



CHEF LUIS ALBERTO QUIROZ ZÚÑIGA

Born in Mexico City, his love for cuisine started at a very young age, inspired by his father's family, whom he always observed cooking.

He was able to study Gastronomy thanks to a professional scholarship at the Universidad del Valle de Mexico. Before and during his studies, Chef Quiroz worked in a seafood restaurant in the Condesa area, where he fell in love with the profession. He did his internship at Pujol restaurant and upon seeing his enthusiasm, Chef Jorge Vallejo offered him a job at the Hotel Habita. He also worked at restaurant El Chique in the Riviera Maya, one of the country's most acclaimed establishments.

He carried out banquets at major events with his university colleagues, and upon receiving his degree, traveled to the United States to work at

Omni Orlando Resort at ChampionsGate in Florida. Back in Mexico, Chef Jorge Vallejo invited him to join Quintonil restaurant; during his time with the restaurant he went to Spain to learn from Chef Quique Dacosta, recipient of three Michelin Stars. As a result of this experience, he moved to Minnesota to serve as Sous Chef at the Marriot Group.

He was invited to open El Bulli, a restaurant in Miami under the guidance of Chef Najat Kaanache, where he worked in the cold side of the kitchen. Later he served as Executive Chef for a year and a half at the Pueblo Bonito Rose and Blanco hotels in Los Cabos.

Chef Quiroz was then invited to Grand Velas Los Cabos resort where he is currently Head Chef of restaurant Azul.