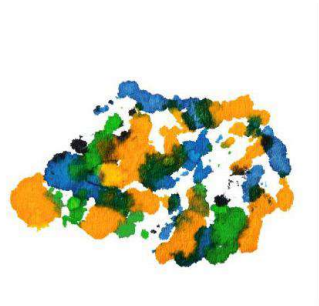


PA-BÚ  
COCINA DE  
MICROTEMPORADA

Press kit 2025





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# PA·BÚ

COCINA DE MICROTEMPORADA





## Pabú - Concept and values.

With an uncompromising respect for ingredients and their seasonality, Pabú opens its doors in Madrid, a new restaurant located at Calle Panamá 4, led by chef Ignacio Montes, known to those close to him as Coco Montes. This marks his first solo project after working in “Michelin-starred kitchens” around the world.

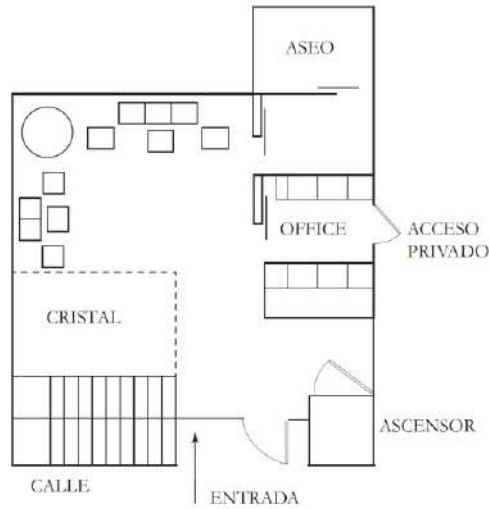
Pabú is a family nickname that connects Coco to his childhood, his home, and his roots, and that is precisely how he wishes to welcome his guests: as if they were entering his own home.

Coco and his team’s mission at Pabú is to make every guest feel at home.

The goal is to offer an experience where the kitchen, the wine cellar, and the service each play a key role, all thoughtfully designed with a deeply personal approach.

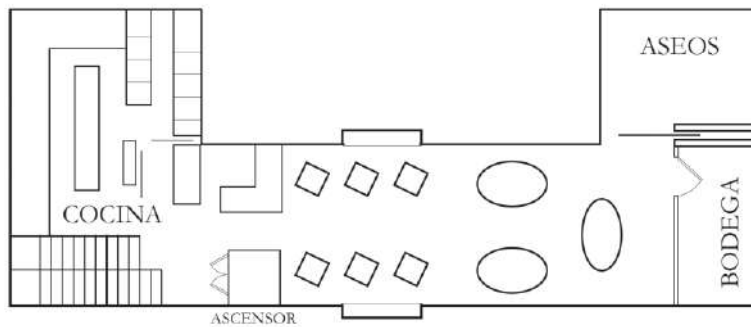


## Space and decoration.



The decoration and selected materials have been meticulously chosen with a very personal approach. Among the standout materials are granite from Cadalso de los Vidrios used for the countertops, natural stone from Valdepeñas for the floors, and woodwork crafted by the family's own carpenter.

The dining room's tables and chairs are unique pieces with a story and a second life. Sourced from antique auctions, each table in the dining area bears the name of one of the chef's loved ones, a tribute to the central role of family at Pabú.



The wine cellar, designed by Coco himself, was handcrafted by a blacksmith from Belmonte de Tajo. It can be seen at the back of the dining room, occupying a space that, much like the kitchen, is an essential part of the restaurant's identity.









## Coco Montes

Graduate in Business Administration and Management at the San Pablo CEU University in Madrid.

Grand Diplôme in Cuisine and Pastry from Le Cordon Bleu Paris, and disciple for six years of Alain Passard, Chef of L'Arpège, holder of three Michelin stars. In his final years there, he was in charge of the restaurant's international events, cooking in cities such as Shanghai, where he led a three-month pop-up, Bangkok, Los Angeles, Sydney, Aspen, Abu Dhabi, New Delhi, and Punta Cana.

