



CHEF MARIO LÓPEZ

Originally from Mexico City, the big city lifestyle led Mario Lopez to venture to Montreal, Quebec. There he discovered his love for gastronomy, and found himself influenced by different cuisines during his time working in various bistros and restaurants on Mont-Royal Avenue.

He returned to his country to complete a degree in gastronomy and began to sharpen his skills in a number of restaurants and hotels in the city that had witnessed him grow. His first steps were in Italian restaurants, where he learned the secrets of pasta and the grill. He worked for a significant chain of restaurants called "La Destilería" where he expanded his knowledge of Mexican cuisine. Later, he worked at the trendy boutique hotel Habita, where, alongside Chef Luna Martín, he learned about contemporary cuisine.

After finishing his studies, he decided to set off to Los Cabos, where he continued as a Head Chef, exploring new influences in different cuisines. At the Grand Mayan Los Cabos Hotel, he took charge of the specialty restaurant, implementing a menu of his own, and began to explore the regional cuisines. He actively participated in various gourmet festivals, in a state contest of regional dishes where he won first place, and in the tapas contest carried out by "Proecta". Later, he was part of a new project in Mazatlán as Executive Chef, where he opened two restaurants for Grupo Vidanta, and was part of the culinary book De Vidanta in the Kitchen. A year later, he was invited to Grand Velas Riviera Maya Resort as Executive Sous Chef, where he was involved in the World Economic Forum event that took place at the property, designing menus for the Mexican government, heads of state and participants.

He was invited to participate in a festival of Mexican cuisine held at the Intercontinental Park Lane Hotel in London, England; there, he created a menu of Mexican cuisine for the hotel and collaborated on the A & V Museum cocktail reception, where the Mexican Embassy celebrated the anniversary of Mexico's Independence in the United Kingdom. He had the opportunity to work closely with the President of the Maîtres Cuisiniers de France, Christian Têtedoie; recipient of three Michelin Stars, Claude Le Tohic; and other major chefs such as Claude Godard and Michel Mustière at the "The Best of France Festival" held at Grand Velas Riviera Maya.

