

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-in-mouth 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 worldwide”, says Yannis Xydias, Director of Mansogroup. “This festival sharpens our skills, fuels our world-class vision and elevates team’s aspirations.”