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LUXURY TRAVEL NEWS RESTAURANTS

## CHEF SANTI TAURA AWARDED ONE MICHELIN STAR

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*Michelin announced the recipients of their coveted stars in December 2020 – a story that flew under the radar during this time period due to the pandemic.*

*So here at The Luxury Editor, we wanted to amplify the announcement that **DINS Santi Taura** received one Michelin star. This is the culmination of Chef Taura lifelong dedication to exploring the origins of cuisine from Mallorca. He has delved into ancient recipes and transformed them into his passion on a plate.*

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During the dining experience at DINS, Chef Santi also explains a bit of the history of the dish giving you a greater appreciation and understanding for the creation of each one. Using only local products, Santi introduces guests to the riches of the island, be it from the land or the sea. "We do not invent anything, we only cook things that are documented in our gastronomic history," says Chef Taura.

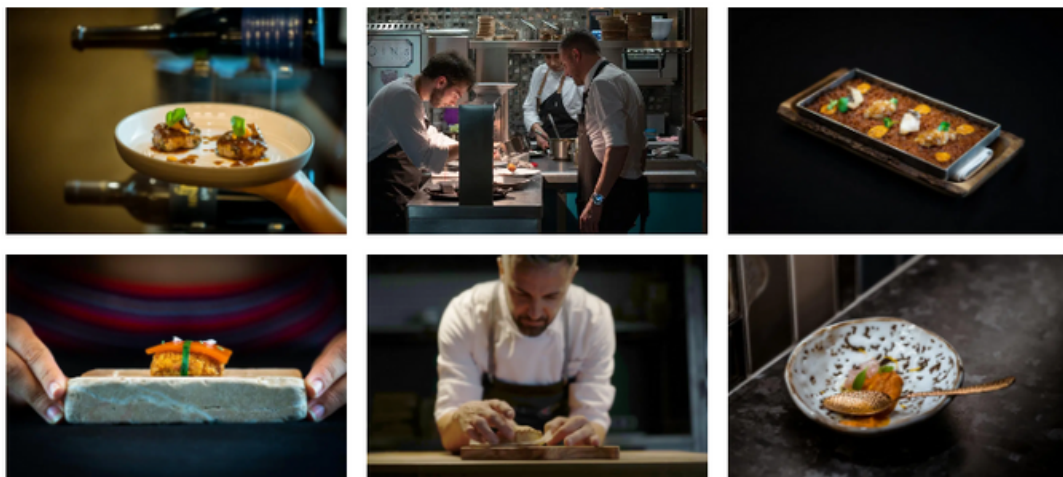


Chef Santi Taura (Photography courtesy of Tarek Serraj)

## The Cuisine: Interpreting the Classics

Traditional Balearic cooking remains the core of the DINS Santi Taura menu in which the chef provides his own interpretation of dishes that have been made for centuries across the islands. Signature dishes include 'Panada de Peix de roca', a traditional rock fish pie which many consider to be one of the oldest recipes on the island. 'Porcella amb Anfós', another singular dish, brings together both the sea, and the mountains using the finest pork from Can Company, one of the most respected producers of Black Pork and Yellowbelly Grouper on the island.

Other popular dishes are grilled red prawns, 'Gambes fregides' and the distinctive 'Espinagada', a vegetable and eel pie which originates from the Majorcan town of Sa Pobla and is often associated with the feast of St. Anthony. The restaurant's award winning sommelier, Joan Arboix, brings a wealth of experience to pair and recommend wines to the guests.



Michelin star cuisine by Chef Santi Taura (Photography courtesy of Tarek Serraj)

## The History

Widely regarded as one of the island's most talented chefs, Santi Taura has been cooking for nearly 30 years. He opened his first solo eponymous restaurant in the town of Lloseta in 2003 – a special location for the chef – as it had been his grandmother's home. In 2016 he opened DINS located in an old carpentry at the back of the restaurant and offered a single tasting menu. This gave the chef the opportunity to experiment with the finest local Balearic ingredients, many of which were not served in the main restaurant.



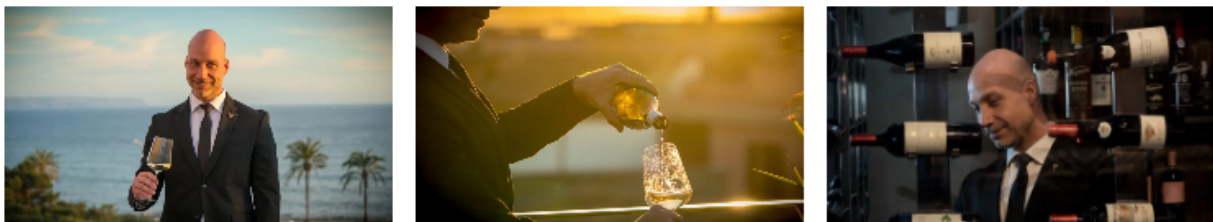
DINS Santi Tauri at Hotel El Llorenç Parc de la Mar 5\* (Photography courtesy of Tarek Serraj)

Two years ago, DINS Santi Taura moved to Palma in **Hotel El Llorenç Parc de la Mar 5\***. Here he continues to delve into the culinary memory and recipes of the island, focusing on seasonal products at their peak. The awarded Michelin star is a confirmation of the culmination of his work and passion.

[You can read The Luxury Editor Profile Review of Hotel El Llorenç Parc de la Mar here.](#)

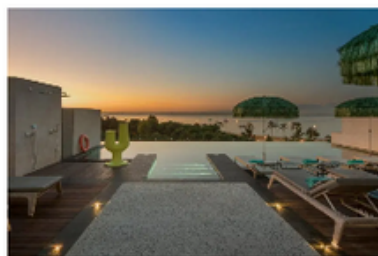
“Long recognised as one of the pillars of promoting the island's cuisine, we are excited for Santi. It was a well-deserved reward,” says Rubén Zamora, General Director, Mallorca Ç Collection of which hotel El Llorenç Parc de la Mar is the first property. “He offers a singular dining experience with a personal touch. The restaurant features an open kitchen, a semi-circular dining bar, and tables to accommodate the guests.”

Sommelier Joan Arboix, continued, “I hope that through wines, the guests who visits us at DINS, will discover the island's wine wealth. Approaching our wines is a way to understand our history and culture in the same way that Santi does with his philosophy of roots, history, product, in his cooking.”



## Hotel El Llorenç Parc de la Mar

The adult only (16 years+) El Llorenç Parc de la Mar is set in the heart of La Calatrava, one of the oldest neighbourhoods in Palma, Mallorca. Opened in 2020, the hotel offers 33 exclusive guest rooms and an infinity pool on the multi-terraced rooftop with a cocktail bar. Whether relaxing in Balinese style sun beds, or stopping by for drinks, guests can enjoy sweeping views of Palma Bay, the Cathedral, and charming rooftops of the old town. Wellness facilities feature spa treatments from the luxury Spanish brand Natura Bissé and an indoor pool. Dining options include the Michelin starred DINS Santi Taura, a destination restaurant from Santi Taura – one of the island's most respected chefs.



You can read [The Luxury Editor guide to The Best Luxury Hotels in Majorca here](#).

In addition, [The Luxury Editor guide to The Best Luxury Hotels in Palma here](#).

**Find Out More**

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