

Pedro Pena Bastos ^(PT)

Esporão (Évora)

June 30th, friday



Pedro Pena Bastos, a native of Oporto, with roots from Ribatejo, is a promising young chef who, after starting his career at the Cafeina restaurant, studied at the Estoril Superior School of Hotel and Tourism which included several training periods in establishments of national and international reputation, with 1, 2 and 3 Michelin stars.

He developed his own activity in the “Palato Revolt”, a consulting project and exclusive catering services, which led him to work across borders, namely in Asia, in Macau, for the MGM group.

He led the kitchen of “Grémio Literário” in Lisbon, a private club, a project that marked the gastronomic remodeling of this charismatic space in Chiado.

Since October 2014, he has assumed the role of Chef at the Esporão restaurant, affirming a dynamic concept based on sustainable molds, seeking local products, through small producers, and daily work with the restaurant’s own garden and animals, based in the seasonality of each product and their availability.

He was considered Best Newcomer Chef of 2016 by the Mesa Marcada Blog.

Right now, his true inspiration is Portuguese gastronomy and his surroundings, understanding the ancestral origins, with special affection for the Alentejo, the location of the restaurant and his daily inspiration.