



# SUSTAINTABLE

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

SustainTable returns to 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.

18 APRIL

**Javier Rivero & Gorka Rico, Ama (Gipuzkoa)**

1 Michelin Star, 2 Soles Repsol

13 JUNE

**María José San Román, Monastrell (Alicante)**

1 Michelin Star, 2 Soles Repsol

5 SEPTEMBER

**Borja Marrero, Muxgo (Las Palmas de Gran Canaria)**

1 Michelin Star, 1 Sol Repsol

28 NOVEMBER

**Lucía Freitas, A Tafona (Santiago de Compostela)**

1 Michelin Star, 3 Soles Repsol

**SUSTAINTABLE**  
A FARM-TO-TABLE EXPERIENCE