

Cuisine through the senses in the world's first restaurant with blind waiters and chefs

LOCATION: Seville

DURATION: 1'43"

SUMMARY: The first restaurant in the world in which the waiters and chefs are blind is in Seville and it's called 'No veas.' A pioneering initiative which is giving work to seven blind professionals and is offering an experience, in the dark, to lovers of fine dining. It's an example of innovation and work which is great for a sector which has an unemployment rate of 70%.

VTR:

Securely and with a firm step Cristina sets off for work. She is a waitress, in Seville at the world's first restaurant in which the waiters and chefs are blind.

CRISTINA CALLEJA
'No veas' Waitress

"When they told me that was going to be a waitress I was surprised because obviously you think: a blind waitress? It was a challenge for me. Mainly because I'd never done it before. And the truth is that I started working with a lot of determination and excitement."

Excitement which is growing with each plate that this restaurant serves, a blind restaurant where the diners momentarily lose their sense of sight in order to enjoy a unique gastronomic experience. In the kitchen: is Alex, also blind, in his first job as a chef.

ALEJANDRO GARCÍA
Junior Chef 'No veas'

"I coordinate the dining room and the kitchen and I'm in charge of setting the plates so that someone who can't see leaves nothing on their plate and mixes all the flavours so that the taste is its most explosive."

Like that, stopping them from looking at their food and sharpening their other senses.

CRISTINA CALLEJA
'No veas' Waitress

"Apart from an experience for the clients, it's an experience for us because we're sharing our life together every day."

Anabel Suárez
'No veas' Co-Founder

"Food is not just a vision but above all it is taste and smell, and what better way to enter the world of dining than guided by blind people."

An innovative initiative that is also a job opportunity for a sector with a 70% unemployment rate.

JESÚS IBAÑEZ
'No veas' Co-Founder

"We believe that nothing is impossible and really we're seeing that here. Blind people that don't know how to cook, have never even thought about it, and now they're doing it."

JOAQUÍN RODRÍGUEZ
'No veas' Chef

"It amazes me seeing how they cook, how they serve it. They prepare the dish quickly, and clients are more than happy."

JESÚS IBAÑEZ
'No veas' Co-Founder

"I take my hat off to them, because they are real heroes."

ALEJANDRO GARCÍA
'No veas' Junior Chef

"A blind person or anyone with any type of disability can live a completely normal life and can do what they want."

Such as being genuine leading professionals in the restaurant industry.