

EnekoAtxa





AZURMENDI



Azurmendi is an enogastronomic complex led by chef Eneko Atxa. Located in the town of Larrabetzu, situated in the privileged setting of the Bay of Biscay, surrounded by green mountains, just 10 minutes from the Bilbao International Airport and from downtown Bilbao. It is comprised of the three Michelin star Azurmendi*** Restaurant, the one Michelin star ENEKO restaurant and the Gorka Izagirre txakoli winery.

Azurmendi opened for business in September 2005 and from its beginnings it housed a winery, a restaurant, and a venue for large events.

Given how the business has evolved, and the attainment of two Michelin stars in 2010, a new space was decided upon for the gastronomic restaurant that opened for business in early 2012.

After years of projecting Eneko Atxa inaugurated what he considers "the dream of a lifetime" in 2012, the first sustainable restaurant of the Iberian Peninsula. "A space that brings together sustainability, the product and diversity.

A place where one's identity and pleasure becomes universal, where our clients enjoy a unique experience, in a living environment, interlinked with the region."

"Azurmendi's distinguishing value is defined by its region, by a way of understanding and conveying the values one has acquired at home".

Designed by the architect Naia Eguino and decorated by original works of the main contemporary Basque artists, Azurmendi is a restaurant where the sensations of every corner, detail and service reflect the personality and philosophy of its author.

More than a restaurant, Azurmendi is a complex and unique experience whose key elements are its cuisine and sustainability.

2005

Inauguration of Azurmendi and Gorka Izagirre Winery.

2010

2 Michelin stars

2012

3rd Michelin star
Opening of the new gastronomic space.

2016

Opening of ENEKO London.

2017

Opening of ENEKO and ENEKO Tokyo.
1st Michelin star for ENEKO.

2018

Opening of ENEKO Bilbao.
1st Michelin star for ENEKO Bilbao.



The Azurmendi *** Experience

The Azurmendi*** experience is a journey through your senses. Diners commence by walking through the interior garden where a picnic is served with different aperitifs. They then move on to the kitchen and a new greenhouse with different seasonal products recreating the history and origin of these products.

Once at the table, Azurmendi offers two menus: the first, Erroak "The roots" consisting of emblematic dishes that have been kept on the menu due to their singularity, such as "Garlic Mushrooms" or "Iberian Pork castañeta, Idiazabal cheese bonbon and pickled turnip"; and the second menu Adarrak, "The branches", that combines Eneko Atxa's latest creations: "Oyster, essence of herbs, and Fino" or "Roasted and peeled Lobster, juice, coffee butter, and purple onion from Zalla", are some of the dishes to delight diners. And to top it off, a visit to the outdoor garden where the Azurmendi Sustainability Interpretation Centre is located: the native seed bank and a walk through living nature.

Eneko Atxa's passion and sensitivity, his cultural roots, and link to the local environment and its produce added to the Basque traditional cuisine, has been and continue to be the foundations of each of his creations. All in an attempt to create pleasure, achieve excellence, generate value, share wealth and knowledge; ultimately, of creating a very personal experience and grow in a sustained and sustainable manner.

As a result, Eneko Atxa's cuisine is full of flavour. A cuisine that is intense, succulent and has identity, in which the balanced interaction between tradition and modernity provide a culinary experience that pays tribute your senses.



The Azurmendi *** Experience is a tour for the senses.



ENEKO

ENEKO LARRABETZU



A staircase and a vineyard join Eneko Atxa's two gastronomic spaces in Larrabetzu: the ENEKO restaurant awarded with one Michelin star and located above the Gorka Izagirre winery, and the Azurmendi*** restaurant awarded with three Michelin stars in 2012. The proposal starts with Basque traditional cuisine, and already has "brothers" in London, Tokyo and Bilbao.

ENEKO, the origin of the concept

The ENEKO restaurant in Larrabetzu is the signature of the ENEKO concept. Sharing its location with Azurmendi***, this new space emerges as a benchmark for the rest of the ENEKO restaurants in the world.

