

Gourmet 14/03/2010

## Chef David Muñoz Receives a New Award for His Restaurant DiverXO

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Madrid's DiverXO Restaurant, despite its youth (it opened its doors in 2007, but switched locales in 2009), has already been awarded a Michelin Star, Madrid's Tourism Excellence Award for Restaurant of the Year and three suns from the Repsol Guide. Now, its owner, David Muñoz, has received the National Gastronomy Award as Head Chef.



The National Gastronomy Award is regaled by the Royal Spanish Academy of Gastronomy. It was bestowed upon David Muñoz thank to this chef's experience and skill.

DiverXO is an establishment that features creative cuisine which fuses the best of Spanish cooking with the finest Asian delicacies. The locale is located at 28, Pensamiento Street, in the Tetuán neighbourhood, and offers three kinds of menus: Express Menu - this consists of an aperitif, 2 starters, fish, meat and dessert for 60 Euros; Express Menu + 1 - aperitif, 3 starters, fish, meat and dessert for 66 Euros; and Express Menu + 2 - aperitif, 4 starters, fish, meat and dessert for 72 Euros.

Without a doubt, this locale's best feature is its explosive combination of exquisite and, above all, surprising flavours: Cuttlefish skin dim-sum with marrow, txangurro chilli crab, grilled venison, black Mongolian cod, crispy Peking pig and a veritable laundry list of meats and fishes, each prepared with delicious and daring recipes. Its desserts follow the same surprising trend, with tocinos de cielo with pink pepper, "broken curd" or dark chocolate truffle with a green-tea and truffle veil.

This chef's daring nature is the reason behind his many awards, and DiverXO is evidence of a very promising future. There is a waiting list for reservations.