

Dishing It Out



BY SUZANNE KOCH

Go behind kitchen doors with these notable chefs who are sharing juicy tidbits on cooking, creating and being inspired.

Guillermo Javier Gómez

EXECUTIVE CHEF OF ESPERANZA,
AUBERGE RESORTS COLLECTION

CABO SAN LUCAS

Instagram: @chefguillermojomez

I draw inspiration from *the beauty, simplicity and depth of produce, from cultivation and growth to harvesting and plating. I draw upon cultures, the people and spirit of the places where I cook. I consider myself at one with terroir, the fires and my life.*

I separate myself and my brand from others in this field by *my intuitive care for produce. It gives me the advantage of being able to bring out flavors that are as singular as they are balanced and create an exciting experience.*

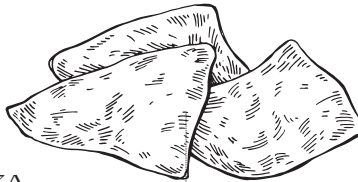
My greatest career achievement thus far is *mentoring young chefs throughout their career that are now recognized throughout the world. Additionally, the road I have taken to be where I am today is a source of pride and joy.*

People would be surprised to know that *I'm a rock star drummer! I've played since I was 12 years old.*

My favorite place in town to enjoy an authentic meal is *an amazingly fresh little seafood place called El Guero Camaron. The food is caught from the sea and prepared at your table.*

Tequila or mezcal? *Mezcal*

I hope my greatest contribution to Mexico's culinary scene is *to leave the legacy of a chef who is forever inspired to share thoughtful dishes that honor the garden, sea and land. I wish to be known as having a table where all neighbors, farmers, chefs, artists, friends, family and makers are welcome.*



César Pita Aguila

EXECUTIVE CHEF OF VICEROY
LOS CABOS

SAN JOSE DEL CABO

Instagram: @chefcesarpita

I draw inspiration from *my family. I grew up in my grandparents' restaurant, an authentic Mexican eatery in Querétaro City, surrounded by ingredients, markets, vendors and food feasts.*

I separate myself and my brand from others in this field by *cooking with freedom. I love the fact that my cuisine is not typecast in a specific style because as a chef I am evolving and learning every day and I love the way it impacts my kitchen. Second, I enjoy mixing ingredients that usually wouldn't go together to see how these unexpected combinations explode in the mouths of diners. For example, Cholate clams with habanero kosho, koji butter and cured chorizo.*

My greatest career achievement thus far is *being able to transform my family's culinary heritage to a more sophisticated kitchen and make my ancestors feel proud of my cuisine.*

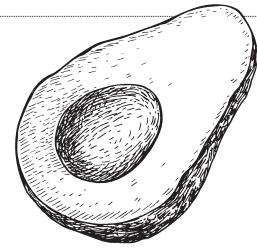
People would be surprised to know that *no matter how hard my day was, every day I wake first thing in the morning to prepare breakfast for my kids Isabella and Manolo. My wife and children are my motivation and there is nothing I enjoy more than sharing those little moments to show them my love.*

My favorite authentic meal in town to enjoy is *tacos. You can never go wrong with street tacos.*

Tequila or mezcal? *Para todo mal mezcal, para todo bien también! (Mexican phrase meaning "mezcal for the bad times, mezcal for the good times!")*

I hope my greatest contribution to Mexico's culinary scene is *to help develop a new wave of Mexican chefs that are strong and successful. And of course, I need to pay back the land that has given me an opportunity to showcase my cuisine. Through my kitchen, I want to tell the world that Los Cabos is Mexico's new foodie destination. All my chef friends and I are working together to make Los Cabos the destination. Viceroy Los Cabos is my canvas, my dishes are my art.*





David A. Castro Hussong

CHEF AT FAUNA
VALLE DE GUADALUPE

Instagram: @davidcastrohussong

I draw inspiration from *my teammates at the restaurant that push every day and make my dreams theirs. That's what inspires me to do better every day.*

I separate myself and my brand from others in this field by *making food that is unique to the restaurant in style, flavor and texture, and food that represents myself, Baja and Mexico.*

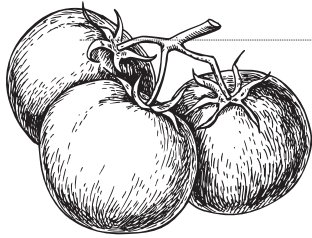
My greatest career achievement thus far is *making guests happy and surprising them with delicious food.*

