

## José Andrés Taps El Bulli Chef Brothers for Massive NYC Food Hall

David Chang is also opening in the same real estate development

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Not only is D.C.-based Spanish chef José Andrés [getting into New York City's booming food hall business](#), he's doing it with [two of the most famous Spanish chefs](#) of all time: the brothers behind El Bulli, Ferran and Albert Adrià.

Per a press release, the 35,000-square-foot food hall will be a “a dynamic, all-day destination for Spanish food, drink, and culture,” offering guests “a world-class tapas bar” and shopping. The statement puts the opening at New York City's Hudson Yards in late 2018.

The co-venture is also something of a reunion. Andrés is one of the most prominent El Bulli alums, having worked under Ferran Adrià in the late '80s ([he got fired](#), but it's cool). There's no word yet on what menus will look like, but maybe Adrià will bring back [iconic El Bulli bites](#) like spherical liquid olives (you can actually [get those at Tickets](#)) or parmesan marshmallows.

If all goes according to plan, this will be the Adrià brothers' first property in the United States. El Bulli, the legendary experimental tasting menu destination in

Catalonia, Spain, closed in 2011. Since then, Albert Adrià has gone on to [dominate the Barcelona restaurant scene](#) with restaurants like Tickets, 41°, Bodega 1900, Pakta, and now, [Enigma](#). Ferran has kept himself busy with various projects, too, from his [El Bulli Foundation](#) to [his massive cookbook series](#) to [Bullipedia](#) to [a museum](#) that is maybe never happening but also might happen.

[Eater NY also reports](#) that Momofuku chef-founder **David Chang** will be opening a restaurant in the Hudson Yards development. The new Momofuku concept will occupy 5,000 square feet, and “will be like Momofuku Ssam Bar but will offer a more formal dining room as well as a fast-casual takeout spot.” **Thomas Keller** is also joining the development, opening [the 200-seat TAK Room](#) sometime in 2018.