EnekoAtxa

www.enekoatxa.com



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 was born in 2005 in the building below where the ENEKO restaurant, with a Michelin star, is now located.

Given how the business has evolved, the attainment of two Michelin stars in 2010 and Eneko's concern for sustainability, the new space was built upon for the gastronomic restaurant that opened for business in early 2012.

Designed and constructed incorporating non-invasive methods of working with the environment, local and recycled materials, and the most cutting-edge technology in terms of renewable energies available at the time 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 Eneko Atxa.

The first sustainable restaurant of the Iberian Peninsula, a space in which nature surrounds the building and penetrates it, where own Basque culture and identity, the territory, and way of understanding the world make it unique.

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

2020 Azurmendi and ENEKO wins both a green star

2021 Opening of BASQUE in Seville

2022 Opening of NKO Bilbao, BASQUE Madrid, Nigiri Basque House and Debokata

2024 Opening of BASQUE Bilbao

The Azurmendi *** Experience

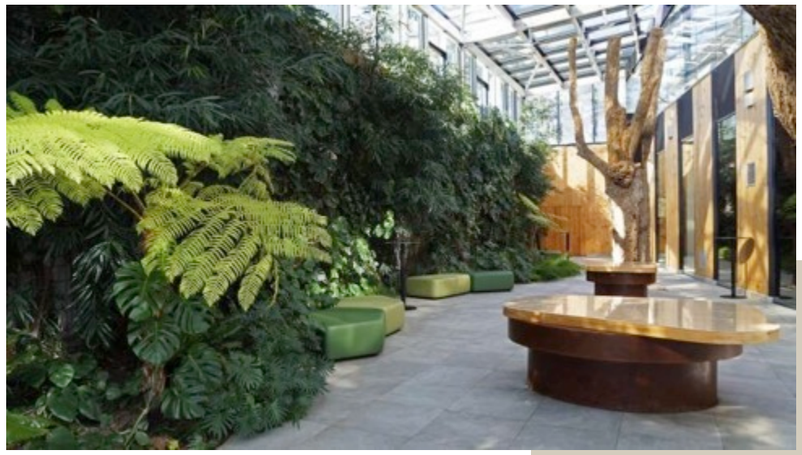
The Azurmendi*** experience is a journey through your senses. Diners commence by walking through the interior garden where a picnic is served with different aperitifs. They then move on to the kitchen and a new greenhouse with different seasonal products recreating the history and origin of these products.

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 its "brother" in Tokyo.

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 and Tokyo have been created by Eneko Atxa with the aim of making Basque cuisine known in a genuine and contemporary manner.









ENEKO
TOKYO

ENEKO Tokyo is the second 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.

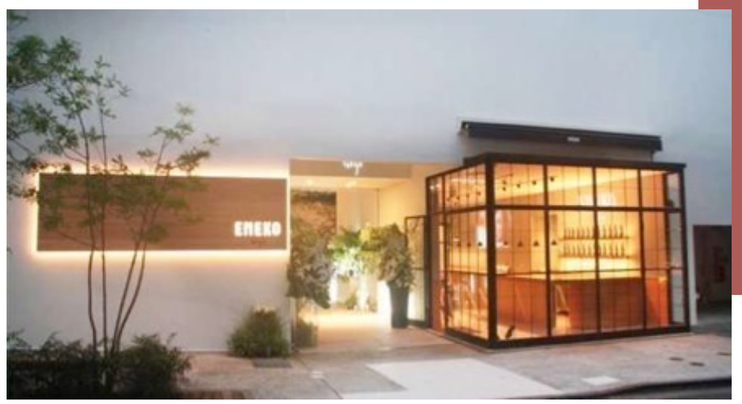
The restaurant has different spaces with wood finishes. The main dining room has a capacity for 44 diners. The outer courtyard is open from spring to autumn. In addition to the upper spaces, ENEKO Tokyo also has four private balconies for those who wish to enjoy a "petit comité" experience

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 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 BASQUE

Seville



ENEKO 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.

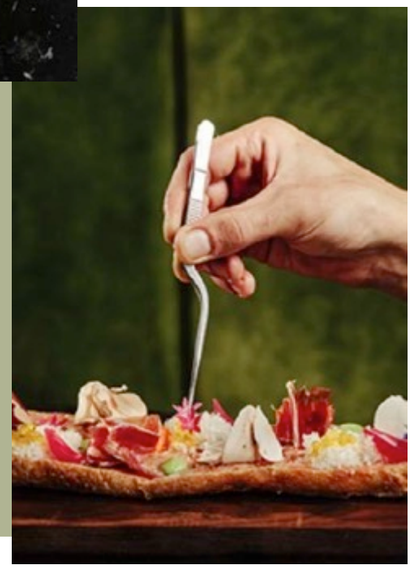
Fishes as grilled turbot or sole, and other creations like garlic shrimps, Iberian tartar and fried hake are also part of the menu. As for meats, there are options such as chops and lamb.