People would be surprised to know that *Fauna is a pet-friendly restaurant.*

My favorite place in town to enjoy an authentic meal is *Mariscos el Gordito.*

Tequila or mezcal? *Mezcal*

I hope my greatest contribution to Mexico's culinary scene is *to create a restaurant where modern Mexican food is honest, tasty and as sustainable as possible; a restaurant where Mexicans feel that it is delicious Mexican food.*



Demian Isai Cruz Grajales

EXECUTIVE SOUS CHEF
AT FAIRMONT MAYAKOBA

PLAYA DEL CARMEN

Instagram: @demianieg1310

I draw inspiration from *my grandmother who used to make cheese and bread in a town in Veracruz, and my Aunt Elena who used to prepare the best meal for me.*

I separate myself and my brand from others in this field by *making food and beverage division the heart and soul of our hotels. I want guests to come to our hotel because of our food experience.*

My greatest career achievement thus far is *opening a restaurant and having the opportunity to work abroad in many different places like Spain, Belgium, Abu Dhabi and Dubai.*

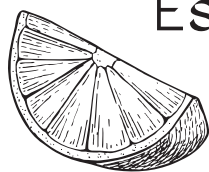
People would be surprised to know that *I did not go to a culinary school. I am a self-taught chef from books and training.*

My favorite place in town to enjoy an authentic meal is *Ictio Fish House.*

Tequila or mezcal? *Mezcal*

I hope my greatest contribution to Mexico's culinary scene is *to respect nature and eat sustainably and to create a culture of that.*





Estrella González

CHEF AT CASA KOKO

PUNTA MITA

Instagram: @casakokovilla

I draw inspiration from *my love for the sea! I grew up in a fishing village so my base ingredient is always the fresh, local catch-of-the-day with an innovative twist using Mexican and exotic spices.*

I separate myself and my brand from others in this field by *creating a combination of my beloved homestyle flavors with a refined twist from worldly ingredients. I come from a humble family so I did not learn to cook in an academy.*

My greatest career achievement thus far is *to have become the person I am thanks to my everyday effort.*

People would be surprised to know that *my learning started on the beach where I grew up. I wanted to be a chef since I was about six years old. At the age of 18 I was chosen as a rising talent to work at Four Seasons Resort Punta Mita along with Executive Chef Glenn Eastman, from whom I learned French and Italian techniques and the refinement of a five-star kitchen.*

My favorite place in town to enjoy an authentic meal is *at the beach, in the company of my family and good friends. I like Destiladeras Beach's restaurants because that is where I came from and where the best Zarandeado fish is prepared.*

Tequila or mezcal? *Tequila for the essence of its flavor and the Mexican authenticity that it represents.*

I hope my greatest contribution to Mexico's culinary scene is *a delightful and unforgettable taste in the palates of each person that savors my dishes.*



Eduardo Torres Ortiz

CULINARY ARTS
PROFESSIONAL AT NIZUC

CANCUN

Instagram: @edu.to

I draw inspiration from *memories of my mother's cooking and traditional Mexican cuisine.*

I separate myself and my brand from others in this field by *creating each plate with a personality. I find it most important to receive face-to-face feedback from our guests in order to improve our menus.*

My greatest career achievement thus far is *to have the opportunity to work for world-renowned restaurants and hotels and to stay ahead of the game as one of the best Mexican specialty chefs. However, it is most important to receive recognition from our guests for a well-developed menu.*

People would be surprised to know that *we provide a "sincere cuisine" at Ramona where the contributions to the menu are from each region of our country.*

My favorite way to enjoy an authentic meal in town is *to try every place possible. There are vast options in town, each with its own essence.*

Tequila or mezcal? *I love mezcal, a good straight one! A great mezcal cocktail makes me happy too.*

I hope my greatest contribution to Mexico's culinary scene is *to continue the heritage of traditional Mexican cuisine and develop new trends that show the world unique and authentic flavors through my recipes.*





Gustavo Pinet

EXECUTIVE CHEF OF WALDORF
ASTORIA LOS CABOS PEDREGAL

CABO SAN LUCAS

Instagram: @gustavopinet

I draw inspiration from *Mexico's traditional flavors and different places I've traveled to.*

