

Santi Taura (ES)

Santi Taura Restaurant
(Mallorca)

June 25th, sunday



2 7 years ago, Santi Taura, decided to train as a cook at a time when cooking didn't have the impact it has now. During his formative years, as well as after finishing his course, he worked in various restaurants (Michelin star and others), luxury hotels, agrotourism and bars ...different kinds of businesses, with the intention of learning through experience. There was one person who specially marked him, Juan Abrines, owner of the restaurant Cellar Ca'n Carrossa, who instilled in him his love of Majorcan cuisine, his recipes and products from the land ... In June 2003, at the age of 26, he decided to venture into business and opened his own restaurant, Santi Restaurant Taura, in the same place where, until a few months before, Cellar Ca'n Carrossa had been. With limited facilities and space, after six and a half years he decided to expand and improve the facilities and with the "professional luggage" he had acquired in those early years, in January 2010, he moved the restaurant to the house that had belonged to his paternal grandmother.

In 2015 he creates a new space, Dins (located in the room next to the restaurant, where formerly a carpentry existed), a space that he says to be a true reflection of the concept of the restaurant and its location, faithfully representing his idea of gastronomy. He firmly believes that gastronomy is culture, and that cooks must be transmitters of this culture in a language that the senses can perceive.