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



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

The ENEKO 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.





A proposal in which local products take on a Basque accent



ENEKO BASQUE

Madrid

Located in the Hotel Radisson RED in Madrid, at ENEKO BASQUE Madrid diners will find a cuisine whose roots are nourished by traditional Basque cooking. The flavour of homemade dishes and traditional stews are present in all the preparations. This is the basis for creating innovative textures and techniques and different dishes.

Eneko's passion and sensitivity, his cultural roots, his connection with the surrounding land and its products, define the culinary proposal of ENEKO BASQUE, which offers a menu and tasting menu.



ENEKO BASQUE's menu pays tribute to Basque gastronomy. Its dishes are an invitation to share and enjoy, with an abundance of products from the sea and the land.



ENEKO BASQUE

Bilbao

The top floor of the Radisson Collection Hotel in Bilbao hosts ENEKO BASQUE, a proposal by chef Eneko Atxa based on traditional Basque gastronomy, a land located between mountains and ocean, to which the chef pays tribute through each recipe. The diner will enjoy a Basque-inspired cuisine, which seeks succulence and the power of flavors.

Its menu features dishes prepared with high quality products cooked on an authentic charcoal grill. Meat and fish will pass through it, but also the vegetables that will be offered as garnish.

A proposal of the chef Eneko Atxa based on traditional Basque gastronomy, and cooked with high quality products. Its menu features dishes to nibble and share, casseroles and grilled dishes.







Debokata













DEBOKATA

As a tribute to his favourite takeaway food, Eneko pays homage to the traditional sandwich in a corner of the Radisson RED Hotel in Madrid.

Under the take away concept, 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.

Debokata, a tribute to street food.

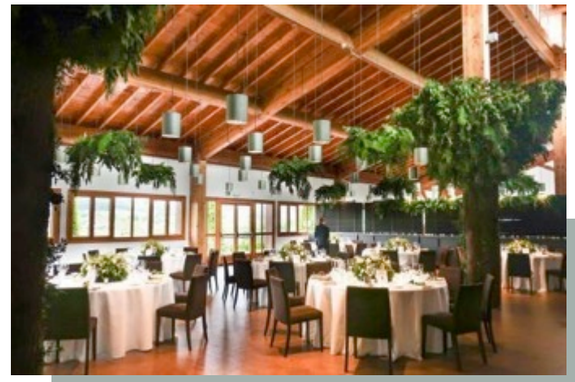
ENEKO WEDDINGS AND EVENTS



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.

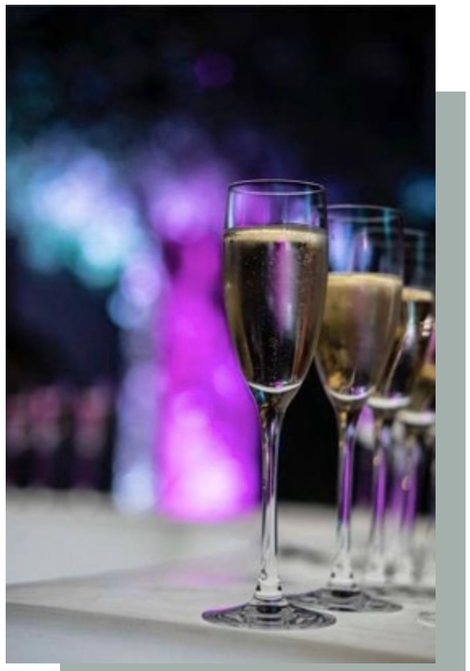




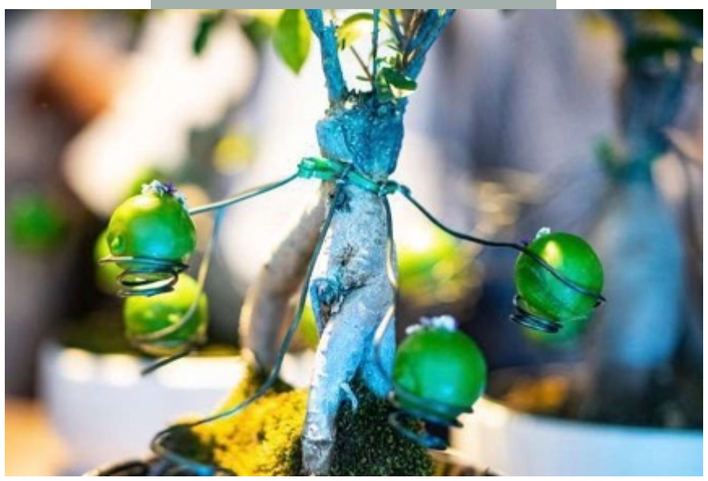
ENEKO CATERING



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.







ENEKO catering moves its cuisine wherever the customer wants.

EnekoAtxa

For press insquiries or further information, do not hesitate to get in touch with our press office:

Amagoia Etxeberria
+34 669 486 485
press@azurmendi.biz

www.enekoatxa.com