirely.

**How long does the self-guided tapas walk take?**

The walk itself is 2.2 km, which takes about 25 minutes without stopping. With seven stops at 15–30 minutes each — for a tapa and a drink at each — plan for 2.5 to 3 hours total. You can shorten it by skipping a stop or splitting the walk into two halves.

**What is the typical food to eat on a tapas walk in Córdoba?**

Córdoba's classic tapas are salmorejo (thick cold tomato soup), tortilla de patatas, rabo de toro (oxtail stew), bacalao frito (fried salt cod), jamón ibérico, and berenjenas con miel (aubergine fritters with honey). The local drink is montilla wine from the Córdoba province — drier than sherry but with a similar nutty character.



