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FOR IMMEDIATE RELEASE

El Tapeo Modern Spanish Kitchen Relaunches in Oak Brook with Bold New Flavors and Unique, Chef Driven Events

The spirited gathering place offers a vibrant experience for family and friends to enjoy shareable plates, innovative cocktails, and a global wine list.

Chicago – El Tapeo Modern Spanish Kitchen, located at 2100 Spring Road in Oak Brook, Illinois has announced an official re-launch that includes a new, Spanish-inspired menu with a selection of simple, ingredient-driven dishes and the launch of regular, food-focused events. From monthly Chef’s Table dinners with Executive Chef Matthew Cappellini, to Paella Night and Pre-Fixe menus weekly, El Tapeo is now a refreshing and unique venue in the Chicago suburbs perfect for lively evenings with family and friends. The restaurant, located on the 9th floor of Le Méridien Chicago – Oakbrook Center, provides guests an energetic atmosphere with communal tables and a lively bar, all surrounded by spectacular views from its floor-to-ceiling, wrap around windows.

“The new offerings in El Tapeo seek to use flavors, ingredients, and techniques found in Spain’s culinary heritage in a manner that creates a comfortable, fun, and engaging experience,” said Elmer Stunkel, Director of Food and Beverage.

Breaking away from the typical “chain” restaurant feel often found in the suburbs, El Tapeo’s updated menu features a wide variety of savory small and large plates for sharing. The *Buen Provecho* section highlights *Pulpo Negro*, charred octopus with fennel, oranges, tarragon and black pepper sauce and *Vieras Fritas*, fried bay scallops with chermoula, frisee, and espelette. The *Verduras* include favorites from the *Patatas Bravas*, fingerling potatoes, spicy tomato sauce and crème fraiche, and the ever-popular *Croquetas de Setas*, cremini mushroom fritters with cilantro yogurt. *Mariscos y Carnes* offered include *Carne Asada*, grilled wagyu skirt steak with arugula, manchego cheese and piquillo pepper. A large selection of Spanish meats and cheeses can be selected from the *Embutidos y Quesos* portion of the menu, including *Pata Negra Lomo*,

and *Pata Negra Jamon*. Paellas are available in half or full portions, ranging from *Paella de Pollo* with chicken, chorizo, serrano ham, peas, pepper, onions and lemon aioli, to *Paella de Catalana*, squid ink, lobster, shrimp, clams, mussels, bomba rice, peppers, onions, and lemon aioli.

To compliment the food menu, El Tapeo boasts a wine list featuring both new world and old world wines with an extensive offering of Spanish varietals for exploration and discovery. With a number of crowd-pleasing Spanish (and non-Spanish) wines with which many are likely familiar, El Tapeo's wine list also offers lesser known varietals that are new, and most importantly, delicious. Creative craft cocktails and house made sangrias focus on flavor and high-quality ingredients, including *The Violet Femme* with Ketel One, Art in the Age Sage, Solerno Blood Orange Liqueur and blackberry simple; *Bee Sting* with Botanist Gin, Ancho Reyes, local honey and lemon; *TBD* with Del Maguey Vida Mezcal, cucumber, egg white, lemon and sea salt; *The Garden* with Bulliet Bourbon, Aperol, maple syrup, soda and basil; and *Latin Manhattan* with George Dickel Rye, Ancho Reyes, Carpano Antica, mescal rinse and black walnut bitters.

In addition to the updated menu, as part of the relaunch, El Tapeo will begin weekly events in the restaurant space. With a focus on an approachable menu for guests and locals alike, "La Cena" pre-fixe menus will be offered every Wednesday night from 5 p.m. until 8 p.m. This three-course meal will include a choice of tapa, entrée or half paella, and a salad or dessert for \$38. Every Friday, El Tapeo hosts Paella Night. Endless Paella of the Chef's Choice will be available for \$18 per person from 5 p.m. until 9 p.m. Monthly Chef's Tables offer another up-close-and-personal way for locals to interact with El Tapeo Executive Chef Matthew Cappellini. Perfect for those interested in learning more about the art of Spanish cooking, these events pair Chef curated modern Spanish dishes with Spanish wine and spirits in an intimate, family style setting.

Regular hours for the restaurant are 5 p.m. to 10 p.m. Monday through Thursday, and 5 p.m. to 11 p.m. on Friday and Saturday. The lounge is open from 4 p.m. to 12 a.m. Monday through Thursday, and 4 p.m. to 1 a.m. on Friday and Saturday, offering happy hour Monday through Friday from 4p.m. to 6p.m. For reservations or additional information, please call 630.828.2044 or visit www.eltapeorestaurant.com.

About El Tapeo Modern Spanish Kitchen

Located on the Ninth Floor of Le Méridien Chicago - Oakbrook Center at 2100 Spring Road, Oak Brook, Illinois, El Tapeo Modern Spanish Kitchen celebrated the bold flavors of a modern Spanish kitchen with a simple, ingredient-driven menu. More than just a restaurant, El Tapeo provides the ultimate gathering place for family and friends to enjoy Spanish-inspired sharable plates, vibrant cocktails and a global wine list.

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