

Frida

Fine Cuisine



Chef Ricardo De la Vega

Born in Mexico City, Chef Ricardo De la Vega began his culinary adventure as a kitchen assistant in several of the city's restaurants; he discovered his passion for the culinary arts that accompanies him to this day and has worked in various hotels and states throughout the country including Puebla, Oaxaca, the Yucatan and Quintana Roo.

Later, he joined Grand Velas Riviera Maya as the Executive Chef of gourmet restaurant Frida; his dream has been to thoroughly explore Mexican cuisine, to show people from other countries and Mexico the richness of products and different forms of preparation of dishes, but above all, for diners to have an unforgettable gastronomic experience of modern and contemporary cuisine without losing its traditional essence.

GRANDVELAS | Riviera Maya