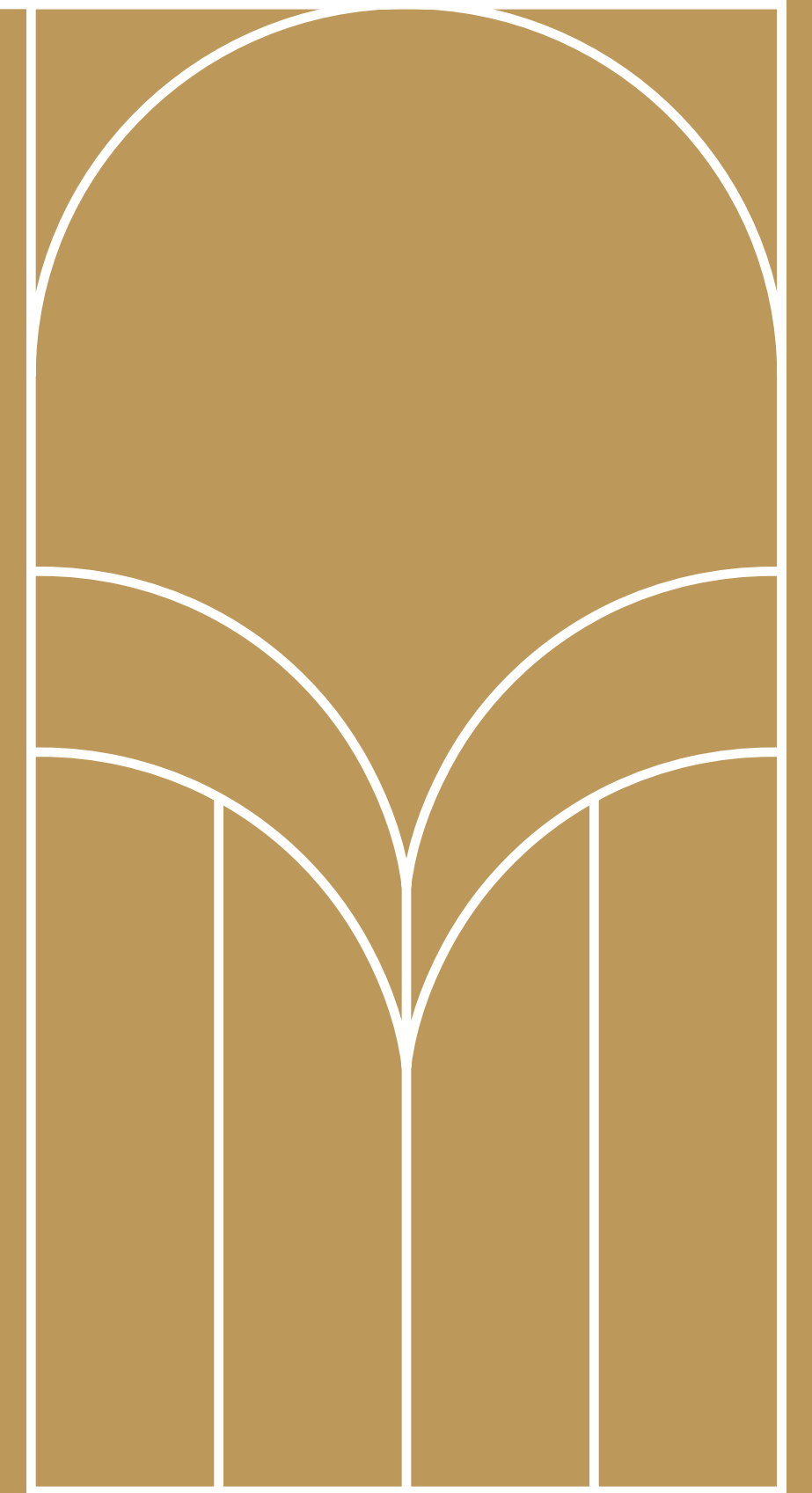
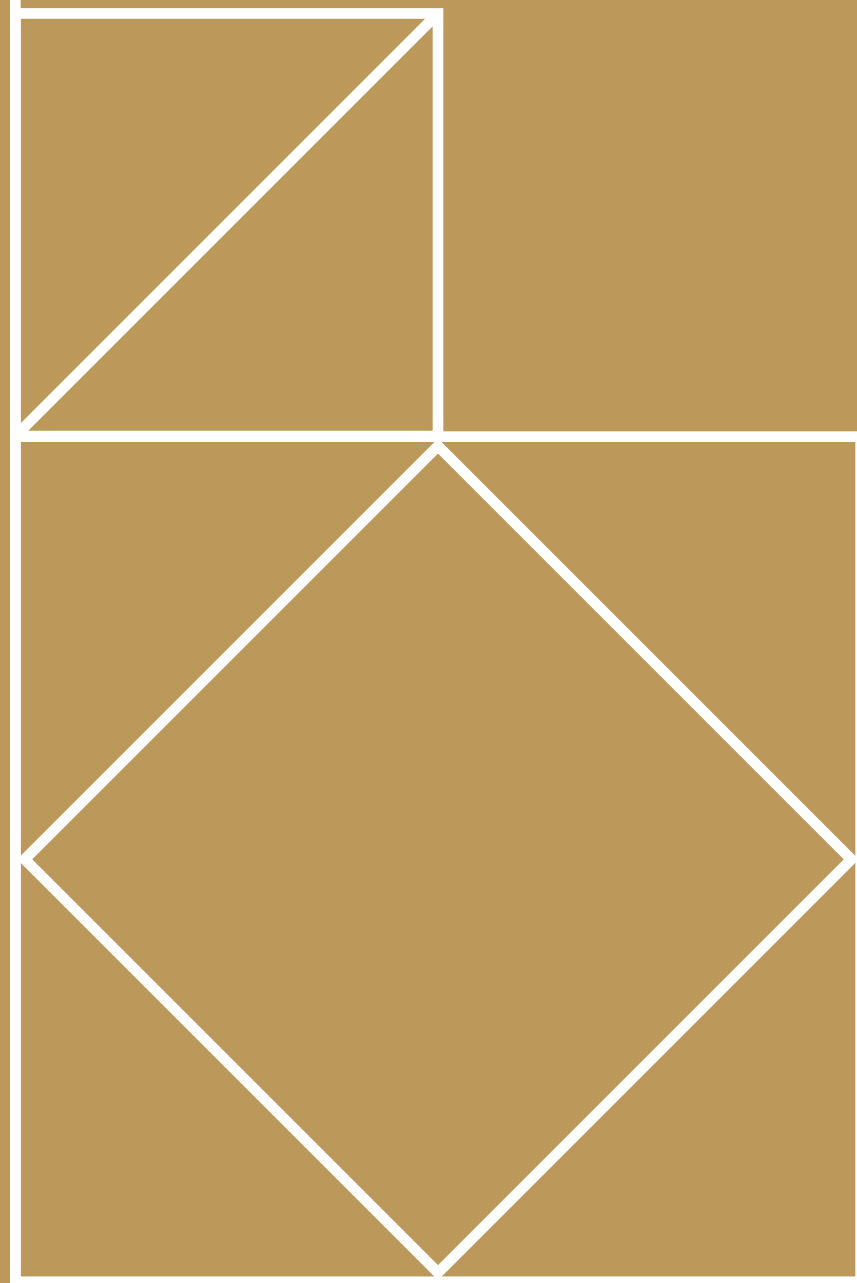
