

restaurant development + design

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A WORLD VIEW

La Mar Dubai by Gastón Acurio, UAE

Designed by Jeffrey Beers International for renowned chef and restaurateur Chef Gastón Acurio, the latest La Mar location brings Peruvian gastronomy to Dubai. The world-renowned menu features upscale versions of classic Peruvian street food and drinks, including ceviches, delicate tiraditos, traditional Peruvian potato causas, freshly grilled anticucho, and, of course, Pisco Sour cocktails.

Working to combine the casual beachside ambiance of the La Mar brand with the luxury of Dubai and Atlantis The Royal resort, the design uses natural materials with refined details and vibrant colors to showcase the excitement of the ceviche bar, expo kitchen and indoor/outdoor bar areas. Handcrafted, Peruvian-inspired artwork accents the space and reflects the handcrafted and layered flavors of Chef Acurio's menu.

Matte finished oak woods pair with highly textured, chiseled Basalt stone to create a rustic contrast in texture and warmth to surround the space. Oxidized copper and oxidized bronze metal accents represent the riveted metal doors that are iconic in traditional Peruvian architecture. Throughout the space, bright, vivid colors including those in the array of handcrafted artistic installations, bring a sense of playfulness and joy. ✦



Images courtesy of Brandon Barré

✦ Teal handcrafted dimensional ceramic tiles and accents on some of the furnishings bring the color of the ocean into the space.

✦ Warm, authentic materials found all over Peru were used and combined with tailored detailing to bridge the worlds of a rustic Peruvian ceviche bar with the global polish of a luxury resort.