From local favorite to global flame: TERRA Steakhouse represents Luxembourg in Barcelona this weekend



From the heart of Luxembourg to the heat of Barcelona: TERRA Steakhouse, the city's top-rated grill restaurant and a flagship of Mansogroup, will represent the Grand Duchy at the renowned ***Meat & Fire Festival***, taking place from June 13 to 15, 2025.

Under the banner "***Small Country, Big Brisket***", TERRA Steakhouse will present its signature melt-inmouth slow cooked brisket, a testament to its commitment to premium beef, quality, and innovation.

Led by Chef Manuel Barra, Luxembourg's top-rated Steakhouse by guests on Tripadvisor will join global pitmasters in a dynamic display of open-flame cooking.

"*Bringing the finest meat to our guests drives us, and we're thrilled to share our craft internationally* ," says Chef Barra. "*This is about culture, connection, and culinary passion*."

Chef Manuel Barra, the creative mind behind TERRA's kitchen, is proud to be able to attend such event representing the Grand-Duchy: "We're proud to represent Luxembourg with our own identity and passion," says Chef Barra. "Meat & Fire is more than a festival – it's a community, and we're

excited to be part of it.”

Known for its creativity and high standards – from gold-leaf burgers to dry-aged wagyu – TERRA Steakhouse isn’t just showing up at Meat & Fire… It’s making a statement!

Meat & Fire Festival highlights:

- Over 30,000 visitors expected over three days.
- More than 30 international chefs from Argentina, the U.S., Brazil, and beyond.
- Hosted at Moll de la Fusta, Port Vell, Barcelona.
- A premier fire-cooking event in Europe.

“*TERRA Steakhouse aims to elevate Luxembourg’s dining scene, sourcing the best cuts and techniques worldwid*e”, says Yannis Xydias, Director of Mansogroup. “*This festival sharpens our skills, fuels our world-class vision and elevates team’s aspirations*.”