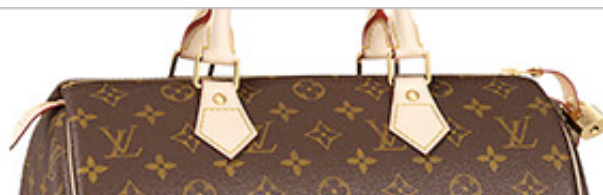


The RealReal



Luxury Consignm



News Services EFE Agency Customers

setentaycinco 1939 2014

Business World Life Sports Entertainment Science & Technology News release

MIAMI GASTRONOMY

New Spanish cooking conquers palates in Miami

f Recommend 0

EFE | BY EMILIO J. LOPEZ. MIAMI

11 MAY 2015

Tweet

0



Advertisement

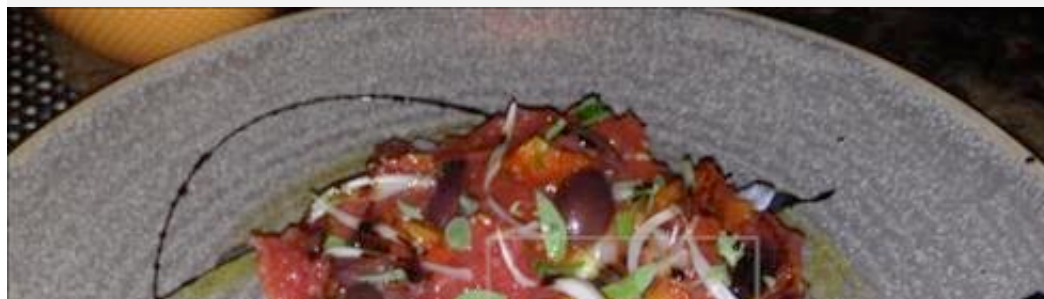
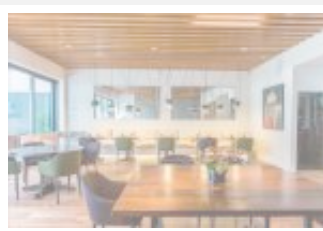
1

Simple Blood Sugar Killer (Do THIS)



A new generation of Spanish chefs and entrepreneurs is finding success in Miami, opening seductively decorated restaurants and creative kitchens that offer tempting flavors without the over preparation that might detract from the value of the basic ingredients.

For years, the great work of Spanish chefs in the United States, along with tourism, has contributed to popularizing dishes of Iberian origin, but it is now that contemporary Spanish-style cuisine is gaining wider recognition in this country.



Diabetes Billion Dollar Industry Could go bankrupt if this 1 industry secret gets leaked...

[video]



One of the dishes at Miami Beach restaurant Klima: cod tartare with sun-dried tomatoes, Kalamata olives, onions and oregano. EFE

Among the new wave of Spanish entrepreneurs and chefs who are risking it all on this culinary adventure in Miami, the most prominent are the creators of the Klima, Piripi, Barceloneta, Perfecto and Niu Kitchen restaurants, all of whom are expanding the path blazed by chef Jose Andres at his celebrated Bazaar restaurant in Miami Beach.

Klima, which opened in Miami Beach just two months ago, has already earned a place on the Miami culinary map with its inspired interpretation of the rich and varied Spanish regional cuisine, thanks to the efforts and optimism of its owners, Catalans Yago Giner and Pablo Fernandez Valdes.

Before entering the welcoming and spacious dining room, decorated with wood panels and exposed roof beams that bring to mind a country house, diners pass an elegant and attractive bar, where they can study the menu while enjoying a cocktail, like a Latitud 41, a drink with Catalanian spirit: gin, cucumber, lemon juice and fruit syrup.

The key to the success Klima has achieved over the past two months, however, lies in the kitchen, where chef David Rustarazo oversees the careful preparation of dishes featuring fine, delicate and consistent tastes, tempting in their presentation and distinctive flavors.

"We have brought a bit of the Spanish and Barcelona cuisines to Miami, a contemporary approach with some adjustments to meet the demands of this city's diners," Giner and Fernandez Valdes, who both have backgrounds in Spain's culinary and hospitality

Vid

Bro
No
Bie

Ne
pal

industries, told Efe.

The two friends have held high-level posts in the development and management of the successful Grupo Tragaluz, which operates several eateries and luxury hotels in Spain and abroad.

Three years ago, the two young and restless entrepreneurs decided to tackle a new and ambitious challenge - to open a restaurant in Miami that embodied all they have learned, dreamed, shared and lived together.

This project "is very personal and we have poured a lot of effort, time, dedication and passion into it to get the décor and kitchen we wanted, and a cuisine with fresh dishes using the best local produce," Giner and Fernandez Valdes said.

The interior décor transports diners to a hospitable Mediterranean country house with a homey atmosphere but refined style.

As a preamble to the upcoming delicacies, appetizers arrive at the table with tempting colors and rich tastes, like mashed potatoes Parmentier, with semi-boiled egg and strips of Iberian ham, "salmorejo," or oysters with salmon, and Ponzu sauce.

In the way of salads, a tempting item is cod tartare with sun-dried tomatoes, Kalamata olives, onions and oregano. The cod is of the highest quality, tasty and fine.

An outstanding feature of Klima is the extent to which it seeks to distance itself, as Giner and Fernandez Valdes said, "from the big projects that, ultimately, end up being very impersonal."

With excellent service, Klima gives customers a cordial and warm experience infused with the Spanish sense of hospitality and the idea that gastronomy is directly connected to the cultivation of friendships and conversation.

As a main course, perhaps, roast leg of lamb with mashed potatoes Parmentier is a good choice, or the spring chicken with "escalivada," a tip of the hat to Catalonia.

"We have created the restaurant we would like to go to," Fernandez Valdes said, with his words ushering in a sweet finale of French-style toast with Greek yogurt, lady-finger pie and almonds in Disaronno with chocolate cream and vanilla ice cream.

An inviting interior patio with ivy-covered walls and vintage lamps beckon you to arrive in the evening and take a table for dinner



without any hesitation.



More news



PEOPLE

Sofia Vergara receives star on Hollywood's Walk of Fame



SPAIN MUSIC

The day Alejandro Sanz considered leaving music



ISRAEL MUSIC

Lauryn Hill cancels Israel concert after calls to boycott



PEOPLE

Nadal receives honorary doctorate from European University of Madrid



INTERNET PRIZES

Blogs from Mexico and Colombia win Deutsche Welle prizes