

# TOP 10 GASTRONOMIC MARKETS IN EUROPE TO VISIT



In addition to restaurants, bars, taverns and the usual food houses, whatever their form and name are, and even for those who have no special interest in gastronomy, gastronomic markets are places to consider in the traveler's agenda. In fact, in recent decades, many cities have opted to transform the old neighborhood markets into authentic gastronomic paradises where you can taste all kinds of specialities prepared on the spot and where you can appreciate the fresh and local products that the locals bring to their pantries every day. The platform Musement has analyzed the number of mentions on Instagram of 99 European markets and has made ranking with the most popular gastronomic markets. Brought to you by Tourism Review.

## 10/ Kauppatori, Helsinki

The top 10 list starts with Helsinki's Kauppatori Square (literally Market Square), with 42,519 mentions on Instagram. Very close to the center of the Finnish capital, at the eastern end of Esplanadi and bordering the Baltic Sea to the south and east of Katajanokka, here we can taste some of the most typical products of the area, such as salmon or herring, among other fresh and smoked fish, meats, fruits, sweets and vegetables that can be tasted right there on its tables. Woollen hats and scarves, reindeer fur items, handmade products, T-shirts and other typical souvenirs occupy the rest of the stalls.

## 9/ Old Spitalfields Market, London

With 51,704 mentions, Old Spitalfields Market, located just a few meters from Liverpool Street, slips into the list.

Vintage clothing, tasty street food and art are combined in an attractive offer that occupies a space that has been a market for at least 350 years.

In 1991 it was renamed New Spitalfields Market in Leyton, where fruit and vegetables are now sold. The 'old' market, in addition to hosting all kinds of musical and cultural events, now offers 41 stalls where you can find snacks from all over the world, from French crepes to Chinese dumplings or Neapolitan pizza.

## 8/ Leadenhall Market, London

Back to London, specifically to the Leadenhall Market, which ranks eighth in the ranking with 54,984 mentions.

In the heart of the City and with a history dating back to the fourteenth century, when it was mainly dedicated to the meat trade, it is one of the oldest indoor markets in London. It also served as inspiration for the Diagon Alley of the Harry Potter film saga.

Today, in its interior and exterior spaces are many bars, stores and trendy restaurants, making it a meeting point for both Londoners and travelers who come here attracted by the history but also by the gastronomic offer.

## **7/ San Miguel Market, Madrid**

Many will say that it is a market focused on tourism and the truth is that in the city there are many others like that, from La Paz to Vallehermoso through San Fernando, where you can buy and try fresh products without looking like a poser. However, with 57,728 mentions, users favor the beautiful and centrally located San Miguel market.

Inaugurated in 1916, its beautiful iron architecture designed by Alfonso Dubé y Díez, makes it one of the most photographed buildings in the city. It was also a pioneer in terms of gastronomic markets (it opened its doors in this new concept in 2009) and its visitors count close to 10 million people per year.

After nine months of closure due to the pandemic, on July 2, 2021, the market reopened its doors with twenty stalls run by renowned chefs such as Jordi Roca, Rodrigo de la Calle, Javi Estévez and Kike Pedraz (La Tasquería) and Iván Morales.

## **6/ Torvehallerne, Copenhagen**

Let's go to Copenhagen to find the Torvehallerne market, surely the most popular market in the Danish capital since its opening in 2011.

With 58,846 mentions, it is also one of the most Instagrammed markets, especially its two beautiful glassed-in halls that are an explosion of color, occupied by more than 60 stalls filled with all kinds of food products, from fresh ingredients to liquors, wines, books and recipe books, as well as prepared food (don't miss the Smorrebrod, the famous Danish herring or salmon open sandwich) and the colorful flower stalls that decorate the market square.

The truth is that Copenhagen is a powerful emerging destination in recent years, and it is not surprising that one of its essential locations is also one of the best positioned in this ranking of the best gastronomic markets in Europe.

## **5/ Naschmarkt, Vienna**

The fifth place with 76,859 mentions goes to Vienna's best-known gastronomic market. Located on the Wienzeile and extending approximately 1.5 kilometers, Naschmarkt has been held since the 16th century.

It combines a wide range of international cuisine and numerous trendy bars, making it one of the most popular meeting places for young Viennese.

With more than 120 stalls, it is possible to taste Austrian specialities as well as Israeli dishes or organic food, it is also a popular place of travel guides, so it is advisable to avoid visiting on Saturdays, the most crowded day.

## **4/ Viktualienmarkt, Munich**

With 85,462 mentions, there is Viktualienmarkt. In the heart of Munich, there is a place full of life. It has more than 140 stalls and 22,000 square meters where fresh, organic and gourmet products, as well as fruit, flowers and cheeses are sold.

Travelers looking for a nice cold beer or grab a quick bite to eat, from traditional Bavarian delicacies to the most exotic preparations, will not find a better place.

In the meantime, be sure to enjoy the fountains with statues commemorating folk singers and comedians Karl Valentin, Weiss Ferdl, Liesl Karlstadt, Ida Schumacher, Elisa Aulinger and Roider Jackl or the traditional May tree painted in blue and white and decorated with images depicting local crafts and village life.

## **3/ Markthal, Rotterdam**

With 113,443 mentions on Instagram, Rotterdam's Markthal achieved the third position. This beautiful modern market, a true architectural gem with works of art such as The Horn of Plenty by Arno Coenen and Iris Roskam, which covers a large part of the roof, is one of the city's most outstanding attractions.

In its 100 or so stalls you can buy and taste the freshest products, as well as countless delicacies from all over the world, from the aromatic Brazilian coffee to the extraordinary Dutch cheese.

## **2/ La Boqueria, Barcelona**

The second most popular market, with 169,513 mentions, is La Boqueria market in Barcelona.

The iconic Catalan market, with its spectacular iron structure, is one of the most emblematic places in the city, and its 2583 m<sup>2</sup> are home to more than 300 stalls (also called 'paradas') full of colors and flavors.

Since it's located on the Rambla de Barcelona, it has also become a very popular place for tourists visiting Barcelona.

## **1/ Borough Market, London**

With a total of 501,734 mentions on Instagram, Borough Market tops the ranking of the best food markets in Europe.

Located under the railway bridge between Southwark Cathedral and Borough High Street, just a few steps away from the London Bridge and the Tower of London, this Victorian market is the most famous and oldest one in the city.

Up to 130 traders and producers sell local gourmet products, but also from the rest of the UK and other countries such as fish or meat of rare species. Do not miss the opportunity to take home a good Blue Stilton cheese or a few 'ale' beers.

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