



WORLD-CLASS CULINARY

Embark on a journey through the culinary heritage of Mexico with immersive dining rituals that form a unique part of the soul of Hacienda Los Milagros. Our cuisine looks forward and backward in time, infusing traditional flavors with a modern sensibility. Executive Chef Jorge and his culinary team continuously strive to craft healthful dishes catering to discerning tastes. With collective experience in numerous Michelin-starred kitchens in Mexico and abroad, our culinary team takes great pride in their work. Every meal at Hacienda Los Milagros is carefully curated and customizable to guest preferences, using high-quality organic and locally sourced ingredients.

Restaurants where our chefs have gained experience:

Peru:

-Central with chef Virgilio Martinez

Mexico City

-Maximo Bistrot

-Quintonil

-Sartoria

Oaxaca:

-Alfonsina

-Levadura de olla

-Casa Oaxaca

-Criollo

-Origen

Spain:

-Smoked Room

-eMe Be Garrote

Guadalajara:

-Alcalde

-Xokol

Pastry training was completed at Postreria Taller, Guadalajara by Irving Quirós