

EnekoAtxa





AZURMENDI



Azurmendi is a gastronomic project 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 and a green star Azurmendi*** Restaurant, and the one Michelin star and a green star ENEKO restaurant.

Azurmendi opened for business in September 2005 and from its beginnings it housed 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.

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

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.

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.

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."

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

2005

Inauguration of Azurmendi.

2012

3rd Michelin star
Opening of the new gastronomic space.

2017

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

2019

Opening of ENEKO Lisboa and Basque.

2020

1st Michelin star for ENEKO Lisboa.
Azurmendi and ENEKO wins both a green star.

2021

Opening of BASQUE in Seville and Brussels.

2022

Opening of 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 the Adarrak menu, "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 a green star; and the Azurmendi*** restaurant awarded with three Michelin stars and a green star. The proposal starts with Basque traditional cuisine, and already has "brothers" in Tokyo and Lisbon.

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.

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'.

What is the ENEKO concept?

ENEKO is a gastronomic concept created by Eneko Atxa in 2016. 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, Tokyo and Lisbon have been created by Eneko Atxa with the aim of making Basque cuisine known in a genuine and contemporary manner.

eneko.restaurant



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 finishes. The main dining room has a capacity for 44 diners. The outer 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 comité" 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

LISBOA & BASQUE

ENEKO LISBOA & BASQUE



ENEKO LISBOA

Eneko Lisboa, awarded with one Michelin star, brings to the city of Lisbon the philosophy of Azurmendi restaurant and good food with local nuances.

A space where you can experience the essence, intensity and unique taste of Basque cuisine with traditional and innovative touches, enriched with local ingredients of the highest quality.

The restaurant presents a kitchen within the room, where customers can observe the entire process of preparing the dishes.



BASQUE

A space that takes us to the typical Basque restaurants with their charcoal grills, their dishes and their local wines such as 'txakoli'.

An informal proposal based on the traditional Basque cuisine, cooked with high quality products. Its menu includes dishes to snack on and share, casseroles and grilled roasts: salted anchovies, 'gildas', hake in tempura with piperade, cod in pil-pil sauce, rack of lamb, mushroom rice and cauliflower couscous...



Eneko Lisboa and Basque are Eneko Atxa's first restaurants in Portugal, located in the well-known Alcântara café of Lisbon. The Biscayan chef brings to this city a new concept of hospitality, cuisine and culinary experience.

BASQUE

Seville

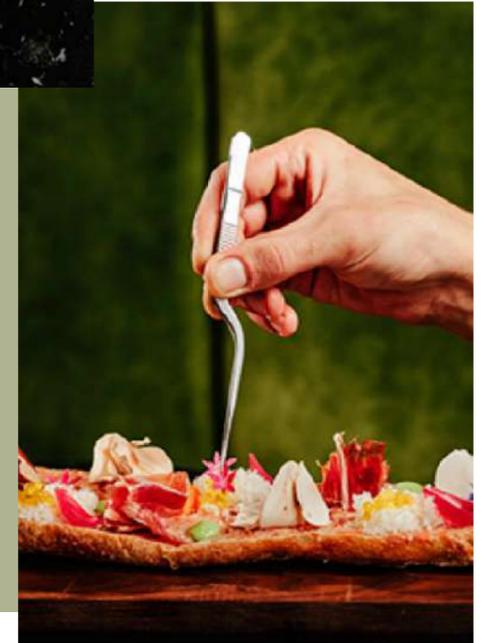
enekobasque.com

BASQUE SEVILLE



Behind the lobby of the Radisson Collection Magdalena Plaza Sevilla hotel, the BASQUE tables are displayed.

The BASQUE space offers a kitchen in full view of the diner and in its central part there are semicircular benches set inside wooden modules that provide privacy. Around it there are other tables with views of the street.



BASQUE's culinary offering is informal and modern, based on traditional Basque recipes with local touches, such as its charcoal grills or its typical dishes and 'txakoli' basque white wines.

Its menu features options to nibble and share, casseroles and grilled dishes: tomato 'talo', flame-grilled red mullet, eel brioche, chestnut in tempura and other fried dishes.

Fishes as grilled turbot or sole, and other creations like garlic shrimps, Iberian tartar and fried hake are also part of the menu. As for meats, there are options such as chops and lamb.

On the sweet side, BASQUE offers its blue cheesecake, 'torrija', coffee and caramel pudding and curd of a thousand flowers.



A proposal in which local products take on a Basque accent.

BASQUE

Brussels

Eneko Atxa brings all the flavour of the Basque Country to the city of Brussels. A land between mountains and ocean, to which the chef pays tribute through each recipe.

Located in the Radisson Collection Hotel in Brussels, at BASQUE tradition and avant-garde interact in a balanced way. Diners will enjoy Basque-inspired cuisine, which seeks succulence and powerful flavours.

