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## Ramon Martinez

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Ramon Martinez is head chef of the Jaleo Crystal City, Jose Andrés' award winning tapas concept in the Washington metro area. Martinez works closely with Andrés on menu development and helps to maintain quality control for all three Jaleo restaurants.

Before joining Jaleo, Martinez was the Chef of Restaurante Las Vegas in Manresa, Spain where he worked alongside one of the country's top sommeliers, Pilar García Comas. Prior to that Martinez worked alongside some of Spain's top chefs and at the finest restaurants in country including Hacienda Benasuja, Ferran Adria's restaurant located just outside of Sevilla; Joan Roca's El celler de Can Roca and Martin Berasategui's eponymous restaurant in the Basque Country. In addition, Martinez worked at the George Hotel in Oxford and the Brudenell Hotel in Aldeburgh both in the United Kingdom.

Martinez studied culinary arts at the prestigious Escuela Joviat de Manresa in Manresa, Spain. He later returned and became an instructor for several years.

Martinez has racked up a number of appearances on local television and radio including WUSA Channel 9 and WTTG <?xml:namespace prefix = st1 />FOX 5. In addition, he has done a number of public appearances and cooking demonstrations at FRESHFARM Markets and L'Academie de Cuisine and at events such as Taste of Arlington.

A native of the small town of Terrassa in Tarragona, Spain, Martinez lives in Arlington, Virginia.

## Ramon Martinez Events

### Bloom Cooking Stage

November 13, 2010 -  
November 14, 2010

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