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Bravo24 Restaurant Opens W Hotel in Barcelona

Marta Bugues - 17/12/2009

Bravo's kitchen unmistakable flavors blend of traditional Catalan cuisine with international products to display culinary experiences to guests, tourists and citizens of various kinds. It stars meats, fish and seafood as main elements, and discusses the materials with care and respect the essence of the product, something that characterizes the kitchen Abellán in its other businesses.



One aspect to consider is that in the restaurant to cook each ingredient different woods are used depending on the flavor that they give the product. Also, a burner used for the preparation of the coals in order to use them in different grids. A luxury for only epicurean palates and people of good food. Besides a first-rate cuisine, always using raw materials for the preparation of dishes, the restaurant has a bar, where creative cocktails while looking out to sea.

With this new proposal, Barcelona wins an entirely recommended for events and weddings, or for dinner with your spouse a weekend. Hotel W Barcelonasm Bravo24 positions, as conveyed in modernism and diversity also good eating.

In the words of Carlos Abellán, "the strength of W Barcelona-with its cool design, urban, innovative, fun and seductive-create the perfect atmosphere for my culinary imagination. It is a pleasure and an honor to become part of this exciting, since the mark W is introduced into the European market and consolidates its global expansion. Being able to contribute my vision in a city as dynamic as part of the architectural project by Ricardo Bofill, is a real privilege. "

Abellán is an international chef, whose name appears in major newspapers and industry magazines worldwide. The cook made his own way with Comerç24 (recognized with 1 Michelin star) and Tapas24, where his deconstructive approach to traditional tapas and Spanish classics led him to make signature dishes among which included the reinterpretation of the Spanish tortilla: a boiled egg and lightly bathed in a fragrant foam of potato and black truffles, served in its original shell. Just great.