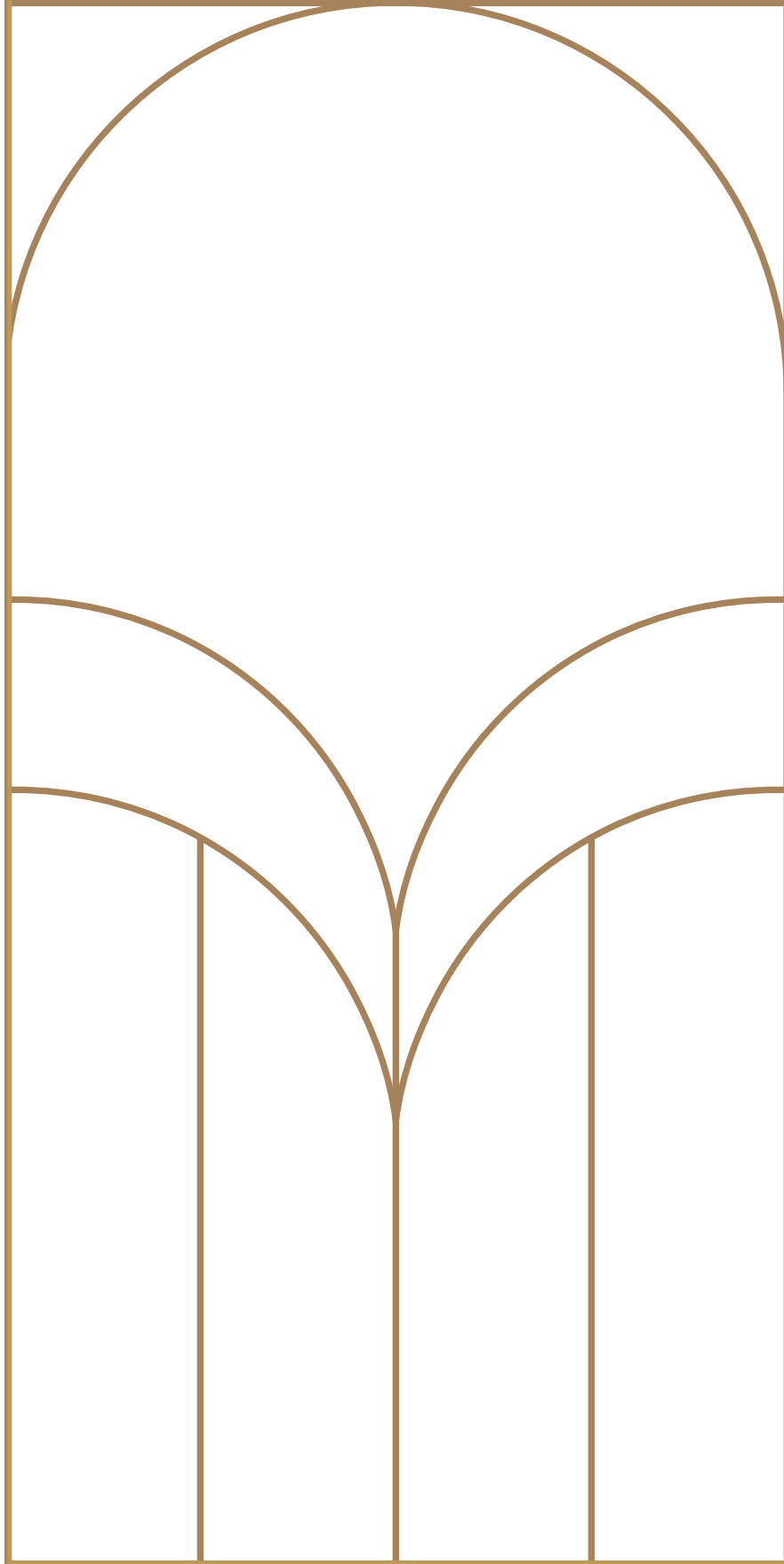
