

# ALMAR

JESOLO

FIVE STAR RESORT & SPA

## Almar Jesolo Resort & Spa, where *haute cuisine* meets well-being

***Tradition and innovation, quality and lightness: culinary experiences for refined palates.***

April 2018 \*\*\*. Destination Jesolo, also known as Venice beach. In the quieter area of this famous visitor location, proudly stands **Almar Jesolo Resort & Spa**, an icon of style, discreet luxury and refined design.

Its **Mediterra Restaurant** is no exception: through its large windows, the light and the scents from the sea fill the room and enhance the culinary creations of Executive Chef Salvatore Pullara, whose experience includes over 15 years in 5\* hotels and resorts. Mediterra Restaurant offers a seasonally changing Italian menu, bringing together the freshness of local Veneto ingredients and the flavours of Sicilian "*slow food*". Guests can enjoy fresh and original dishes, such as the red orange of Ribera combined with the typical Venetian *moecca* (a dish of soft shell crabs) or the crispy ball of creamed cod with wild fennel sauce and Pizzuta d'Avola almond milk: a crispy sphere of black rice that evokes the shape of a Sicilian *arancino* with a soft centre of dried cod cooked according to the most ancient Venetian traditions. The blend of tastes and sensations continues with the sauce with Sicilian almonds and fennel that enhance the delicacy of the fish.

A section of the menu is entirely dedicated to well-being, with dishes combining lightness and fresh flavours. Each dish is preceded by a fresh-pressed fruit and vegetable juice (or smoothie), which, in addition to playing an essential role in the body's mental and physical well-being, prepares the palate to appreciate the natural flavours, almost unaltered by cooking, of the following course. Dishes include ingredients of the highest quality, with locally grown fruits and vegetables, with particular attention to food associations as suggested by natural medicine. These are relatively low-in-calories (often close to 400 kcal), rich in vitamins, minerals and other nutrients that ensure the wellbeing of the body: simple and flavoursome dishes providing energy and stimulating overall health. Examples include blue fin tuna with eggplant combined with a green apple and tomato smoothie; steamed sole fillet with wild berry sauce with a spinach and wild berry smoothie.

Flavours and quality continues in the Almar's **Wine Cellar** wines, showcased in the restaurant area in a large eye-catching display, which welcomes guests to browse the selection whilst protecting and continuously monitoring the wines at the correct temperature and humidity. There are more than 300 labels on display, offering guests a Grand Tour of Italy plus a selection of organic and biodynamic wines.

At **The River Lounge Bar**, guests enjoy a chic and informal atmosphere, overlooking the 'river' waterfall feature from which its name is taken; the 'river' becomes part of the interior space both visually through the large windows and through the refreshing and relaxing sound of the constantly flowing water. This is the setting where the **Detox Tea Time** ceremony takes place every afternoon. Teas, herbal teas, and fresh fruit juices are accompanied by colourful offerings served on three silver tiered-trays - elegance and taste combined with wellbeing. The Detox Tea is comprised of a selection of antioxidant-rich fresh fruit and vegetables, such as celery, cucumber, pineapple, berries and carrots. A second tray offers sandwiches and crackers with avocado cream and chilli pepper; white polenta canapés served with artichoke cream. The third tray is dedicated to small gluten- and sugar-free desserts: dark chocolate quinoa bars, small pastries, light biscuits.

It is for this attention to well-being and excellence that Almar Jesolo was the proud winner in 2017 of highly prestigious international awards: from the **World Luxury Hotel Awards** (the Resort was the Country Winner in three categories: Luxury Beach Resort, Luxury Spa Resort and Luxury Family Resort) to the **World Luxury Spa Awards** (with Almablu Spa as the Best Luxury Wellness Spa in Southern Europe). **Condé Nast Johansens** awarded Almablu Spa with the title of Best New on the Scene Luxury Spa.

New nominations for 2018 have recently been announced with Almablu Spa once again nominated at the **World Luxury Spa Awards**. The Almar Resort will participate in the **World Travel Awards** in the categories of Europe's Leading Resort and Italy's Leading Family Resort.

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Overlooking the sea, **Almar Jesolo Resort & Spa** is unique for its exclusive services and attention to detail. Its contemporary design is enriched by an elegant decor creating a refined atmosphere. Wood and glass are the dominant features of the décor scheme, immersed in the green of the surrounding gardens and in the blue of the sea and the sky. **Almablu Spa** is Almar's exclusive well-being space: its striking wet area includes, in addition to different types of saunas, steam baths, and emotional showers, also a seafront whirlpool area of over 48 cubic meters. From here, an impressive glass tunnel leads directly to another symbol of the resort: the 70-meter-long outdoor pool, a veritable expanse of turquoise water, heated from 27° to 30°C , and partially covered by a spectacular glass structure.

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