

ARLO DC

333 G St NW
Washington, DC

ANC 6E MEETING

NOVEMBER 7TH, 2023

DEVELOPER: QUADRUN DC, LLC
ARCHITECT: ARCHITECTURE, INCORPORATED



OWNER/ DEVELOPER
QUADRUN DC, LLC

PROJECT TEAM

ARCHITECT:	ARCHITECTURE, INCORPORATED
BUILDING ENVELOPE:	SURFACE DESIGN GROUP
HISTORIC PRESERVATION:	EHT TRACERIES
INTERIOR DESIGNER:	MEYER DAVIS AND 3877
LIGHTING DESIGN:	ONELUX
LANDSCAPE DESIGN:	MKSK STUDIOS
STRUCTURAL:	WSP
MEP:	MGE
CIVIL:	LANGAN
LEED:	SBP

GENERAL CONTRACTOR

PLAZA CONSTRUCTION



SITE AND CONTEXT - AERIAL PLAN

HOTEL ARLO DC - ANC 6E PROJECT PRESENTATION



THE HARRISON APARTMENT BUILDING



1956



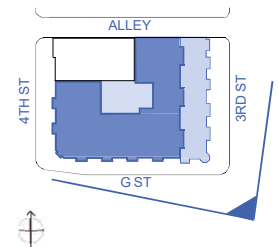
1967

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3RD & G STREET NW
PERSPECTIVE VIEW



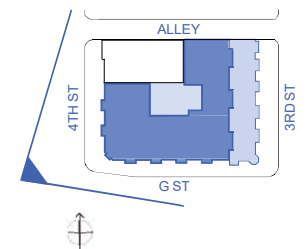
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4TH & G STREET NW
PERSPECTIVE VIEW



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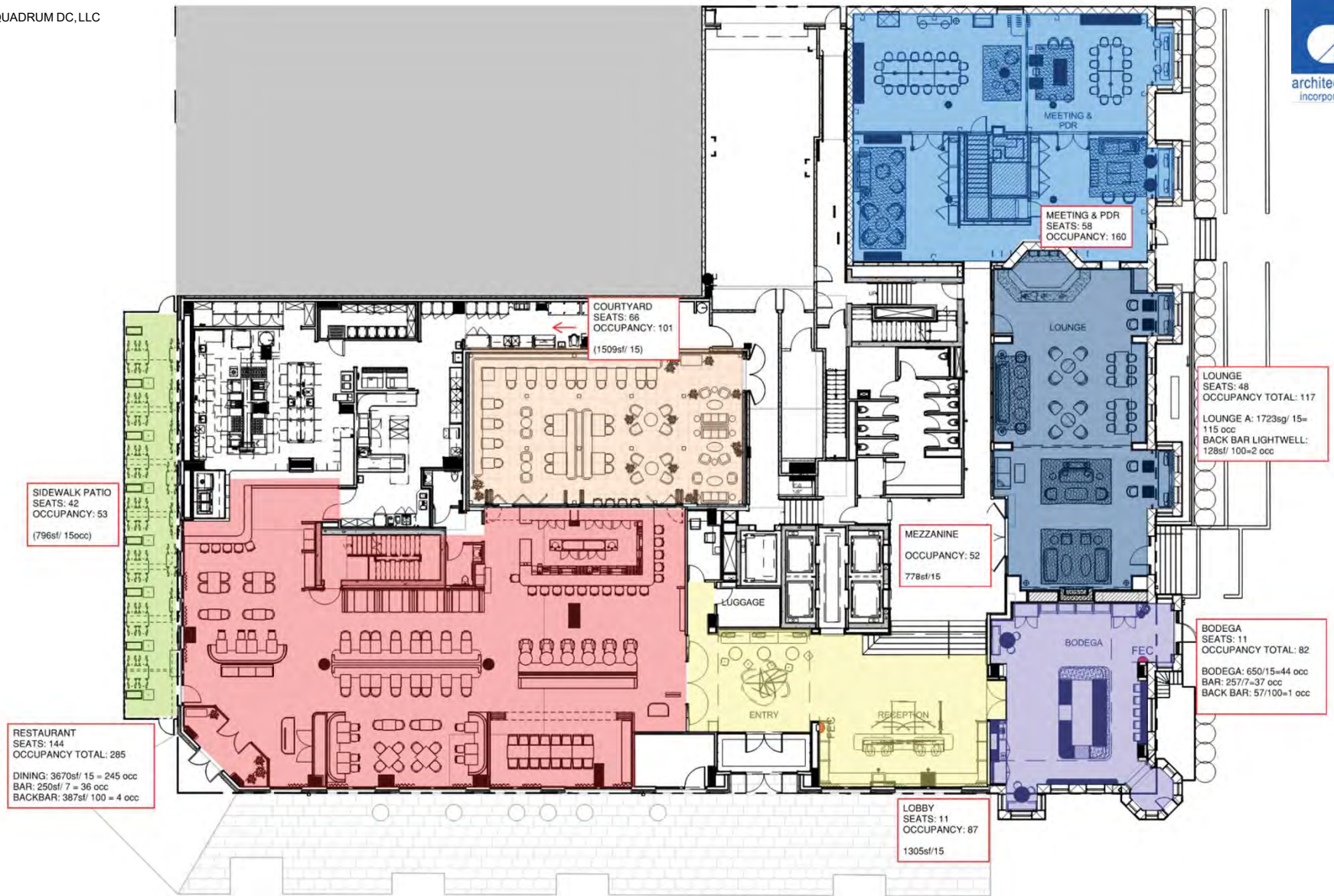
Arlo Washington DC F&B Program