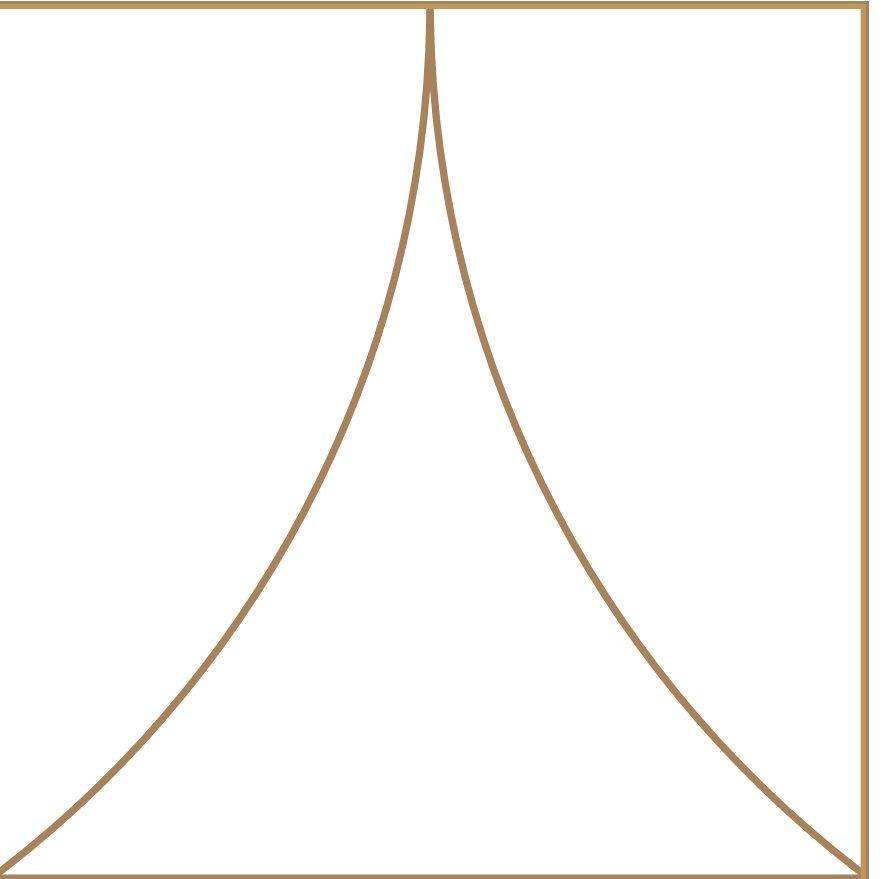
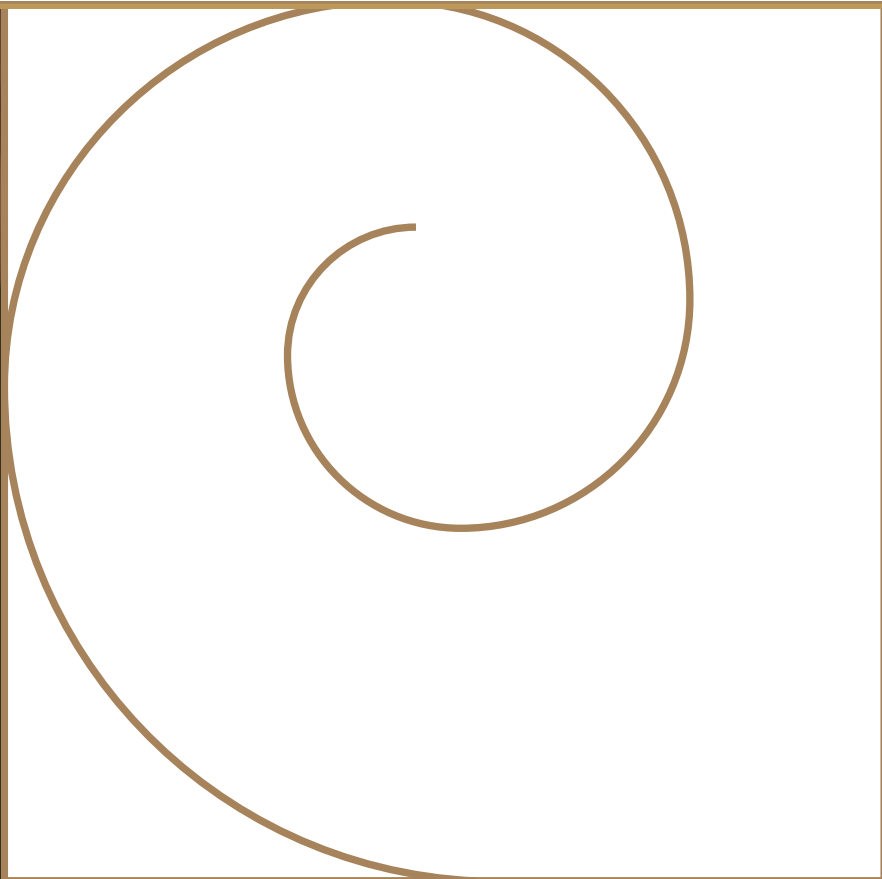