He has also trained in prestigious restaurants including Zalacaín or Azurmendi, three stars in the Michelin Guide in Spain, or Eleven Madison Park, three stars in the Michelin Guide, in New York.

A passionate advocate for creative and traditional cuisine, he works with carefully sourced ingredients from producers who respect natural processes.





## A different project for Madrid.

After his time in Paris, Coco decided to open his own restaurant based on three fundamental principles:

- To do it in Madrid, not only because it is his hometown, but because he believes it is the most suitable place for this project.
- Excellence and sustainability in every aspect of the restaurant: from cutting-edge kitchen technology, IT systems, and acoustics (designed in collaboration with the Polytechnic University of Madrid), to the interior design and overall atmosphere.
- Ongoing innovation, driven by Microseasonal products and a daily-changing menu, with dishes conceived and prepared each day. Cooking methods are entirely traditional, and no freezers (except for ice cream) or microwaves are used.

In doing so, he sets himself apart from the existing culinary landscape and positions Madrid among the elite of international gastronomy.





## The Pabú kitchen.

A sophisticated, traditional cuisine with French inspiration, crafted daily using exceptional-quality Spanish ingredients, with a strong emphasis on plant-based elements.

It is a living, fresh, ephemeral, and colorful cuisine. There is absolute respect for the microseasons of fruits, vegetables, fish, seafood, poultry, and small game.

The menu revolves around eight dishes that change daily, available either as a tasting menu or à la carte.

Traditional stews and cooking methods are used, always seeking the perfect doneness, carefully respecting temperatures to preserve the flavor and integrity of each ingredient.

Pabú's cuisine is grounded in the creativity, experience, and expertise of chef Coco Montes.





## **The visible kitchen as the core of the concept.**

The restaurant is spread across two floors: a 90-square-meter reception area on the upper level, and 130 square meters on the lower level dedicated to the kitchen, dining room, and wine cellar. Despite the generous space, the restaurant serves only 30 guests, as Coco's goal is to ensure that each guest truly enjoys the dining experience.

This philosophy is also reflected in the layout: the kitchen occupies a significant portion of the space-45 square meters on the lower level, plus an additional work area adjacent to the dining room. The kitchen is visible from above through a glass floor, allowing guests to observe it from different angles.

This transparency speaks to Coco Montes' vision: placing the kitchen at the very heart of the experience.









## Micro-season.

This is a project centered on ingredients and their seasonality, built around the concept of the “Micro-season.” It relies on ingredients from both land and sea at their natural peak, authentic, with nothing artificial added.

There are many variations of summer, autumn, winter, and spring. That’s why the kitchen works day by day, guided by the knowledge and rhythm of local producers.

The Micro-season philosophy takes seasonal sourcing one step further by breaking down each season according to the real-time availability of ingredients from farms, gardens, markets, and fishing ports, using each product at the height of its season.

At Pabú, the ingredient is the true star, complemented only by fresh fruits, vegetables, or herbs that highlight its essence.

In line with this philosophy, Pabú works closely with small-scale, mostly local producers who care for the land with exceptional dedication and artisanal precision.













## Menus.

Two tasting menus, each accompanied by carefully curated liquid pairings:

<b>Pate - 8 courses</b>	<b>170</b>
<b>Pate - half portions</b>	<b>150</b>
<b>Bubú - 6 courses</b>	<b>130</b>

There is the option to select à la carte from the eight daily-prepared dishes, offering complete flexibility. Selections do not need to be made for the entire table.

Regarding events, each occasion is carefully tailored to the client's wishes and the number of guests. The dining room adapts accordingly.

All options include house-made sourdough bread, water sourced from Madrid, and extra virgin olive oil of Spanish origin to accompany the bread.





## **Pairings.**

Liquid pairings also change daily, and corkage service is available.

### **Still Wine Pairing - Classic or Curious line.**

Pate: my father - 8 glasses. 100€.

