

news release

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CHEF ÁNGEL LEON TO DEBUT AT MANDARIN ORIENTAL, BARCELONA

The celebrated Spanish ‘Chef of the Sea’ brings an exciting new concept to Blanc Brasserie & Gastrobar

Hong Kong, 26 June 2014 – [Mandarin Oriental, Barcelona](#) is delighted to announce its partnership with celebrated Spanish Chef Ángel León who brings a new concept to the hotel’s [Blanc Brasserie & Gastrobar](#) from this autumn. Chef León will also be responsible for all of the culinary operations of the hotel, with the exception of [Moments](#) restaurant by Carme Ruscalleda.

Ángel León is considered as one of the best chefs in Spain. His passion for saltwater fishing and his interest in the marine world is lovingly reflected in his creative cuisine. Ángel’s culinary expertise and flair for questioning existing conventions have made him a young chef with an outstanding talent for experimentation.

With close ties to Andalusia, Ángel León studied at the Taberna del Alabardero Cooking School in Seville and worked in restaurants such as *Chapeau Farm Restaurant* (Bordeaux) and *La Casa del Temple* in Toledo, where he studied Sephardic cooking. In 2007, he opened his own restaurant, *Aponiente*, in El Puerto de Santa María (Andalusia), which he still runs today and which has held its one Michelin star status since 2010. He was also voted *Chef d’Avenir* by the International Academy of Gastronomy 2011 and the winner of the National Gastronomy award in 2013

“We are delighted to announce our partnership with Angel León” commented Gérard Sintès, General Manager of Mandarin Oriental, Barcelona. “No other chef interprets the sea in such an innovative and exciting way. His culinary expertise, using the finest ingredients combined with a modern flair complements Mandarin Oriental’s commitment to providing our guests with world- class dining experiences.”

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“I am very happy to work with Mandarin Oriental, Barcelona, in the heart of such a vibrant city” commented Ángel León, “I am looking forward to creating exciting gastronomic experiences that will delight and stimulate the palate in the relaxed and vibrant surroundings of Blanc Brasserie and Gastrobar ” he added.

Ismael Alonso, a talented chef who trained with Angel León, also joins the hotel as Executive Chef, supervising the operations of [Blanc Brasserie & Gastrobar](#) together with the [hotel's other dining outlets](#).

This exciting collaboration with Ángel León, together with the hotel's two Michelin starred fine dining restaurant [Moments](#), directed by Carme Rusalleda and her son Raúl Balam, places Mandarin Oriental, Barcelona firmly on the culinary map as one of the city's exceptional dining destinations.

About Mandarin Oriental, Barcelona

[Mandarin Oriental, Barcelona](#) is an elegant, contemporary hotel in the heart of the avant-garde city's celebrated Passeig de Gràcia. Located in a renovated mid-20th century building, the hotel offers exceptional services and facilities including an award-winning spa, innovative dining at [Blanc Brasserie & Gastrobar](#) and two Michelin-starred dining at [Moments](#) by Carme Rusalleda, within an exquisite interior created by world renowned Spanish designer Patricia Urquiola.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 44 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.



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