

JOSÉ ANDRÉS

About José Andrés

Named one of Time magazine's "100 Most Influential People" and awarded "Outstanding Chef" by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is also known for his groundbreaking avant-garde cuisine. Andrés' award-winning group of restaurants includes locations in Washington D.C., Miami, Puerto Rico, Las Vegas, and Los Angeles, as well as in Mexico City, his first location outside the United States. He is a committed advocate on food and hunger issues and is known for championing the role of chefs in the national debate on food policy. In 2012, Andrés formed World Central Kitchen, a non-profit that uses the power of food to empower communities and strengthen economies, providing smart solutions to hunger and poverty. Andrés also serves as Culinary Ambassador for the Global Alliance for Clean Cookstoves. Andrés's impact on the global stage has earned him distinctions such as the McCall-Pierpaoli Humanitarian Award and the EY Master Entrepreneur of the Year Award for Greater Washington. A successful immigrant from Spain turned United States citizen, he serves as a Presidential Ambassador for Citizenship and Naturalization to boost awareness of new Americans' contributions to the world, and he was lauded as an Outstanding American by Choice by President Barack Obama. Andrés also holds the Congressional Hispanic Caucus Institute's Chair's Medallion Award as an outstanding role model in the Latino community and the nation.

2016

- March: José joins President Obama's historic delegation to Cuba, participating in panels on entrepreneurship
- June: Beefsteak opens locations at the University of Pennsylvania's campus and in Washington D.C.'s Tenleytown neighborhood
- June: José accepts a Hunger Leadership Award from the Congressional Hunger Center

2015

- January: China Chilcano, a modern Peruvian restaurant showcasing Chinese and Japanese influences, opens in Penn Quarter in downtown Washington
- March: Beefsteak, José's new fast-casual, vegetable-centric concept opens its first location on George Washington University's campus, followed in September by a second location in Dupont Circle
- June: José awarded Ernst & Young's EY Master Entrepreneur of the Year for Greater Washington
- September: José named Presidential Ambassador for Citizenship and Naturalization
- November: J by José Andrés, a concept that celebrates the cultural connections between Mexico and Spain, opens in Mexico City, becoming José's first restaurant outside the United States
- December: José is awarded the Tourism Merit Medal for Internationalization by the government of Spain

2014

- José receives the McCall-Pierpaoli Award from Refugees International, as well as an Honorary Doctorate of Public Service from George Washington University
- President Barack Obama names José Outstanding American Citizen by Choice
- Bazaar Meat, the carnivorous incarnation of José's popular Bazaar concept, opens at the new SLS Las Vegas
- The reimaged America Eats Tavern opens at The Ritz-Carlton, Tysons Corner

2013

- José becomes an American Citizen!

- The Hispanic Heritage Foundation awards José its Hispanic Heritage Award, the first ever awarded to a chef
- José is named the Honorary Ambassador of the Spanish Brand by Marca España
- José begins teaching the course “The World on a Plate: How Food Shapes Civilization” at George Washington University
- barmini by José Andrés opens adjacent to minibar in Washington’s Penn Quarter

2012

- TIME magazine names José one of the 100 most influential people in the world
- José becomes Dean of Spanish Studies at the International Culinary Center and joins the US State Department’s American Chef Corps
- With projects aimed at providing smart solutions to hunger and poverty in Haiti and beyond, José founds his humanitarian organization World Central Kitchen
- Jaleo D.C. goes under major renovation and minibar is reinvented in a new space
- SLS South Beach, with its own incarnation of The Bazaar, and Mi Casa at Dorado Beach, a Ritz-Carlton Reserve, open
- Pepe food truck is launched, bringing Spanish sandwiches to the streets of D.C., Virginia and Maryland

2011

- The James Beard Foundation names José Outstanding Chef
- America Eats Tavern opens in the former Café Atlantico space as a pop-up restaurant, in partnership with the National Archives exhibit “What’s Cooking, Uncle Sam”
- José joins the Global Alliance for Clean Cookstoves as Culinary Ambassador, and becomes a member of the Board of Directors for the Foundation of the National Archives
- The Restaurant Association of Metropolitan Washington presents José with the Duke Zeibert Capital Achievement Award