Eneko Atxa has created a welcoming and modern restaurant, with a relaxed atmosphere. Seeing the diners' faces while cooking is a demanding responsibility that drives one to perfection according to the chef. A kitchen open to every visitor's eyes makes the diners participate in the preparation of the dish.

Sutan, cuisine "by fire"

Using the idea of "back to the origin", the line of work followed by ENEKO focuses on the proposal that Eneko Atxa has defined as Sutan, that means "by fire" in Basque. These are 9 dishes cooked in front of the diner. A menu that talks about its land, culture and traditions, of Basque producers and their work, and prepared using the produce from the surrounding area.

The space

The ENEKO restaurant is located where the Azurmendi*** was born in 2005. After moving the Azurmendi*** restaurant to where it is now, on the hilltop, the ENEKO restaurant, that already boasts one Michelin star, seeks to return to the origin by strengthening the essence of its 'signature'.

Below the restaurant is the Gorka Izagirre txakoli winery, providing guided visits and txakoli tastings before dining; to live a genuine one star complete enogastronomic experience.

What is the ENEKO concept?

ENEKO is a gastronomic concept created by Eneko Atxa in 2016 and was introduced for the first time in the One Aldwych Hotel restaurant in London. A return to the origin with a more contemporary proposal without losing sight of the foundations of the chef's cuisine: flavour and technique.

The spaces located in Larrabetzu, Bilbao, London and Tokyo have been created by Eneko Atxa with the aim of making Basque cuisine known in a genuine and contemporary manner.



eneko.restaurant

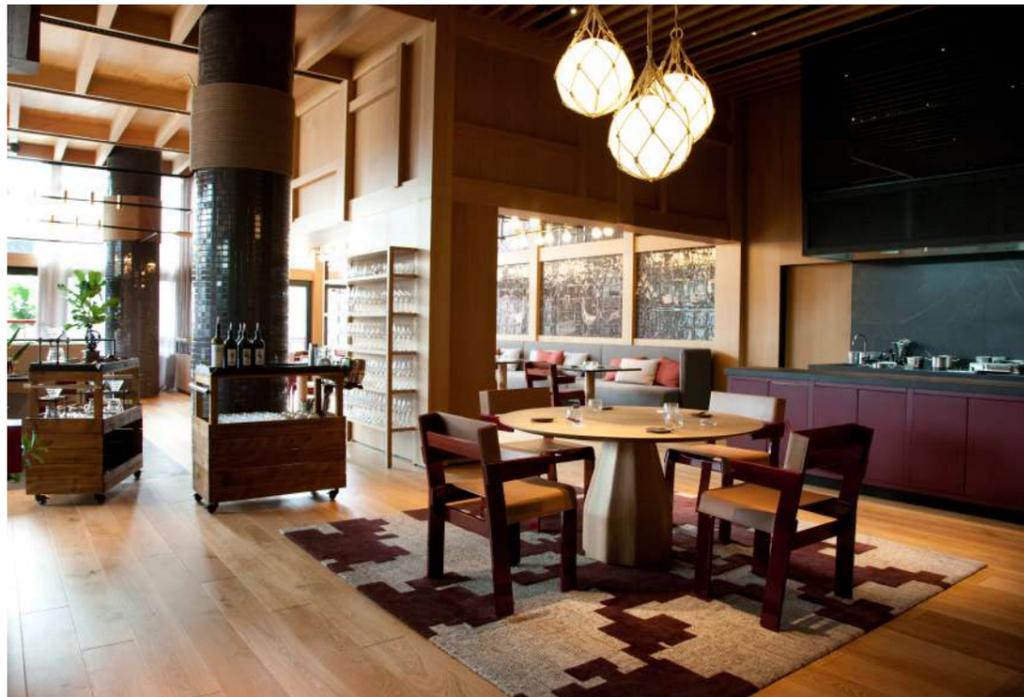


ENEKO

BILBAO

enekobilbao.restaurant

ENEKO BILBAO



The identity of the project is based upon Eneko's wish to recover and update the dishes that form part of his own culinary memories; recipes he experienced and inherited from his childhood, but crafted from a simple, elegant perspective and the highest quality.



