



SOCIETY

# The residents of Santa Coloma Avenue have already returned home

The Municipality of Andorra la Vella is responsible for the rehousing of the thirteen families

The costs of the repair and maintenance of the structure amount to 30,000 euros



TONY LARA



**David Astrié**  
CONSUL MINOR OF ANDORRA  
«The municipality has acted diligently, quickly and above all with caution and responsibility»

**Josep Palmitjavila**  
OWNER OF THE BUILDING  
«I'm dealing with a dynamic of stress [...]. But I am happy that the tenants can return home»

►► The minor consul, David Astrié with the owner of the building, Josep Palmitjavila.

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The residents of the building located at 28 Santa Coloma Avenue, who were evicted last February 16th, have already returned home. Likewise, it was announced yesterday by the junior consul of Andorra la Vella, David Astrié, «finally after twelve days of work, the residents are ready to return to their homes».

Astrié commented that the Andorra la Vella Municipality assumes the responsibility of rehousing the thirteen families and supporting the people who have been relocated in several hotels in the parish over the last few days. The

costs of the repair and maintenance of the structure, as well as the replacement of a section of the building's sewer, have been assumed in the first instance by the municipality and amount to 30,000 euros.

The junior consul explained that «the work to consolidate the foundations that began last week has borne fruit and there is no longer any movement in this building.» The technicians give the certainty that there is no reason why the residents cannot return to their homes.

The works to rehabilitate the building have consisted of resin injections in the basement to consolidate the foundations. Some repair work has also been done on

important cracks that were at the entrance of the building.

Astrié remarked that «the municipality has acted diligently, quickly and above all with caution and responsibility». The minor consul also recalled that «the building's consolidation work has been done very quickly to facilitate the return of residents to their homes as soon as possible». The politician thanked «both the property and the neighbors for the understanding they have had for this eviction that has taken place».

The minor consul commented that «the monitoring tasks on the property by the engineers will continue». Astrié explained that from minute zero the municipality has

put the situation in the hands of engineers specializing in structures so that they «alerted us in case there was any need». The technicians will continue to carry out these studies to detect the origin of these movements. It is a follow-up that has been taking place since May and will serve to see how the situation is progressing.

The politician added that maintenance is also being carried out in the adjacent buildings, although «they do not indicate that a major action must be taken». In the event that it has to be done, the study itself will say so. Astrié assured that «the team of engineers is taking readings of the situation every certain time».

The owner of the building on Santa Coloma Avenue, Josep Vila-mitjavila, celebrated that all the neighbors can return to normality and that families can «find the intimacy of home». With regard to his mood, he commented that «I'm in a state of stress that no one can take away from me. But I'm happy that the tenants can return home.» Palmitjavila wanted to thank «the good willingness and speed of the community to stabilize the building».

During these days that the families have been evicted from the building, some residents have chosen to live in the homes of relatives, but the vast majority have stayed in hotels in the parish of Andorra la Vella. The thirty residents who live on the thirteen floors, including the mechanical workshop at the bottom of Santa Coloma Avenue number 28, can now return to their homes as normal. ≡

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# «The UNNIC restaurants can be a great example of haute cuisine»

**NAZARIO CANO** Chef of the UNNIC restaurants

IRINA RYBALCHENKO  
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The UNNIC integral leisure centre will open its doors on March 4, 2023. This establishment is already called a milestone in the gastronomic offerings in Andorra and a place for everyone – secluded couples, noisy friends, and family members of all ages. The restaurant team will be led by acclaimed Michelin-star chef Nazario Cano. In his interview, he told us about the concept of a new establishment in Andorra, and shared his thoughts on haute cuisine

**–You are the hereditary chef, aren't you?**

–Yes, in the eighties my father already had a restaurant with a Michelin star in Alicante.

I've been involved in the restaurant business for thirty-eight years now. I spent several years with great master chefs such as El Bulli (head chef in a restaurant located in Roses, Catalunya, that was internationally known for its gastronomic offerings), and Martín Berasategui (a Spanish chef who has twelve Michelin stars).