F&B Manager	Tamak Group
Head Chef	Pepe Moncayo
Cuisine	Spanish
Tamak Group's Restaurants	Cranes, Jiwa Singapura

Venues	Function	Seat Count	Occupancy
Arrels	3 Meal Restaurant		
Dining room		144	285
Sidewalk Café		66	101
Indoor/Outdoor Courtyard		24	53
Total		234	439
Bodega	Grab & Go Coffee Shop	11	82
Hotel Public Area	Lobby, Lounge and Meeting Space	117	414
A.R.T DC	Rooftop Pool & PH Lounge		
Indoor Lounge		58	169
Roof Deck		94	185
Pool Deck		16	51
Total		168	405



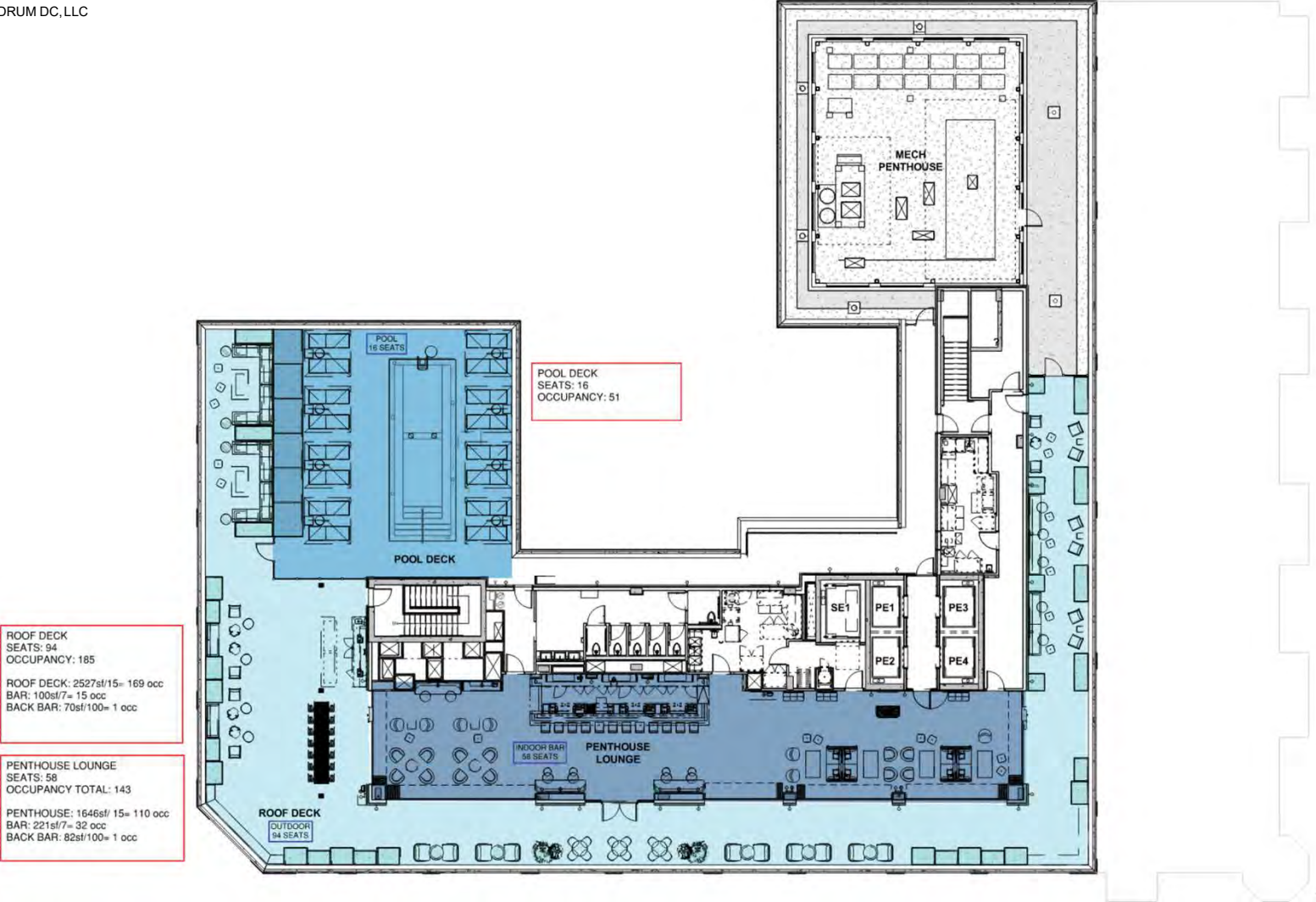
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GROUND FLOOR PLAN





Chef Pepe Moncayo



Born in Barcelona, Chef Pepe Moncayo enrolled in culinary school and cooked his way through some of Barcelona's most famed establishments. Working with many of Spain's revered and Michelin-starred chefs took him on a path to Singapore to open Santi in Marina Bay Sands. He went on to open two more in Singapore before his journey brought him to Washington DC with his family.

