

# STUDIOGRONDA

## Restaurante ZELA Opens in Ibiza

Opened last week in Ibiza, **Studio Gronda** is behind the design concept of **Restaurante Zela**, an Asian-Mediterranean fusion space. The kitchen is helmed by **Ricardo Sanz** – executive chef of the **Kabuki Group** (which has four Michelin stars) – together with **Manuel Campos Guallar** and **Abel Matutes**, creators of the international gastronomic sensation **TATEL**. **Studio Gronda** has conceived the space as a prototype for this new international brand, which has its eyes on global expansion.



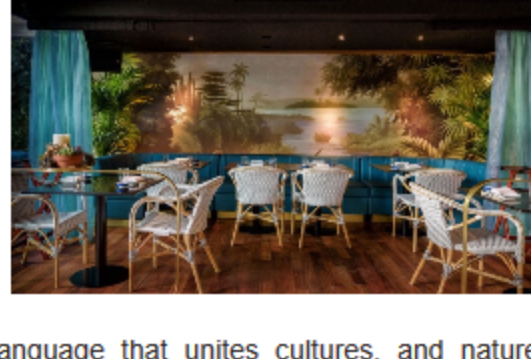
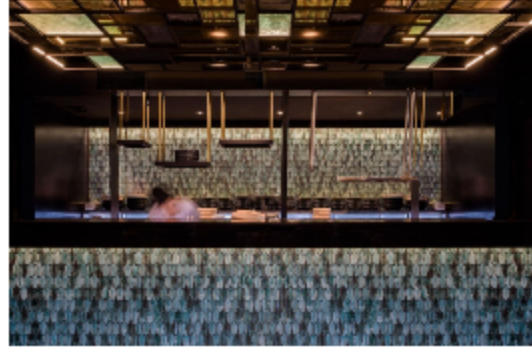
Studio Gronda, led by Diego Gronda, has designed the new Zela Restaurant in Ibiza.



**ZELA** is a type of nocturnal butterfly from Southeast Asia. Rare, and beautiful, it has come to represent the region's unique spirit. For the interior design, **Studio Gronda** have drawn on Indochinese visual references, creating a magical subtropical garden in both the interior and exterior spaces. Mirrored screens and frames are juxtaposed in the exterior garden, and the dining room features a colonial-style trompe d'oeil mural.



**Sanz's** exquisite cuisine is based on Japanese gastronomy, and the fusion of specialties from various cultures such as ceviche and *tiraditos* from Peru, sushi, dim sum, baos and tempuras, here combined with **TATEL's** sophisticated mixology and nightlife ambiance.



Dark green and flora are part of a visual language that unites cultures, and nature predominates in the form of abundant plants and flowers in the delicate vertical garden, and repeated in various decorative elements, such as feathers made of handmade, glossy ceramic that cover the front of the sushi bar and the main bar.



Another reference to Ibiza's relaxed lifestyle is the delicious ambiance created underneath an ancient olive tree in the garden, and the different seating arrangements in both the exterior and interior.



The **Mabel Capital Group** is headed by businessmen **Abel Matutes Prats** and **Manuel Campos Guallar**. The company is behind the successful **TATEL** restaurants, with branches in Madrid, Ibiza and Miami, the latter also designed by **Studio Gronda**.

**Diego Gronda** designs sophisticated buildings and interiors that are total experiences. He has worked for some of the best names in the hotel and restaurant business, such as Nobu, the Michelin starred chefs Alain Ducasse, Jose Andrés and Gordon Ramsay, Virgin Hotels, W Hotels, Mandarin Oriental, The Luxury Collection and Ritz Carlton to name a few.

All photos ©Jose Salto

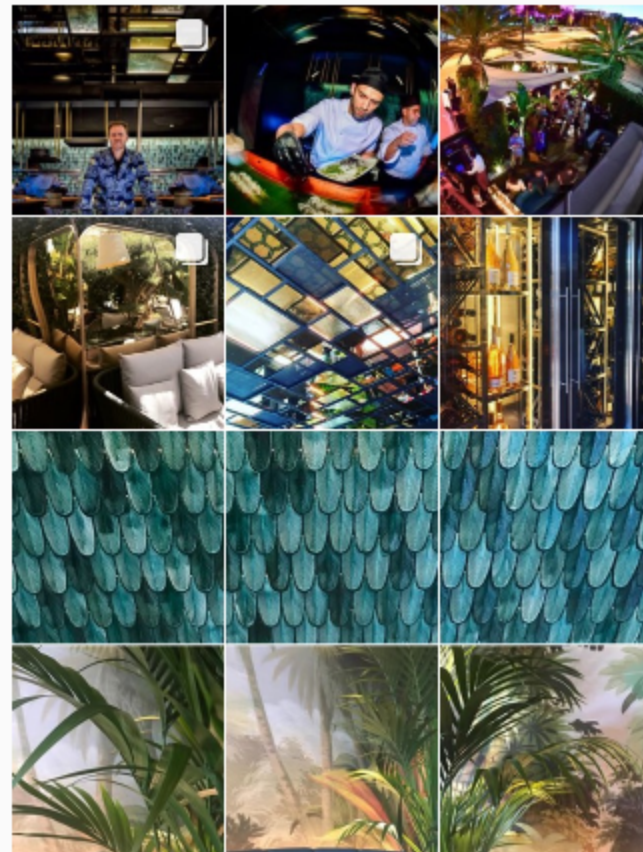
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THE HEDONIST

["Los clientes buscan algo diferenciador" en diario Expansión](#)

**Expansión**

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