

## THE MERCADO DE SAN MIGUEL UPDATES ITS CULINARY OFFERING

Mercado de San Miguel in Madrid, an asset acquired in July 2017 for Redevco Iberian Ventures, recently presented its renewed offer with new Michelin-rated food vendors to further enhance the customer experience.

The culinary offering of Mercado de San Miguel has been updated, combining participation of well-known chefs with continuing to respect the characteristic essence of the traditional market. Jordi Roca, Rodrigo de la Calle, Roberto Ruíz and Ricardo Sanz are just some of the new names for Mercado de San Miguel.

- Rocambolesc (Jordi Roca), Tacos, Margaritas y Punto (Roberto Ruiz), Paella by Rodrigo de la Calle, Kirei by Kabuki (Ricardo Sanz), Grupo Arzábal (Iván Morales and Álvaro Castellanos) and Ahumados Domínguez are just a few of the new establishments being welcomed to the market as it turns the page.
- Mercado San Miguel is in operation for 10 years already. With the update of the culinary offering, this new chapter is focused on two main objectives: the opening of new stands, some headed up by chefs who are renowned both in Spain and abroad, and the renovation of many of the stands that are already part of the market in order to bring their gastronomic quality up to the desired standard.
- The objective behind the re-opening of this market is to highlight the fact that the Mercado de San Miguel is a reference point among all European culinary markets. It is a leader in the gastronomic conversation, which is maintaining its essence and reinforcing its commitment to tradition.

### Culinary offering:

- Natural artisanal ice creams made by 3-star Michelin chef **Jordi Roca**.
- Michelin star chef **Rodrigo de la Calle** offers a wide variety of appetizers and tapas ranging from Valencian paella to black rice, veggie paella, shell fish paella and even fideuá.
- Soon visitors will be able to visit 4-star Michelin chef **Ricardo Sanz**, known for what many consider to be the best sushi in the city of Madrid
- One star Michelin chef **Roberto Ruiz** will pay tribute to his native Mexico with traditional options like tacos and margaritas.
- Grupo Arzábal (**Iván Morales and Álvaro Castellanos**) will now be handling the two central counters in the market. Here, the stars of the show are the authentic tapas made with traditional recipes from Madrid
- **Ahumados Domínguez**, a brand with a firm commitment to smoked salmon will be offering it in various attractive formats.

- And then there's **Café Negro** where, in addition to the 100% arabica house blend and other specialties, you can give nitro coffee a try.

#### Varied offerings representing all corners of Spain

Since opening its doors 10 years ago, the Mercado de San Miguel has provided visitors with an opportunity to get to know the full range of Spanish cuisine in a single space.

- In this sense, Spain's most select produce can be found at **Felixia**. As for the historic **Casa Lhardy**, their focus is on the most representative dishes from Madrid's traditional cuisine. The stand run by **Carrasco Guijuelo** pays tribute to Iberian Ham. Along the same lines, fine meats are the order of the day at **Raza Nostra**.
- When it comes to cheese, **Mya Valdalos** is a stand that is made to measure for lovers of all kinds of cheese. **Mozheart**, specialises in mozzarella, ricotta and fresh burrata.
- Fish and shell fish still continue to play an important role at the market. **Morris** specializes in fresh, high-quality shell fish brought in daily from the Galician coast. **El Señor Martín** have managed to make a name for themselves thanks to their fried fish. **Daniel Sorlut** make an impression with their oysters dug from the Claire basins. At **La Casa del Bacalao**, visitors can access a wide range of tapas made with fish, whether smoked, salted or tinned. And finally, at **Crab Crab Crab** it's all in the name.
- The market's sweetest spot can be found at the **Horno de San Onofre**, a traditional bakery. At **La Yogurtería**, visitors can choose from various toppings to mix with the artisanal frozen yogurt.
- In addition to the many options detailed above, visitors can enjoy a wide variety of wines at **El 19 de San Miguel** and **Pinkleton & Wine**. The featured drink at **The Sherry Corner** is in the name. As for lovers of vermouth, they'll find everything they're looking for at **La Hora del Vermut**.

#### The Mercado de San Miguel

Currently, the Mercado de San Miguel is one of Europe's leading gastronomic markets and one of its major tourist attractions. Meat, fruit, vegetables, desserts and various other options can be found throughout the market's more than 30 stands that have made up the market since its acquisition by Redevco Iberian Ventures in July of 2017.