

KITCHENS OF
SPAIN

By Evolution

KITCHENS OF SPAIN
2022



Let yourself be delighted by one of the local's most famous **Michelin Star Chef** and his impressive culinary insights.



What if we were to combine the best local food in the hands of the best local Chef with the perfect location? We may have found the perfect recipe.

KITCHENS OF SPAIN by Evolution brings Spanish Michelin starred chefs on-board yachts for the delight of the most demanding guests and owners.

We are proud to announce an **EXCLUSIVE AGREEMENT** with the Michelin starred chefs of Balearics.

For all your food-loving guests, or even those who are just curious about Spanish cuisine, you can now bring Michelin star quality to the comfort of your yacht. Why not suggest a 10 course degustation menu, sunset tapas, or a wine-pairing experience at your Owner's favourite anchorage?



The yacht's own chefs will also enjoy the exclusive and **exciting opportunity** to witness and learn true Spanish culinary art, sharing their Galley with a world-class chef.



We have everything ready to offer **KITCHENS OF SPAIN** yachts visiting Spanish waters and wishing to enjoy an unforgettable experience in Spain: crystal-clear waters, beautiful beaches, amazing sunsets and the best local food provided by the best local chef.



For more information on this exclusive service contact Evolution Yacht Agents and we will be pleased to discuss the best customized experience for your guests. You will not need to worry about anything, we have it covered!

Meet the Chefs



Andreu Genestra

Andreu Genestra is the youngest chef within **KITCHENS OF SPAIN**, but by no means does this detract from his experience in the culinary art. Born and bred in Inca (Mallorca), he studied hospitality at the Balearic Islands University and immediately earned the opportunity to work in the kitchens of the island's best hotels, including Marc Fosh's, where he took inspiration from the select Majorcan cuisine.

In 2008 he landed in Ferran Adrià's El Bulli, an experience which inflamed his desire to improve and recreate himself. His well-deserved Michelin star was awarded in 2015 and Andreu is excited at the opportunity to work with Evolution as part of our Kitchens of Spain brand.



Álvaro Salazar

Álvaro Salazar discovered his passion for cooking while watching his aunt Luisa cook. After finishing his cuisine studies in Cordoba (Andalusia), he began his career as an assistant in some of the best restaurants in the country.

During this training period, he also travelled abroad to cook in countries such as Kuwait, Stockholm, Paris and Zurich. In 2015 he decided to start his first own personal project, Argos, in Mallorca. It was only a year later, in 2016, when he was awarded with his first Michelin star. In 2017, he was also awarded as "Spanish Chef of the Year" and in 2019 he was recognized as "Best Chef in the Balearic Islands". Short after, Álvaro became part of the Kitchens of Spain project, offering the possibility of enjoying his culinary art aboard yachts.



Álvaro Sanz

Álvaro Sanz (Madrid, 1983) was lucky to learn all about cooking by the age of fifteen from his great master Salvador Gallego (*Michelin). After his first steps in Cookery School, he decided to travel the world working in the best Michelin Star restaurants in Spain, Mexico, New York, and Naples. After this long journey he arrived in Ibiza and was captivated by the island's charm, magic, and nature. It is in Ibiza where he decides to embark on the adventure of creating and offering a new gastronomic space, creative, fresh and Mediterranean, which is now possible to enjoy onboard yachts thanks to Kitchens of Spain.



Adrian Quetglas

Born in Buenos Aires, but to a Majorcan family, Adrian Quetglas is passionate about his island heritage and its cuisine. In fact, his first job in the restaurant world was in Majorca when he was very young.

After a decade of success in the difficult and saturated dining scene in Moscow, Adrian returns to Majorca to offer his enriched, expert and international gastronomic vision, always with a Mediterranean filter. Now exclusively available for Evolution clients as part of Kitchens of Spain.

“The beauty of this job is that you never end up learning about different cuisines. It is the first time we work in the galley with another chef, and it has been a great experience. Guests were really happy”.

