

Welcome to Madrid

Kabuki Wellington is the venue where Ricardo Sanz, who started up Kabuki in Presidente Carmona, and who is widely regarded as the best when it comes to preparing Japanese food, has really been able to spread his wings. Hotel Wellington recruited the master of sushi to expand their gastronomic offer and achieve five-star quality in this field as well.

The restaurant is spacious and features a minimalist elegance with great attention to detail, setting off the food to perfection. Behind the enormous bar, Ricardo Sanz and his team are in charge of working their magic with sushi and sashimi. Francisco Cantos makes sure that everything runs perfectly front of house.

Their menu, as well as featuring the chef's unmistakable signature, is market-led, although there are always dishes like the quail egg sushi with white truffle cream, the butterfish or the Kobe mini-burger. The big news in Kabuki Wellington is their dessert menu, which is different from their other location. They collaborate with one of the best Spanish pastry chefs, Oriol Balaguer, with creations such as his yufu dessert with pumpkin seeds and strawberries.



Services



Reserva on line



Carta en otros idiomas



Situado en Hotel



Wi-Fi gratis

Complementary services

 1 estrella Michelin	 Admisión de tarjetas de crédito
 Aparcacoches	 Carta de vinos selectos
 Catering	 Coctelería
 Comidas de grupo	 Guardarropa
 Reserva de mesa	

Interest data

Address

Calle de Velázquez, 6 28001

Telephone

(+34) 91 577 78 77

Metro

Príncipe de Vergara (L2, L9), Retiro (L2),
Velázquez (L4)

Cercanías (Local train)

Madrid-Recoletos

Price range

más de 60 euros

Tourist area

Barrio de Salamanca

Web

<http://www.grupokabuki.com/es/restaurantes/kabuki-wellington>

Bus

1, 2, 9, 15, 19, 20, 28, 51, 52, 74, 146, N2, N3, N4,
N5, N7

Year renovated

2007-01-01

Cuisine

Japonesa, De autor



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

