

L'abraxas Lifestyle

LIVING THE GOOD LIFE !

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What's in a Name?

**LAMBORGHINI AVENTADOR
ROADSTER**

Mughalia Food Trail

CHEF RANVEER BRAR

Ramp Report

**AMAZON INDIA
COUTURE WEEK 2015**

Disfrutar

**EX-EL BULLI TEAM'S
NEW RESTAURANT**

Cyprus High Commissioner

**H.E. DEMETRIOS
A. THEOPHYLACTOU**

Italianate Meets Art Deco

LANDRY DESIGN GROUP

Messner Mountain Museum

ZAHA HADID





Luxury Design
DISFRUTAR
El Equipo Creativo
designs the
ex-El Bulli team's
new restaurant



FACT SHEET

Client
Compartir Cadaqués S.L.: Eduard Xatruch,
Oriol Castro y Mateu Casañas

Interior Design
EL EQUIPO CREATIVO
Oliver Franz Schmidt + Natali Canas del Pozo
+ Lucas Echeveste Lacy

Photography: Adrià Goula



FACT SHEET

Project Collaborators: Juan Marcos Feijóo, Anna Martínez, Cristòfol Tauler, Néstor Veloso, Anna Serra, Cristina Huguet, Clara Manchón

Lighting design: La Invisible

Graphic design: Lo Siento

Construction: ARTECO obres i serveis

Kitchen equipment: Hostelgrup

Tables: Designed by - El Equipo Creativo
Produced by: El Taller De Piñero, Cerámicas Cumella

Entrance Chairs: Ondarreta

Dining Room Chairs: Lobster's Day

Flower Arrangements: Bossvi

Engineers: Proen

Datos: Sighore

Security: IN OUT seguridad

Ceramic materials:
Entrance: Cerámicas Ferrés
Kitchen: Cerámicas Ferrés



The design project takes off from various starting points:

On one hand the site, unique and challenging in its layout as well as its location, requires a strong solution. The architects find a locale with a small, narrow façade on a busy street in the Eixample area of Barcelona. The space

widens, relaxes and becomes filled with natural light as they cross the characteristic city block of the Eixample area until they reach the patio where the locale opens up onto a large terrace.

On the other hand are the clients, a unique

and risky team of chefs, and the values which they hope to transmit with this, their second restaurant, Disfrutar (Enjoy). With it they have made the jump to Barcelona from Compartir (Share) in Cadaqués, after years working as head chefs in El Bulli, one of the best restaurants in the world. From