Bubú: my mother - 6 glasses. 80€.

### **All About Champagne - lose yourself in the bubbles.**

Pate: my father - 8 glasses. 210€.

Bubú: my mother - 6 glasses. 160€.

### **Sublime Pairing - exceptional wines, an unforgettable experience.**

Pate: my father - 8 glasses. 300€.

Bubú: my mother - 6 glasses. 250€.

### **Alcohol-Free Pairing.**

Pate: my father - 8 glasses. 90€.

Bubú: my mother - 6 glasses. 70€.

### **Cheese Pairing - pair your cheeses with a game.**

Three-Wine Set - 3 scents. 20€.





## **Bread and desserts.**

The restaurant also houses a bakery where Coco and his team bake their own bread daily, using natural sourdough with no additives , just flour, water, salt, and... time! Pasta doughs and pastries are also made in-house.

Desserts hold a special place, thanks to Coco Montes' pastry training in Paris. Classic French pastry forms the foundation. Two desserts are included in every menu, varying according to their ingredients in line with the Microseason philosophy.

These can range from traditional desserts and French classics to more original and fresh creations.















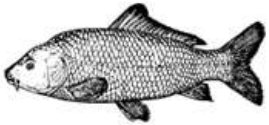




## The friends who supply Coco.

The restaurant primarily works with national producers, with a special focus on the Madrid community.

Fish, Ernesto Prieto



Dairy, La Colmenareña



Flour, La Fuensanta, Casa Ruiz



Cacaos, produced in Spain



Specialty coffee from  
Hola Coffee



Poultry, Hermanos Gómez



Cheese, Bernard Antony



Vegetables, Supernormal, La Huerta de  
Abril or Cultivo Desterrado



Tea, Tesuko





## The wine cellar.

The wine list has been thoughtfully curated from a deeply personal perspective, selecting high-quality projects that respect their environment. It features over 250 references from around the world. The liquid offering is not organized by appellations, regions, or grape varieties; instead, it is shaped through a narrative told by Coco's loved ones, grouped into categories such as "Wrapped in Bubbles", "Golden as the Sun" and "Under the Rain."

The sparkling wines from the AOC Champagne, with 50 references, hold a special place due to Coco Montes' particular affection for this region. The selection is made through a single supplier, Terroir Champenois, and producers who prioritize terroir and respect for native grape varieties. Above all, attention is given to wines that tell stories, wineries that work on well-thought-out projects, all carefully chosen by the sommelier team and Coco himself.

Next to the wine cellar, there is a table reserved for wine lovers who wish to enjoy a menu paired with the sommelier's liquid selection.





## The rest of the liquid proposal.

The selection includes special spirits, generally from Spain, though with some exceptions. Guests can also enjoy cocktails that are fresh and ever-changing, featuring both classic and personalized creations tailored to each consumer.

To finish, specialty coffee, tea, and infusions, prepared in-house using fresh herbs, are also a fundamental part of Pabú's beverage menu and overall experience.





## Mentions.

His unique and distinctive approach has positioned him as one of the most exciting openings in the industry. Since its debut, PABÚ has garnered approximately 500 press mentions.

The newspaper **El Mundo** described it as **“the gastro opening that will probably surprise you the most this year in Madrid,”** and included it among its list of the 10 most interesting new openings.

**El País** also featured it in its roundup of standout new restaurants, noting: **“Pabú, the first solo project from a disciple of Alain Passard.”** Similarly, **ABC** praised **“his French technique-driven cuisine using national produce, based on ‘micro-seasons’, selecting each ingredient at the peak of its natural cycle.”** Coverage also appeared in **La Razón**, **El Español**, and **La Vanguardia**.

