

# STILL BLOSSOMING AFTER 18 MONTHS



OCTOBER 2023 SAW THE OPENING OF STEVEN SAUNDERS NEW VENTURE, THE GERANIUM IN LA CALA DE MIJAS. THE VILLAGE ALWAYS LOVED STEVEN'S LITTLE GERANIUM AND THE GREAT FOOD HE USED TO SERVE THERE. THOSE WHO HAVE PATIENTLY WAITED FOR HIS RETURN DID NOT NEED TO WAIT THAT LONG.

Since then, the Geranium in La Cala de Mijas has gone from strength to strength. Celebrating its first anniversary in October 2024, Steven started his Tapas Tasting menus at lunchtimes and the now exceptionally popular Sunday Lunches.

Steven opened his Little Geranium in La Cala village in May 2015. Originally it was designed to be an early retirement project (a hobby!) for Steven but since the success of the restaurant was such, Steven surrendered! Some years later, Covid and a change in his domestic situation, meant he returned to the UK to



open another venture there.

Steven rose to prominence in 1994 when he was one of the first young chefs to appear on the highly successful BBC production of Ready Steady Cook, then hosted by Fern Britton. Chefs such as Brian Turner and Kevin Woodford were co 'Chefing' at the time and the program became one of the most popular daytime shows on the TV.

Steven had already gained accolades as the Chef proprietor of the Pink Geranium (reputedly Prince Charles' -



now King of course- favourite restaurant) where in 1989, Steven was awarded the coveted Michelin red M and Star for excellence and his restaurant was awarded 3 AA Rosettes putting it in the top 20 restaurants in the UK and Steven appeared as a regular on Good Morning TV before joining the Ready Steady Cook team.

Fast forward to the present day, when Steven welcomes old friends and new to his modern, welcoming venue near La Noria on the La Cala Golf Road. Still supported by his original Head Chef, Maurice Curtin and Steven's senior management, the Tapas Tasting Menus and Sunday Lunches now complete the hat-trick with the very popular evening Tasting Menus, which are his signatures.

Tapas (Tuesday to Saturday (1.00-3.30) and Sunday Lunches from 1.30 to 4.00 have all the markings of a Steven Saunders gastronomic experience. Prime cuts of meat – especially the rib of beef - are served from their carving trolley, at your table. (Go to [www.thenewgeranium.com](http://www.thenewgeranium.com) to see all menus, offers and events.)

If all this wasn't enough the tireless Chef Saunders has a Cookery School in his beautiful finca in the hills overlooking La Cala, five minutes from the restaurant and for when the Spring and Summer is upon us, take the Geranium Yacht out to see the dolphins, breath the great sea air, travel along the coast and dine on board with Cava, Wines and Geranium tasting menus all prepared by The Chef and his Hostess. Not forgetting Captain Jack. No, this is one Vessel Chef Saunders does not sail.



Avenida Mare Nostrum 13,  
Pueblo La Noria, La Cala de Mijas  
29649, Mijas Costa, MALAGA

**0034 670 202 257 |**  
[thenewgeranium.com](http://thenewgeranium.com)