2010

- José brings his culinary vision to Las Vegas, opening Jaleo, China Poblano, and é by José Andrés in The Cosmopolitan
- José receives the Order of the Arts and Letters Award from Spain’s Ministry of Culture, honoring his efforts to promote Spanish culture abroad

- In the wake of Haiti's devastating earthquake, José begins traveling to the country to help
- With Ferran Adrià, José gives a lecture on culinary physics as part of Harvard's new course "Science and Cooking"
- José is also awarded the Vilcek Foundation award in the field of Culinary Arts, and receives the Richard Melman Award with partner Rob Wilder from Restaurant Hospitality Magazine

2009

- José named Man of the Year by GQ Magazine
- SAAM by José Andrés opens at the SLS Hotel Beverly Hills
- The Bazaar Beverly Hills receives a rare 4-star review from the Los Angeles Times

2008

- José partners with SBE Entertainment Group and Designer Philippe Starck to open the SLS Hotel Beverly Hills, a new hotel luxury brand for which José serves as Culinary Director, overseeing the hotel's food & beverage program
- José's signature restaurant, The Bazaar by José Andrés, and Tres by José Andrés open at the SLS Hotel Beverly Hills
- José becomes host and executive producer of the PBS series *Made in Spain*, a culinary journey throughout his homeland, and later publishes the companion cookbook *Made in Spain: Spanish Dishes for the American Kitchen*
- José is awarded Bravo Network's A-List Chef at their first ever Bravo A-List Awards

2007

- The James Beard Foundation inducts José into the Who's Who in American Food & Wine
- Oyamel Cocina Mexicana moves to its current home in Washington D.C.
- José battles it out with Chef Bobby Flay on Iron Chef America and defeats him in the challenge using goat

2006

- José and partner Rob Wilder form ThinkFoodGroup, the organization that oversees José's restaurants and creative endeavors
- The Restaurant Association of Metropolitan Washington names José Chef of the Year for his contributions to the D.C. dining scene
- *Los Fogones de José Andrés*, the Spanish translation of *Tapas: A Taste of Spain in America*, is published with over 250,000 copies sold

2005

- José publishes his first cookbook, *Tapas: A Taste of Spain in America*
- *Vamos a Cocinar*, José's first cooking program, premieres in Spain on the RTVE network, launching his career as a television personality and becomes Spain's highest rated cooking series

2004

- Following the success of *Jaleo*, *Zaytinya*, *Café Atlantico* and *minibar*, José is recognized as Chef of the Year by *Bon Appétit Magazine* and is placed on the *Saveur Magazine* 100 List
- *Oyamel Cocina Mexicana* opens in Crystal City, Virginia, combining Mexico's rich diversity with the modern urban atmosphere of Mexico City
- *Jaleo Crystal City*, the third destination of José's Spanish outpost, opens in Crystal City

2003

- José is awarded his first James Beard Award for Best Chef: Mid-Atlantic
- *minibar* by José Andrés opens as a six-seat bar tucked away in his bustling *Café Atlantico*, blazing the trail for the 'restaurant within a restaurant' concept

2002

- *Zaytinya*, an innovative mezze restaurant inspired by Turkish, Greek and Lebanese cuisines, opens in Washington, D.C.'s Penn Quarter

2001

- Jaleo Bethesda opens, becoming the second Jaleo location in the D.C. metropolitan area

1995

- José takes over the kitchen of Café Atlantico, the Nuevo Latino restaurant and popular D.C. hangout, transforming it into one of the city's most exciting dining destinations in the Penn Quarter

1993

- At age 23, José joins Rob Wilder and Roberto Álvarez to head up the kitchen at Jaleo, helping to create one of the first critically and commercially successful tapas restaurant in the country and setting the standard for other Spanish and small plate restaurants to follow

1991

- José comes to the U.S. to work at El Dorado Petit in New York City

1988-1990

- José apprentices at world-renowned elBulli with friend and mentor Ferran Adrià

1987

- José serves in the Spanish Navy, serves first as an admiral's chef and then on the Juan Sebastián de Elcano, one of Spain's great tall ships

1985-1989

- José attends the Escola de Restauració i Hostalatge in Barcelona, Spain

1969

- The story begins, José Andrés is born in the northern region of Asturias, Spain