Moncayo and his team opened Cranes Spanish Kaiseki, a 12,000 sq ft restaurant in downtown DC in February 2020. Following the success of Cranes, Jiwa Singapura opened in February 2023, as a 10,000 sq ft fine-dining destination. Chef Moncayo and his team have made it their mission to ensure that culinary vision and quality operations can be accomplished at any scale.



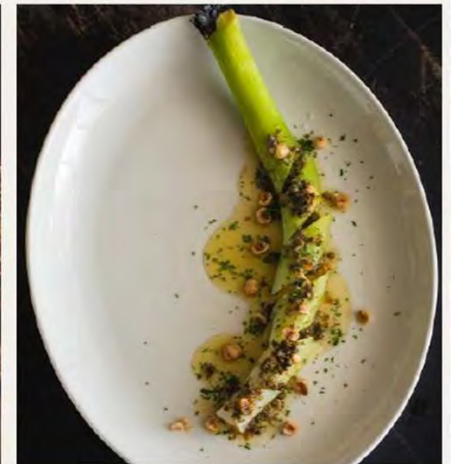
Arrels

charcoal-fueled Spanish favorites ranging from rustic to indulgent

Arrels

is a fire-fueled restaurant whose name means “roots” in Catalan. The rustic to refined experience is a love letter from award-winning Chef/Partner Pepe Moncayo to his homeland of Spain.

From classic tapas to composed plates, signature sangrias and gin & tonics, guests will be transported away from downtown DC and taken on a sophisticated yet friendly trip.