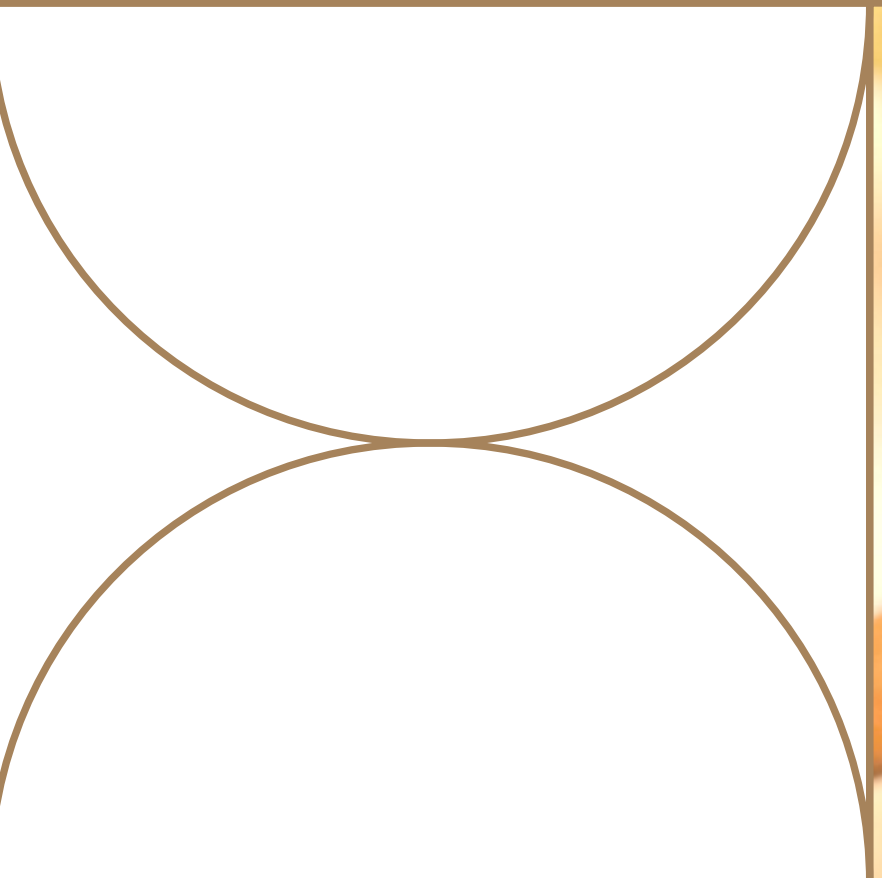
FOOD HALL
GALERÍA CANALEJAS

Calle Alcalá 12
MADRID





FOOD HALL
GALERÍA CANALEJAS



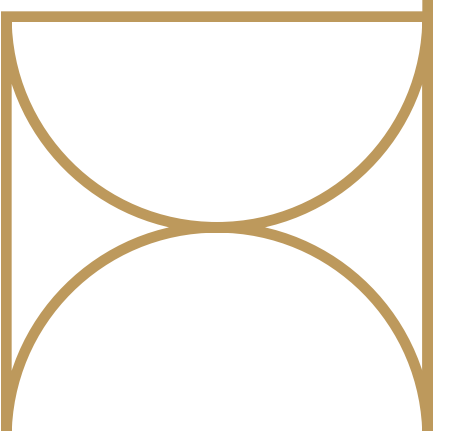
A UNIQUE CULINARY EXPERIENCE IN THE CAPITAL

THIS NEW GASTRONOMIC ICON OF MADRID CONSISTS OF 13 RESTAURANTS IN A VARIETY OF STYLES AND FROM DIFFERENT COUNTRIES, SOME OF WHICH FEATURE NEW CONCEPTS BY RENOWNED CHEFS.

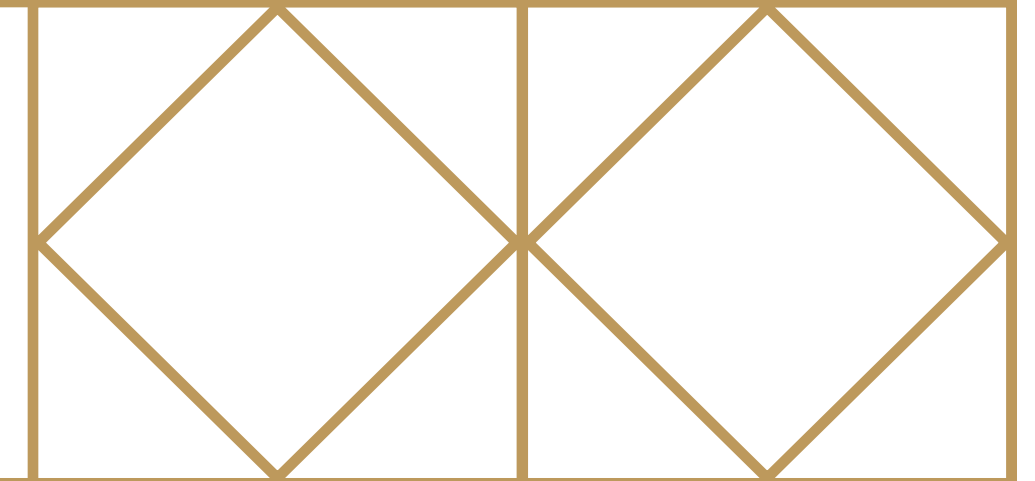


The Galería Canalejas Food Hall occupies more than 4,000 m², completely taking over one of the three floors of this new international luxury icon. A unique concept of a shopping gallery and food hall in Spain where you can enjoy an all-round experience that includes fashion, luxury, cuisine, culture and the history of the 7 monumental buildings that accommodate Galería Canalejas, and all this in the very heart of the city.

With the opening of its 13 restaurants and lively terraces at the emblematic Calle Alcalá 8-12 premises, the Galería Canalejas Food Hall becomes the new gastronomic hotspot of the city.



FOOD HALL
GALERÍA CANALEJAS



MONCHIS

Omakase & Tacos

THE EIGHT

Burgers & More

19.86 BY RUBÉN ARNANZ

Boutique restaurant

SALVAJE

Fusion cuisine

MAD GOURMETS

Gastronomic multi-space

LE PETIT DIM SUM

Traditional Chinese gastronomy

DAVVERO

Traditional Italian cuisine

D BELLOTA

Iberico cured meats & Spanish products

ST. JAMES

Specialist in rice dishes

GARELOS

Galician tavern

EL GOLOSO

Artisan bakery

DANIEL SORLUT

Oyster and champagne bar

AMORINO

Artisan Italian ice-cream parlour

FOOD HALL GALERÍA CANALEJAS



MONCHIS



M  N C H I S
O M A K A S E & T A C O S

“IT IS AN HONOUR FOR ME TO BE PART OF THE EXCLUSIVE GALERÍA CANALEJAS FOOD HALL, THE NEW LUXURY ICON OF THE CAPITAL, LOCATED IN A PRIVILEGED PART OF MADRID. I CAN'T THINK OF A BETTER SETTING FOR MY TWO NEW GASTRONOMIC CONCEPTS”.

