

PRESS RELEASE

## **CAFESTORE INAUGURATES ISLA ST, THE NEW FOOD MARKET AT PALMA DE MALLORCA AIRPORT**

- **The space evokes the essence of Mallorca and features Juan Valdez, Rodilla and Beher restaurants.**

**Madrid, October 8, 2025.- Cafestore has opened ISLA St**, its new restaurant brand **at Palma de Mallorca airport**, a pioneering space in design and travel experience for the food market concept.

This food court features outlets of **Juan Valdez, Rodilla and Beher**, three carefully selected international brands making their debut at Palma airport for travelers of mostly German, British and Spanish origin.

"The core concept was to create a food court that, in its name and design, would mirror the essence of Palma de Mallorca within the airport itself. It's envisioned as a tranquil space for travelers to fondly extend their vacation until they reach the boarding gate", explains **Hernando Martín**, Director of Cafestore.

### **Mediterranean colors**

The result is a space that **evokes the essence of Mallorca** through local materials, Mediterranean colors and cultural nods that transport the passenger to authentic island life.

The gastronomic offer is structured around three strategic allies: **Juan Valdez**, a world leader in coffee of origin and first entry into Spanish airports; **Rodilla**, which arrives for the first time on the islands with its iconic sandwiches; and **Beher**, with the most complete proposal of Iberian pork products in airports and its own shop in Salamanca.

The experience is enriched with different areas to taste the products, qualified ham cutters and a service designed to **speed up flows without losing the close and multilingual treatment**.

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### **Open and organic market**

The **interior design, inspired by the sea, wood and Mediterranean architecture**, turns the place into an open and organic market. Ceilings with sailor's sails, hydraulic ceramics and rustic cladding recreate an immersive environment that connects with the identity of Palma.

More than a gastronomic space, **ISLA St is the last memento**: a memory that accompanies the traveler until the moment of boarding.

### **An award-winning firm**

**Cafestore**, Sacyr's restaurant subsidiary, also has premises at Madrid Barajas Airport and has 50 contracts in train stations, motorways, hospitals, etc. The company will have a turnover of around €70 million in 2025.

Cafestore has won the **Hot Concept award** in the "Restaurant for the traveler 2025" category, awarded by Restauración News magazine. In 2024, it received **two Marcas de Restauración awards** for the best environmental and health-focused initiatives.

**Rodilla** is an artisan restaurant chain founded in Madrid more than 85 years ago and has more than 200 establishments throughout the country.

**BEHER**, a benchmark for 100% Iberian ham with 95 years of experience, offers a unique gastronomic experience at the airport that combines tasting, tradition and excellence, bringing the authentic flavour of Guijuelo to travellers.

Juan Valdez's **presence** at Palma airport reinforces the commitment to 100% Colombian premium coffee. The brand represents 550,000 coffee-growing families and offers travelers a unique experience combining coffee tradition and quality of origin.

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