I separate myself and my brand from others in this field by *creating authentic experiences through the outlets of our resort.*

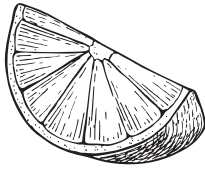
My greatest career achievement thus far is *the opportunity to share our flavors with people from other countries.*

People would be surprised to know that *when I was a child I wanted to become an electronic engineer.*

My favorite place in town to enjoy an authentic meal is *La Garita in Todos Santos.*

Tequila or mezcal? *Both*

I hope my greatest contribution to Mexico's culinary scene is *to keep promoting our culture and flavors to the visitors that come to Los Cabos.*



Javier Galindo

EXECUTIVE CHEF OF LA LUPITA
TACO & MEZCAL

LOS CABOS

Instagram: @chefgalindo

I draw inspiration from *my mother, grandmother and cooks who for many years have been dedicated to sharing our traditions, ingredients and techniques.*

I separate myself and my brand from others in this field by *always highlighting the product, origin and traditions.*

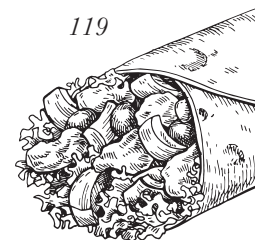
My greatest career achievement thus far is *without a doubt La Lupita. It's where I can see the expression of my kitchen and my experience reflected every day.*

People would be surprised to know that *a fundamental part of what we do every day is to achieve the tortilla we make. Making it possible for a tortilla to reach your mouth seems simple but you would be surprised to know the process and the love that goes into it.*

My favorite authentic meal in town to enjoy is *street food. I have a great list of very simple and delicious places that it would be difficult for me to name one.*

Tequila or mezcal? *Mezcal. It is unique and full of colors and flavors.*





Jorge Humberto González Ramos

EXECUTIVE CHEF OF FOUR SEASONS
RESORT PUNTA MITA

PUNTA MITA

Instagram: @jorgehglez

I draw inspiration from *the products from the ocean and the soil of the region in season.*

I separate myself and my brand from others in this field by *the service that we provide on a daily basis.*

My greatest career achievement thus far is *to cook Mexican food for three chefs with three Michelin Stars for a whole week.*

People would be surprised to know that *I won a nationwide culinary contest where I received an internship in Spain at a three-Michelin-star restaurant and the No. 1 restaurant on The 50 Best Restaurants list and a brand new car with only a \$20 budget.*

My favorite place in town to enjoy an authentic meal is *La Perla Restaurant in San Francisco Nayarit for their red aguachile.*

Tequila or Mezcal? *Mezcal*

I hope my greatest contribution to Mexico's culinary scene is *to write a book of advice that helps chefs, restaurateurs and future entrepreneurs to open their own restaurants.*



Luis Quiroz

EXECUTIVE CHEF OF CHABLE MAROMA

PLAYA DEL CARMEN

Instagram: @luis_quiroz77

I draw inspiration from *authentic flavors and the variety of flavors that can be created by combining, playing and experimenting.*

I separate myself and my brand from others in this field by *satisfying my customers and providing them with more knowledge than when they came into the restaurant. The Chable brand is completely different than any other. We truly embrace our culture, traditions and values.*

My greatest career achievement thus far is *becoming the Executive Chef of Chable Maroma. It has been so rewarding to learn from such a talented mentor like Chef Jorge Vallejo. He is so inspiring and innovative.*

People would be surprised to know that *I'm seriously afraid of heights.*

My favorite place to enjoy an authentic meal is *Mexico City. It has such a vast variety of anything you crave. But first and foremost, my mother's kitchen. She makes the best chicken breast.*

Tequila or Mezcal? *Mezcal is my favorite.*

I hope my greatest contribution to Mexico's culinary scene is *to support the people and their communities, especially those trying to produce something different and authentic to showcase to the world.*





Juan Pablo Loza

DIRECTOR OF CULINARY
EXPERIENCES AT
ROSEWOOD MAYAKOBA

PLAYA DEL CARMEN

Instagram: @pablo_loza

I draw inspiration from Mexico's natural surroundings, local markets and my travels.