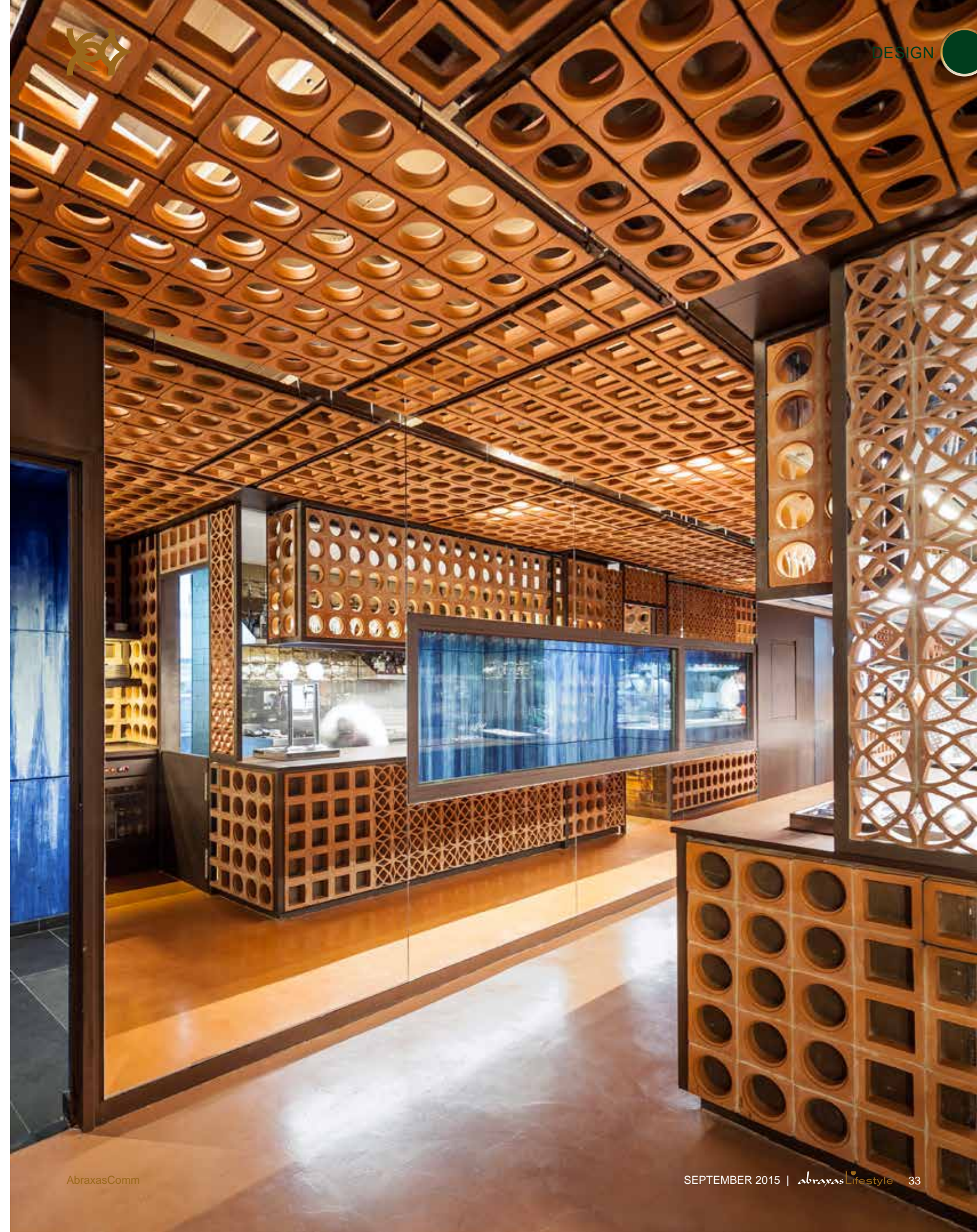




the very first encounter they speak of the importance of quality, naturalness and humility in their cuisine. It is their intention to transmit something of the essence of the Mediterranean Sea and people, their respect to its history and heritage, and their admiration to its beautiful privileged nature. Their vital attitude invites the architects to experience and enjoy the pleasures of good life and good food with all five senses.

Distribution, Spaces and Materials

The architects clearly differentiate two spaces or environments - a more urban and active space towards the city, where the bar and winery are located, and a more natural and relaxed space towards the interior patio and terrace, where the main







dining room is situated. And in the centre of the two spaces, as a link between the two, is the kitchen - the heart of the restaurant, open to the curiosity of the guests who walk through it.

The ceramic material is present throughout the different atmospheres, thereby bringing the architects closer to the values that their clients wish to transmit: naturalness, humility and respect for the history and heritage of the Mediterranean. But in each space it is transformed into a new material which helps them to make each area unique.

The entrance area contains more urban references, like the metallic structures of the antique Ninot food market across the street. In this area ceramics have been used in a colourful and artistic way, with panels of monochromatic tiles surrounding them as if they were part of a deconstructed mural by Miró, the artist.

The kitchen is the oven of the restaurant - both real and metaphorical - as it is from there that all activity emanates. Here ceramics have been used in their most humble and rugged format: pieces of baked bricks in their natural colour form a permeable limit through which the guests can see the interior of this oven, golden and warm.





About the Firm

EL EQUIPO CREATIVO : Oliver Franz Schmidt + Natali Canas del Pozo

The architects Oliver Franz Schmidt and Natali Canas del Pozo began their work together in 2010, with the design for the emblematic restaurant Tickets of Ferran and Albert Adrià. EL EQUIPO CREATIVO, the informal way they were named during that first project, is today the name of the studio specialized in the design of gastronomic, commercial and brand flag spaces.

"We share the idea that space, the same as food, tells stories, creates sensations and experiences. We work closely with our clients in order to provide the best translation of their gastronomic or commercial concepts. Therefore every new project is a challenge that starts with thorough visual investigation of the topics related to the concept. This methodology of work always leads through unexpected ways to create new solutions, specific and surprising for each project. We are very happy to have our work published by numerous renowned magazines in more than 20 countries and recognized by various awards. Our team is as cheerful and diverse as our proposals. Architects and designers, creative and technical, work all together on a big table where the projects are developed from initial sketches to final construction documents."

The team has an international profile, with previous professional experience in countries like the U.S., Germany and Holland.

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Passing through the heart of the kitchen is the main dining room - a wide luminous space which visually mimics the terrace and which invites you to open your gaze and your spirit, transporting you away from the city to a more natural environment. You are embraced by white walls, ceilings and floors, surfaces with openings in a chaotic order, reminiscent of Mediterranean towns. The limits of the space are drawn by these openings and windows which allow colour to enter the space, always Mediterranean, like the green of the bushes, the yellow of the genista or the blue of the sky.

ADVERT

About the Photographer



Adrià Goula Sardà studied at the l'Escola Tècnica Superior d'Arquitectura de Barcelona where he graduated in 2000 and received a Diploma of Advanced Studies (DEA) in 2007. He initially worked as an architect in different architectural bureaus in Paris and Barcelona, including Enric Miralles & Benedetta Tagliabue or Yves Lion, until 2004, when he started his professional career as an architecture photographer.

Goula has carried out more than 700 commissions for renowned architects and public and private institutions on a national and international level. His work has been on the cover of many magazines (Domus, Abitare, Casabella, AMC, Tèctónica, On, Quaderns...), published in several monographic publications, and in various books and magazines such as Frame, Mark, Arquitectura Viva, C3, Blueprint, Dwell, Detail, AIT, among others. He is a visiting lecturer for the Architecture Photography workshop at the Sert School from de COAC (Professional Association of Architects of Catalonia) since 2010.

Goula's work has been exhibited in several galleries in Paris (Salon the Thorigni), Bordeaux (Atelier Dartois) and Barcelona (Kowasa Gallery, Coac, The Architecture Gallery). He has been among the finalists of the AENA 2012 photography award, Honorable Mention at the IPA 2013 and he is been selected to participate in "Descubrimientos" of PhotoEspaña 2012 and in the "Full Contact" of the Scan Festival 2012 in Tarragona.