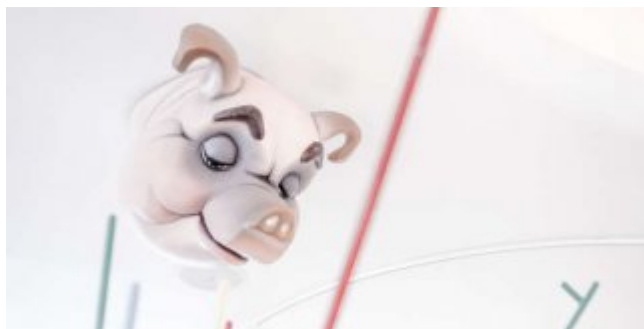


DiverXO

Pure fantasy, two words to describe David Muñoz's travelling cuisine. This young chef earned Madrid the privilege of having, again after 20 years, a three Michelin-starred restaurant. DiverXO opened in the district of Tetuán in 2007, then moved to a bigger place in the same neighbourhood, and is currently on Calle del Padre Damián, in the area of Paseo de la Castellana.



Muñoz's dishes are difficult to label. His two tasting menus are made of *lienzos* (canvases), authentic works of art on your table. The waiters serve the food in stages on a smooth, white ceramic plate, as if they were putting paint on a canvas. The chef-owner's cuisine is 'total, straightforward, no distractions allowed. Sort of Cirque du Soleil performance,' he explains.


It's all like a real performance set in a dining room, finely decorated by interior designer **Lázaro Rosa Violán**, who thought of winged pigs for the walls – a symbol of the creativity and imagination that reign supreme at DiverXO.









Services


-  Reserva on line
-  Situado en Hotel

 Carta en otros idiomas

Complementary services

-  3 estrellas Michelin
-  Carta de vinos selectos
-  Reserva de mesa

 Admisión de tarjetas de crédito

 Guardarropa

Interest data

Address

Calle de Padre Damián, 23 28036

Tourist area

Castellana

Telephone

(+34) 91 570 07 66

Email

info@diverxo.com

Web

<http://www.diverxo.com>

Metro

Cuzco (L10)

Bus

11, 40, 150

Price range

más de 60 euros

Cuisine

De autor

Opening times

Tues - Sat 1:30pm - 4pm; 9pm - 11:30 pm.
Closed: Mon and Sun; Easter Week and August

Official tourism website

