

CLARIS

HOTEL & SPA
5* GL MONUMENT

With this new project, Derby Hotels Collection continues with its commitment to quality dining at its hotels

The restaurant La Terraza del Claris renews its menu with the distinctive hallmark of Aurelio Morales

Its new dining experience is based on Mediterranean-inspired cuisine made with quality produce

The restaurant La Terraza del Claris.

Chef Aurelio Morales.

Derby Hotels Collection is reaffirming its commitment to fine dining with its new menu at **La Terraza del Claris** (Hotel Claris, 5*GL) put together by chef **Aurelio Morales**. Aurelio is head chef at the Madrid restaurant **CEBO** located in the Hotel Urban, 5*GL, and is acting as a consultant on this new project in his capacity as executive chef of the whole company. The new menu is based on Mediterranean-inspired dishes made using top-quality produce.

Daniel Hernández will be in charge of things at the new restaurant in the **Hotel Claris**. He started out under Aurelio at renowned restaurants such as Paco Pérez's two-Michelin-starred Miramar. This time the menu will be based on dishes made with the utmost respect for the produce. The kitchen has been opened up so that diners can see the dishes being prepared. To mark the start of the summer season, the restaurant has been redecorated to make it cooler, incorporating brighter colours.

The lunch menu at **La Terraza del Claris** is still available from Monday to Friday in luxurious surroundings with stunning city views. This option includes an apéritif, a starter, main course and dessert. There is also a new seven-course **tasting menu** available for lunch and dinner. Diners can choose from delicacies such as scarlet shrimp cannelloni, with American sauce and truffle jus; an original sirloin steak cooked like a classic fricassee; tuna belly tartare with oysters and Asian nuances; and the ratafia dessert with cloves and cacao (mousse with ratafia liqueur, false meringue, chocolate and caramel mousse).

Tuna belly tartare with oysters and Asian nuances

Scarlet shrimp cannelloni, with American sauce and truffle jus

Ratafia with cloves and cacao

Cod carpaccio with flavours of *esqueixada*

Mediterranean cuisine where the produce takes centre stage

The Mediterranean-inspired menu draws mainly on carefully selected produce from the land and the sea to offer original dishes with plenty of variety. From the sea, you'll find dishes such as turbot with fennel, tarragon and citrus meunière; cod carpaccio with flavours of *esqueixada*; or monkfish with smashed cabbage, mussels and beurre blanc.

From the land there's artichoke with a velouté sauce; quail's egg and Iberian cured ham; steak tartare with mustard ice cream; and Iberian suckling pig with pumpkin and mango. The new menu at **La Terraza del Claris** also features a tasty Mediterranean langoustine and pig's ear rice.

The original dessert selection features sweet treats such as the custard- and Swiss meringue-filled flaky pastry, known as *costrada alcalaina*, the coconut and passionfruit combo, *coco&Pasión*, and fruit from the Boqueria Market.

Carlos Pérez, head sommelier at La Terraza del Claris, has put together a wine list featuring more than 150 labels that will be updated every season. It includes most of the unmissable wines made by large and small Spanish producers, with a particular focus on wines from Catalonia. This wonderful selection also features a wide variety of cavas and champagnes and its own spirits and cocktail list.

Aurelio Morales

Madrid-born chef Aurelio Morales is currently head of the **CEBO** restaurant in Madrid and has devised the new menu at **La Terraza del Claris**. He trained in top kitchens such as El Bulli, Tickets, Àbac and Echaurren. He also acted as head chef at the two-Michelin-starred Miramar restaurant in Llançà (Girona) which is part of the group headed by chef Paco Pérez.

Daniel Hernández

Chef Daniel Hernández hails from Alcalá de Henares and worked for a number of years with Aurelio Morales at Paco Pérez's Miramar restaurant. He is currently executive chef at the Hotel Claris.

Profile LA TERRAZA DEL CLARIS

Chef: Aurelio Morales and Daniel Hernández, executive chef at the Hotel Claris.

Head chef: Daniel del Val.

Capacity: 30 people.

Average price: 50€ (excluding drinks). Long menu 59€, lunch menu 29€ (including drinks).

Restaurant opening times: Monday to Sunday, 1pm to 4pm and 8pm to 11.30pm.

Reservations: 934 876 262

Website: <http://www.hotelclaris.com/#!es/restauracion/la-terrazza-del-claris>

For further information:

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