Concept

Through his new ENEKO Bilbao restaurant, located on the fifth floor of the Euskalduna Conference Centre and awarded with one Michelin star, the chef and his team want to recover and reclaim the essence of Biscayan cuisine and bring it back to life.

It is a very personal project that combines culture, the environment and excellence through the cuisine. The chef and his team want to show the essence of Biscayan cuisine in an elegant and innovative way, highlighting it in the international arena.

The Euskalduna Conference Centre is the perfect platform to introduce Biscayan cuisine and expand it worldwide.

Cuisine

Structured by combining a classic à la carte menu and two tasting menus, diners will enjoy the recipes that make up the traditional Biscayan cuisine; such as pil-pil Kokotxahake gills, sukalki, intxaursaltsa... Plus it is a living and dynamic menu, where the produce seasonality and variety of the Biscayan larder are the main characters.



Space

A welcoming space with magnificent views over downtown Bilbao, in which the kitchen, integrated in the dining room, is the heart of the space.

In order for each diner to enjoy a perfect experience, the chef has collaborated with Patricia Urquiola, one of the most internationally renowned interior designers. The restaurant combines tradition and modernity, responding to the canons of the identity of Basque culture, inspired on its cooking societies, the fishing vessels of the 'arrantzales' (fishermen), the homesteads and their kitchens, to create differentiated spaces.

All of these ingredients make ENEKO Bilbao a restaurant conceived for the city that is today; a cosmopolitan space for the people of Bilbao to enjoy its cuisine, and for those who visit us to discover and never forget the experience.

ENEKO

BASQUE KITCHEN & BAR

ENEKO Basque Kitchen & Bar is located in the One Aldwych Hotel, an establishment belonging to the Leading Hotels of the World, is designed by the renowned Casson Mann firm.

This new restaurant is located in the heart of Covent Garden, the neighbourhood where most of London's theatres are concentrated. The Basque chef's proposal, true to the Basque culture and country, interprets traditional recipes with a modern, agile and free and easy style, in line with this vibrant city.

The ENEKO Basque Kitchen & Bar restaurant brings an innovative culinary concept to London tables in which modern Basque cuisine, the produce and wines made by Gorka Izagirre, are the main characters.

The dishes reflect and include the essence of Eneko Atxa's culture. "Our inspiration comes from our seasons, our products, naturally seeking succulence, the power of the flavours, and including everything that may bring pleasure to the clients who come to us seeking a pleasant and enjoyable time," says Atxa.

ENEKO BASQUE KITCHEN BAR



ENEKO Basque Kitchen & Bar uses materials from Basque regional craftspeople, particularly wood and stone, including customised furniture and interior details.

ENEKO

TOKYO



ENEKO Tokyo is the third restaurant under Eneko Atxa's ENEKO signature. It is a restaurant that is born with the aspiration of becoming a benchmark and ambassador of Basque cuisine and is located in the Roppongi district, a quiet and multicultural area.

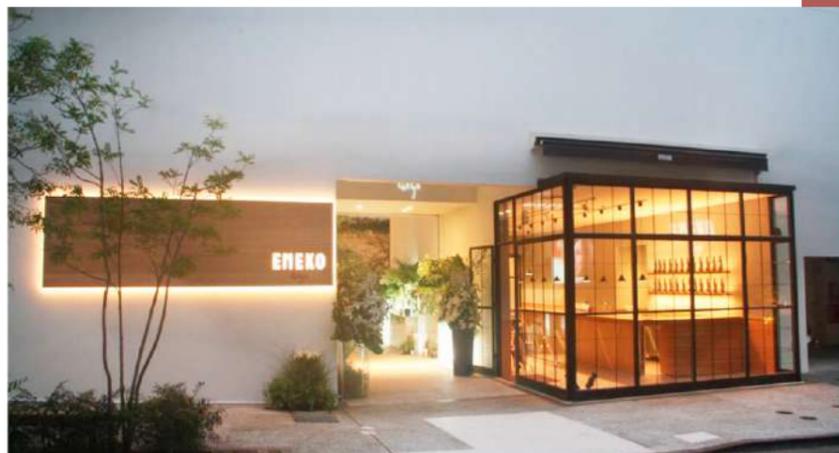
ENEKO Tokyo offers an adaptation of Eneko Atxa's own cuisine to Japanese products reflecting the four seasons of the year.