I separate myself and my brand from others in this field by our Rosewood Culture and approach to work. I strive to instill a notion of inspiration and aspiration with my amazing team in an effort to create unique experiences for our guests, colleagues and the local community as a whole.

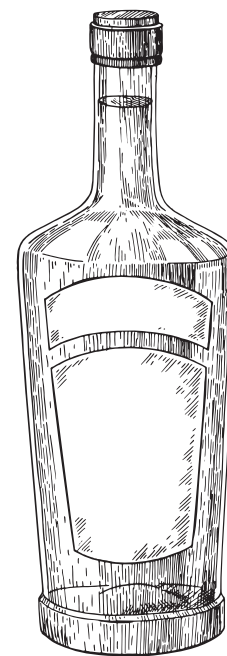
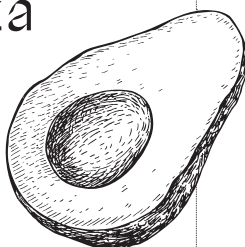
My greatest career achievement thus far is the support I've received from my amazing family around my career and passion. Without them, I would not be where I am today.

People would be surprised to know that I prefer to eat plants over any animal protein.

My favorite place in town to enjoy an authentic meal is El Pirata in Playa del Carmen for its local cuisine. It's really off the beaten path and is ideal for those who want a true sense of Mexican cooking.

Tequila or mezcal? Mezcal 100-percent (no brainer)

I hope my greatest contribution to Mexico's culinary scene is to create awareness about the massive overfishing of species endemic to the region. We have worked very closely with the Sustainable Fishing Merit and Aquaculture by Conapesca and Sagarpa.



Paolo Della Corte

NOBU HOTEL LOS CABOS
EXECUTIVE CHEF

CABO SAN LUCAS

Instagram: @paolodellacorte

I draw inspiration from beauty in nature and traditions full of flavors and colors.

I separate myself and my brand from others in this field by my charisma and respect for the essence and naturalness of each ingredient.

My greatest career achievement thus far is to have worked with and learned from great chefs around the world.

People would be surprised to know that my heart is half Italian and half Mexican. I'm in love with both cultures and feel very lucky to be able to transmit and combine this feeling with my dishes.

My favorite place in town to enjoy an authentic meal is Cocina del Mar at Esperanza, Auberge Resorts Collection.

Tequila or mezcal? Mezcal

I hope my greatest contribution to Mexico's culinary scene is to show people that it is possible to combine cultures and traditions in the kitchen as long as the essence of each one is respected.





Stuart Roger

CHEF DES CUISINES
AT ONE&ONLY PALMILLA



SAN JOSE DEL CABO

Instagram: @stuartabroger

I draw inspiration from *local produce, fresh seafood, organic vegetables and herbs.*

I separate myself and my brand from others in this field by *creating unique dishes with surprising flavors. Along with Chef Jean-Georges Vongerichten, our goal is to create exciting dishes from the first to last bite.*

My greatest career achievement thus far is *that I never think the work is done. It is key in the kitchen to always push yourself. Even if you think you're good, that means you're not. You can always do better.*

People would be surprised to know that *I rarely cook at home. I'm always eating at work and on weekends I usually go out. Although I do enjoy cooking for friends or family.*

My favorite place in town to enjoy an authentic meal is *at farm-to-table concepts where you can eat seasonal and local products. Creatively, it's amazing for a chef to work with products you just harvested a few hours ago.*

Tequila or mezcal? *Definitely mezcal but I'd rather have a glass of Champagne.*

I hope my greatest contribution to Mexico's culinary scene is *to provide the best for my guests. If you have the best quality ingredients then 90-percent of the job is already done.*

Alfonso de la Dehesa

EXECUTIVE CHEF OF
BANYAN TREE MAYAKOBA

PLAYA DEL CARMEN

Instagram: @chefdeladehesa1

I draw inspiration from *my two great mentors Ferran Adrià from El Bulli Restaurant and Juan Mari Arzak from Arzak Restaurant in San Sebastian.*

I separate myself and my brand from others in this field by *service and passion towards the client and delivering the best product so that the client always leaves happy.*

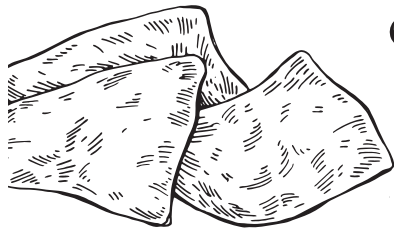
My greatest career achievement thus far is *being a chef for more than 25 years! This is in addition to having traveled almost everywhere, working among different cultures, languages and culinary methods and meeting wonderful people.*

