



MAURO SANTARELLI

Executive Chef, Chupacabras and Arriba

Mauro Santarelli's culinary journey began in the heart of Argentina, where the rich aromas of homemade meals filled his childhood home. Born into a family where food was the center of intimate gatherings, young Mauro found his passion in the flavors and traditions of Argentinian cuisine. This early love for food was not just about eating; it was about the joy and connection it brought to his family.

Mauro went to study agronomics, specializing in agriculture and livestock, and joined his father in the field, managing a herd of 800 cows. It was here, in the vast plains of his hometown in Argentina, that Mauro learned the intricacies of cattle feed and nutrition; learning that the quality of meat began long before it reached the kitchen, a lesson that became a cornerstone of his culinary philosophy.

In 2008, Mauro packed his knives and headed to Barcelona, Spain. There, he stepped into the role of sous chef at Cal' Andreo, a Catalan cuisine restaurant, and continued to become the chef de cuisine at Petit Apolo, a Spanish tapas restaurant. Here, he perfected the craft of creating small, flavorful dishes that left a big impression.

By 2012, Mauro moved to the picturesque island of Mallorca, Spain, where he opened his own seasonal restaurant, Es Reco des Moll, by the harbor. The restaurant quickly gained a reputation for serving fresh tapas and seafood, freshly-caught daily by local fishermen. He stayed there for four years before continuing to his next appointment as Chef De Cuisine at Park Hyatt Mallorca in 2016.

The next chapter of Mauro's journey took him to Indonesia in 2018 as the Executive Sous Chef at Grand Hyatt Jakarta, where he began to experiment by blending local spices with his South American roots. This creative fusion came to full fruition when he moved to Bali in 2020 to become the Head Chef at La Favela, one of the island's most renowned dining establishments

In 2021, Mauro made his way to Abu Dhabi to become the Chef de Cuisine at Park Hyatt Abu Dhabi, where he developed and executed the concept for Maté, an Argentinian restaurant that was recognized as Best Newcomer Restaurant and Most Recommended Latin Restaurant by What's On Abu Dhabi Awards. In 2022, he moved to Dubai to become the Head Chef at Andaz the Palm.

Mauro's culinary inspiration is fueled by his love of eating and his fascination with diverse flavors. Every destination he has worked in has introduced him to new tastes, enriching his culinary palate and innovative creations. Now, as the Executive Chef at Chupacabras and Arriba, Mauro Santarelli brings his wealth of experience and unique blend of influence through his curated menus, offering a modern twist on the South American grill experience, with a dash of Indonesian spices. Mauro's signature style involves cooking with open flames on a barbecue grill, using high-quality products to highlight their natural textures and distinctive smoky flavors.