



CHEF MARIO RUEDA MARTÍNEZ

Originally from Acapulco, Guerrero, Chef Mario Rueda studied Tourism, but from an early age he discovered his passion for cooking, inspired by his great aunt; her homemade stews aroused his curiosity for flavors, either with a regional mole or a delicious shrimp broth with fresh products from the coast.

His working life began in an iconic hotel in Acapulco: the Fairmont Acapulco Princess, in which he served as a kitchen assistant. At the Mayan Palace he served in different positions for two years, he started as a cook and became Chef de Partie of the Italian specialty restaurant "Il Forno di Gio". After that, he took an even greater challenge and led the restaurant "Marché" at the Mundo Imperial resort.

In 2015, his former supervisor at the Fairmont Acapulco Princess, Chef Víctor Garrido, invited him as Chef de Partie of the boutique hotel "The Cape" in Los Cabos, where he consolidated the menu with products from the region. After 3 years, he became Chef de Cuisine at the restaurant "Naos" at the Hotel Paradisus, where his creativity and enthusiasm gave a twist to the breakfast menu.

In December 2018, Chef Víctor Palma, Executive Chef of the Grand Velas Los Cabos resort, invited him to be head of the restaurant "Encanto", a culinary project of the sister hotel Mar del Cabo where he is currently delighting palates.