People would be surprised to know that *I love reading everything related to the culinary world. In fact, I have a private collection of more than 1,000 different cookbooks in Spanish, handmade in the 18th century.*

My favorite place to enjoy an authentic meal is *by going to an authentic restaurant in non-touristy cities where you can feel like a local. In Spain, for example, I love going for pintxos (skewers) or tapas with friends.*

Tequila or mezcal? *Tequila Reposado*

I hope my greatest contribution to Mexico's culinary scene is *my passion for a good quality product. It is super important to give everything to the client, always! If they come back to your restaurant, you know they have appreciated your work and professionalism.*

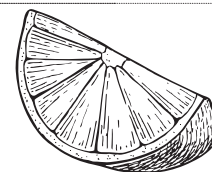




Vincent Wallez

EXECUTIVE CHEF OF
ROSEWOOD SAN MIGUEL DE ALLENDE

SAN MIGUEL DE ALLENDE



Instagram: @rwsanmiguel

I draw inspiration from *the different products I have at hand and from social situations or a conversation with friends or family. I try to adapt to today's speedy world but I also try to keep a traditional approach to my creations.*

I separate myself and my brand from others in this field by *providing each culinary creation with its own personality. Dishes are like people; they have their own personality.*

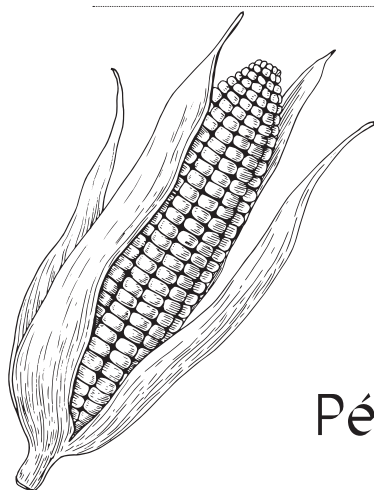
My greatest career achievement thus far is *the first hotel opening I joined. To create a menu and concept, give a venue its own personality and hire a new team was an amazing experience. Then to join an ultra-luxury brand like Rosewood in a location as special as San Miguel de Allende has been another milestone in my career.*

People would be surprised to know that *I was born in the Basque Country and I am passionate about rugby.*

My favorite place in town to enjoy an authentic meal is *The Restaurant because of its great organic concept and it's also managed by my good friend Donny Masterton.*

Tequila or mezcal? *Both (and beer too!)*

I hope my greatest contribution to Mexico's culinary scene is *to share the best techniques and flavors with the younger generation and to have love and respect for products and a great attitude in the kitchen.*



Xavier Pérez Stone

CHEF OF AXIOTE

PLAYA DEL CARMEN

Instagram: @xabirones @axioteplaya @adoboplaya

I draw inspiration from *every day. Travel and people help enrich this inspiration.*

I separate myself and my brand from others in this field by *not working to create a distinction between Axiote and the others. We work as a team to satisfy our clients and ourselves.*

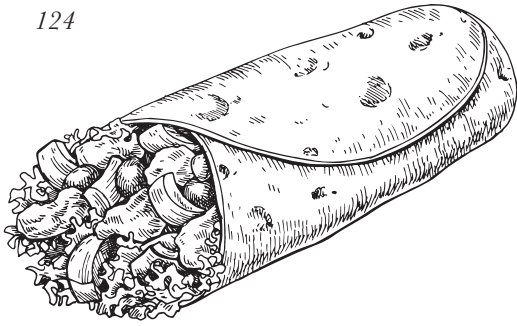
My greatest career achievement thus far is *having friendships with chefs who were my teacher and are still people I admire.*

My favorite place in town to enjoy an authentic meal is *Axiote or Adobo.*

Tequila or mezcal? *Mezcal everyday, tequila sometimes.*

I hope that my biggest contribution to the culinary scene in Mexico is *to make Axiote a place of good gastronomy in Playa del Carmen and support small producers to preserve the use of their products.*





Anand Singh

ARBOL CHEF AT LAS VENTANAS AL
PARAISO, A ROSEWOOD RESORT

SAN JOSE DEL CABO

Instagram: @anandsingh84

I draw inspiration from *my family background.*
I was born into a family of chefs.

