

Biography

Javier Olleros, Chef Restaurante Culler de Pau, Pontevedra

Aduriz, Noma... many have been and are still shaping my influences, but my first great reference is my father; he taught me what is this office: discipline and desire to improve, so that each day what you do better. The pursuit of excellence is one of the pillars that support our daily activity.

Another is the commitment: with the client, with the environment, with service providers, with the team... and finally the passion that drives us to keep awake our senses, which we print in all our dishes and we want to transmit to the diner.

Officio, commitment and passion, in equal parts, define the philosophy of Culler.

Based on these assumptions, we practice a kitchen of proximity, but naturally, without fundamentalisms. With roots, products of the environment and influences of the world. Therefore, it is a very intuitive, the fruit of reflection and knowledge, but in the fact that it is fed by what we feel, our baggage, influences and tastes.

Galicia is a paradise for a cook. For this reason, i am looking for a personal kitchen but that has a tradition as a natural support to continue growing. From it, we bring something more but never play to be modern. If the product is the cornerstone that moves any kitchen, even more in my land, where it is required that the recipes to know exactly the ingredients that compose them.

That is why in our kitchen are basic flavors: very marked, defined, and balanced between the absolute respect for the product and the intuition, which asks us to the body to create a dish, working the plant world and the marine environment, far away from the glamour, hand in hand with the suppliers, very close to the earth, of the people, the space...

We start from the environment to do what we do: a clean kitchen, committed, Galician, very tasty and healthy, honest, reasoned with feeling, but very intuitive in which the illusion, honesty, love, humility and passion are ingredients that are never absent.

The sea is not only my reference in space, took him in the veins, is the basis of my inspiration... next to him, the orchard, the market, the Lonja, everything that surrounds me is the beginning of that labor to create dishes with a life of its own that are pure feeling. But also, of course, memories, moments, experiences, children, culture, feelings... all are integrated into the experience of cooking and eating in Culler.