

Jordi Herrera launches his new tasting menu and new project: “Jordi Herrera Lab”

The chef is reinventing himself to share his know-how, creativity, innovations and more than 25 years’ experience at the “Jordi Herrera Lab”

Manairó offers a menu featuring 14 anti-mainstream, ground-breaking mouthfuls such as pizza margarita yolk with rocket and truffle, cone of cod with pepper pearls and surprising combinations such as cauliflower, foie gras and coffee.



(Crispy curried beef with a clothes line of smoked tuna)

[Jordi Herrera](#) (Manairó, Diputació 424, Barcelona) is reinventing himself. The chef, who has amazed food experts and the public with his unprecedented cuisine is embarking on a new stage in his career as an advisor, a problem solver and creator of tailor-made gastronomic experiences, and trainer.

25 years of experience, surprising “inventions” and worldwide plaudits attest to his culinary prestige. He continues to remain true to his innovative, enquiring spirit and has set up the “Jordi Herrera Lab”, his new personal commitment to sharing his know-how, creativity and innovations outside the walls of his restaurant Manairó.

His future plans include dinner/training sessions at Manairó to share his unprecedented cooking techniques with the public, making the restaurant a meeting point for innovation and culinary creativity.

Rebel cooking

You can find out about Jordi Herrera's new project on his new website (www.jordiherrera.es), which showcases its activities and looks back at his professional and creative career. It also features a series of creative videos produced by Paco Ferrari that reflect his personality.

New menu at Manairó

Jordi Herrera's new tasting menu features 14 anti-mainstream mouthfuls that will delight the most intrepid diners. The chef's new creations include beef, cod, sardines, omelette, pizza margarita and matcha tea with culinary twists that bear the unmistakable and ground-breaking "by Jordi Herrera" stamp.



(Omelette with garlic soup jus and conger brains)



(Oxtail with green beans and potato)

Other highlights include cone of cod with roasted pepper pearls, "omelette" with garlic soup jus and conger brains and the pizza margarita yolk with rocket and truffle and unusual combinations such as crispy cauliflower, foie gras and coffee.

The omelette dish is given added texture by the conger brains and the pizza margarita yolk is particularly surprising because it is, in fact, a liquid pizza.

Jordi Herrera is creativity, radicalism and sheer personality, just like his culinary creations. He invents new combinations and flavours for the palate that he visualises and interprets beforehand and brings together in previously unseen dishes.

(RESTAURANT DETAILS)

Carrer Diputació 424, 08013 Barcelona

932 31 00 57

www.jordiherrera.es

Jordi Herrera

Rebel cooking

Opening times: Monday to
8.30pm to 11.30pm. Closed Sunday

Saturday, 1.30pm to 3.30pm and

Chef: Jordi Herrera

Lunch menu: 45 euros

Tasting menu 2017/2: 90 euros

Classic menu (2003-2016): 90 euros

Average price of the à la carte menu: 60 euros

Facebook: @Manairo ; Twitter: @manairo_jordi ; Instagram: @restaurante_manairo

You can download high-resolution images on www.monkeysgroup.com/jordi-herrera

For further information:

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