

About me

Hola!

I'm a Mexican cook based in Zurich since 2011... in the kitchen for almost 20 years... oh my god! Yes... long ago... And still I love it :)

My cooking style is playful, i like to mix local ingredients with edgy flavours to make it colourful and basically made with love. Not pretentious!

I am down to go to your kitchen to make a special dinner more than special... for 2, for 4 or even 10 up.

Also a bigger event, apero, collaboration... Hit me up, we can speak and make it happen. :)

Where you can find me now and where i been working before

Salut Salon, Zürich Sous Chef / October 2022 - till now

Plebs, Zürich Pop up Restaurant / Cook / 27 - 29 December 2022

Segantini Catering Ltd, Adliswil / Cook for special events - WEF 2022 / The 5 / WEF 2023 Mai 2022 - January 2023

Spät Restaurant, Zürich Pop Up Restaurant - Project Management / Cook / September 2021 - April 2022

Kafi für Dich und Damm Bar, Zürich Chef de Cuisine / November 2020 - August 2021

Rosso Restaurant, Zürich Sous Chef / February 2013 - October 2020

Nagasui- Restaurant und Catering, Zürich Sous Chef / October 2011 - September 2011

Cirque du Soleil, Europe and Asia Tour Cook / September 2008 - March 2011

La Mar Cebichería, by Gastón Acurio, Mexico City Sous Chef / October 2006 - September 2008

Fenicia Restaurant, Hilton Hotel, Los Cabos, Mexico Chef de Partie / September 2004 - July 2006

Asia de Cuba, Mexico City Chef de Partie / April 2003 - Juli 2004

Education

2006 - Centro Culinario Ambrosía / Diplomado en Cocina Mexicana, Mexico City

2004 - Le Cordon Bleu / Diplôme de Cuisine, Mexico City

2003 - Centro Culinario Ambrosía / Culinary Arts Degree, Mexico City