

Welcome to Madrid

The famous chef Diego Guerrero (who studied under Martín Berasategui and in famous kitchens like El Club Allard) leads this restaurant situated at the Chueca area that features a more relaxed version of haute cuisine. His own style has been awarded two Michelin Guide stars, the first one in 2016 and the second one in 2017.

The restaurant has 300 m2 structured in two floors. The top floor is where the customers start their culinary journey with some snacks at the bar at the entrance before they are led into the dining room distributed around a courtyard with capacity for 40 diners. The open concept kitchen, located at the back of the restaurant and visible from almost every point of the restaurant, lets the diners see Diego Guerrero and his team work their magic.

On the lower floor, DSTAgE includes a space with a kitchen and a big table, arranged as a private dining area, show cooking, area for events and for cooking classes, as well as a work and creation studio for Diego Guerrero. This ground floor, conceived as a BACKDSTAgE area, also houses a wine cellar (including 200 Spanish and international wines) and has an entrance to an inner patio with plants and herbs that are included in their dishes.

DSTAgE offers two tasting menus: DSTAGE, with 15 ; and DENJOY, with 18 courses; each menu can include wine pairing.



Services

 Reserva on line

 Carta en otros idiomas

Complementary services

 2 estrellas Michelin

 Admisión de tarjetas de crédito

 Carta de vinos selectos

 Reserva de mesa

Interest data

Address

Calle de Regueros, 8 28004

Telephone

(+34) 91 702 15 86

Web

<http://www.dstageconcept.com/>

Bus

3, 5, 14, 21, 27, 37, 45, 53, 150

Year renovated

2014-07-01

Cuisine

De autor

Tourist area

Chueca

Email

reservas@dstageconcept.com

Metro

Alonso Martínez (L4, L5, L10), Chueca (L5), Colón (L4)

Cercanías (Local train)

Madrid-Recoletos

Price range

más de 60 euros



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

