



Chef Julian Serrano

julian serrano Tapas

Widely revered as one of the finest culinary talents in the nation, Chef Julian Serrano boasts a highly decorated, distinguished career that includes two prestigious James Beard Foundation Awards for Best Chef California in 1998 and Best Chef Southwest in 2002. A native of Madrid, Chef Serrano developed an early affinity for French cuisine in some of Europe's most celebrated kitchens, including Lucas-Carton in Paris and L'Aubergine in Munich. Following brief positions in Miami and Nashville, Serrano moved to San Francisco where, in 1983, he helped open Masa's restaurant under the personal tutelage of the renowned Masataka Kobayashi. One year later, Serrano took the helm at Masa's as Executive Chef, carrying its French cuisine to new levels with fresh-forward ingredients, classic sauces and work-of-art plating to earn the venue national and international acclaim. He then brought his memorable and inspired French cooking to Bellagio® as Executive Chef of Picasso, a nine-time recipient of the AAA Five-Diamond Award.

Julian Serrano Tapas at ARIA pays tribute while reinventing Spanish cuisine, as traditional renditions sit side by side with quixotic creations sprung from the mind of Serrano. Featured on the restaurant's multiple à la carte menus is an ensemble of Serrano's newest signature creations including traditional and innovative renditions of tapas, paellas, seafood and more.

JULIAN SERRANO
INTRODUCES GUESTS
TO DELECTABLE
INTERPRETATIONS OF HIS
NATIVE SPANISH FARE

SERVICE AVAILABILITY

Lunch
Dinner

GENERAL INFORMATION

Chef/Partner – Julian Serrano
Executive Chef – Nicolas Cordova

Seating Capacity
217 Total Seats
37 Bar Seats

“Among the highlights is Chef Julian Serrano's namesake Tapas Emporium, with its cheerful mosaic tile décor, offering a parade of irresistible tidbits.”

- Jim Gladstone,
Passport Magazine

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RESTAURANT INFO

Designed around multiple menus, this restaurant pleases both fast-paced Las Vegas travelers and lingering diners with its fun and flexible offerings. Located adjacent to ARIA's Main Lobby, Julian Serrano Tapas captures the convivial social energy of Spain's tapas bars with its inventive food and imaginative patio setting. Emerging from hot and cold open kitchens, a multitude of other savory options deepens Serrano's homage to his homeland. Interconnecting the restaurant's open floor plan, a serpentine bar of European walnut stretches from the seafood lounges through the central bar area to the tapas bar.

Julian Serrano Tapas' open bar lounge presents a clever twist on Spain's airy patio lifestyle, while bold tiles harness the lively, people-watching spirit of the tapas experience. Beyond the tapas bar, a formal dining room breaks with the patio décor, but continues the design scheme with an abstract play on the palatial room's characteristic of Spanish architecture. Available for group functions, this room is ideal for guests to delve into the energy amidst this stunning enclave, all the while enjoying Chef Julian Serrano's signature creativity in every bite.

SIGNATURE DISHES

Mixed Paella

Imported Spanish "Pata Negra" Ham

Traditional Spanish Chicken Croquetas

Stuffed Piquillo Peppers