JULIÁN MÁRMOL

THE EIGHT



THE
Eight
B U R G E R S
& M O R E

Renowned chef Julián Mármol, holder of a Michelin star since 2019 for his restaurant Yugo The Bunker, has designed not one but two completely new restaurant concepts that will open in the Galería Canalejas Food Hall this autumn.

Monchis is the name chosen for Julián Mármol's first restaurant, a crossroads between Mexico and Japan where creativity and excellence in techniques and products go hand in hand. An establishment where you can enjoy a unique experience at its omakase Mexican bar with Japanese inspiration, the first in Europe and the second in the world – *omakase* means “leave it up to the chef” in Japanese. Traditional Mexican dishes, such as tacos, gorditas, infladitas, or tamales, transformed into small Japanese-influenced snacks. Fusion based on selecting and respecting the key ingredients, without excessive alteration from spices or sauces, thereby upholding their authenticity.

The grill will be the common thread of his second restaurant, The Eight, a number that has accompanied the chef throughout his career. In this new establishment, he will redefine traditional and popular dishes, such as hamburgers and sandwiches. Julián will provide a simple, direct and refined style of cuisine, without masking the flavours, using Denomination of Origin products and respecting their essence. The chef's guiding principle is to use the finest ingredients, with the passion and quality that characterise him.

19.86 BY RUBÉN ARNANZ



1986
BY RUBÉN
ARNANZ

“BEING PART OF GALERÍA CANALEJAS IS A NEW CHALLENGE TO CONTINUE DOING MY BEST IN A NEW AND UNIQUE SETTING. IT IS A MAGNIFICENT PLACE WITH GREAT LUXURY BRANDS WHERE OUR CUISINE WILL SHINE IN THE CAPITAL”.

RUBÉN ARNANZ

19.86 by Rubén Arnanz is a creative and cosmopolitan proposal where the young chef from Segovia, one of the youngest to be awarded a Michelin star, will be heading his first gastronomic project in the capital. Drawing on the heritage of the Castilian and Mediterranean cultures that have most influenced the chef, this new boutique restaurant brings together his diverse and more personal cuisine with delicious cocktails and soulful wines.

With this project in the Galería Canalejas Food Hall, Rubén Arnanz, a pioneer of the nouvelle Castilian cuisine, has found the perfect opportunity to showcase his cooking in Madrid; a new way of expressing himself through his creations.

At 19.86 by Rubén Arnanz - a name that refers to the year he was born - the chef offers a genuine experience in which the diner is the star. In this inspiring atmosphere, Rubén Arnanz shares the DNA of his lucid and dynamic cuisine; dishes that celebrate domestic produce and Castilian gastronomy through authentic flavours. The restaurant also has an exclusive area where few people can enjoy a live demonstration of Arnanz's cooking.

