

New

Doors

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We've said good-bye to the turkey — au revoir, dear gobbler — and now we're craving simple delights that someone else prepares. Oh, and clothes to properly showcase our New Year's glow. Herewith, four new places we resolve to spend a lot of 2007 in.

ADAM FISH



Chic from Barcelona

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11909 Preston Road
Suite 1426
972.239.2442
chicbarcelona.com

Keys to the Door:

Owners Magda Onandía and Rafa Vilaclara.

Chicken Scoop: The last time we were in Barcelona, we couldn't pull ourselves away from Fundació Joan Miró long enough to sample *pollo a l'ast*, the famous rotisserie chicken dish found in the Spanish town. Our mistake. Fortunately,

husband-and-wife team Onandía and Vilaclara are roasting poultry aplenty at Chic ("chick") from Barcelona. The recipe's a secret — all they'll reveal is that there's a spice blend, some white wine and some olive oil involved — but whatever it is, we plan on eating this crispy-skinned, juicy bird as often as we can. White plates decorated by guests line the yellow walls of the dining room, Philippe Starck chairs circle black tables

and a window into the kitchen gives a peek at the slowly rotating rotisserie. Other details we love? Gaudí-designed tiles imported from Barcelona that line the path to the front door, and a colorful mosaic wall from Dallas artist Julie Richey, wrapped around the patio. (The whole place was designed by the owners, Juan Mas, Bernard Fric and Techcon Dallas, Inc., by the way.) Other must-try dishes include refreshing gazpacho soup, spicy fried potatoes called *bravas* and heavenly roasted apples. We'll see you there?