**I separate myself and my brand from others in
this field by** *being passionate about cooking the way I learned
from all-time great chefs.*

My greatest career achievement thus far is that I
*have had the wonderful opportunity of working in
different countries across a wide variety of cuisines
like Asian, Arabic and Mexican, among others.*

**People would be surprised to
know that** *I can be a good artist.*

My favorite authentic meal in town is *the Lamb
Shank Mixiote at Don Sanchez Restaurant.*

Tequila or mezcal? *Tequila*

**I hope my greatest contribution to
Mexico's culinary scene is** *servicing guests and clients
authentic Indian spices and curries.*



Yvan Mucharraz

EXECUTIVE CHEF OF CHILENO BAY
RESORT & RESIDENCES, AUBERGE
RESORTS COLLECTION

CABO SAN LUCAS

Instagram: @ymucharraz

I draw inspiration from *everywhere,*
every place and everything.

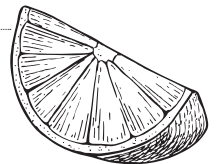
**I separate myself and my brand from others
in this field by** *simplicity and honesty of what we do at
COMAL. It is not about just cooking, but for what and how.*

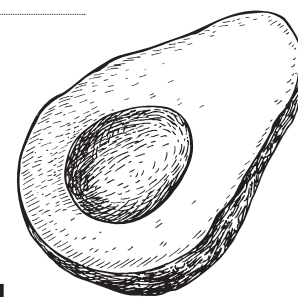
My greatest career achievement thus far is
*COMAL. We promote the culture of the family among us. It's
more than a restaurant.*

**My favorite place in town to enjoy an authentic
meal is** *La Garita.*

Tequila or mezcal? *I don't drink much but both are my
favorite. It depends on when, where and how to choose between one
or the other.*

**I hope my greatest contribution to Mexico's
culinary scene is** *to create an awareness of what we
consume, support farmers to cultivate their lands and to respect the
seasons and the sustainability of our seas.*





Victor Israel Garrido

EXECUTIVE CHEF OF THE CAPE,
A THOMPSON HOTEL

CABO SAN LUCAS

Instagram: @vic.garrido35

I draw inspiration from *the great cultural diversity in the world and sharing with my staff and guests.*

I separate myself and my brand from others in this field by *enriching myself and my culinary knowledge through others' experiences and traditions.*

My greatest career achievement thus far is *transcendence. It makes me very happy to still be in touch with people in Cairo, Egypt at the Mexican restaurant I opened in 2011 and to be able to continue to support it by sharing recipes with the current local chefs.*

People would be surprised to know that *I lost 70 pounds in the last four years and still enjoy quesadillas and a beer once in a while.*

My favorite place in town to enjoy an authentic meal is *Lugareño Cocina. It has a relaxed ambiance, Mexican wine and amazing food.*

Tequila or mezcal? *Tequila. I enjoy a Paloma Blanca once a week in a downtown cantina.*

I hope my greatest contribution to Mexico's culinary scene is *the formation of future culinary leaders sharing humility, ethics, respect for others and professional values.*



Angel Carbajal Arteaga

OWNER, CREATIVE DIRECTOR AND
EXECUTIVE CHEF OF NICK-SAN

LOS CABOS

Instagram: @nicksanrestaurant

I draw inspiration from *simplicity, balance and tradition.*

I separate myself and my brand from others in this field by *originality. It is the essence of my cuisine, it's unique and it highly respects the origins and roots of Mexico and Japan's food.*

My greatest career achievement thus far is *the creation of a unique culinary style called Nick-San and remaining relevant in a very competitive culinary scene in Mexico and abroad for 25 years.*

People would be surprised to know that *I am a self-made chef. I worked my way up from being a busboy. Also, I personally catch some of the fish we serve at Nick-San, and for those times that certain fish is not available off our coasts, we import from Japan.*

My favorite place in town to enjoy an authentic meal is *my mother's house.*

Tequila or mezcal? *Tequila*

I hope my greatest contribution to Mexico's culinary scene is *the creation of a culinary style that will imprint a memorable experience in each one of our guests. Nick-San is synonymous with Japanese and Mexican fusion.*



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