



BAHIA DEL DUQUE

THE TAIS

BAHÍA DEL DUQUE SHINES WITH REPSOL SOL AWARDS FOR THE RESTAURANTS NUB AND KENSEI

The jury moved up its ranking and distinguished the restaurant of chefs Fernanda Fuentes-Cárdenas and Andrea Bernardi with two *Sol Repsol* awards for the quality of their cuisine in search of its origins.

Kensei and the contemporary Japanese cuisine of Víctor Planas gets its first *Sol* award from the Repsol Guide.

The restaurant Nub, in Bahía del Duque, has been awarded the second *Sol Repsol*. The chefs Fernanda Fuentes-Cárdenas and Andrea Bernardi won the second award from the Repsol Guide during the annual gala held last night at the Auditorio de la Diputación de Alicante (ADDA). In this edition, Kensei, the exciting gastronomic venture of Víctor Planas, also received its first *Sol* award.

In 2021, the jury of the Repsol Guide awarded the Nub restaurant its first *Sol* and reaffirmed it in 2022. Now the jury has decided to recognise the Nub restaurant with a double award as an acknowledgement for the quality of its cuisine in a search of its origins and for the connection between Latin America and Italy through a menu with fresh local products playing a key role.

The restaurant Nub opened its doors in 2016 with the aim of creating a very personal cuisine. This new distinction adds to its record of merits, which also includes a Michelin star, awarded for the first time in 2018 and revalidated on five consecutive occasions.

The restaurant Kensei by Víctor Planas was awarded one *Sol*

During this new edition of the Repsol Guide, the Kensei restaurant by Víctor Planas also received its first *Sol* award. The restaurant opened its doors in 2021 in the Hotel Bahía del Duque. Kensei is a meeting place for lovers of modern Japanese cuisine, and always surprises its guests with dishes that highlight the quality of the product, making it a pure and elegant taste experience.

According to Cristina de Juan, the General Manager of Bahía del Duque, "this kind of recognition places our culinary offer at the top of the international scene. At Bahía del Duque, we strive to offer first-class cuisine. Our aim is that more and more guests visit us to enjoy our haute cuisine".

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The gala "Soles Repsol 2023" was held under the motto "Cooking is our everything". It was specifically dedicated to the high culinary skills of women, highlighting the talents of those regional women who were responsible for the menu that was served during the event.

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