

CEBO

Javier Sanz y Juan Sahuquillo

THE CEBO RESTAURANT AT THE HOTEL URBAN 5* G.L. IN MADRID RECEIVES AGAIN A MICHELIN STAR WITH THE NEW KITCHEN TEAM.

LED BY JAVIER SANZ AND JUAN SAHUQUILLO, 26, CONSOLIDATE THEIR GASTRONOMIC CONCEPT IN THE CAPITAL CITY

Borja García, head chef, Marisa DeSande, sommelier, and Yassine Khazzari, head waiter.



Chefs Javier Sanz, Juan Sahuquillo and Borja García at the CEBO restaurant of the Hotel Urban 5* GL in Madrid..

Madrid, November 2023 - The restaurant CEBO, located in the Hotel Urban GL 5* in Madrid, has been awarded with a Michelin Star at the gala recently held in Barcelona. Directed by Javier Sanz and Juan Sahuquillo, with only 26 years old, the young chefs from Albacete (Casas Ibáñez, 1997) have won three stars (two Red Stars, in OBA and CEBO, and a Green Michelin Star in OBA).

In just one year of existence, they have managed to consolidate the CEBO proposal with an offer based on excellent products and simplicity, a concept faithfully executed by Borja García (1998), head chef, and a project supported from the beginning by Joaquim Clos, General Manager of Derby Hotels Collection". This exciting recognition - he indicates - supports our commitment to excellence, and represents a very important step towards becoming a gastronomic hotel of reference. Thanks to the creativity and ability of Javier and Juan, whose youth is a daily injection of passion, performance and constant improvement: we can only be proud of them and their team and continue working to grow and consolidate a long road together".

"We are very grateful and happy that the Michelin Guide has recognized the work of the entire team at CEBO. After receiving, last year, the Red and Green Star in Oba, adding a Star in Madrid with only a first season, excites us and gives us a lot of strength to continue. We would like to thank Derby and especially Joaquim Clos for the trust they have placed in us," says Javier Sanz.

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The new menu at CEBO keeps featuring seasonal products, reduced ingredients and sauces, based on few ingredients, resulting in elegant, aesthetic dishes, full of flavor and identity. But, Sanz and Sahuquillo take a qualitative step forward by incorporating more technically complex combinations and with extraordinary culinary matches between the sea and the mountain. Raw shrimp seasoned and pickled cockerel; River Miño Elvers and sauce of cod and chicken skins; boletus with glacé of wild rabbit and truffle; wild blue lobster and carnaroli rice aged with *chistorra*; squid hook and dairy of rancid Iberian; stew of tendons and *cocochas*.



Boletus with wild rabbit and truffle glacé

An essential cuisine, stripped of artifice and thoughtful to enjoy in this modern space for 22 eaters. The SEASONAL MENU consists of 17 steps (185€) and the short version, named CLASSIC MENU, of 10 (130€), with which you'll enjoy classics such as its Joselito Ham Croquette, winner in Madrid Fusion 2021, or the bottled Tomato *Cuerno de los Andes* that is now accompanied by a vegetable dashi. The sea is shown through the Buceo razor clams with seaweed *gazpachuelo*; the smoked sturgeon and Beluga caviar or the black belly monkfish and bivalve sauce. The meats come in a breast of grain quail, cabbage sauce and oyster leaf with its fritter of a stew of its thighs; and the matured crossbred cow with *Bourguignon* sauce. In the dessert section, fresh goat's milk with oxidized corn and roasted Galician chestnut with Iberian *torreznos*.

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Smoked sturgeon-Beluga caviar



Grain Quail - Oyster Leaf

The wine cellar is in charge of Marisa de Sande, treasuring a great variety of references and offering the possibility of harmonizing the menus. In the dining room, every detail has taken care of under the direction of Yassine Khazzari Charif.

SECOND SEASON MENU

The World's Best Croquette 2021 by Cañitas Maite
Acorn-fed Pork - Generoso Wines
Bottled Tomato - Dashi Vegetal
Diving Razor - Seaweed Gazpachuelo
Smoked Sturgeon - Beluga Caviar
Quisquilla raw seasoned - Escabeche de Gallo (rooster marinade)
Calamar de Anzuelo - Dairy of Rancio Ibérico
Boletus Pinicola - Wild Rabbit Glaze
Tendones Guisados - Hake Cocochas (Hake Shells)
Angulas del Miño - Cod Skins Sauce
Black Belly Anglerfish - Marinera de Bivalvos
Wild Blue Lobster - Aged Carnaroli Rice.
Grain Quail - Oyster Leaf
Matured Mestiza Cow - Bourguignon Sauce
Fresh Goat Milk - Oxidized Corn
Galician Roasted Chestnuts - Torrezno Ibérico
Small Pastry Shop - Petit Fours

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Restaurant Facts:

Gastronomic Management: Javier Sanz and Juan Sahuquillo

Chef: Borja García

Headwaiter: Yassine Khazzari Charif

Sommelier: Marisa De Sande

Capacity: 22 guests per service

Tasting Menu of 17 steps PVP 185€ (VAT incl.) (drinks not included)

Tasting Menu of 10 steps PVP 130 € (VAT incl.) (drinks not included)

Pairing, selection of 6 glasses PVP 60 € or selection of 8 glasses PVP 85 €.

Kitchen hours:

Tuesday to Saturday. Noon from 1.30 pm to 3 pm, evenings from 8.30 pm to 9.30 pm.

Sunday and Monday closed.

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