

PRESS RELEASE

At Hipotels Barrosa Palace, Chef Álvaro Rivera opens a culinary experience where tuna takes centre-stage

- On 16 June, the renowned chef from Barbate will open Yoko Experience Sancti Petri, an innovative offering with two tasting menus
- The restaurant will open for dinner during the three summer months



The pool bar at Hipotels Barrosa Palace where Yoko Sancti Petri is located

16 June 2023.- Today at Barrosa Palace Hotel in Chiclana de la Frontera, **Yoko Experience Sancti Petri** opens its doors to the public. This culinary offering is spearheaded by Chef **Álvaro Rivera** together with Hipotels Hotels & Resorts and comes in the form of a pop-up. It is located in the 5-star hotel's pool bar and will offer two dinner menus starring Almadraba tuna.

In the words of Rivera, “I am very happy to be able to bring the Yoko experience to a new audience. Each course of the tasting menu is a celebration of the fusion of Mediterranean and Japanese flavours, and I am very excited to share our unique culinary vision with even more aficionados of our cuisine.”

The idea of opening a pop-up headed by Rivera came from **Gabriel Bover**, Director for Andalusia at Hipotels Hotels & Resorts, because the project perfectly aligns with the relaxed luxury feel the hotel chain offers. Yoko Experience Sancti Petri follows the same concept as Yoko Experience, the restaurant the chef has in Barbate where Mediterranean and Japanese flavours are fused to offer high-level creative cuisine.

Yoko Experience Sancti Petri will serve two tasting menus, one at 80 euros and the other at 100 euros, that include dishes such as bluefin tuna sashimi; Nikkei ceviche; cheek with pickled vegetables; a surprising bluefin tuna with marrow and a heart; and a dish made from calamari, beef, and truffle served cold. And of course, also on the menu are Cadiz's famous shrimp fritters. The restaurant will open every day for dinner except Monday. During the rest of the day, guests can choose options from the pool bar menu.



A chef who is at home in luxury restaurants

Álvaro Rivera (Barbate, Cádiz, 1992) trained at the Culinary School of Mijas (Málaga). After gaining experience in two of Albert Adrià's restaurants in Barcelona, Tickets and Enigma, he discovered his passion for tuna with the Kabuki group where he learned how to handle raw material and elaborate sushi of exquisite quality. His innovative interpretation of Japanese cuisine, with the incorporation of local ingredients and techniques to create unique and unforgettable dishes, has received praise from food critics who rank Yoko Experience restaurant as one of the best on the coast of Cadiz.

Yoko Experience Sancti Petri is in addition to **Enebro** restaurant which prioritizes product-based cuisine and offers cooking demonstrations, and dishes inspired in the culinary traditions of the area of Cadiz, Andalusia and other parts of Spain combined with international cuisine. With these two culinary offerings, Hipotels Hotels & Resorts seeks to position itself on the frontlines of the restaurant sector in La Barrosa. This opening also coincides with the recent inauguration of its newly renovated Barrosa Palace 5* hotel, the company's flagship establishment in Andalusia.

About Hipotels Hotels & Resorts

Hipotels Group has been spearheading the development of tourism in Majorca for over 50 years and offers some of the most hotel vacancies on the island. Joan Llull, founder of the group, has imbued the company with his personality and vision, first focusing on careful expansion in Majorca before expanding to other destinations including Cadiz, Lanzarote, and more recently, Cancun. With a development model based on the regular renovation of hotel infrastructure, the company is able to create a collaborative management style rooted in long-term relationships with both clients and employees.

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