The restaurant has different spaces with wood finish. The main dining room has a capacity for 44 diners. An outdoor courtyard is open from spring to autumn. In addition to the upper spaces, ENEKO Tokyo also has four private balconies for those who wish to enjoy a "petit com" experience.

The open kitchen enables diners to appreciate the live preparation of each dish, enriching the culinary experience.

- The new space proposes two closed menu options:
- The midday tasting menu comprised of a starter and 4 dishes.
 - The evening menu comprised of a starter and 7 dishes.

ENEKO TOKYO



ENEKO Tokyo is located in the refurbished Shigeru Uchida building, the prestigious world-renowned Japanese architect. The restaurant is housed on two floors and a central open-air courtyard.



ENEKO WEP



ENEKO WEP (Weddings, Events and Parties), is an ensemble of experiences, sensations, aromas and flavours created by the Michelin star chef Eneko Atxa, who is always committed to health, solidarity and sustainability.

Chef Eneko Atxa has created the ENEKO WEP concept fusing the best of his cuisine with luxury spaces. A versatile and unique option, due to its location in a rural area, 10 minutes from Bilbao and the airport where work and leisure can come together: weddings, conventions, wine tastings, congresses, show cookings, tastings, product presentations or gala dinners.

Next to the ENEKO building we have a unique and original space for private parties and celebrations. An area to hold a welcome cocktail, a party with a DJ and open bar, live music, different types of tastings or whatever our client can imagine.

At ENEKO WEP we have the privilege of housing one of the flagship wineries in Biscay and the Basque Country, the Gorka Izagirre winery. This winery gives us the opportunity of making events unique. A guided visit through our facilities and vineyards, and a wine tasting will give your event a touch of class.



The ENEKO restaurant has a 600m2 open hall:

- 550 people in a banquet layout.
- 800 people in a cocktail layout.

ENEKO WEP has an 80m2 room with a capacity for 40 people, ideal for private celebrations, business meetings or presentations.





GORKA IZAGIRRE WINERY

GORKA IZAGIRRE + ENEKO RESTAURANT

Enjoy a unique enogastronomic experience in Biscay. The ENEKO restaurant is located in the same building as Gorka Izagirre's winery, led by chef Eneko Atxa and boasts one Michelin star. We give you the possibility of visiting the winery and tasting two txakolis before eating in the restaurant, in order to enjoy a complete enogastronomic experience with a star.

G22 · The wine is aged for 6 months on its lees and is 100% Hondarrabi Zerratia. G22 is deep and complex flavours such as pears, ripe apples, and pink grapefruit. It is a medium-bodied, unctuous, elegant and complex wine, with an excellent capacity to evolve, thought of to enjoy now and in the future.



The Azurmendi complex houses one of the flagship wineries in Biscay and the Basque Country, the Gorka Izagirre winery. A family project that is born in the vineyard with the aim of making high quality white wines recognised locally as well as internationally, keeping their identity and origin unaltered: Biscay. Strengthening the growth of local varieties, Gorka Izagirre contributes to the progress and showcasing of Biscay wine.

The main characters: Hodarrabi Zuri and Hondarrabi Zerratia. Atlantic varieties grown in the area, small and concentrated bunches full of character and personality that provide the wine with a distinct identity. The low yield per hectare provides for optimum ripening to create high quality structured wines.

The winery is designed using the best winemaking technology and bearing in mind how the vineyards are distributed, this allows each plot to be prepared separately and unveil the power the grapes have to offer. Everyday Gorka Izagirre's team puts everything into place to put his wines into world. His wines have a significant presence in over 15 countries and have received several international awards.



EnekoAtxa

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