



CHEF ANTONIO VIDAL

Originally from Mexico City, he studied at the University of London. He has over 12 years of experience, during which teamwork has been forged as his main philosophy.

His extensive career has allowed him to take part in kitchens of prestigious restaurants in Mexico such as La Taberna del Leon, Dulce Patria, Oca, Sucre, and Cacao, among others. He has also collaborated with international chefs such as Oriol Castro from El Bulli, Martha Ortiz from Dulce Patria, Mónica Patiño from Delirio, Vicente Torres from Garum and Matteo Salas from Oca.

During his collaboration with chef Martha Ortiz, he was the recipient of the Best Art on a Plate and Best Sweet Experience award by the Gourmet Awards. In 2015, San Pellegrino included Dulce Patria restaurant on the list of the 50 best restaurants in Latin America. Furthermore, the French culinary list, La Liste, cataloged it among the

1,000 best restaurants in the world and one of the 5 gastronomic destinations in Mexico City.

He is characterized by a versatile and avant-garde style. The harmony of flavors, textures, and smells is a fundamental principle in his kitchen, which rewards us with dishes mainly based on painting and mimesis. Today he delights hundreds of diners at Frida restaurant in Grand Velas Los Cabos.



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