



SUSTAINTABLE

A celebration of mindful gastronomy, locally sourced ingredients, and a shared respect for nature.

SustainTable arrives at the Marbella Club with four unique events throughout the year: four-hands menus created by our Wellness Chef, Andrés Ruiz, alongside guest Michelin-starred chefs, inspired by the harvests of Finca Ana María and the changing seasons.

All proceeds will support the Arboretum Foundation, led by our ecologist Alejandro Orioli and dedicated to ecological regeneration and environmental education.

4 MAY

Coco Montes, Pabú (Madrid)

1 Michelin Star, 1 Sol Repsol

28 JUNE

Iago Pazos, Abastos (Santiago de Compostela)

1 Michelin Star, 2 Soles Repsol

20 SEPTEMBER

Iris Jordán, Ansils (Anciles, Huesca)

1 Michelin Star, 1 Sol Repsol

13 DECEMBER

Jesús Segura, Casas Colgadas (Cuenca)

1 Michelin Star, 2 Soles Repsol

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A FARM-TO-TABLE EXPERIENCE