



LAS TABLAS DEL REY

What was your greatest motivation for opening Las Tablas Del Rey in 2015?

‘My main motivation was “the challenge” to carry out my personal project. I have always wanted to do my own crazy things in the kitchen. I think I needed to express my professional concerns and my dream since childhood. A restaurant like Las Tablas del Rey didn’t exist in Fuengirola, I designed it myself and built it with the help of my partner, Ana, and then a small loan and help from friends and family made the project possible.’

Las Tablas Del Rey has won numerous awards, including the Lux Restaurant & Bar award 2019 for the finest

contemporary Mediterranean Restaurant. What does this level of success mean to you?

‘Something incredible, impossible and unthinkable... Much pride and gratitude that they granted us this recognition. It also brings satisfaction that your work, effort, perseverance and love for your passion is so much appreciated. Cooking is my life. I dream, think, speak, sweat, cry, and breathe the hospitality industry to the bone. This recognition means that we do not fall asleep, that we continue to work hard every day to be better and make our clients happy.’



In providing an exclusive dining experience for gourmets and food enthusiasts, what are your chief aims?

‘The main objective is for them to enjoy the experience and for a moment to remember forgotten flavours from their childhood. Like a fried egg, but... no egg and no fried oil. It is our table appetizer for customers just sitting down. The first impact is right there, their experience starts there.’

You are, in your own words, ‘located in a privileged place on the shores of the Mediterranean sea. A paradise where you can live unforgettable moments and taste the best flavour of our dishes.’ This almost makes you want to eat it up!

‘I live very close and I can walk to work. It’s a tranquil place surrounded by mountains, with sea views, and different forms of access nearby. I love the people of Fuengirola. its culture, its climate and the Mediterranean sea.’

Your menu ‘Las Tablas del Rey’ includes ‘from orchard’, ‘to share’ and ‘deli’. In your ‘deli’ selection, what is your ‘spoon dish?’

Cod tripe....an incredible experience!



Your menu continues to offer 'our meats', 'from sea' and 'gourmet hamburgers', including a vegetarian hamburger. How varied is your menu?

'Our menu is very complete. Our clients can enjoy very varied and different meats, fish and vegetarian dishes.'

You have decided to add vegetarian options. Do you envisage this advancing any further?

'Our clients demand new trends. We incorporate avant-garde cuisine. My wife, Ana, is our gastronomic advisor in this type of market - vegetarian, vegan, raw etc.'

You specialise in meat, fine dining and

innovative flavours. How seasonal is this and how far can you plan ahead with your scrumptious ideas, whilst focussing on what's freshly available?

'It is very difficult to come up with a dish ... It takes many hours of study and knowledge of the product, its multiple cooking choices and its seasonality. We always work with quality fresh produce and world famous suppliers, which makes everything easier for us.'

Each dish is a constant work in progress.

Are you and your team always striving for perfection, as well as introducing new dishes all the time?

'Being demanding is highly recommended in our work because it makes you innovate, create and learn.'

I am very demanding with myself and that is why I make many recipes for the same dish. We can be talking about 6 months of work for a low temperature millefeuille of sea bass with crispy skin on a lettuce bud cream.

The stress of our work, said, not only by me but by many world-class cooks, is a huge sacrifice in both our personal and family lives. You have to be both physically and mentally prepared. That's why I always turn to my other half, Ana. She helps me keep fit physically and mentally, keeps my feet on the ground and helps organise our staff.'

'Dishes of the King' - What is your personal favourite? Tantalise our tastebuds!

'I really enjoy all our dishes from our Russian salad with truffled mayonnaise and seaweed spherifications, to our low-temperature cod on a bed of chorizo pepper ratatouille and false pil-pil cream, or our lamb glazed on a base of poor potatoes and cream of the same reduced juice. But I really enjoy cooking our T-BONE STEAK OLD COW MATURED 40 DAYS: 1kg of meat, matured for 40 days in the chamber, intermingle juicy fat infiltrated. Marked on cast iron plates on its fat until it generates a kick ass crispy. Finished in the oven with its coarse salt, potatoes and Padrón peppers. yes! It's utter madness and a mind blowing experience!'

You also have 'Decorations of the King'. Does presentation play a big part?

'I think that the first impression on a plate is mainly the sight and smell.'



Television has created a model of gastronomy that is very consistent with the view and presentation of the dishes.'

What are the most popular items on your menu?

'Mainly our Russian salad which is very famous and people usually ask for a takeaway. Also: Our old cow chops matured 40 days. Our sirloin croquettes. Our Galician octopus on truffled potato and Padron pepper cream. Our chateaubriand on potatoes with béarnaise sauce marked on a cast iron plate. I could highlight many, but I think these are very representative.'

How have you achieved good ambience?

'Working with humility, helping each other in such delicate moments, like we are going through with the coronavirus, which is causing many people to lose their loved ones and not have the opportunity to say goodbye.'

The brand, DavidalRey operates as an executive hotel consultant, launching new business models with optimal results. Tell us more!

'My other passion is optimising resources and streamlining ways of working so that they are operational, constructive and synergies arise between different departments. Projects from our brand www.davidalrey.com serve both Pymes

(small businesses) and larger projects. We have have carried out projects in Malaga, Fuengirola, Benalmadena and Marbella. The idea is to start moving through different sectors of all kinds in Spain.'

Post the current crisis, how eager and enthusiastic are you and your team to start experimenting with new dishes and serving happy customers once again?

'It will be a reunion for everyone, with eagerness and enthusiasm, like the first day of school but clearly with restrictions of all kinds. It will be tough but we are used to the heat of the battle. We will be happy to see our customers again and eager to demonstrate the new beginning.'

We all know what is happening in the world and we must be aware of all this, learn, evolve and come out stronger, with the hope of having overcome this tough battle together.'



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