

# NEWS

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## **PENHA LONGA RESORT OPENS TWO NEW RESTAURANTS IN LISBON BY MICHELIN-STARRED CHEF ENEKO ATXA**

**Sintra – October 16, 2019** – Penha Longa Resort has launched two new restaurants in the Portuguese capital of Lisbon with Michelin-starred chef Eneko Atxa that celebrate the unique flavours of northern Spain's Basque Country.

Eneko Atxa Azurmendi holds five Michelin stars and is one of Spain's most celebrated contemporary chefs. His restaurant Azurmendi, near Bilbao, has three Michelin stars, came 14<sup>th</sup> in the 2019 World's 50 Best Restaurants awards and has twice won the Sustainable Restaurant Award.

The two new Lisbon restaurants — the informal Basque and the fine-dining Eneko Lisboa — are both housed in the dramatic setting of an historic neo-classic 1920s warehouse in the vibrant nightlife neighbourhood of Alcântara.

David Martinez, Penha Longa Resort General Manager said: "As the only resort in Portugal with two Michelin Star restaurants — Midori and LAB by Sergi Arola — Penha Longa has always held culinary excellence in high esteem and we are delighted to be part of Chef Eneko Atxa's latest success story."

Both new restaurants draw deeply on the regional culinary inspiration and sustainably-grown flavours that made Azurmendi such a worldwide success while 'local nuances' provide gastronomes with a unique sense of time and place.

Eneko Lisboa offers an open kitchen and two tasting menus: 'Erroak' features iconic Chef Eneko Atxa dishes such as hake in tempura, roasted pigeon and oxtail vegetable broth, while 'Adarrak' showcases his latest creations from flame-roasted red mullet and Iberian pork castañeta to lamb carré.

Chef Eneko Atxa's second restaurant, Basque, is a celebration of a typical Basque Country tavern complete with charcoal-grilled specialties including pork ribs or turbot, classics such as seafood rice or pork and vegetable casserole well as traditional tapas favourites.

For further details visit <https://enekoatxalisboa.com> or for reservations [reservas@enekoatxalisboa.com](mailto:reservas@enekoatxalisboa.com)

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**Penha Longa Resort** - The estate of Penha Longa in Portugal, located within a 545-acre/220 hectare National Park on the southern Sintra Mountains has been a place of sanctuary for centuries. The Catholic fathers founded their monastery here, finding peace and tranquility in its setting whilst the Royal Family came in the summer months to find a cool refuge from the heat of nearby Lisbon. Today, the breathtakingly beautiful resort encompasses a luxurious hotel, a nineteenth century palace originally founded as a monastery in the fourteenth century, two spectacular golf courses, a superb Penha Longa Spa and ten exceptional dining facilities, including two Michelin Star restaurants, LAB by Sergi Arola and Midori.