



CHEF ADRIAN AGUAYO

Born in the city of Tizimin, Yucatán, Chef Aguayo is the youngest of five siblings. His taste for cooking was developed during his childhood, as he helped his parents and grandparents in the traditional preparation of meals. Later, this would become his passion. His restlessness to learn more about cuisine led him to work in his uncles' bakery at an early age.

He studied at the Universidad de Oriente de Valladolid, Yucatán, and carried out his apprenticeship at hotels in the Riviera Maya over the course of three years, graduating with a degree in Gastronomy at the age of 21.

He took an important step in his career when he left his home state in search of further knowledge and new experiences, and this led him to become part of the team at Grand Velas Riviera Maya, working at restaurant Piaf; recipient of the AAA Four Diamond Award.

Later, he was called to form part of the resort's Yucatecan restaurant Chaká, where he was able to share his knowledge of the products and local cooking techniques of the peninsula.

One important aspect of his career has been his participation in culinary events such as Goût de France, under the tutelage of Chef Michel Mustière; Wine and Food 2015; The Best of France, alongside Chefs Christian Têtedoie, Claude Le Tohic, Claude Godard and Michel Mustière (all *Maîtres Cuisiniers de France*); and The Best of Mexico, with Chefs Zahié Téllez, Carlos Gaytán, Ricardo de la Vega, Alejandro Heredia and Francisco Ruano. Today, he is Executive Chef of restaurant Lucca at sister resort Grand Velas Riviera Nayarit.



GRAND VELAS · CASA VELAS · VELAS VALLARTA

velasresorts.com