

WORKSHOPS

Monday, 3 February 2025

Pavilion 2

12:00 – 12:45 h. **Made of Mud**

- **Carlos Maldonado. Raíces Restaurant**



13:00 – 13:45 h. **A Journey between Andalusia and the World**

- **Isidro López. Tiemar Restaurant**

14:00 – 14:45 h. **San Hô, from the Canary Islands to the world. 'Leaves, maturation and ageing'**

- **Adrián Bosch. Chef at San Hô Restaurant**



15:00 – 15:45 h. **Indian gastronomy in Barcelona**

- **Iván Surinder. Tandoor Restaurant**

16:00 – 16:45 h. **Petit Four DELUXE**

- **Ricardo Vélez. Vélez Ventures**

17:00 – 17:45 h. **UMAMI (うま味) Squeeze out the fifth taste!**

- **Carlos Navarro. Manager Kabanoki**
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WORKSHOPS

Tuesday, 4 February 2025

Pavilion 2

12:00 – 12:45 h. **Influences**

- **Miguel Ángel Mayor. Cávala Restaurant**



13:00 – 13:45 h. **The South without limits**

- **Kisko García. Choco Restaurant**



14:00 – 14:45 h. **Natural processes and beverages workshop**

- **Lucía Grávalos. Desborre Restaurant**

15:00 – 15:45 h. **Hospitality Multiverse**

- **Tue García. 12 Tapas Restaurant**



16:00 – 16:45 h. **Small bites, big starts**

- **Alvar Hinojal. Owner Chef of Alquimia Laboratorio Restaurant**



17:00 – 17:45 h. **Sweet bites**

- **Rocío Arroyo.**
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WORKSHOPS

Wednesday, 5 February 2025

Pavilion 2

12:00 – 12:45 h. **Nikkei cuisine**

- **Jack Smith Villanueva. Lima26 Marbella Resta**

13:00 – 13:45 h. **R&D for haute cuisine at events**

- **Sergi Chacón - Sensacions Gastronomy & Emotions**

14:00 – 14:45 h. **Raw materials caressed by embers**

- **Juan José Carmona. Owner-chef of Aviva Grill Restaurant**
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