

BOCA



Paco Pérez

·
experience
by Estrella
Damm

May 23rd & 24th
at BOCA, Dubai



Paco Pérez, from the Mediterranean to the world.

Paco Pérez's culinary journey started at Miramar, the 2 Michelin-starred restaurant he and his wife run on the shores of the Mediterranean Sea. Miramar is the source of his inspiration, his creativity, his philosophy, but he is also the driving force behind other restaurants around the world, including Enoteca in Barcelona, which also has 2 Michelin stars, (he has 5 in total), Arco in Poland, and Tast Català in the UK, among others.

Chicken in Estrella Damm beer sauce

Catalan chicken fritter

Olivier salad 2021

Potato, green beans & caviar

**Like a salad... an iced powder
from lobster roes**

Forest chawanmushi

Red Mullet

Catalan cream

Paired with Estrella Damm

Estrella Damm, brewed in Barcelona with Mediterranean ingredients since 1876.

More than 140 years ago, a young August K. Damm and his wife Melanie emigrated from Alsace to Barcelona and established their own brewery, having crafted and perfected a distinctive beer which was suitable for warmer climates: The Mediterranean lager. Today, Estrella Damm is still brewed using the original 1876 recipe, with 100% natural ingredients: barley, hops and rice. The quality of our ingredients is of the utmost importance and we work closely with the local farmers who grow the barley. We also have our own malthouse where we produce the finest quality malt. Using rice from the Ebro delta gives the beer a refreshing palate, making it a great fit for the Mediterranean climate. Two further things that make Estrella Damm unique are our own yeast, which is the same yeast that we have been using for 140 years, and also our patience, as it takes a minimum of three weeks to complete the fermentation and conditioning process of Estrella Damm. Finally, in our relentless search for quality, we have not only kept our traditional brown bottle, but have made it darker, which provides 30% more protection against harmful light than standard brown bottles and ensures that you can enjoy the true, pure Mediterranean taste of Estrella Damm.