

梅里達 Mérida 墨西哥 Mexico

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Year of designation
2019

城市介紹 City Information

The gastronomic sector is one of the most fruitful in the state of Yucatán due to its contribution to the generation of employment in rural areas and the great demand for its products, both in the local market and in the large markets of the United States, Central and South America, Europe and Asia.



MÉRIDA
City of Gastronomy

Designated
UNESCO Creative City
in 2019

Yucatán has 80,000 hectares of fertile land. The climate is favorable, the average temperature throughout the year is 26 Celsius and water is abundant thanks to the underground currents that run through the state. Within this sector, the food and

beverage industry stands out and has a great impact on the state's economy, since it generates approximately half of the manufacturing GDP.

In this sense, Yucatán is a manufacturer of recognized products such as habanero chili sauces, fruit concentrates, liqueurs and condiments that, due to their peculiar flavor and indisputable quality, have positioned themselves in world-class gourmet.



廚師簡介 Chef Information

- **David Alejandro Cetina Medina**

Since I was very young I have always been interested in the restaurant environment, since my family has a great gastronomic tradition. The name I give to my cuisine is

"Alta cocina yucateca" (Yucatecan haute cuisine), because its specialty is on a par with the best in the world.

One of the most honorable awards I have received was precisely in Merida, Yucatan, called "Premio a la Cultura Ciudadana" in the category of Gastronomy, among other activities I have participated in gastronomic events such as Morelia en Boca 2014, Festival Gourmet Internacional 2014 (Vallarta-Nayarit) promoting the gastronomy of Yucatan cooking with the authentic and traditional ingredients of the region.

For the third time, Food & Wine magazine from the United States, published a report on the flavors of Yucatan calling me "The traditionalist", given my experience in the area of local gastronomy.

My family's gastronomic heritage is very large, since we were the creators of the most famous restaurant that Yucatan has ever had, it was called "La Prosperidad" and soon, I will use the name as a trademark.

There is no cultural heritage and national identity without the presence of traditional cuisine, that is why I have given myself the task of rescuing the gastronomic values that are a source of national pride and identity.



菜品名稱 Dish Name

- Cochinita Pibil
- Pavo en Relleno Negro



Cochinita Pibil



Pavo en Relleno Negro

