

BIO

DIMITRIS KATRIVESIS

Studied culinary arts in 1996 in Athens and then started working in several restaurants and hotels. The desire to explore different flavors and ingredients of the world in order to create his own global style of cooking with no borders, made him decide to travel. His first stop was the Canary Islands in 2003 where he worked as a chef in a small Greek restaurant.

After two years in Spain he joined the team of El bulli in 2005, which was by then the best restaurant in the world and worked with Ferran Adria for one year.

In 2006, after a small stop in Luxembourg to consult at a small luxury restaurant, he traveled to Paris and studied in Le Notre cooking school, where he studied the basics of pastry. He then went back to the island of Tenerife where he opened his first restaurant 'Alkimia', a small project with 4 tables and no waiters. Dimitris was behind the bar creating his alchemies paired with quality dishes, serving and cleaning the restaurant: it was a one-man show for a year. The second restaurant came during the year 2007 when 'Siphon' opened. Dimitris, now more solid as a cook, created a Greek modern cuisine, cooking with almost everything "a la minute".

In 2010 he received an offer to join the team of Albert Raurich (ex-chef of El bulli) in the restaurant "Dos Palillos", a very innovative Asian tapas bar in the center of Barcelona with one Michelin star.

The chef came back to Greece to lead the team of "Sea You", up in the Sani marina resort in Halkidiki, during the years 2011 and 2013, offering a personal Japanese fusion cuisine.

In February 2012, Dimitris, still searching for new ingredients and knowledge and continuing to form his style, traveled to Tokyo, Japan and joined the "Ryugin" restaurant, by then #21 in the world holding 2 Michelin stars.

In 2013 Dimitris moved to London to complete his research in nikkei cuisine around the globe.

In 2014 the chef first presented the Nikkei cuisine in Athens being based at the "Oozora" restaurant.

He then moved to "Cinco" restaurant in Kolonaki. Athens, where he presented the concept of JSP (Japan, Spain and Peru) an avant-garde presentation of Nikkei cuisine mixed with Spanish and Greek influences.

Since 2015, Dimitris has been developing culinary ideas around the world.

He is currently the owner and chef of "La Pantera Negra", a Peruvian restaurant based in Athens, as well as owner of the brand "Mistura", a restaurant with Nikkei flavors.