

Fernando Agrasar^(ES)

Restaurant Las Garzas (☉ Michelin), Galicia

June 19th



Fernando Agrasar started his career by the hands of his parents, which were great entrepreneurs in the hospitality business in Santiago de Compostela, whom opened the restaurant Las Garzas in 1990. Since the year 2000 Fernando Agrasar and his wife, Maria José Sanchez, are the restaurant managers. She takes care of the service and he is responsible for the kitchen, cooking inspired by who he considers a great cook – his mom!

Born in 1973, he is an autodidact, who shared the stoves with the famous Galician chef Toñi Vicente, one Michelin star. He is also owner of the restaurant Garfio, in Denia, Alicante, and partner of the restaurant Pé Franco, in the heart of Coruña.

He is a true supporter of the idea of food made for tastes of the clients, based in a careful selection of products, bought in the local markets and cooked in a fusion between traditions and modern techniques. Las Garzas is a restaurant with Galician roots, whose specialties are fish and seafood, exclusives from Galicia coast.

Fernando has won important awards such as Galicia National Gastronomy Award “Alvaro Cunqueiro” in 2011, the award “Faros Neros” in 2012 and also the awards “Sweets of Antroido” from Malpica de Bergantiños, in 2009, 2010 and 2011.

Since 2010 Fernando’s restaurant has been awarded with a Repsol sun and a Michelin star. He considers that those recognitions are important both in a personal and professional level, as they place the team work with a high quality standard. Las Garzas is the only Michelin star restaurant in the Coast of Death, in Galicia.