



**Who is who in elBulli**

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**Soler, Juli.** Born in Terrassa on 31<sup>st</sup> May 1949. He is the son of Juli Soler and Paquita Lobo. From the age of 13 he was linked to the restaurant industry world, and, in his first youth, he also set up several businesses targeted to rock music, his great passion. He has been elBulli manager since 1981 and, together with Ferran Adrià, he has been a partner in the restaurant's property company since 1990. elBulli, without Juli, would not be elBulli.

**Adrià, Ferran.** Born on 14<sup>th</sup> May 1962 in the neighbourhood of Santa Eulàlia, in L'Hospitalet. In August 1983, during a Military Service permission, he took a course in elBulli. In 1984 he was appointed head chef, first together with Christian Lutaud, and then alone since 1987. His career has always been linked to the Cala Montjoi restaurant, where he has uninterruptedly believed in the most avant-garde creativity.

**Adrià, Albert.** Born on 20<sup>th</sup> October 1969 in the neighbourhood of Santa Eulàlia, in L'Hospitalet. He joined elBulli, as apprentice, in 1985, and two years later he focused on the section of the sweet world. Nowadays, he is the manager of elBullitaller and, together with Juli and Ferran, he is the ideologist of elBulli. In 2006 he opened the Inopia bar in Barcelona. Albert is "the third Bulli", together with Juli and Ferran.

**García, Lluís.** Born on 23<sup>rd</sup> April 1966 in Barcelona. From 1980 to 1984 he combined his studies with his job in La Font dels Ocellets restaurant. From that year on, he worked in two family businesses, Can Pagès restaurant and Los Griegos guest house. From 1990 to 1992 he collaborated part-time with elBulli, and at the same time he worked in the Flocs music bar. He has been part of the restaurant's staff since 1992. Nowadays, he is, together with Lluís Biosca, the "alma mater" of the room in elBulli. Since some years, it falls to Lluís the "dangerous" privilege of managing the bookings.

**Castro, Oriol.** He was born on 23<sup>rd</sup> March 1974. He studied hostelry at the Joviat School, in Manresa, and at the Gremio de Pastelería in Barcelona. He worked in several restaurants, such as Martín Berasategui's, Lasarte's, and Jean-Luc Figueras', in Barcelona. In 1996 he joined elBulli as a stagier, and in 1987 as a staff member, working as register head. He has been part of the creativity team since 1998, with Ferran Adrià and Albert Adrià. elBulli cuisine would not be the same without his participation.

**Biosca, Lluís.** Born on 28<sup>th</sup> May 1968 in Terrassa. Lluís, nephew of Juli Soler, was in charge of a tapas bar between 1982 y 1986, a family business named La Sirena Snack Bar. In 1986 he became a member of elBulli staff as a waiter. Lluís, "Luïset" for friends, is today, together with Lluís García, the maximum responsible of the restaurant's room.

**Xatruch, Eduard.** Born on 7<sup>th</sup> May 1981 in Vila-seca (Tarragona), and between 1995 and 2000 he studied at the Hostelry and Tourism college in Cambrils. He has worked in several restaurants since 1996, and in 1999 he did his professional training in L'Oustau de Baumanière (2 Michelin stars), in France. In 1999 and 2000 he took courses in elBulli and in Arzak (San Sebastián), and in 2001 in the Escribà baker's (Barcelona). The same year he joined the Talaia and afterwards he became elBulli register head. He is part of the managing team of elBulli cuisine, where he is in charge of the shopping. Eduard is the most "bulliner" of the team, since he began when he was a boy and he has not been very influenced by other restaurants and ways of working.

**Casañas, Mateu.** Born in Roses on 6<sup>th</sup> August 1997. He started to work in elBulli in 1997. Nowadays he is in charge of, together with Albert Adrià, the confectionary register of the restaurant and the cala Montjoi's workshop during the months that the restaurant is closed. He is "our man in Roses".

