



**Condé Nast Traveler's 2009 Hot List Honors Dos Cielos Restaurant at ME Barcelona**  
*The Torres Twins' Vision Named Among Best Restaurants Worldwide*

Madrid, Spain (June 2009) – ME Barcelona's newly opened Dos Cielos is one of the world's 114 hot new restaurants say the editors of *Condé Nast Traveler*, the authoritative global travel magazine.

*Condé Nast Traveler* recognized Dos Cielo's breathtaking views and spectacular food that equally matches the exquisite setting. The restaurant's twin-brother chefs, the Torres brothers, were complimented for blending modern techniques—*sous vide* is a favorite—with Mediterranean flavors, delivering deeply delicious compositions. The chefs' commitment to fresh ingredients has led to the creation of ME Barcelona's very own rooftop, organic herb garden where rare and specialized ingredients are harvested daily. Also highlighted is sommelier David Escofet's masterful wine selection.

"We are delighted to be recognized among the finest dining experiences in the world," said ME by Meliá's Vice President of Sales and Marketing, Pete Zudyk. "We are confident that master chefs Sergio and Javier Torres will continue to create innovative fare keeping Dos Cielos fresh and modern."

*Condé Nast Traveler's* Hot List recognizes restaurants, spas, night spots, hotels and resorts worldwide that have been opened since January 2008. The list represents the finest in hospitality as judged by *Condé Nast Traveler* editors who visit and evaluate each establishment according to a standard set of criteria.

Dos Cielos at ME Barcelona has received much acclaim since opening in October 2008 with its magnificent and unobstructed ocean views from the hotel's 24<sup>th</sup> floor and the most intoxicating Catalunyan-fusion cuisine in Barcelona. Envisioned by Chefs Sergio and Javier Torres, this open-kitchen restaurant emphasizes fresh organic ingredients as well as locally-grown vegetables and spices. The chefs found inspiration in their grandmother's kitchen, yet modernized these centuries-old traditions by combining them with techniques acquired while working in some of Europe's top restaurants such as Neichel in Barcelona, The Plaza Athenee in Paris and Javier at Can Fabes in Santi Santamaria.

For further information visit [www.me-barcelona.com](http://www.me-barcelona.com) or call toll free 866-43-MELIA.

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**About ME by Meliá**

ME is a contemporary interpretation of the Meliá experience. It is a brand which seeks to fuse innovative style with local flavours in order to captivate travellers of a common psychographic – those with a decisive taste for cutting-edge art and design, international cuisine and world music – rather than a common demographic. By capturing these elements in urban and resort destinations, in hot spots such as Barcelona, Cabo, Cancun and Madrid, this new philosophy ignites a passion in





each guest while appealing to their senses and emotions. The experience is unforgettable. Learn more at [www.mebymeliá.com](http://www.mebymeliá.com).

### **About Sol Meliá**

Founded in 1956 in Palma de Mallorca (Spain), Sol Meliá is the largest resort hotel chain in the world and market leader in Spain in both business and leisure travel. The company currently provides more than 300 hotels in 30 countries on 4 continents, and employs 32,500 people under its Meliá, ME by Meliá, Tryp, Sol, Paradisus and Sol Meliá Vacation Club brands. [www.solmelia.com](http://www.solmelia.com)

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