

information

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MICHELIN-STARRED CHEF QUIQUE DACOSTA LEADS CULINARY OPERATIONS AT MANDARIN ORIENTAL RITZ, MADRID

One of the most celebrated chefs in Spain, Quique Dacosta oversees all culinary operations at Mandarin Oriental Ritz, Madrid's five restaurants and bars.

Deessa, the signature Quique Dacosta restaurant, overlooking the famous hotel garden, is a destination in its own right. All day dining and traditional afternoon tea are served in the elegant surroundings of Palm Court, under a spectacular glass canopy ceiling. Guests might also choose to dine in El Jardín del Ritz or enjoy the charm of the Pictura bar. Finally, the Champagne Bar offers an ever-changing selection of exclusive champagnes paired with a signature tapas menu.

Dacosta is a master of artistic culinary expression and is one of the leading lights in the gastronomic world, renowned for melding innovation with tradition, and using local produce and cultural references. With his trademark passion, Quique Dacosta undoubtedly makes Mandarin Oriental Ritz, Madrid one of the most exciting gastronomic destinations in Spain.

Born in Jarandilla de la Vera in 1972, Dacosta began his professional career aged just 14, moving to work at the restaurant he now owns, El Poblet, in 1988. Under his leadership, different culinary styles were combined to create a new Valencian cuisine inspired by both the local surroundings and the cuisines of other countries.

The restaurant, now known as *Quique Dacosta Restaurante* has held three Michelin stars since 2012 and has been recognized twice consecutively as number one by the prestigious *Opinionated About Dining* list, which furthermore has recommended it as one of the best ten restaurants on the European continent over its last five editions. His creative excellence has also been credited as one of the 50 best restaurants in the world by *The Restaurant* magazine for many years.

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Once described as 'the standard bearer for Spain's modernist movement' and a master of 'capturing the essence of the Mediterranean', Chef Dacosta has been awarded by the Royal Academy of National Gastronomy and has also won two Michelin stars at El Poblet in Valencia. In 2019, he opened *ArrosQD*, an innovative concept in the heart of London with a focus on paella.

Invested as Doctor Honoris Causa in Fine Arts by the Miguel Hernández University in 2013, Chef Dacosta has also written several books including, "*De Tapas con Quique Dacosta* (Tapas with Quique Dacosta)," featuring 80 recipes taken from the kitchens of four of his restaurants.

He is also an Ambassador for Acción contra el Hambre (Action Against Hunger) and alongside Porcelanosa, has designed a line of professionally inspired household kitchens, and has featured in Swiss watchmaker Breitling's advertising campaign.

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