



## CHEF NAHÚM VELASCO

Originally from Mexico City, cuisine always occupied a special place in his heart; since he was a child. All important events took place in the kitchen of his home, which is why, at the age of 17, he decided to try his luck in the restaurant Mexico Lindo and Que Rico. There he discovered that he would be a cook, and he later formalized his training at the Ambrosia Culinary Center. This was his gateway to Spain, where he served in the kitchens of La Taberna del Alabardero and Adoc in Madrid.

Upon returning to Mexico, he worked in research and dissemination of traditional Mexican cuisine, organizing festivals and culinary shows throughout Mexico and in places like Tokyo and Miami.

Several years later, he arrived in Playa del Carmen at restaurant Cocina de Autor to work under the command of Xavier Pérez Stone; this restaurant marked a turning point in both his personal and professional life.

His thirst for learning made a leap to Copenhagen, where he worked with Chef Rasmus Kofoed at his restaurant Geranium. After experiencing life in the Nordic lands, he decided to return to Playa del Carmen and work in Martin Berasategui's restaurant Passion, where he remained until receiving the invitation from Xavier Pérez Stone, Mikel Alonso and Bruno Oteiza to help lead Cocina Autor at Grand Velas Riviera Maya; where he currently works under the guidance of these three great friends and teachers.

At Cocina de Autor, Velasco seeks to continue the evolution and creativity, respect the product, refine the technique and above all, show passion for his craft.

