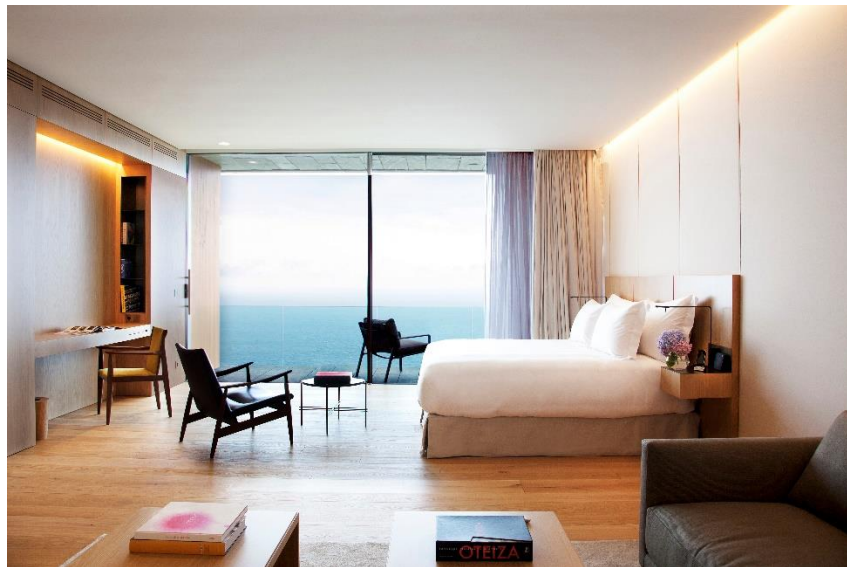


Hotel
AKELARRE
PEDRO SUBIJANA



Chef Pedro Subijana welcomes the first guests to Hotel Akelarre, San Sebastian

London, July 2017 – On 1 July, Hotel Akelarre, San Sebastian, opened its doors to welcome its first guests. The opening of Hotel Akelarre is a significant moment in the career of Chef Pedro Subijana; the five-star hotel is the latest addition to the restaurant that Chef Subijana has overseen since 1975 – and that has held 3 Michelin stars since 2007. This is the most significant hotel opening in San Sebastian this year.

Hotel Akelarre is set in a new building that directly adjoin the restaurant, set high in a private enclave on Monte Igeldo hill, just up the hill in San Sebastian. The hotel's terraces and each of its 22 bedrooms – with vast floor-to-ceiling windows – have inspiring sea views over the Bay of Biscay.

Modern, airy and incredibly spacious, the architecture and fresh interiors are the work of Marta Urtasun and Pedro Rica from *Mecanismo Estudio*, a Madrid-based Architecture studio. The design seamlessly connects the restaurant with the common areas of the hotel, and then bedrooms, creating wonderfully diaphanous and contemporary spaces.

The 22 bedrooms are divided into three categories, each offering a deeply comfortable experience – and the makings of an unforgettable stay from the moment each guest arrives. King size beds are dressed in the finest linens, with an extensive pillow menu, while state-of-the-art technology





ensures a seamless experience; Bang & Olufsen sounds systems join Apple TV connections. Bathrooms have separate showers and rain showers, double sinks, Per Purr amenities and large mirrors to reflect the sea views.

There are two exceptional Akelarre Suites (100m²), six Deluxe Sea View rooms (60m²) and 14 Double Sea View rooms (50m²). The suites steal the show; contemporary and elegant interiors create a relaxed atmosphere, with the finest materials, finishes and furniture. There is a large dressing room, an expansive terrace for outdoor

living and floor-to-ceiling windows to capitalise on the views, as well as a private plunge pool.

The Deluxe Sea View rooms and Double Sea View rooms continue the sophisticated style; all have furnished terraces for enjoying breakfast outside or catching a spectacular sunset over the sea.

In addition to the gastronomic delights of the 3 Michelin star restaurant, Hotel Akelarre is also home to Oteiza, a new relaxed dining space. The menu has been designed by Chef Subijana, continuing the creative Basque roots from Akelarre, in an informal setting. There is also a light menu available in the bar.

Guests will also be able to visit the hotel's exclusive wine cellar which is home to some of the most outstanding wines – all of which Chef Subijana and his team treasure. The cellar has a large communal table for wine tastings and private events – always revealing the secrets of different wineries.

The hotel is completed by a Spa & Wellness area (800m²) with swimming pool, hydrotherapy circuit, steam bath and sauna. There are three treatment rooms, one a double, with a full menu of exclusive treatments by Sisley. A relaxation area offers a quiet spot for contemplation, and plenty of space to enjoy the tranquil surroundings.



Just minutes from the centre of San Sebastian, guests can enjoy a complimentary transfer service into the city to explore its compelling *pintxos* bars, cobbled streets and wide beaches; a stay at Hotel Akelarre can combine a city break with a true escape.

Pedro Subijana is one of Spain's most notable chefs, credited as one of the founders of the so-called 'New Basque' cuisine. Famous for his vivid flavours and distinctive textures, Subijana uses local fish and seafood, Iberian meats and more unusual ingredients in show-stopping tasting menus. Akelarre first opened its doors in 1970, with Subijana arriving in 1975. Just three years later, he received his first Michelin star in 1978, followed by the National Award of Gastronomy for Best Chef in 1979. A second Michelin star followed in 1982, which was joined by a third star in 2006. Since 2006, the restaurant has maintained its three stars – the maximum number awarded by the French Michelin Guide.

Akelarre joins Pablo Carrington's portfolio of hotels under Marugal Distinctive Hotel Management, which specialises in the development, launch and management of independent, one-off hotels. Akelarre joins Gecko Hotel & Beach Club in Formentera (refurbished, April 2017), TÓTEM Madrid (July 2016) and URSO

Hotel & Spa in Madrid (September 2014), Torralbenc in Menorca (May 2013), Cap Rocat in Mallorca (2010), and Hotel Viura in Rioja Alavesa (2010).

Now open, Akelarre Hotel is set to become the place to stay in Spain's foodie capital.

Rooms start from €300 per night based on two sharing on a B&B basis

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