Mario Sandoval updates Paradores gastronomy

The great brand ambassador Spain has made a strong commitment to the restoration area this year with the launch of three types of restaurants: Spice and Tamizia Marmitia. Mario Sandoval, chef Coque Restaurant (2 Michelin stars), collaborates with the restoration team of Paradores on a consulting project aimed at modernizing its processes and gastronomy.

Paradores gastronomic project reinforces the advice of Mario Sandoval, Coque chef of Restaurant (2 Michelin stars, 3 Soles Repsol, and 3 M of the Metropolis Guide) and National Gastronomy Award for Best Chef 2013. The chef, who recently He has made headlines by collecting the second star for his restaurant in Humanes de Madrid, will work with the company to modernize its processes, methodologies and presentations. The plan of action starts with an eye to the 26 restaurants "Spice" in the chain, which typically offer customers a la carte service, personalized and with great attention to detail.

Mario Sandoval

The chef Mario Sandoval (1977) began to fall for the kitchen and its secrets at age 10 in the family restaurant as part of the third generation of cooks to which it belongs. He perfected the basics of his craft at the School of Hospitality in Madrid and in various specialization courses and "stages" in Madrid, Catalonia and France. In 1999 he took over from his father in the culinary direction of Coke, along with his brothers Rafael Sandoval, sommelier, and Diego Sandoval, head waiter. Today, alongside his work as a chef in front of the restaurant Coke, Mario develops an intense business activity and that put in the most vibrant Spanish culinary vanguard. Coke holds 3 M restaurant in the Metropolis Guide and 3 Suns in the Repsol Guide Michelin star since 2004 and since 2015, has been awarded the second star of the Red Guide.

Together with the team of chefs Paradores, gastro-Sandoval has organized workshops with chefs of Spice of Alcala de Henares, Cuenca, La Granja and Chinchón for detailed study of the letters remodeling restaurants and techniques and points cooking. Fruit of the work done in this first phase of the project, Sandoval has personally designed a system based on local produce and traditional processing methods tasting menu.

It is a "small representation of the exquisite Spanish local cuisine" that can taste customers Paradores in Spice Farm, Chinchon, Cuenca and Alcalá de Henares restaurants (the menu will be offered only on weekends at a price of € 45 per person).

The chef wants to bring his vision to a network of restaurants that has a great track record in promoting traditional Spanish cuisine "bringing a touch of modernization to shine more and better with their own light."

Paradores is with over 85 years of history the network of hotels and most emblematic and renowned restaurants on the national scene. Since its inception, the company has committed to the promotion of traditional and regional cuisine in all destinations where we operate. This has been

part of the success that has made their dining areas are a tourist attraction in themselves. According Angeles Alarcó, president of Paradores goal of this multidisciplinary team is to "recover the essence of the traditional cuisine of Paradores leveraging the knowledge and experience of our chefs while new working methods and cooking processes are introduced."

In short, it is reformulating a project together, to continue the success of the network as gastroturístico destination. Paradores wants to remain a leader in the Spanish tourism and opts for global expansion with a strong gastronomic project. Without departing from the local products and unique to each restaurant and kitchen, collaboration to resize the value of the gastronomy of the company, thanks to the culinary and management know-how that brings to the project the renowned chef who guarantee the most prestigious culinary awards .

About Paradores

In its 85 year history, Paradores are a leader in promoting domestic tourism. The uniqueness of the buildings, many of them historical, is one of the identifying features of this network of shops. The more than 90 Paradores hosting the national territory, are strategically located in enclaves of natural, cultural and gastronomic interest. The uniqueness of each of the Paradores and willingness to service and excellence to the traveler make them a prestigious network that is an example of seriousness, prestige and recognition, both nationally and internationally. Commitment to the cuisine of territory has been a constant in Paradores.

Source: Paradores