SALVAJE



SALVAJE

MADRID

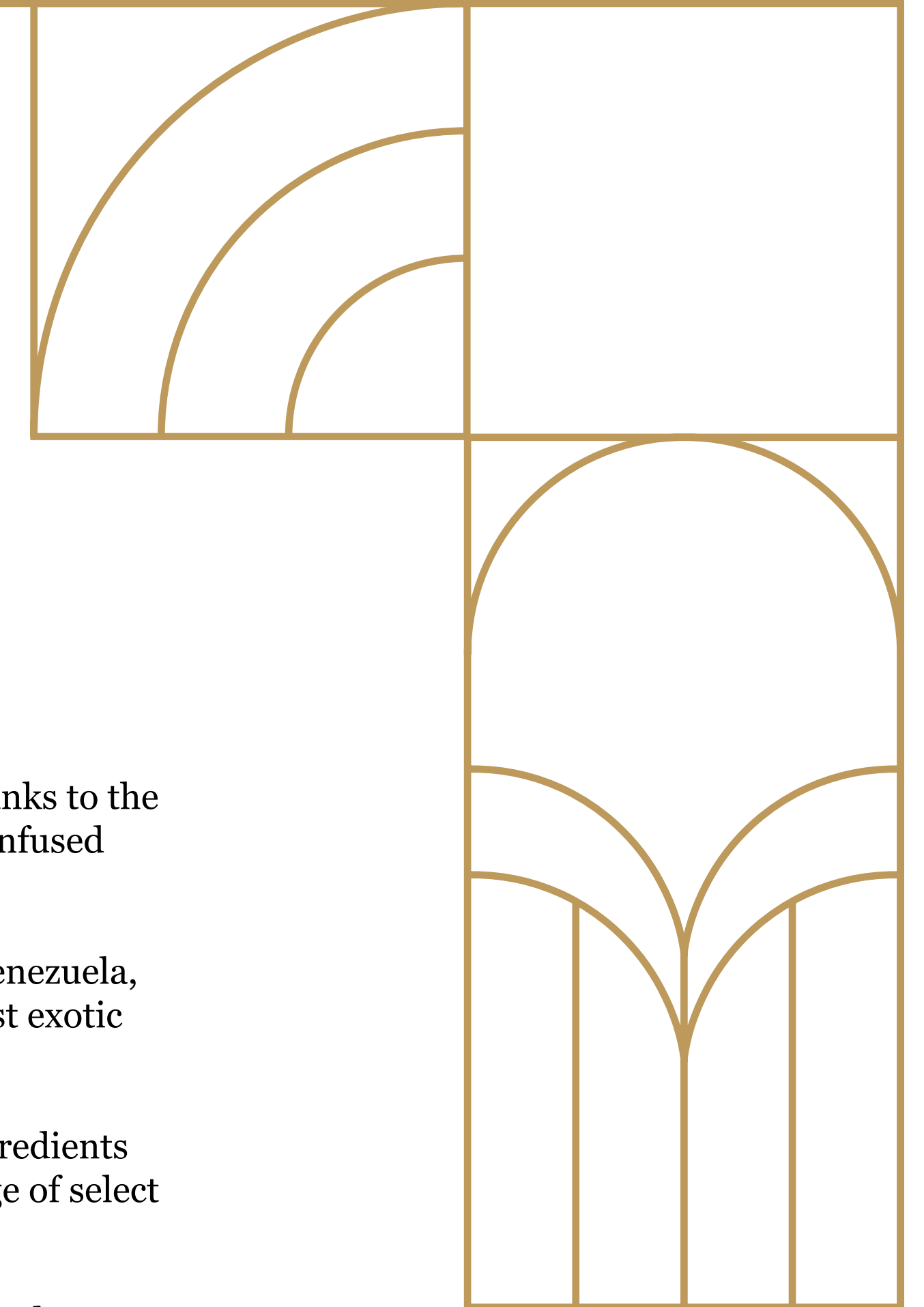


Japanese signature cuisine has found its place in the Galería Canalejas Food Hall thanks to the new Salvaje restaurant: an establishment where the tradition of Japanese cuisine is infused with flavours and techniques from all corners of the world.

Venezuelan chef Fermín Azkue, with an extensive career in the best restaurants in Venezuela, Panama and major European capitals, is in charge of fusing the influences of the most exotic places on the planet to deliver the global phenomenon that this concept has become.

At Salvaje, every diner enjoys an exquisite selection of national and international ingredients that deliver an authentic journey through their flavours, accompanied by a wide range of select cocktails, in a fun and exciting atmosphere.

In this cosmopolitan environment, where every detail is carefully selected and designed, passion merges with the vibrant rhythm of Madrid's nightlife in what is already known by many fans as "the Salvaje experience".



MAD GOURMETS



MAD Gourmets brings a new gastronomy concept that has been created specifically for the Galería Canalejas Food Hall. In more than 650 m2, it offers 20 different speciality spaces with cuisines ranging from the typical Spanish tapas to the latest trends in international gastronomy.

They include the John Barrita concept and its famous creator, John Torres, the baker who made sourdough and fermentation an art form and who has become an essential part of the most important Michelin star restaurant tables in the world.

MAD Gourmets offers far more than just outstanding gastronomy. Within its shared, open-plan and dynamic space, visitors can enjoy non-stop entertainment activities that include live music, mini concerts and other gastronomic events. All this creates a perfect place for those wishing to enjoy an excellent experience while discovering the most varied cuisine from different parts of the world.

AVOCADOS

For true avocado lovers

BUGABAR

Cocktails & pickles

BURN OUT

Classic & creative burgers

BURRATA BAR

Delicatessen & Italian wines

ENDIABLA

Mexican dishes & margaritas

FAVELA

Traditional brazilian
homemade dishes

HEALTHY POKE

Healthy food, happy mood

HONG KONG

Asian street food

HORNO SAN ONOFRE

Traditional Madrid pastry since
1972

HOT NOW

The modern take on a
traditional pizza

HUMA

Vegan tastings

JOHN BARRITA

Signature sandwiches

LA CARMELA

Trending tapas

PICOLISTO

American style seafood

PINTXOS FACTORY

Delicious Basque pintxos

SPRITZERI

The best Italian spritz in town

VIVAR

Super Food Bar

V.O.