**“Madrid-born Coco Montes elevates vegetables in his newly opened restaurant, Pabú,”** wrote **7 Caníbales**. **Gastroactitud** called it **“one of the most acclaimed openings in the capital.”** **Gastronomistas** described it as **“high-end plant-based cuisine with a French soul.”** According to **La Razón**, it is **“an awakening of the senses, an intellectual game, and a kind of pleasure that possesses the same subtlety as the art of living.”** Meanwhile, **La Vanguardia** dubbed it **“the Madrid restaurant everyone is talking about.”**





## Awards.

**Pabú** was named **Best New Restaurant 2024**, an award granted by Tapas, the prestigious gastronomy magazine from the Forbes group. On May 13th, 2024, the restaurant received this recognition, ranking first on the magazine's list of the 25 best new openings nationwide. Andrés Rodríguez, editor-in-chief of Tapas, wrote in an editorial: *"There are professions where the best way to please your client is to think of yourself. To listen to your gut, to jot something down in your notebook every time your skin tingles. Coco Montes cooks for himself. And if you go to his restaurant, you'll notice it right away. His youth guarantees boldness, and that daring spirit is the best ingredient in his cuisine. If he's happy with a vegetable dish, you can be sure your palate will be too."*

Coco Montes has been nominated for **Best Emerging Chef at the Time Out Food & Drink Awards Madrid 2024**.

He also took part in **Madrid Fusión 2024**, the most important event in the sector, where he presented a small tasting menu in collaboration with a leading winery.

In 2025, **Pabú** was awarded its first **Repsol Sun** at the annual gala.





## Acknowledgements.

**Pabú** has been awarded its first Michelin Star in its debut year, recognised by the prestigious MICHELIN Guide 2025.

### Opinion of the MICHELIN Guide:

A place that enchants with its personality, both from a culinary perspective and in terms of its décor... not by chance, the beautiful tables were acquired at antique auctions to give them a second life!

Pabú embodies the culinary vision of chef Coco Montes, who trained at Le Cordon Bleu and honed his craft at prestigious restaurants such as Paris's Arpège. His cooking champions product purity, offering a micro-seasonal cuisine that evolves daily based on what his trusted suppliers bring in, placing a strong emphasis on vegetables, with minimal use of protein and a focus on delicate textures. The offering, which reveals a deep mastery of classic French techniques, revolves around two surprise tasting menus (Pate and Bubú, named in tribute to his parents). Both menus also allow diners to choose dishes à la carte.

The restaurant bakes its own bread, presents an intriguing cheese board, and boasts an excellent selection of champagnes from small, independent producers!



PABÚ

COCINA DE  
MICROTEMPORADA

## PABÚ

### Everything you need to know.

Calle Panamá, 4  
28036 Madrid

Opening hours

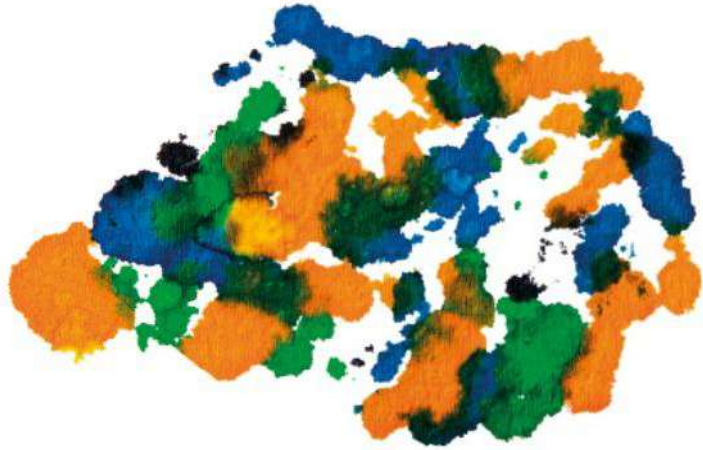
Tuesdays, Wednesdays, and Thursdays at lunchtime from 1:30 p.m. to 3:00 p.m.

Fridays and Saturdays at dinnertime from 8:30 p.m. to 10:30 p.m.

[restaurantepabu.com](http://restaurantepabu.com)

@restaurante\_pabu





PABÚ  
Communication contact

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