

PORTFOLIO



WORK WITH ME



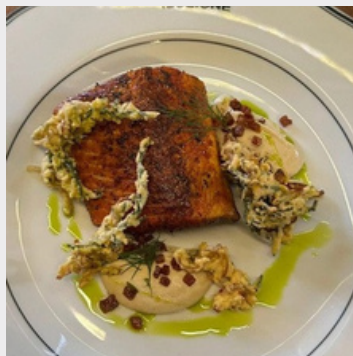
ABOUT ME

I'm a passionate chef with a Michelin background that's been running a big scale operation in Barcelona, with ten years of experience and five in management positions. I thrive with consistency, leadership and budget management to ensure the best experience to our customers.

Always in the pursuit of knowledge and new goals, I define my cooking as a refined way to enhance the quality of products and applying molecular techniques but making the flavours recognizable as the classics we all know and love.

Organized events for more than a thousand guests indoors and outdoors, adapting to the customers' necessities to evolve a nice evening to a day they would remember.

RESTAURANTS









CATERINGS



EVERY STEP

Always aiming to improve in every step of the way, making sure all the information reaches our clients so they can enjoy every bite with the five senses, adapting to the customer necessities to plan a perfect evening.





EXPERIENCE

Executive chef
Bn Grup

Head chef
Hispania Nha Trang

Co-owner
Soda Bus Barcelona
Verne Barcelona

FORMATION

Degree in culinary arts
IES Joan Ramon Benaprès

Master in restaurant management
Hofmann School