Spanish cuisine

WINE BAR

Wines exquisite selection

Nº5

Gourmet products

LE PETIT DIM SUM



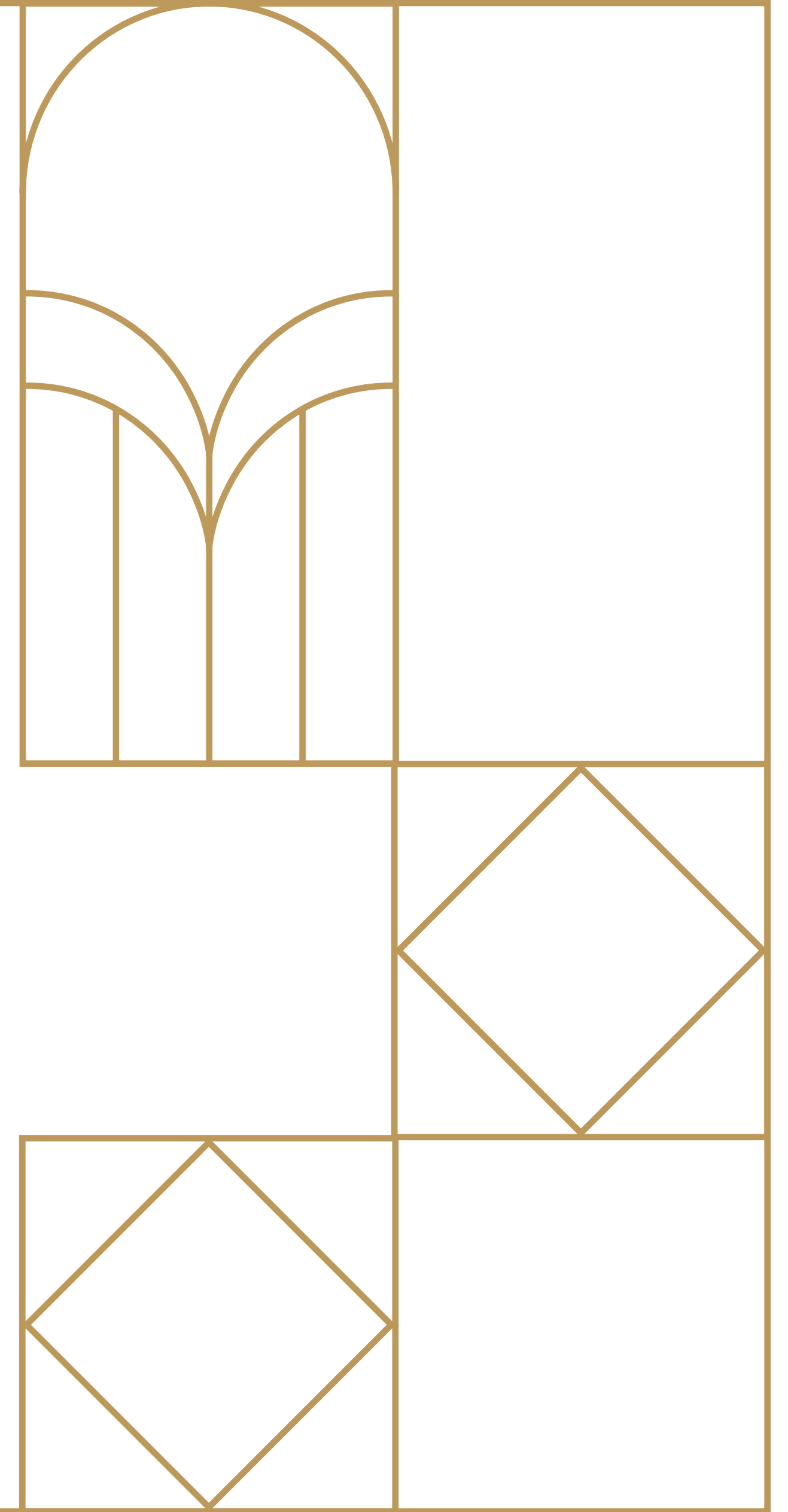
LE PETIT
DIM SUM



Le Petit Dim Sum is the new concept of the China Crown group, a landmark of Chinese gastronomy in Spain, where diners can enjoy an exquisite selection of handmade dim sums in a wide variety of shapes, flavours and preparations, accompanied by delicious cocktails and other traditional dishes.

Its founders, María Li Bao and Felipe Bao, are launching this concept at the Galería Canalejas Food Hall. In their new space they share a special interpretation of these dishes and the mastery of the more traditional version: flavours meticulously achieved by a careful selection of ingredients and precisely timed cooking.

Le Petir Dim Sum offers a unique opportunity to enjoy a trip to the heart of Shanghai while in the centre of Madrid.



