



KΛΙΛΜΩ

Chef ADI HĂDEAN X Chef RADU IONESCU

in a special 4-hands

SURF & TURF GRILL PARTY

SATURDAY 3RD AUGUST 2019



WELCOME!

Chef Adi Hădean

#LoveAllFeedAll



When asked if he has a short description that we could fit in this little booklet his reply was short, and to the point: “Yes, I do. Please write the following about me: #loveallfeedall“

When Chef Radu asked him about the selection of meats for this event, they spent hours discussing textures, techniques and plating.

So, we kept on asking ourselves: Why love all and feed all?

Well the question seems quite complex, but the answer is quite simple: when you hold a deep passion for food, gastronomy & everything connected to this industry, you want to share this experience with the rest of the world. Chef Hădean will always remain a symbolic figure amongst the Romanian gastronomy and local cultural cuisine.

Chef Radu Ionescu

#NotJustARestaurant



Chef Radu Ionescu spent 7 years abroad, in the city of London, where he pursued a career in business & marketing that radically shifted, leading the young lad to the aspiring world of gastronomy. In 2015 he graduated from Le Cordon Bleu with a Grand Diplôme de Cuisine et Pâtisserie followed by a Diploma in Culinary Management, becoming an Alumni of this iconic institute. The work experience started from small neighborhood restaurants, to 5-Star hotels and ending up in the kitchen of the notorious Chef Ollie Dabbous at his 1 Michelin Star extravaganza.

His culinary road brought him back home in Romania where the KAIAMO philosophy and concept was born. And where history is aimed to be written in the years to come.



Surf Menu

WELCOME DRINK

House Punch

WELCOME SNACK

Tequila Fish Shot

ACT 1 - Cold

Chef R.I. - 'Lipovan inspired - seabream marinade, burnt green onion, confit citrus, lovage veil'

Chef A.H. - 'Mackerel, fire roasted eggplant, homemade warm dough'

ACT 2 - Hot

Chef R.I. - 'Wild caught seabass, black sesame Maltaise, charred eggplant, smoked shitake and fermented black potato'

Chef A.H. - 'River trout cooked in corn husk, veggies, mash with confit garlic and fish caramel'

ACT 3 - Puddings

Chef R.I. - 'Burnt honey pound cake, grilled apricots, milk ice cream, edible twigs'

Chef A.H. - 'Fresh honeycomb, torched Romanian cheese of Mesendorf and fresh berries'

DIGESTIVE



Turf Menu

WELCOME DRINK

House Punch

WELCOME SNACK

Tequila Meat Shot

ACT 1 - Cold

Chef R.I. - 'Romanian cattle tartar, marrow dust, algae caviar'

Chef A.H. - "'Mountain eel" illusion, cornmeal crust, coriander'

ACT 2 - Hot

Chef R.I. - 'Romanian grass-fed veal cooked on charcoal, burnt Kapia sauce & purée'

Chef A.H. - 'Rib of Bazna Romanian pork, lightly pickled beets in raspberry & pomegranate'

ACT 3 - Puddings

Chef R.I. - 'Burnt honey pound cake, grilled apricots, milk ice cream, edible twigs'

Chef A.H. - 'Fresh honeycomb, torched Romanian cheese of Mesendorf and fresh berries'

DIGESTIVE



KAIAMO

ABOUT US

KAIAMO. Experimental dining. A symbol of change. A concept of contrast. A pure art form of nostalgia. A story that underlines the fear of mediocrity and the tendency to exploit the peak of potential and constantly strive for the absolute.

KAIAMO is all about seasonality and terroir. Our menu changes once every three months, representing a symbiosis between the nature that surrounds us and the passing of age. In our kitchen, the aim is to go back to the origins of our ancestors when meals were defined by the geographical position and the season upon it. In this scenario, nature is the true artist. As Chefs, we just prepare the main stage for it to shine at its own pace through a particular form of cuisine. Our values are built around Mother Nature, with core focus on the passion for gastronomy and respect for local produce and artisans alike.

Located on the iconic Ermil Pangratti Street, in the capital city, this location indulges the site with a historical mist of artistic scenery. In the past, this same street was the location of all sculptors and painters and their ateliers and art galleries. Therefore, the artistic soul of our restaurant can be felt through the elements of design, the tangible modern art pieces, the ethnic reinterpretations as well as crockery and cutlery at the same time. We embrace our forgotten national values and yet present them through a distinctive vision of respect and honor, as an homage.

As a guest, we invite you to step into our world and allow us to influence yours.

Contemplate this.

ABOUT ADI HĂDEAN - The Chef & The Gastronomy Lover

“The real evolution is to learn something new every day – it’s very important for chefs to share what they have discovered” – Alain Ducasse.

Started his career working at a local radio station when he was just 17 and he kept on loudly speaking to the people about the world, life, joy and music for 13 years straight.

In 2002 he started making cooking shows for big names within the TV industry, then published his first book in 2003.

After Mr. Hădean decided to retire from press life he ended up pursuing a career in marketing, first as a marketing specialist and then as a brand manager in the food industry. In the meantime, he found out that he can live well by following his lifetime passion - cooking.

“I became a professional chef with a diploma (I understand it is important for some), a restaurant consultant and, not to mention the writing part, a blogger. I decided to write about food, whilst developing my passion for photography.”

In January 2015 the Adi Hădean Association was established, with the main purpose of promoting projects that involve the Romanian cuisine, as well as various actions in the culinary and social field.

The association is an important project, with a major impact on the life of several communities and events that Chef Adi Hădean has supported and promoted over time: from humanitarian projects or involvement in social cases which he resonates with (A lunch cooked at the end of 2014 for 100 Bucharest retired people), to actions meant to focus on nutrition and nutritional aspects for kindergarten children (“Farfurii Curate” project held in kindergartens in Cluj-Napoca) or targeted projects to emphasize the importance of authentic Romanian dishes (Taste of Romania).

Chef Adrian Hădean: “Having said that, I would like to conclude with this thought: I like to smile more than I like to frown. Smiling is a healer. I wish the same for you.”

The end!



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