



Tour Name

Private Mallorca: Making Paella: Cooking Class with a Local

Tour City

Mallorca

Tour Snapshot

Paella is more than just a meal — it's a celebration! It's what locals in Mallorca eat on Sundays with family, or during festivals and holidays. And we want you to celebrate this culture with your own special private paella day! Join a local chef in his family home and learn how to make this famous Mediterranean dish. They say the glory of the “Mastro Paellero” (the cook) can last for days or even weeks after his or her meal, depending on the quality of the paella. How about you? Think you have what it takes to be a Mastro Paellero for a day?!

This tour is priced for a minimum group size of four travellers. A solo traveller or group smaller than four may still book this private experience but will be charged the base rate for four travellers.

Highlights

- Learn how to make a traditional paella on a private tour with a local “paellero” as your teacher
- Visit a village in the UNESCO-honoured Sierra Tramuntana mountains

- Participate in an informal cooking class in the chef's own family home
- Enjoy a paella lunch paired with Mallorcan wine and homemade dessert

Local Impact: How you will help the local community by joining this tour:

- On this tour you will visit a local village outside of the tourist crowds in the UNESCO-listed Sierra Tramuntana Mountains
- This tour supports a local paella chef and his family. Simply by participating in his paella class, you are helping him earn a living from cooking in his home, so he and his family can benefit from tourism. You will also be supporting the local Mallorcan farmers who sell their products to the chef.

Inclusions: Local English-speaking guide and personal paella chef, lunch (paella, one tapas dish, and dessert), drinks (Mallorcan wine, water), all the ingredients for cooking.

Exclusions: Additional food or drinks, souvenirs and personal shopping, transportation, and tips/gratuities for your guide and the chef.

Schedule details

- Duration: 4.5 hours
- Meeting point:
Carrer de la Beata, 16 Esporles
View on [Google Maps](#)
You can park for free at a nearby carpark (one minute walking distance).
- {label-what3words-location}
- Starting time: 10.00 AM
- Ending point:

Carrer de la Beata, 16 Esporles

View on [Google Maps](#)

Full Itinerary

Your Mallorca cooking class begins when you meet your guide at the home of our Paella chef in the beautiful Sierra Tramuntana mountains, a UNESCO World Heritage area famous for its panoramic vistas. It's here that your local chef, Ramon, will welcome you into his stone house, in a little village hidden in the mountains. If the weather's nice (which is frequently in sunny Mallorca!), we'll cook outside in the yard; if not, we'll get cosy indoors and cook in the kitchen. This is the perfect way to discover how Mallorcans live, cook and eat.

Ramon ensures you feel comfortable and gives you some simple tasks as he explains the whole process of cooking a meat paella from start to finish. We prepare all the ingredients with care, and you learn about every step and the reason why each ingredient is included. The paella we will cook uses the most authentic and oldest paella recipe in the world, featuring meat and vegetables (we don't use pork). If you have any allergies or food requests, please let us know in advance so that we can take care of it. Be prepared to experience every step of the cooking process with all your senses! Smell the delicious aromas, listen to the sizzling, see the colours, touch the textures (we make sure you wash your hands first!), and, best of all, taste the flavours! And of course, we can't have hungry chefs with all that food around, so as we cook, we also snack on some local tapas paired with a beer or soft drink.

Once it's all prepared, we dive into the best part: lunch! We honour the delicious results of our efforts with some local Mallorcan wine, and then enjoy a homemade dessert with coffee or tea and chat about your time on the island.

Once it's all done, you have the afternoon to explore more of the countryside or the surrounding area of the chef house... or take a nap after all that paella!

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Additional information

Inclusions: Local English-speaking guide and personal paella chef, lunch (paella, one tapas dish, and dessert), drinks (Mallorcan wine, water), all the ingredients for cooking.

Exclusions: Additional food or drinks, souvenirs and personal shopping, transportation, and tips/gratuities for your guide and the chef.

Dress standard: Please wear covered shoes to protect your feet during cooking.

Your Trip: For your Urban Adventure you will be in a small group of a minimum of 4 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Additional Information: For your Urban Adventure you will be in a Private group. If you need help to reach the meeting point please contact us. You can take the number 200 bus from the "Estación Intermodal" in Palma and stop at the "Vilanova" stop in Esporles. The bus ride costs 2.15€ per person per way and lasts approximately 30 minutes. We advise that you take the bus at 9:30 am from Palma during the week. Otherwise you can take a taxi. If you have an allergy, or you follow a specific diet, please let us know in advance so we can make sure we have all the right ingredients for you.

Child Policy: This is a child-friendly tour; however please note that this tour involves a cooking class with hot oil so it is under the adults responsibility the child care and security. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children under the age of 6 are permitted to join this tour free of charge but we encourage you to have all you need to take care of him/her. Please inform us at the time of booking if you'll be bringing a child under the age of 6. You can do so in the special request box on the checkout page.

Local contact

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