

Biscayan chef Eneko Atxa with a constant commitment to health, solidarity and sustainability, has three Michelin stars and a green star in his restaurant Azurmendi***, and had received twice the award for the *Most Sustainable Restaurant* from The World's 50 Best Restaurants. It has also been named the *Best Restaurant in Europe* according to OAD (Opinionated About Dining), *Best Restaurant in the World* according to the luxury magazine Elite Traveler and had won the Sustainability Award from Madrid Fusión. Eneko Atxa was awarded with the *National Gastronomy Award 2015*, National Prize for Healthy Gastronomy to the Most Outstanding Personality 2018, Chef of the Year in Europe 2019 according to Madrid Fusion, 'Sustainable Sun' by the Repsol Guide 2021, MadBlue 'Cinco Océanos 2022 Award' for its work in sustainability and Gentleman 2022 Sustainability Award. It has also been part of the European's Young Leaders.

At the same time, the chef continues his international expansion, after opening his ENEKO restaurants in Larrabetzu (Bilbao), Tokyo and Karuizawa; BASQUE in Seville, Madrid and Bilbao; and Debokata in Madrid.

The origins:

The chef from Bilbao began his path into gastronomy at the age of 15 at the Culinary School of Leioa in Biscay, combining his study time with work at restaurant where he learned traditional Basque cuisine. Later he took a steep forward and he worked for several prestigious restaurants where he developed his very own style. In 2005, after being head-chef in several kitchens, he decided to open his own restaurant: Azurmendi***, in Larrabetzu nearby Bilbao.

Azurmendi***, Eneko Atxa's home in his own words, won three Michelin stars one by one in straight years from 2007 to 2012 and As the Michelin guide granted the third star, Azurmendi*** became the first and only restaurant in Biscay obtaining this distinction, and Eneko Atxa, 35 years old, was one of the youngest chefs in Spain obtaining such recognition.

Eneko Atxa's cuisine:

Eneko Atxa has developed and shared his great creativity at Azurmendi***, ENEKO, NKO, Nigiri Basque House and Debokata restaurants around the world. His passion and sensitivity, cultural roots, connection with the surrounding territory and its produces define his gastronomy. The traditional culinary Basque book have been and remain the foundations of this creations. All this efforts to create pleasure improve and generate added value, share wealth and knowledge; in short, grow in a sustainable and sustained manner.
His cuisine - the perfect trilogy of flavour, texture and aesthetics - is rooted to the Basque traditional cuisine. You can guess the flavours of homemade food and the stews made by his grandmother in every preparation. He departs from this solid base to build textures and techniques to create outstanding dishes. A cuisine that shares a story and gives the diner a gentle touch – it is a silent revolution with harmony and sustainability in mind.

As a result, the cuisine of Eneko Atxa is pure flavour. An intense, tasty and unique cuisine where tradition and avant-garde, interact in a balanced way in order to create a gastronomic experience that pays homage to the senses.

Azurmendi*:**

Azurmendi opened its doors in September 2005 and by that time it held a restaurant and a huge space for events. Thanks to the evolution of the business and the achievement of two Michellin stars in 2010, it was decided to establish a new gastronomic space in the beginning of 2012. This was the first sustainable restaurant in the Iberian Peninsula that was able to

incorporate less invasive working methods with the environment, local and recycled materials and the most advanced technologies in terms of renewable energy available at that time. Eneko Atxa also has been the first chef who has created an experience around gastronomy, a tour through his facilities and seasonal products, recreating history and the origins of his culinary tradition. A restaurant full of emotion, where every place, detail and service, reflects the personality and philosophy of Eneko Atxa, influenced by a territory and a way of understanding and transmitting values.

ENEKO, a growing concept:

In 2016, Eneko Atxa created the culinary concept ENEKO, a growing net of restaurants set in Larrabetzu (2017), Tokyo and Karuizawa (2017) to let the world experience Basque cuisine in an authentic and real way. A return to the origin with unique creations offering the diner the basis of Eneko Atxa´s cuisine: flavour and technique.

Later in 2017, ENEKO Restaurant at Larrabetzu (Bilbao), located beside Azurmendi*** Restaurant, earned its first Michelin star, the same year of the opening and in 2020 wins a green star for its commitment to sustainability.

BASQUE, the grill, the key element:

BASQUE is the latest gastronomic proposal from the Biscayan chef, based on traditional Basque gastronomy and cooked with high quality products. Its expansion continues until it reaches Seville, Madrid and Bilbao.

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.

Debokata, a tribute to street food:

DeBokata is Eneko Atxa's first sandwich shop, focused on 'take away' and paying homage to his favourite takeaway food. Diners could choose from different gourmet sandwiches, made with quality ingredients and inspired by the flavours of the sea, from the countryside and some surprising mixtures. The perfect combination of gourmet sandwiches, cocktails, local craft beer and good vibes.

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