

news release

Mandarin Oriental Hotel Group Limited
281 Gloucester Road, Causeway Bay, Hong Kong
Telephone +852 2895 9288 Facsimile +852 2837 3500
www.mandarinoriental.com



MANDARIN ORIENTAL, BARCELONA ANNOUNCES ITS NEXT SERIES OF DINNERS WITH ÁNGEL LEÓN AND TOP SPANISH CHEFS

Hong Kong, 15 October 2015 -- [Mandarin Oriental, Barcelona](#) is launching the second series of its *4 Hands Dinners* where Ángel León creates an exceptional dinner with other leading Spanish chefs. The next event will be held on October 22, and follows the success of the first gastronomic dialogue during the summer when Ángel León, the “Chef of the Sea”, cooked with Carme Ruscalleda, the only woman in the world to hold seven Michelin stars.

In keeping with Barcelona’s reputation for being the gastronomic capital of the Mediterranean, the kitchen at Mandarin Oriental, Barcelona will become a creative space for the *4 Hands Dinners*, a hub where the most exquisite gourmet recipes will be prepared.

Mandarin Oriental, Barcelona is a gastronomic destination in its own right, the place where food connoisseurs come to dine, and home to [Moments](#), the two-Michelin starred restaurant led by Chef Carme Ruscalleda, as well as acclaimed seafood restaurant [BistrEau](#), and [La Mesa](#), created by two Michelin-star chef Ángel León.

Wine pairing menus will be available at the *4 Hands Dinners*, which are priced at 220€ per guest. Each dinner commences at 8. 30pm. The chef line up includes:

22 October - Ángel León with Francis Paniego (2 Michelin stars)

5 November - Ángel León with Josean Alija (1 Michelin star)

14 January - Ángel León with Rodrigo de la Calle

February - Ángel León with Pepe Solla (1 Michelin star)

Francis Paniego - *El Portal del Echaurren*, La Rioja

Guests attending the dinner on October 22 will be treated to a celebration of “surf and turf”, Chef Francis Paniego specialises in meat recipes, while Ángel León is famous for his seafood dishes. Drawing on culinary tradition to develop new ideas, Chef Paniego heads *El Portal del Echaurren*, which is next to his mother’s restaurant where he learnt his trade.

Page 2

El Portal del Echaurren has two Michelin stars, and Hotel Marques de Riscal, where he works as a consultant chef has one Michelin star.

Josean Alija - *Nerua*, Bilbao

Chef Josean Alija comes from the Basque country, which is at the opposite end of Spain from Ángel León's hometown of Cadiz. Together they will draw on their contrasting regional cuisines to prepare fragrant dishes of fresh fish and vegetables that will delight diners on November 5. Using seasonal ingredients from sea, field and mountains, Chef Alija prepares simple, avant-garde cuisine that loses none of their natural flavours. One Michelin-star *Nerua* was included for the first time in *Restaurant* magazine's list of the world's 100 best restaurants, in 2015, going directly to 68th position.

Rodrigo de la Calle - *El invernadero*, Madrid

Self-styled "Tamer of vegetables," Chef Rodrigo de la Calle will prepare a dinner with Ángel León on January 14 that focuses on creating a marriage of land and sea, with all manner of fish and vegetables offered. Specialising in cooking with ignored or long forgotten vegetables, Rodrigo de la Calle recently opened *El invernadero* restaurant in Madrid's Box Art Tower Hotel.

Pepe Solla - *Casa Solla*, Galicia

In February, fellow seafood specialist, Chef Pepe Solla, the great, new creative talent of Galician cuisine, will join Ángel León. Together they will take radically different approaches to cooking fish and other marine produce. With his recipes linked to Galicia, and especially seafood, Chef Solla looks to bring out the essence of flavours, highlights texture, and presents dishes with trompe l'oeil effects. Pepe Solla is chef and owner of *Casa Solla*, which has one Michelin star and three Repsol Suns, and manages, jointly with other cooks, the kitchens at *Plataea Madrid*. His new Madrid restaurant, *Atlántico*, offers simple Galician cuisine.

To fully enjoy the *4 Hands Dinners*, guests can stay overnight at the hotel by taking advantage of the special [Bed & Breakfast special offer](#). For reservations, call Mandarin Oriental, Barcelona at + (34) 93 151 88 88 or visit www.mandarinoriental.com



Page 3

About Chef Ángel León

Ángel León is considered one of the best chefs in Spain. Known as the Chef of the Sea, he was born in Cadiz and acquired his love of the ocean through his father, a doctor and fisherman. In 2007, he gambled by opening his own restaurant, Aponiente, in Puerto de Santa María, in the province of Cádiz, taking its name from the Mediterranean wind that blows in from the west. Here, he developed his avant-garde cuisine, using the sea as a larder and demonstrating his limitless capacity for creativity, which has helped him achieve international recognition, including two Michelin Stars.

Ángel León's passion for saltwater fishing and his interest in the marine world are 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. He is the first chef in the world to use plankton in cooking, adding it to a number of his delicious recipes.

About Mandarin Oriental, Barcelona

Mandarin Oriental Barcelona is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 rooms and suites with an exquisite and elegant interior design by Patricia Urquiola. Its carefully considered gastronomic offering currently consists of two restaurants: BistrEau restaurant with La Mesa by Ángel León and the signature restaurant Moments, providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscalleda. Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the [Mimosa](#) garden, the [Terrat](#) with exceptional panoramic views over the city and the [Banker's Bar](#), with its extensive cocktail menu and live music program.

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

-more-



Page 4

company into a global brand, the Group now operates, or has under development, 46 hotels representing 11,000 rooms in 25 countries, with 21 hotels in Asia, nine in The Americas and 16 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 16 *Residences at Mandarin Oriental* connected to its properties.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

Visit [Destination MO](http://www.mandarinoriental.com/destination-mo/) (<http://www.mandarinoriental.com/destination-mo/>), the online version of [Mandarin Oriental Hotel Group](#)'s bespoke publication, *MO*. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our [Social Media](#) channels.

-end-

For further information, please contact:

Corporate Office

Vanina Sommer (vsommer@mohg.com)
Group Communications – South Europe,
Middle East and Africa
Tel: +33 (1) 70 98 70 50

www.mandarinoriental.com

Mandarin Oriental, Barcelona:

Mónica Homedes (mhomedes@mohg.com)
Director of Communications
Tel: +34 (93) 151 87 62

www.mandarinoriental.com/barcelona