

Mexican Culinary Experience

For guests looking to celebrate a special occasion or simply wanting to create a memorable night, this handpicked selection of local delights is sure to take you on a palatable journey. Chef Alfredo uses the highest-quality ingredients from local producers which accentuate some of the best of what Mexico has to offer.



A WORD FROM OUR CHEF

“Huatulco is where I spent my childhood. We raised our own chickens and pigs, and had iguana, turtle, venison and other wild animals as part of our regular diet. I used to collect firewood for my mom to cook with and carried water on my shoulders for us to use in the house. These roots are what inspire my cooking and my desire to share what I learned from the women in my family. I later went on to explore the culinary world in Mexico and beyond our borders during my travels throughout this beautiful country and in Canada, the United States and Europe. This exposure to domestic and global cuisine is what has offered me the culinary fusion concepts I incorporate into my meals today.”

~ ALFREDO PATIÑO

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VACATION

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CHOOSE YOUR JOURNEY

Taste of Oaxaca

Let us host your journey through one of the most celebrated gastronomic regions of Mexico. Offering a selection of some of Oaxaca's most iconic and complex dishes, this four-course meal will introduce you to Huatulco's culinary history, tradition & culture.

Nopal Salad ♦ Oaxacan Mole ♦ Grilled Tlayudas ♦ Nicuatole Dessert
Optional Pairing -- Oaxacan Mescal Tasting



Flavours of Mexico

Although 'Mexican Food' is often considered a singular culinary concept, each of its geographical regions offer distinctive cuisines. Travel with us as we take you through Mexico's wildly variable food landscape to experience four unique regional dishes.

NORTEÑO - Aguachiles ♦ OAXAQUEÑO - Huitlacoche Quesadillas
VERACRUZANO - Pescado ♦ JALISCENSE - Flan
Optional Pairing -- Mexican Wine Tasting



Ranchero Grill Night

As agriculture is one of the most prominent industries in Mexico, open-flame cooking is a staple among Oaxacan cooking practices. Let us transport your palate to an authentic Mexican ranch with savory flavors from the grill.

Grilled Salad ♦ Queso Fundido ♦ Grilled Meat Platter
Grilled Plantains w/Vanilla Gelato
Optional Pairing -- Margaritas or Tequila



From the Sea

Huatulco is famous for its 9 bays and 36 beaches, which provide plenty of opportunity to harvest marine delicacies. Indulge in the epitome of freshness with seafood caught daily.

White Ceviche ♦ Calamari ♦ Seafood Platter ♦ Nieves Oaxaqueña
Optional Pairing -- Tropical Cocktails

\$60/ADULT/DINNER | +\$30/PAIRING OPTION
\$30/CHILD/DINNER