



Tasty Interiors That Look as Good as They Feel

Aiming to provide unforgettable, immersive experiences, restaurant creators are pushing the limits of interior design. From lush, flamboyant spaces to minimalist ascetic spots, these new places celebrate life in all its glory.

We don't just dine out to fill our bellies. We want to take a break, relax, and enjoy ourselves. Good design facilitates such experiences. Even though they're on our doorsteps, restaurants allow us to experience new locations and cuisines from the comfort of our neighborhoods. They are designed to transport their guests, helping us quench our wanderlust while remaining close to home. As such, in these environments, atmosphere is perhaps the most important element.

From cafés to bars, and restaurants to canteens, interior designers around the world are using color, lighting, materials, and texture to immerse us in cultures and aesthetics far from our daily lives. In some instances, the places they take us to exist; in others, they are worlds of make believe. Whatever the case, these interiors embody a limitless palette of possibilities. Informed by their clients' ambitions as well as their own singular visions, the designers responsible for these creations produce uncanny sensations in ordinary buildings. As we eat, drink, and dance, the otherworldly ambiance of these settings frequently lingers with us long after we've left.

Among the trends in these establishments, color is king. From saturated shades to neon lights, color is used to create different experiences, transition interiors from day to night, and immerse us

in a brighter, lighter world. At the Seville cocktail bar Naked and Famous (p. 28), for instance, a sequence of spaces created through color and light turns from bubblegum pink to glowing green. Elsewhere, dark tones are being used to instill a sense of drama. On the other side of the Mediterranean, the Michelin-starred Agli Amici 1887 in Udine, Italy (p. 22), boasts a new entrance lounge that resembles a mysterious all-blue "precious box," causing a sense of anticipation that captivates new arrivals. Meanwhile, back in Seville, Casaplata, a restaurant-cum-cocktail bar (p. 14), offers visitors a blank canvas of silvery gray walls that make pale-pink, green, and yellow furniture pop.

With these environments, there's an "anything goes" approach afoot. In them, maximalism is taken to the max, and lavish interiors layer it on. A case in point is Auyl in Kazakhstan (p. 124). Over its threshold, linen ribbons drape from ceilings into a highly textured space that brings together clay, stone, copper, travertine, wood, and jute. And that's not to mention the exquisite ornamentation and craftsmanship. At the Berlin trattoria Coccodrillo (p. 210), conversely, diners are transported to northern Italy in a bold burst of flamboyant red, where vintage Fiorucci posters, books, and bubble lights construct a fun yet refined look. On the other end of the spectrum, restaurateurs