Eduardo Salvador
Executive Chef M/Y ACE

Meet the Chefs



Fernando Arellano

Award-winning chef Fernando P. Arellano puts his culinary visions into practice aided by his experience behind the stoves of many famous restaurants, such as Le Gavroche (London), Don Alfonso 1890 (Naples), or Can Fabes (Barcelona).

With his 2 Michelin stars, Evolution Yacht Agents is proud to have Fernando as part of our Kitchens of Spain team.



Maca De Castro

Macarena de Castro, 'Maca', carries the essence of "Mallorca", of its products and its kitchens all over the world. She was the first female chef to be awarded a Michelin star in Mallorca.

Maca loves learning and travelling, and often travels to Spanish as well as international kitchens to learn new techniques and create new personal tastes to share with her dinner guests. Thanks to Kitchens of Spain, EvoClients can now enjoy her creations too.



Marc Fosh

Marc Fosh is a recognised British chef. Spain has been his adopted country since 1991, and Palma de Mallorca the city where he currently is based. His innovative cuisine condenses the essence of Spanish ingredients, gathering them with Mediterranean gastronomic trends.

In 2002 Marc became the first British chef to be awarded a Michelin Star in Spain. His most famous restaurant, Simply Fosh, is located in the heart of Palma de Mallorca and we are proud to have Marc collaborating with Kitchens of Spain.



All Kitchens of Spain chefs follow strict health and safety measures in compliance with the guidelines established for the prevention and spread of COVID-19.

“Thanks for arranging a wonderful evening. The staff was great. Set up was quick. The Michelin starred chef was easy to work with in the galley. Overall very good. Thank you for the opportunity.”

Richard Grissell
Captain M/Y QUEEN MIRI

Menu

This is just an example of a Kitchens of Spain Menu prepared by our Chefs.

STARTER

- Grilled Oysters
- Pea consomé with sausage
- Red mullet pastry
- Mallorcan fried vegetable taco

MAIN COURSE

- Vegetable consomé spiced with red prawn, roast fruit and parsnip
- Snapper, Mallorcan style, with creamed corn and a sweet herb gel
 - Iberian suckling pig, creamed potatoes and spicy apricot

DESSERT

- Yogurt, white chocolate and roses



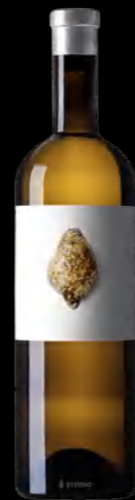
Wine list

National Spanish Cellar



Vermouth
San Bernabé

LA RIOJA



Pedralonga
Albariño (White)

RIAS BAIXAS, GALICIA



Muga Rosado
(Rosé)

LA RIOJA



Corimbo Reserva
Tinta Fina (Red)

RIBERA DEL DUERO, CASTILLE



Mas Tinell
Brut Real (Cava)

PENEDÈS, CATALONIA

Wine list

Local Balearic Cellar



Vermouth
San Bernabé



Miquel Gelabert
Roure & Chardonnay
(WHITE)



Cap Roig
Cabernet Sauvignon Syrah
& Mantonegro
(ROSÉ)



Ava Negre Callet,
Manto Negro,
Cabernet Sauvignon & Syrah
(RED)



José Luis Ferrer
Veritas Brut
(CAVA) BINISSALEM, MALLORCA



Sunset Tapas brings you the best of the **Balearic experience** closer without leaving the boat.

Sunset Tapas is a brand new Spanish gastronomic experience developed by Evolution Yacht Agents as part of the Kitchens of Spain.

From the comfort of the yacht, guests can savour the true essence of the Balearics with our onboard service of local tapas. Using only local ingredients such as black pork “**sobrasada**”, “**mahonés**” cheese or “**olivada**”, a typical spread made with mashed local olives from Mallorca, and paired with unrivalled local wines, vermouth, and spirits.

The tapas experience wouldn't be complete without a Spanish Guitarist taking guests on an unforgettable journey through the musical landscape of Spain or a live Flamenco show.



Crystal-clear waters, beautiful anchoring spots, amazing sunsets and the best local food. This is the essence of SUNSET TAPAS by Evolution Yacht Agents.

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