



CHEF ISAAC ESPARZA

Isaac Esparza is a chef whose dedication and creativity have already led him far in life. Through his veins runs passion, through his mind, ideas, and through his hands, ingredients are transformed into delicate dishes that reveal his calling.

This Mexican chef's dreams brought him to Cancun, where he began his adventure studying the culinary arts at L'école des Chefs while working as a cook at restaurant Isne. He then participated in the Gastrotourism Convention 'Les Toques Blanches' where he won first prize for Mexican cuisine; a challenge that represented a new way of confronting gastronomy.

He continued his career at restaurant Dolcezza, where he established a menu of his own creation which was received very positively by diners who frequented restaurant.

He faced his next challenge as Sous Chef at the Laguna Grill; the restaurant was considered one of the best in Cancun, with a contemporary fusion menu of fresh seafood and fine cuts of meat. Later, he became familiar with the flavors of the east while working at restaurant Iki, with an Asian-influenced menu based on fusion and deconstruction techniques, incorporating Latin American ingredients. Here his work was in the view of a broader and more demanding public; he was then contracted as a chef on a private yacht for three months, taking numerous trips to the Caribbean.

The road was not easy, but everything he learned along the way led Isaac to finding himself, within a short time, cooking at one of the most luxurious resorts in the Mexican Caribbean: Grand Velas Riviera Maya, where he began as Head Chef of international restaurant Azul and continued on to French restaurant Bistro. He later served as Sous Chef before becoming Executive Chef of restaurant Sen Lin. Today, he applies all of his knowledge and experience to sister resort Grand Velas Riviera Nayarit.

His history can be seen as the promising future of cuisine in Mexico, built on enthusiasm, discipline and development of creativity.

