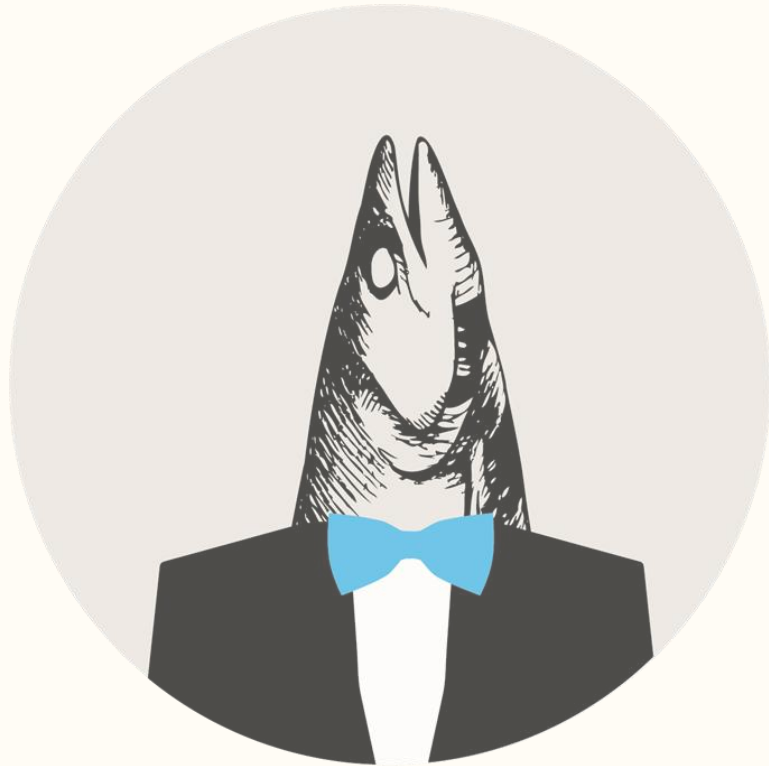


Commitment to Sustainability



Our Philosophy



Environmental Initiatives



Winnow: Waste Reduction

We use artificial intelligence to measure and minimize food waste.



Energy Efficiency

We install advanced devices to optimize our energy consumption.



Waste Management

We rigorously classify our waste and participate in composting programs.



Sustainable Drinking Water

We ensure quality water without using disposable plastic containers.



From the Land to the Plate

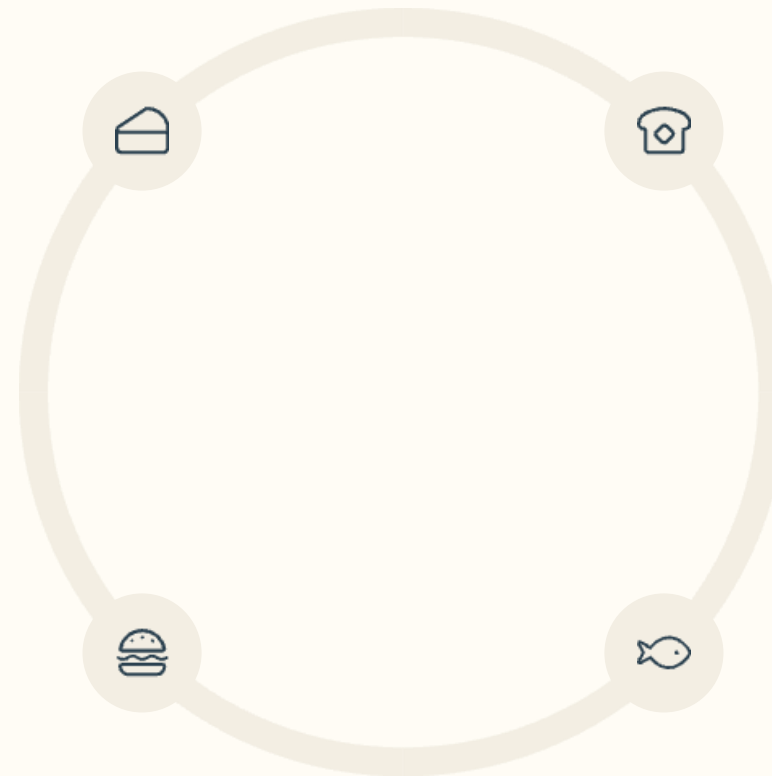
Every ingredient tells a story of respect for the land.

Artisanal Cheeses

We select cheeses from small local producers using traditional methods.

Organic Vegetables

Our vegetables come from La Calabacera, a farm with European organic certification.



Organic Bread

We use artisanal bread made with locally sourced organic flours.

Certified Fishing

We work with fish certified with the RUP seal and from selective and sustainable fishing.

Social Initiatives



Inclusion

We collaborate with Fundación Raíces to promote social integration.



Digitalization

We implement digital menus to reduce our paper consumption.



Community

We support local artisans for our tableware and decoration.

Sustainable Menus



Full Utilization

We design dishes to minimize waste.



Conscious Mixology

We apply waste reduction principles to every preparation.



Reduced Carbon Footprint

We prioritize ingredients with a lower environmental impact.



Certifications and Recognitions

Current Certifications

- Comunidad Turística Circular (CTC)
- Biosphere
- Regenerative Energy (Regen)

In Progress

- Repsol Energy Certification
- SRA Certification

Awards

- 3 radishes – We Re-Smart Guide
- Recommended by the Repsol Guide



Thank you for being part of our
commitment to a more sustainable future!