**Perelló, Pol.** Born on 19<sup>th</sup> June 1976 in Barcelona. He studied at the Hospitality and Tourism College in Girona from 1996 to 1998. He worked in different restaurants, such as L'Antull, in Roses, Solera Gallega, in Barcelona, and he joined elBulli in 2000 as an assistant waiter. In winter months of 2001 and 2002 he did different stages in hotels from Dublin and London. Nowadays, he collaborates with Lluís García with the reserves, the press and the customer's register. He is the most "culé" of the whole Bulli.

**Centelles, Ferran.** Born in Barcelona on 7<sup>th</sup> July 1981. Between 1995 and 1997 he studied at the Hospitality College in Joviat, and from that year until 2000, at CETT. Between 2000 and 2001 he studied viticulture and oenology at Mercè Rossell School, in Espiells. From 2004 to 2006 he followed his sommelier courses in Wine & Spirits Education Trust, in London. In 2006 he was awarded with the Ruinart prize as the best sommelier in Spain. He started in elBulli in 1999, as a waiter. Since 2001 he has been the sommelier.

**Seijas, David.** Born in Vic on 22<sup>nd</sup> March 1980. After studying his courses of Viticulture, Oenology and Marketing in 1999, he started his project in restoration. From 2000 he took part of the sommeliers' team in elBulli during that season. While elBulli was closed in winter, he worked, among other places, in the restaurants *Pied à Terre*, in London and *Enoteca*, in the Arts hotel in Barcelona. In 2005 and 2006 he stayed in the technical department of Vila Viniteca, and in that last year he received the prize "The Golden nose". Since 2007 he has been, together with Ferran Centelles, elBulli's sommelier.

**González, Jesús.** Born in Vic on 17<sup>th</sup> February 1971. Chus, as he is known in elBulli, studied BUP and COU and he also graduated in Hospitality and Restoration at the CETT School (1993-1995). After working in different restaurants (Tragaluz, Jean.Luc Figueras...), he joined elBulli in July 1996. Nowadays he is in charge of the staff of the restaurant's hall.

**López Gamero, David.** Born on 15<sup>th</sup> January 1981 in Port de la Selva, in Girona, and during three years he took hostelry studies in Vilamalla. After doing his professional training and working in several restaurants, in 2001 he joined elBulli as a waiter. Nowadays, apart from his tasks in the hall's service, he is in charge of the informatics side of the restaurant, the menus planning, customer's registration, etc. In winter he collaborates with Silvia Fernández with the coordination of elBulli's workshop.

**López Tomás, Jose Mari.** Born on 12th August 1963 in Badajoz, however, he has lived all his life in Roses. He took vocational training studies and in 1991 he started working in elBulli as a waiter. Nowadays, he is in charge of the shopping logistics of the whole restaurant. José Mari, also known as "Nin", is a long-serving of elBulli.

**[ Who is who in elBulli ]**  
**elBullicarmen**

**Cuspinera, Marc**

**Bosch, Eduard**

**Fernández, Sílvia**

**Cuspinera, Marc.** Born in Barcelona on 15<sup>th</sup> May 1969. He studied at The Hostelry Sant Narcís' College, in Girona, and later he worked in several restaurants. In 1990 he started in elBulli. When Xavier Sagristà left the Mas Pau restaurant in 1993, Cuspinera became the head chef, together with Eduard Bosch. In 1997 he started to work in elBulli's workshop and from 2001 in elBullicarmen, where he was in charge of marketing and consulting related to elBulli (Lavazza, Pepsico, etc.). In elBulli's schedule he is "the orchestra man", he touches everything.

**Bosch, Eduard.** Born in Girona on 8<sup>th</sup> April 1970. He studied at the Hostelry Sant Narcís's College, in Girona. In 1988 he took his first stage in elBulli and in 1991 he joined the staff as the register head. In 1997 he became the head chef of elBulli. Since 2002 he has been in charge of the collaboration with NH Hotels and he participated with the creation of Fast Good and Nhube. Now adays, he is, in elBulli, "The hotels man".

**Fernández, Sílvia.** Born in Roses on 2<sup>nd</sup> June 1971. Between 1983 and 1988 he studied the first course of professional administrative studies in the Empordà High School in Roses. She is Albert Adrià's partner. Since 1998 he has taken part of elBulli's staff, where she is in charge of the coordination and the administration of elBulli's workshop.