Its menu features dishes prepared with high quality products cooked on an authentic charcoal grill. Meat and fish will be served on the grill, as well as vegetables as side dishes.

With BASQUE Eneko Atxa aim to create an experience that adapts to local tastes and bring to the city touches of the Basque cuisine.



BASQUE BRUSSELS





NKO BILBAO

NKO is a project that brings together two important gastronomic cultures, the Basque, which is Eneko's original, and the Japanese, a cuisine that Eneko Atxa has loved for more than 15 years when he first traveled to Japan and discovered the gastronomic cultural wealth of the country.

The Basque Country is strangely similar to Japan, and they have a lot in common: the ocean and mountain landscapes, the climate, the sounds of the languages, the names of the streets, the folklore, pagan beliefs, crafts.

Both cultures have a predilection for great products from their own environment and for the disciplines that seek to highlight them. Both in Japan and the Basque Country, the table is more than an object, it is a meeting place, it is something almost sacred where the best delicacies come together to unite people, to share around the table, to enjoy, to talk, to get to the path of happiness.

Eneko Atxa has created this concept where the spirit of the Basque and Japanese culinary tradition converge. A place where people will find the perfect mix between both cuisines.



A space located on the rooftop of the Radisson Collection Hotel in Bilbao, where the spirit of Basque and Japanese culinary traditions come together.



NKO is an invitation to travel, to understand the two cultures through the eyes of Eneko Atxa.



ENEKO Weddings & Events

ENEKO WEDDINGS & EVENTS



ENEKO Weddings and Events 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 this 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.

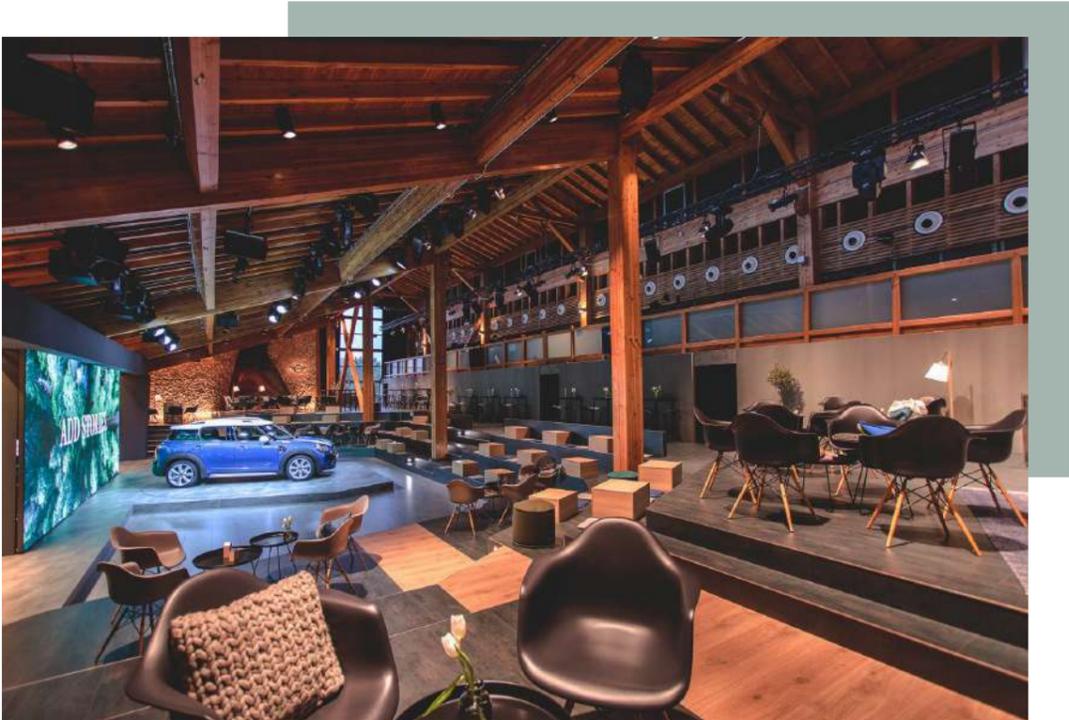
Next to the ENEKO building we have a unique and original space for private parties and celebrations. An area to hold a welcome cocktail, a party with a DJ and open bar, live music, different types of tastings or whatever our client can imagine.



The ENEKO restaurant has a 600m2 open hall:

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

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



ENEKO Catering

enekocatering.com



ENEKO CATERING

Eneko Atxa unveils his great creative ability wherever you are. The 5 Michelin-starred chef has designed various cocktail menus with the possibility of adapting them to the type of event the client want to do and each of your needs. Crunchy hake, kapiritxas, flame-grilled fish, grilled lobster, crunchy suckling pig.... These are some of the creations that the Biscayan chef has designed for the occasion.



ENEKO catering moves its cuisine wherever the customer wants.

EnekoAtxa

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