



## FINCA CORTESÍN INTRODUCES KABUKI RAW

### SIGNATURE JAPANESE COOKING PREPARED WITH THE FRESHEST LOCAL PRODUCE

The latest instalment to this award-winning luxury resort in Casares, between Marbella and Sotogrande, is a new gourmet restaurant which joins ranks with the already established El Jardín de Lutz.

Home-grown organic vegetables, fish caught off the Straits and chef Rafael Carrasco's culinary knowledge bring to the table a unique dining experience in the newly opened Kabuki Raw.

**Madrid, May 2013.-** Conceived as a boutique-style hotel with luxury taken to another level, Finca Cortesin is undoubtedly a reference point in Mediterranean resorts. A spectacular 22.000m<sup>2</sup> building for only **67 suites**, surrounded by **23.000m<sup>2</sup> of gardens**, with **four swimming pools**, a **2.200m<sup>2</sup> spa** and **6.000m<sup>2</sup> beach club** all nestled in a privileged environment, just five minutes from the beach. Its **golf course**, one of the best in Europe, **hosted the Volvo World Match Play Championship in 2009, 2011 and 2012. Awarded across the globe on numerous occasions**, from its inception the hotel has strived to offer cuisine of the highest standard which offers its demanding clientele the overall hedonic experience in leisure and dining.

In addition to the Mediterranean-style cooking served in El Jardín de Lutz, al fresco terraces and summer dining in Don Giovanni, is the new Kabuki Raw. A concept set to become **a new benchmark of Japanese cuisine**, based on **maximum product freshness, use of prime raw ingredients sourced locally and the personal touch of the master himself.**

Sensitive, creative and a lover of Japanese culture, Rafael Carrasco has over ten years experience with renowned chefs Martín Berasategui, Carlos Posadas, Arzak and Ricardo Sanz. Having served as **I&D director of the Kabuki Group**, and having staged a restaurant performance with the Japanese 3 Michelin starred Seiji Yamamoto, Carrasco now takes the reins of Kabuki Raw to apply his acquired knowledge coupled with his personal innovation. It offers a menu replete with pure orthodox-style Nipponese dishes which combine the best elements of both Japanese and Mediterranean cultures, and **all developed with only the finest local produce and ingredients.**



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Kabuki Raw Finca Cortesín uses fresh vegetables daily, such as pumpkins, yuzu or Japanese aubergines. By working closely with a select group of fishermen, **its seafood selection is caught off the Straits** and delivered exclusively to the restaurant.

# FINCA CORTESIN

## A THEATRE OF FLAVOURS

Like the Japanese theatre that lends its name, the new Kabuki Raw is staged in a unique setting whereupon in full view of guests, the kitchen team brings to life some of Kabuki's most emblematic dishes, **such as bull tartar with eels and caviar or the butterfish nigiri with truffle, steak tartar or of fried egg and truffle**, along with other creations developed specifically for Finca Cortesín. Worth noting, amongst others, are the **Almadraba tuna and the Amaebi**, an electric blue shrimp roe served with wasabi root brought in from Tokyo. Other specialties include, wild eel, neck of black grouper, mackerel and monkfish liver which preserve their rich flavours thanks to the "White Binchotan" charcoal on which they are grilled.

And all Kabuki Raw dishes are served **raw or grilled using this particular Japanese charcoal**, which brings about an unprecedented purity to the meat and fish flavours, without the need for sauces.

In short, a magnificently indulgent proposal for the palate which wraps up nicely the uniqueness of Finca Cortesín and its gastronomic experience. A new scenario which also highlights chef Lutz Bösing's culinary expertise in the **El Jardín de Lutz** restaurant, which also forms part of the hotel and offers Mediterranean based cooking with a nod towards creative external influences.



**Address:** Carretera de Casares Km 2. Casares, Málaga.

**Telephone:** 952 93 78 00.

**Opening Hours:** from 20:00 a 23:30 h. Tuesday through Saturday. Closed: Sunday & Monday.

**Tasting Menu:** priced from €95.

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