



BAHIA DEL DUQUE

THE TAIS

## **THE NUB RESTAURANT WON ONE PRESTIGIOUS 'SOL' AWARD BY THE REPSOL GUIDE**

**The restaurant, led by the chefs Fernanda Fuentes-Cárdenas (Chile) and Andrea Bernardi (Italy), is the Hotel Bahía del Duque's latest commitment in its haute cuisine proposal.**

**Friday, 16 April 2021.** The Hotel Bahía del Duque, owned by The Tais Hotels & Villas, has brought in the Nub restaurant as part of its gastronomic offer. Led by chefs Fernanda Fuentes-Cárdenas (Chile) and Andrea Bernardi (Italy), it has won a 'Sol' (sun) prize awarded by the Repsol Guide.

According to chef Andrea Bernardi, "this 'Sol' award acknowledges the effort and perseverance of the entire Nub team, especially the work we have delivered during the recent months. The opening of our new restaurant in the Hotel Bahía del Duque has been very well received. In addition, we had to adapt to this changing situation we are all currently experiencing while maintaining our enthusiasm and value proposition. At Nub we want to share this award with our peers who are working to keep their dreams alive in a truly complicated time".

The jury of the Repsol Guide 2021 decided to award the Nub restaurant for the quality of its cuisine and the concept developed around it. One of its main attractions lies in the culinary experience. This distinction adds to other accolades such as a prestigious Michelin Star.

Cristina de Juan, hotel manager of Bahía del Duque, expressed her recognition and gratitude to the whole team. "It is a great satisfaction for the whole family of The Tais Hotels & Villas to accompany and share this important recognition awarded to the great

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team of the Nub restaurant. This is undoubtedly a reward for a brilliant job that completes and enhances the quality service offered by Bahía del Duque".

The gala ceremony for this year's Repsol awards was held on 12 April at the Victoria Eugenia Theatre in San Sebastian, Spain. The courage and resilience of Spanish restaurants that, like Nub, have made every single effort to continue offering their services in a pandemic-stricken environment, were highlighted during the ceremony.

In January 2021, the Nub Restaurant embarked upon a new journey with its exceptional culinary offerings at Bahía del Duque. Its spirit was to create a gastronomic space, a cuisine with a very personal style based on recovering origins to create a cultural bridge between Latin America, Italy and the Canary Islands as the main scenario.

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