



THE EMORY X TATO



Tato Giovanni, one of the world's most celebrated and award-winning bartenders, is set to bring a dash of Argentinian flair to a new pop up at The Emory

Legendary Argentinian bartender Renato 'Tato' Giovanni, founder of acclaimed Florería Atlántico bar in Buenos Aires, and winner of the World's 50 Best Bar's Industry Icon Award, is heading to London this September for a takeover at The Emory Rooftop Bar, Knightsbridge. Usually accessed by hotel guests only, the bar will be open for outside reservations during Tato's residency. **The Emory X Tato** offers a rare chance to experience his award-winning cocktails along with spectacular 360-degree views of the capital's skyline, at London's best kept secret rooftop.

Open from Friday 6th September till Tuesday 5th November, **The Emory X Tato** pop up will serve an exclusive edit of his renowned signature cocktails. The menu and ingredients are inspired by Tato's childhood in Buenos Aires on the coast of the Atlantic Ocean, in fact the menu is entitled 'El Mar de Tato' as the sea has such a strong influence on him, as well as the creative spirit of people and places from his travels. Standout cocktails include the Negroni Balestrini, a homage to Tato's grandfather Lelo, made with Tato's own gin brand Principe de los Apostoles, the first high end gin distilled in Argentina. In addition, there will be an ever changing 'Bloody Mary of the Week' featuring different ingredients such as cacao, red wine and mango, and a Garua Martini for a nostalgic Buenos Aires vibe. As a signature touch, a trio

of Argentinian snacks will also circulate to all guests every night, including Tato's favourite King crab and prawn empanadas served with a squeeze of lime on the side.

During his tenure at The Emory Rooftop Bar, Tato will be joined by his friend and partner, hospitality legend Alex Resnick. As well as a warm Argentinian welcome, they will create seductive touches, from a specially created Argentinian music playlist complete with dramatic tango tracks, tattoos of sea creatures artfully hand drawn by Tato, and colourful floral displays, a standout feature of Florería Atlántico.

Commenting on his pop up at The Emory, Tato said "London has always had a special place in my heart since I came to study over 30 years ago. I have even named one of my favourite cocktails Mary Poppins Barley Water as a tribute to my childhood memories of the city. I can't wait to be back and share cocktails with my London bartender friends."

The Emory, in Knightsbridge, is London's first all-suite hotel and a modern architectural masterpiece designed by the late Richard Rogers and Ivan Harbour of RSHP. The Emory Rooftop Bar on the tenth floor of the hotel, with its unparalleled view of the capital, is the jewel in its crown.

The Emory X Tato pop up will run from Friday 6th September – Tuesday 5th November, open from 5pm – 1 am. Reservations are essential. For further information and to book, please visit [The Emory Rooftop Bar](#).

The Emory Rooftop Bar, The Emory, Old Barrack Yard, London SW1X 7NP

For media enquiries, please email:

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ABOUT THE EMORY

The Emory is London's first all-suite hotel, and a modern architectural masterpiece designed by the late Richard Rogers and Ivan Harbour of RSHP. The hotel with 61 suites is the latest opening by Maybourne, operator of Claridge's, The Connaught and The Berkeley. This is the group's sixth hotel, including its two international properties The Maybourne Beverly Hills and The Maybourne Riviera.

The Emory heralds a new standard of contemporary design and discreet 'quiet' luxury to the capital, delivering an intimacy and calm more usually associated with residential settings, including a discreet private entrance on Old Barrack Yard, nestled between Belgravia and Knightsbridge.

The Emory is also home to abc kitchens from renowned chef Jean-Georges Vongerichten, The Emory Rooftop Bar, on the tenth floor with its spectacular views of London and The Emory Cigar Merchants. Guests staying at The Emory also have access to Surrene, a private members club for wellbeing and longevity.

ABOUT TATO GIOVANNONI

Tato is a true renaissance man, bartender, painter, singer, soccer player and artist. Born and raised by the sea in Pinamar at 250 miles from Buenos Aires, he started working at his father's restaurant at the age of 12. His love affair with the pleasures of food and drinks continues to this day. Tato is the most

celebrated bartender of Latin America and a true ambassador for Argentina. He has worked as a cocktail consultant around the world and came home to open the highly respected Florería Atlántico that remains the only South American bar in Drinks International Best 50 bars in the World.