



CHEF RICARDO DE LA VEGA

Born in Mexico City, Chef Ricardo de la Vega began his culinary adventure as a kitchen assistant in several of the city's restaurants, where he discovered his passion for the culinary arts that accompanies him to this day. Having gained experience in various hotels in states throughout the country including Puebla, Oaxaca, the Yucatan and Quintana Roo, he later joined Grand Velas Riviera Maya as the Executive Chef of restaurant Frida.

In 2011, he won first place in the "La Best Du Or" contest organized by La Toque Blanche, where he represented Mexico at the gourmet "Flavors of Mexico in London" event in England. He was also one of a group of chefs that participated in the international "Best of Mexico" event, bringing Mexican cuisine to places such as Houston and Miami.

His dream has always been to thoroughly explore Mexican cuisine; to show people not only from other countries, but Mexico as well, the richness of products and different forms of preparation. Above all, he seeks to provide diners with an unforgettable culinary experience in modern and contemporary cuisine without losing its traditional essence.