DAVVERO

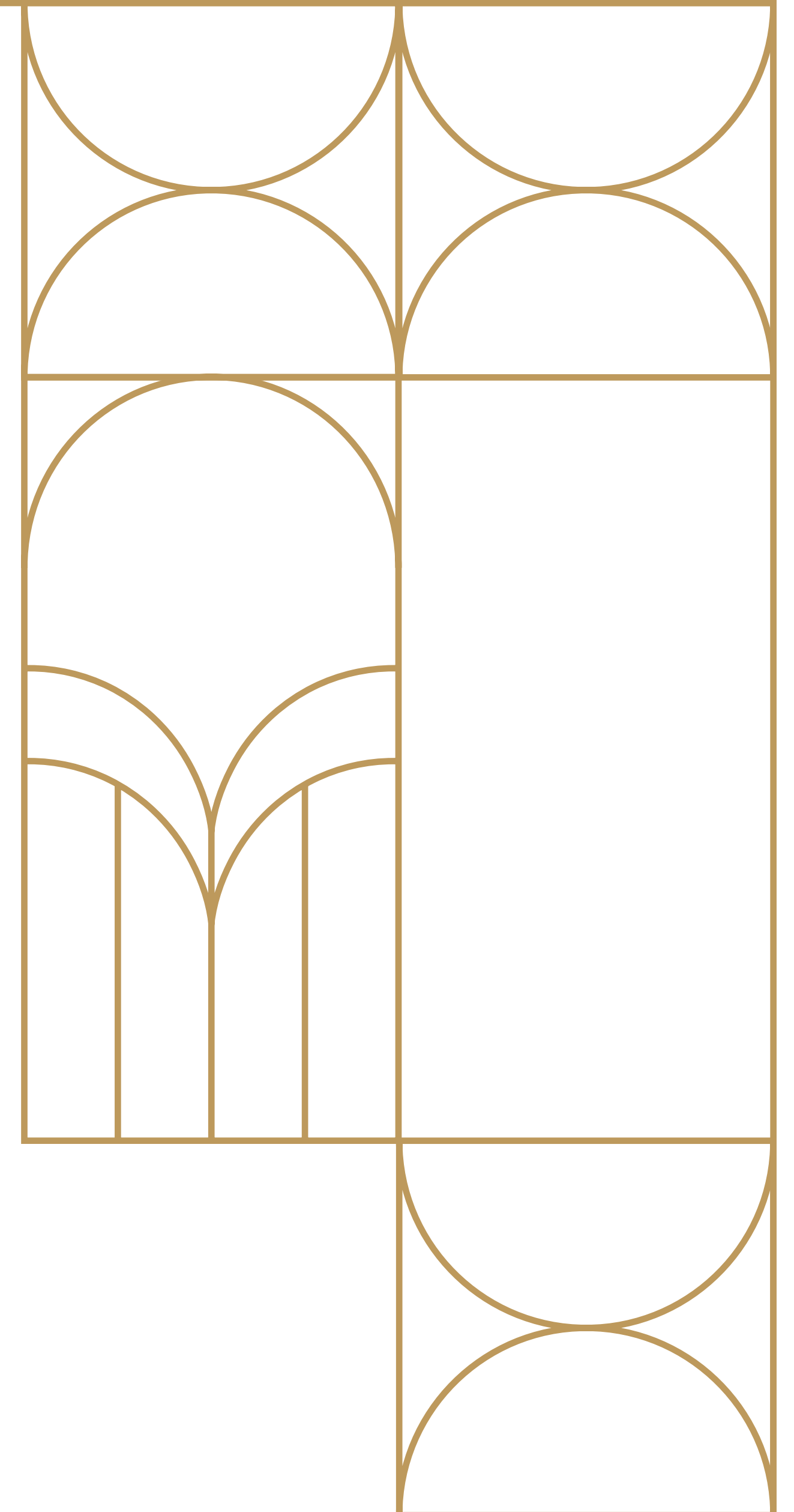


Davvero
BY DAVANTI



Davvero, the new Davanti Group restaurant, preserves the familiar and intimate essence of Italian cuisine, with a new, more select and refined concept. This restaurant offers an authentic tribute to Italian traditions, featuring fresh pasta *fatta in casa* and the most iconic dishes of Italian cuisine. It also features a *piccolo mercato* where you can buy all the top-quality ingredients and products used in the restaurant's kitchen to recreate the flavours of its cuisine: fresh pasta, cheeses, sauces, oils, vinegar, creams and a wide selection of Italian wines. A unique opportunity to enjoy Italian gastronomy at the restaurant or at home.

Davvero provides every guest with a genuine Italian experience; from the creations of its chefs, the products of its small market to the meticulous and personalised service. The dishes are finished and served in front of the diners, thereby fulfilling the commitment that honours the group to which the restaurant belongs: Davanti is Italian for "in front of".



DBELLOTA



DBELLOTA
jamoneria

Spanish gastronomy is internationally known and praised for its wealth and variety. Therefore, the new gastronomic hub in the city of Madrid simply had to include somewhere like DBellota as a tribute to the gastronomy treasures of Spain with products of the highest quality.

DBellota is opening a new restaurant concept where it will embark on an exclusive partnership with Cinco Jotas for the Galería Canalejas Food Hall by only offering Spanish hams from this prestigious brand in the space. Alongside this selection of the best Spanish ham, the menu includes Spanish cheeses and a range of hot dishes featuring Spanish hams from Cinco Jotas.

Based on outstanding excellence, this offer is accompanied by a selection of wines from over 80 benchmark Spanish wineries, including Vega Sicilia.

ST. JAMES



St. James



For over 50 years of history and tradition, the St. James Group has been making what for many are undisputedly the best *paellas* in Madrid. For the first time since it was established in 1970, it is possible to enjoy St. James in the heart of the city, at the Galería Canalejas Food Hall.

The quality and preparation of the rice dishes are outstanding. This restaurant offers an extensive range of dry, brothy or creamy rice dishes, providing the best of this Spanish gastronomic classic. These star dishes are accompanied by the finest Mediterranean cuisine with a wide selection of seafood and grilled fish, offering the best products from the Spanish seas.

St. James, that is currently under the culinary management of the renowned chef Jesús Almagro, have earned thanks to his experience and expertise the reputation as the definitive place to enjoy the best rice in Madrid.

GARELOS



garelos
RESTAURANTE GALICIANO

Garelos, the natural restaurant from Betanzos, conveys the essence of the traditional recipes of Galician cuisine with a modern and succulent twist, thanks to the expertise of three generations of the family dedicated to the restaurant business.

Diners at Garelos enjoy the best selection of products and recipes from this northern region, as well as a wide range of wines with the Rías Baixas, Ribeiro and Valdeorras Designations of Origin. The quality ingredients of this restaurant are carefully selected to bring to the capital the best culinary traditions from the heart of Galicia, revisited by its chef.

A selection of emblematic Galician dishes that preserve their identity and quality and are now available in the Galería Canalejas Food Hall thanks to Garelos.

EL GOLOSO



El Goloso



El Goloso travels beyond the borders of its native La Mancha to sweeten the experience of visitors to the Galería Canalejas Food Hall with its traditional products.

The El Goloso bakery in Tarancón continues to be a family business founded 60 years ago that preserves the balance between tradition and modernity that each new generation has managed to achieve.

The success of this bakery's long history lies in the high quality of the ingredients used, the respect for baking times and the preparation. El Goloso offers everything from local cakes and pastries to desserts based on exotic ingredients, using techniques from all around the world.

DANIEL SORLUT



The French company Daniel Sorlut is present in the Galería Canalejas Food Hall to offer the expertise of 100 years of family tradition in breeding, farming and distributing different types of oysters from the French coast of the Charente-Maritime region.

Daniel Sorlut's philosophy is based on the careful selection of products, using only top-quality oysters. At its new restaurant in Madrid, you can taste these sublime oysters chosen by many of the best chefs in the world for their kitchens, accompanied by an exclusive selection of French wines and champagnes.

This French restaurant organises dynamic and vibrant show-cooking events and collaborations with renowned chefs so that visitors can enjoy an experience that goes beyond the pleasures of the palate.

AMORINO



At its new premises in Madrid, Amorino offers a wide variety of authentic Italian ice cream, made with 100% natural ingredients and carefully selected products.

The passion for discovering new flavours drives each of the creations of this ice-cream parlour based on the most traditional recipes. At Amorino, flavours melt in your mouth as you enjoy a careful and sophisticated presentation. Such is the case of its famous Ice Cream Flower, its limited editions or its exclusive *Gelato Macarons*, which are already part of its brand identity.

A range of sweet options complemented with a menu of waffles, crepes and cakes. Amorino offers an original alternative to delight the palates of visitors to the Galería Canalejas Food Hall.



PRESS KIT GALERÍA CANALEJAS

PRESS MATERIAL

<https://bit.ly/PrensaFoodHallGaleriaCanalejas>

CONTACT

Jorge Orte Vidal · Press

jorge.orte@pelonio.com

T.+34 615 991 702

www.galeriacanalejas.com

