

Welcome to Madrid

Madrid Fusión Alimentos de España, the world's most influential gastronomy congress, will hold its 22nd edition in-person with all of its stages and exhibition space in Hall 14 at IFEMA MADRID in January 2024 (dates to be confirmed). The next edition will include a major live experiential bid, with many activities to participate in and new training spaces.

The congress will yet again reinforce experiential and sensory contents that are exclusive to congress-goers and will offer more training spaces. The programme includes the most authentic and interesting proposals and tendencies from the world's haute-cuisine. As in previous editions, it will be streamed via Internet in order to reach all corners of the world.

The themed proposal includes the presence of remote restaurants, urban, ethnic, popular or technological cuisine that seek the truth of their dishes in rivers and lakes or maestros in the handling of cutting tools.

Each year, Madrid Fusión includes **MF The Wine Edition** in its programme, along with the bread and cake congress, **Madrid Fusion Pastry**, which held its second edition in 2023. It is an ambitious event in which the presence of great national and international chefs is expected, in line with growing trends.

A leading culinary event

Madrid Fusión became a leading culinary event, making a significant contribution to the global haute cuisine market by discovering new chefs and identifying avant-garde trends. In the upcoming edition, it'll take on a hybrid format that combines live on-site activities with online sessions in all five continents.

The 2023 edition, under the slogan, *Sin Límites-No Limits*, broke records yet again, reaching 21,106 visitors (up 25% on 2022), more congress-goers (1,771, plus 708 young catering school students) and more journalists (1,216). The 21st edition enjoyed the best figures ever and included the creativity of the chef, Dabiz Muñoz, with the products of Ricard Camarena, the chef, Quique Dacosta, and the personal projects from remote parts of the planet by Paul Andrias Ziska, Nicolai Tram or Virgilio Martínez and Pía León.

On the occasion of its 20th anniversary, Madrid Fusión welcomed top visiting chefs, including Spaniards **Dabiz Muñoz** and **Joan Roca**, who've been granted three Michelin stars each; **René Redzepi**, known for his work on the reinvention and refinement of a new Nordic cuisine; **Gastón Acurio**, ambassador of Peruvian cuisine; **Antonia Klugmann**, one of the most sensational stars

of the northern Italian gourmet scene; Hisato Hamada, from Japan, self-taught chef-turned-wagyu-expert; and **Alex Atala**, from Brazil, one of Latin America's leading chefs. **Pedro Aguilera** was crowned Best Emerging Chef 2022. He currently works at the family-run restaurant Mesón Sabor Andaluz in Alcalá del Valle, Cádiz.

Check out the Madrid Fusión full programme



Practical Information

When

January 2024 (Dates to be confirmed)

Address

Avenida
del Partenón, 5
28042

Telephone

Email

madridfusion@madridfusion.net

Metro

Feria de Madrid (L8)

Cercanías (local train)

Prices

Check official website

Type

Conferences and trade shows
Food

Where

IFEMA MADRID

Tourist area

Aeropuerto / Feria de Madrid

Fax

Website

<https://www.madridfusion.net/es/>

Bus

73, 104, 112, 122, 828, SE709

BiciMAD bike-share scheme

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Times

Check official website



Official Tourism Website

