



JAVIER | *gaytán*  
*aranda*

# PRESS KIT



# THE CHEF

## JAVIER ARANDA: A CHEF IN THE CONSTELLATION OF MICHELIN STARS

Cooking has always been part of Javier Aranda's life. **From his family and childhood memories**, including his grandmother's dishes, to his early foray into the world of hospitality at the age of 16, where he discovered that **cooking was his true language of expression**. Among his professional experiences are restaurants such as El Bohío, Ars Vivendi, Urrechú or Santceloni.

After all this trajectory, in 2014, **at just 27 years old, Javier Aranda became the youngest chef in the world to obtain a Michelin Star** with his restaurant La Cabra. The same year it opened, in 2016, **Aranda achieved its second star for Gaytán**, a restaurant that has consolidated its star from then until today.

JAVIER  
aranda



# HIS CUISINE

TRADITION, INNOVATION AND  
SUBTLETY IN THE TREATMENT  
OF THE PRODUCT

**Javier Aranda's cuisine offers the perfect balance between innovation, respect and pride in his roots.** With knowledge of classic recipes and mastery of the most avant-garde techniques, learned during his years of training and experience in great kitchens, Aranda interprets the flavor and texture of traditional dishes and gives them that refined touch that makes them distinctive. In this way, **he builds a creative proposal where he takes the essence of each of the products and elevates them to the highest level.**

Javier's creation comes from his inspiration through drawing. He takes a base product and decorates it with the ingredients that **complement it perfectly in each of the nuances that the dish intends to offer. Elevating the concept of expected flavor.** It is there when the fineness of the technique developed by the chef enters, and manages to turn the everyday into pure elegance and delicacy.



# GAYTÁN

## THE ROOTS OF JAVIER ARANDA COME TO LIFE IN GAYTÁN

Gaytán is Javier Aranda in its purest form. It is tradition, it is inspiration from his roots and it is the vanguard of his professional experiences. But not only that, because **Gaytán is also the vindication of the product in its maximum splendor, the respect for its seasonality and the creation of original and elegant dishes.** All of this embedded in a perfectly orchestrated on-site scene cooking performance which results in the perfect experience.

Each of the elements found in the culinary offer of this leading restaurant in Madrid is perfectly located, resulting in **an explosion of flavors in the mouth that is uncommon in the current gastronomic scene.** The 360o experience is completed by crockery and glassware chosen ad hoc, something that causes the enjoyment of the experience to begin in the visual field, to later delve into taste or smell.

gaytán



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