

Gourmet 20/04/2010

Caldeni, a Great Culinary Experience

Marta Bugues - 20/04/2010

Caldeni's sumptuous dishes blend traditional recipes with a completely refurbished signature cuisine. Its chef and owner, Dani Lechuga, aims to get the best from each ingredient, creating dishes that go a step further thanks to his lengthy experience and passion for cooking.

The restaurant is quite an exclusive setting, given that it holds but seven tables, the perfect number whereby staff can provide clients a complete service; clients who always opt for high-quality cuisine and genuinely generous portions. The décor is elegant and features light tones, oranges, ochre, whites, thereby creating an intimate, highly pleasant atmosphere.



Caldeni is renowned for its exquisite selection of the finest bovine beef, prepared to perfection and at an optimum temperature, going to great lengths to treat the product in exquisite fashion. Succulent options include French beef, world-famous Nebraska Angus beef and Wagyu Kobe beef, among others. Thus, if you are a lover of fine beef, you've come to the right place.

And all this seconded by wines that accompany the meats to perfection. In total, guests will find some 50 references from distinct Designation of Origins and grape varieties, some unknown, some from emerging wineries, that the chef himself will personally recommend. As customer attention is key, you will habitually find Dani outside the kitchen, talking about his manner of preparing dishes.