

Kitchen Lab

MONDAY 02/02/2026

10:00 - 10:30 h. **UGO CHAN Restaurant. The spirit of Japanese Cuisine in Madrid**

Restaurant of Pavilion 2 (Kitchen Lab)

In Málaga, we share how we approach Japanese cuisine and our unique way of interpreting it.



Hugo Muñoz

Restaurante **Ugo Chan** - Dueño y Chef

10:45 - 11:15 h. **ERA DE LOS NOGALES Restaurant, Huesca. Tradition and Avant-Garde**

Restaurant of Pavilion 2 (Kitchen Lab)



Toño Rodríguez

Restaurante **La Era de los Nogales 1* Michelin + Sol Repsol** - Chef

11:30 - 12:00 h. **PALODÚ Restaurant, Malaga. Dual Cuisine: Málaga Roots with Contemporary Emotion**

Restaurant of Pavilion 2 (Kitchen Lab)



Cristina Cánovas

Restaurante **Palodú, 1* Michelin + 1 sol Repsol** - Chef



Diego Aguilar

Restaurante **Palodú, 1* Michelin + 1 sol Repsol** - Chef

12:15 - 12:45 h. **FM Restaurant, Granada. Frying in Haute Cuisine**

Restaurant of Pavilion 2 (Kitchen Lab)



Rosa Macías

Restaurante **FM, Recomendado Guía Michelin** - Chef



Francisco Martín

Restaurante **FM, Recomendado Guía Michelin** - Gerente

13:00 - 13:30 h. **Haute cuisine in elite sports**

Restaurant of Pavilion 2 (Kitchen Lab)

Drawing from my experience in elite football and haute cuisine, this talk explores how to create healthy, flavorful dishes at the highest level by applying high-performance principles to both physical and culinary performance



Miguel Torres Gómez
Masterchef Celebrity 10 - Finalista

16:00 - 17:00 h. **EUROPASTRY BE BAKER Contest: Signature Sandwiches**

Restaurant of Pavilion 2 (Kitchen Lab)

Professional Culinary Contest

17:00 - 17:30 h. **FARALÁ Restaurant, Granada. Thinking sweet and cooking savory**

Restaurant of Pavilion 2 (Kitchen Lab)

I think in sweet and cook savory reflects on how emotion and memory inspire creativity, while technique and craftsmanship make it possible. A talk about culinary identity, balance, and cooking with purpose.



Cristina Jiménez
Restaurante Faralá, 1* Michelin + 1 sol Repsol - Chef

17:45 - 18:15 h. **The Flavor of the Territory: The Bread that Tells Stories - The Case of Pão de Gimonde**

Restaurant of Pavilion 2 (Kitchen Lab)

In this encounter, Elisabete Ferreira takes us on a sensory and emotional journey to northern Portugal, to the village of Gimonde, where bread is not just food: it is history, identity, and the transmission of knowledge.



Elisabete Ferreira
Pão de Gimonde - CEO

TUESDAY 03/02/2026

10:00 - 10:30 h. **BARDAL, DALMAR & TRAGATA Restaurant, Malaga. Dalmar's Cuisine**
Restaurant of Pavilion 2 (Kitchen Lab)



Benito Gómez
Restaurante Bardal 2 ** Michelin y 2 soles Repsol - Chef

10:45 - 11:15 h. **CASA GERARDO Restaurant, Prendes (Asturias). Casa Gerardo: from 1882 to today**

Restaurant of Pavilion 2 (Kitchen Lab)



Marcos Morán
Restaurante Casa Gerardo 1* Michelin + 3 soles Repsol - Chef propietario

11:30 - 12:00 h. **LA COSTA Restaurant, Almeria. Sea Green and Earth Blue - 2026 Edition**

Restaurant of Pavilion 2



José Álvarez
Restaurante La Costa 1* Michelin + 2 soles Repsol - Chef

12:15 - 12:45 h. NESPRESSO PROFESIONAL - CHOCO Restaurant, Córdoba "The Taste of Origin"

Restaurant of Pavilion 2 (Kitchen Lab)



The renowned chef from Córdoba, Kisko García, of the Michelin-starred restaurant Choco, will be preparing three traditional Andalusian recipes with coffee as the central ingredient: marinated fish with coffee, quail with a coffee reduction, and a dessert made with cocoa, coffee, and carob. Lluís Álvarez, Customer Experience Specialist at Nespresso, will also be joining us to share how we can further elevate the coffee experience after a meal with two of our organic coffees from Colombia and Congo, along with our recently launched Indonesia Fairtrade variety. We will discuss the importance of preserving roots and origin in haute cuisine, as well as the quality of ingredients from the beginning of the gastronomic journey to the final coffee moment. Undoubtedly, a showcooking session to inspire and create.



Lluís Álvarez
Nespresso - Customer Experience



Kisko García
Restaurante Choco, 1* Michelin y 2 soles Repsol - Chef

13:00 - 13:30 h. Fismuler, 10 years of cooking with product-led freedom

Restaurant of Pavilion 2 (Kitchen Lab)

We will present a brand introduction, describing the adjectives that define Fismuler over these ten years



Nino Redruello
Restaurante Fismuler, Recomendado Guía Michelin + 1 sol Repsol - Chef y propietario



Manuel Villalba
Restaurante Fismuler, Recomendado Guía Michelin + 1 sol Repsol - Chef Ejecutivo

17:00 - 17:30 h. JATAME Restaurant, Marbella. "Tuna and Hamachi" Asian products in Haute Cuisine by Amaran Cominport

Restaurant of Pavilion 2 (Kitchen Lab)



Alberto Villarrubia Gonzalez
Gran Hotel Guadlpín Banús (marbella) - Jefe Cocina

17:45 - 18:15 h. **Living Mediterranean: History, Culture, and Cuisine**

Restaurant of Pavilion 2 (Kitchen Lab)

This talk explores the richness of the Mediterranean from antiquity to the present, highlighting how culture, trade, and cuisine have shaped its identity. A journey that blends tradition, innovation, and flavors that have endured for centuries.



Moha Quach

Restaurante El Terrat Recomendado Guía Michelin 1 Sol Repsol - Chef



MÁLAGA
2 / 3 / 4
FEB 2026

EQUIPMENT PARTNER



PARTNERS

