

**Press Contact:**  
Veronica Rathbourn  
Dog and a Duck  
veronica@dogandaduck.com  
323.443.7780

**FOR IMMEDIATE RELEASE**



## **UMAMI BURGER UNVEILS JOSÉ ANDRÉS BURGER AND MENU**

**May 6, 2013, Los Angeles, California** – Umami Burger announced the latest culinary collaboration in its Artist Series today, a new partnership with Chef José Andrés to feature a José Andrés Burger and menu of tapas and pintxos (skewered bites), created by the globally renowned chef.

“Umami Burger approaches their menu the same way I do, there are no rules as long as it is good,” said Chef José Andrés.

The José Andrés Burger is made with a ground pork and prosciutto patty on Umami Burger’s signature bun, topped with a piquillo pepper confit, caramelized onion, and Manchego, a classic Spanish cheese made from sheep’s milk. The José Andrés Burger will be sold for \$15 with \$1 from each burger donated to [World Central Kitchen](#), a humanitarian organization launched by José Andrés and focused on smart solutions to hunger and poverty.

In addition to the burger designed by Andrés, he also created a tapas and pintxos menu, which includes:

- Patatas Bravas – \$2 – Twice cooked crispy potatoes and topped with a house-made, medium-spicy bravas sauce and garlic aioli.
- Date & Cured Ham Pintxos – \$2 – Pitted medjool dates wrapped with thin slices of cured ham warmed in umami sherry vinaigrette, made with an aged sherry vinegar, extra virgin olive oil and Maggi Seasoning.
- Green Olive Pintxos – \$2 – A classic combination throughout Spain: olives paired with anchovies, ‘umamified’ by adding piquillo peppers cooked confit.

Available starting on Tuesday, May 20<sup>th</sup>, The Jose Andres Burger and menu will be sold at all full-service Umami Burger locations nationwide, while supplies last. This limited menu is a prelude to future collaborations between Andrés and Umami Burger at SLS Las Vegas, scheduled to open Labor Day Weekend. The José Andrés Burger is the fourth in a series of burgers made in collaboration with and designed to celebrate artists. Umami Burger partnered previously with recording artist and Umami Burger fan Mayer Hawthorne to create the acclaimed Hawthorne Burger as well as Grammy Award winner SLASH to create the Slash Burger, which raised more than \$14,000 for The Los Angeles Youth Network, and Chef Michael Voltaggio whose Monte Cristo raised more than \$15,000 for the Los Angeles Mission.

Andrés is credited with introducing Americans to both avant-garde and traditional Spanish cooking. Named “Outstanding Chef” by the James Beard Foundation in 2011, Andrés is an internationally recognized culinary innovator who tells the stories of a culture through food. Through his humanitarian organization, World Central Kitchen, he pursues the mission of changing the world through the power of food through educational initiative that aim to beat food insecurity and malnutrition.

Named “Burger of the Year” by GQ Magazine, Umami Burger is a one-of-a-kind full service concept that focuses on savory flavors and exceptional hospitality. Umami Burger produces all of its own condiments, cheeses, and grinds its meat in-house throughout the day. All of the beef burgers are made with hand ground, hand formed premium steak. The result is a sophisticated, tightly edited selection of burgers, sides and accompaniments. A Southern California phenomenon, Umami Burger has a devoted cult following among food lovers around the world. Each location is designed around the vibe and history of its specific community.

For more information on Umami Burger, please visit [umami.com](http://umami.com).

# # #

### **About Umami Burger**

Founded by Adam Fleischman in Los Angeles in 2009, Umami Burger was named GQ’s Burger of the Year in 2010. Currently, there are more than twenty locations open in California, New York and Florida, with additional locations planned across the country. Umami Burger is a wholly owned subsidiary of Umami Restaurant Group, which also co-owns 800 Degrees Pizza. For more information on Umami Burger or Umami Restaurant Group, please visit [umami.com](http://umami.com).

### **About José Andrés**

José Andrés is an internationally acclaimed chef, author, educator, and television personality. He is the Chef/Owner of ThinkFoodGroup, the Culinary Director of SLS Hotels, a Culinary Partner at SLS Hotel & Residences Brickell, and Founder and Chairman of the non-profit World Central Kitchen. Andrés has been named to Time’s 100 Most Influential list and awarded the James Beard Foundation’s top prize of Outstanding Chef. He is credited with popularizing Spanish cuisine in the United States. His more than 16 award-winning restaurant concepts can be found in Washington, DC, Miami, Las Vegas, Los Angeles and Puerto Rico and include minibar by José Andrés, Zaytinya, Jaléo, é by José Andrés at the Cosmopolitan of Las Vegas and The Bazaar by José Andrés at SLS Hotel Beverly Hills and SLS South Beach and Mi Casa at the Ritz-Carlton Reserve at Dorado Beach in Puerto Rico. He has taught at Harvard and George Washington University and is Dean of Spanish Studies at the International Culinary Center.

### **About World Central Kitchen**

World renowned chef, Jose Andres, brings his passion for the “power of food” to World Central Kitchen, an action-based non-profit organization finding creative solutions to hunger and poverty. Today, WCK is hard at work in Haiti, empowering “the people” to be part of the solution - with focus on smart kitchens, clean cook stoves, job training and local agriculture.