Sample Menu

charcoal-fueled Spanish favorites ranging from rustic to indulgent

classic TAPAS

jamon iberico 36 months aged

grilled garlic bread, ripe tomato, extra virgin olive oil

raw oysters

smoked paprika escabeche, seaweed

ensaladilla rusa

potato and carrot salad, mayo, pickled guindilla, tuna belly confit

padron peppers

blistered, sea salt

spanish tortilla

potatoes and onions confit omelet, cooked a la minute

pescaito en adobo

marinated baby fish, battered fried, lemon aioli

gambas al ajillo

slow cooked shrimp in garlic oil, chili, parsley

patatas bravas

crispy layered potato cake, hot brava sauce

pan con tomate

grilled garlic bread, ripe tomato, extra virgin olive oil

from the CHARCOAL

escalivada

cold charcoal grilled vegetable salad, migas, olivada

calçots

sweet leeks, romesco sauce, hazelnuts

atun

yellowfin tuna AAA, pickled onions, fermented tomato

calamar

squid, ink sauce, white onion purée, chive oil

setas

king oysters, egg sous vide, sherry, jamon crumble

pulpo

octopus, yukon potato foam, de la vera smoked paprika

vieiras

scallops, tomato sofrito, papada de iberico, dandelion

paella de verduras

seasonal vegetables, porcini emulsion, goat cheese

paella de marisco

seafood of the day, saffron, handmade aioli

conejo

rabbit shoulders, carrot and cumin purée, kumquats

for the TABLE

bogavante

whole lobster, suquet broth, picada

pollo

boneless marinated chicken "a l'ast", potato trinxat, rostit jus

presa de iberico

boneless spanish black pork shoulder, sherry sauce, apples

txuleton

wagyu tomahawk steak, truffled hollandaise, piquillo peppers

finish with DESSERTS

torrija

smoked french toast, goat milk ice cream, apple compote

tarta sarah

almond and butter sponge cake, apricot jam, apricot and vanilla sorbet, almond streusel

pastel de queso

burnt fresh and smoked cheese cake, raspberry coulis, freeze dried raspberries



Alcohol Sales

	Alcohol Sales & Service		Live Entertainment	
	Start	End	Start	End
Sunday - Thursday	8am	2am	8am	2am
Friday - Saturday	8am	3am	8am	3am

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	Start	End	Start	End
Sunday - Thursday	8am	2am	8am	2am
Friday - Saturday	8am	3am	8am	3am

	Carry Out		Delivery	
	Start	End	Start	End
Sunday - Thursday	8am	1am	8am	1am
Friday - Saturday	8am	1am	8am	1am

Design and Renderings





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RENDERING LOUNGE SPACE @ GROUND FLOOR LEVEL

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RENDERING PENTHOUSE LOUNGE

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RENDERING POOL DECK



RENDERING FITNESS STUDIO @ SECOND FLOOR LEVEL



RENDERING TYPICAL GUESTROOM

Appendix



The expertise and resilience of Chef Pepe Moncayo and his team enabled Cranes to not only survive the Covid-19 pandemic but to thrive and succeed. Their dedication was rewarded when the Restaurant Association of Metropolitan Washington awarded them with a RAMMY for "Fine Dining in a Box," a special category created during the pandemic. The restaurant has also received a RAMMY for "Formal Fine Dining", a Michelin star two years in a row, and was named by Eater DC as one of its 38 Essential Restaurants.

[visit website](#)



Jiwa
SINGAPURA

In February 2023, Jiwa opened its doors at Tysons Galleria, one of the area's premier luxury shopping destinations drawing visitors from around the world. Chef Moncayo and his team saw a rare opportunity to bring the first fine-dining Singaporean restaurant to the greater Washington DC area. Offering a range of classic dishes such as Hainanese chicken rice, laksa and chili crab, as well as some of his wife Aishah Moncayo's signature family recipes, diners can experience the bold and nuanced flavors of Singaporean cuisine.

[visit website](#)

