

Virgilio Martinez and Albert Adrià team up for a unique dinner at Lima Floral on 7 August

CULTUREFOOD & DRINKSNEWS & FEATURES



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On Sunday 7th August [Virgilio Martinez](#), chef proprietor of Central restaurant in Peru ([number 4 in The World's 50 Best Restaurants](#)) and executive chef of Lima group, will welcome one of Spain's greatest chefs, Albert Adrià, to Lima Floral for a one-off collaboration dinner. A celebration of the pair's long-standing friendship and shared innovative approach, the evening will provide a unique opportunity to enjoy a tasting menu created by two of the world's leading gastronomic pioneers.

A formative member of Spain's greatest culinary dynasty, Albert Adrià carried out a crucial role alongside his older brother Ferran at the world-renowned elBulli for 23 years. Since the closure of the critically-acclaimed restaurant, Albert has gone on to open a series of hugely successful restaurants under elBarri group across the historically famous neighborhood of el Paral·lel in Barcelona. The Michelin-starred Tickets (number 29 in The World's 50 Best Restaurants), has since 2011 been followed by Bodega 1900, the Mexican taqueria Niño Viejo, Michelin-starred Mexican fine-dining restaurant Hoja Santa and Pakta, where the chef's representation of Nikkei cuisine earned him a further Michelin star. The last restaurant of the group will be Enigma, to open next September.

Albert will bring with him Jorge Muñoz, head chef of Pakta, where the fusion of Japanese and Peruvian cuisine lends itself perfectly to this collaboration with Virgilio, the world's leading Peruvian chef. They will be joined in the kitchen at Lima Floral by the restaurant's head chef, Robert Ortiz where the dynamic and skilled group of chefs will create a special selection of dishes for privileged diners. With the Peruvian ingredients and techniques favoured by each chef being the fundamental basis of the menu, all the dishes will be designed to showcase the technical prowess and the vibrant, innovative cuisine that has earned these restaurants critical acclaim. The menu will be priced at £120 per person (including service charge), with wine pairing available for an additional £50 per person.

Expressing his excitement about the upcoming collaboration, Virgilio commented: "Albert and I have been friends for many years and have long discussed the idea of bringing together our experience and approaches to cooking in a one off dinner as a celebration of this friendship. Lima Floral will provide the perfect setting for us to have fun cooking together in a laid back environment."

Available for one service only, the evening will offer diners the chance to experience dishes from Central, Lima Floral and Pakta brought together by two of the world's greatest culinary innovators in London's own Covent Garden.

The editorial unit