In 2018, I was awarded my first Michelin star in Xàbia, in Alicante. Then, I continued my career in Murcia, where I got my second Michelin star at Odiseo, a leisure center in Murcia.

**–Is it difficult to get a Michelin star? What does this process look like?**

–If you want to get a Michelin star, you should have desire, perseverance, high professionalism, and, above all, great individuality. You must have something very personal. At Odiseo, in order to receive a Michelin star, we worked on a seafood menu with completely new technologies that we developed ourselves. The management liked our gastronomic offering. And here we go!

**–But well, now you are in Andorra. How do you plan to surprise us here?**

–First of all, I am very excited about Andorra. The Andorrans have received me very well. Before, I didn't know anything about Andorran cuisine. I didn't even know about Andorra! But they welcomed me with open arms. So there's a lot of things to do, but there's also a lot of things to learn...

To surprise Andorra, I have something exclusive. I have a grilled fish ceviche (normally ceviche is not grilled). Or what about a grilled rooster with an onion and tiger's milk? It's delicious!

Basically, I've always wanted to move away from Mediterranean cuisine, which I'm an expert in, to game dishes, because my mother comes from a region where they love to cook game dishes. Therefore, venison with truffles is also one of my exclusive dishes.

Finally, my signature piglet,



N.C.

N.C.



N.C.

which I have been cooking for 20 years – this is a piglet that is candied very slowly and then fried so it becomes very crispy on the outside.

Many years ago I lived in Lima. That's why I practice Peruvian cuisine. I also practice Japanese and American cuisine (American hamburgers, ribs, etc.).

I think that here in Andorra, I can offer the customers much more – not merely good cuisine.

**–The main objective of the Andorra casino is «to create a luxurious space, but accessible to everyone.» Does this mean that your menu does not only include expensive dishes but also dishes for any budget?**

–The UNNIC is an establishment for every kind of pocket. There will be four restaurants here: the Sports



N.C.

Bar, the Red Bar, the Show Dinner, and the Restaurant located on the top floor of the building.

Let's start from the top, where there is the Restaurant with rice, grill, etc. This is a good balanced menu to start. Now let's go down one floor to the Show Dinner, where there will be a live show with some spectacular dancers and where you can have a perfect dinner at the same time.

We continue going down and we come to the Red Bar, a mix between Japanese and Peruvian cuisine, where we can enjoy a bit of those ceviches, sushis, makis, etc.

And finally, there is a Sports Bar with lower-priced American hamburgers, etc. for more informal occasions.

**–Do you know molecular cuisine? Do you use some of these techniques?**

–Yes, course I do! But it's not what I use most of all. Here we will work mostly with local products which are well known to local customers, but at the same time we'll be able to surprise him.

**–What is high cuisine for you?**

–Let me see! This is a difficult question that I have never been asked before. Haute cuisine for me is everything that is done very well. Rice or grilled dishes made well and with love can also be "haute cuisine." In other words, haute cuisine is not the number of Michelin stars, but good quality products used with great professionalism and love.

The UNNIC restaurants can be a great example of haute cuisine. Yes! Why not? I liked the question you asked me.

**–What is the secret of a successful kitchen?**

–This is an eating joint. The eating joint is what drives you up and down, right and left. So this is the most important part of any project and the best culinary guide.

**–Some chefs follow the trends and write recipe books. Do you have any similar plans?**

–I never thought about it... I love books! I buy them! But I never wrote a book myself. Nowadays people are buying less and less paper books...

**–Finally, tell us your secret – where do you get ideas for cooking new dishes?**

–Inspiration depends on a region. For example, now, being in Andorra, I thought what a miracle it would be to open a restaurant here with only mountain cuisine. A very small one with only game dishes, mushrooms, truffles, etc. on its menu. And all dishes must be cooked only on a wood-burning stove. And it should be only gourmet mountain cuisine. That's what inspires me. Have you ever been to Scandinavian restaurants? There are animal skins all over the place! Places like this inspire me a lot. ≡