



Los Cabos, Baja California Sur, October 25, 2023  
4th Edition of Culinary Awards 2023  
Press Release 001

## **Culinary Awards Los Cabos, A True Masterpiece," in its 4th edition, announced the nominated restaurants in the 34 categories for 2023.**

- **169 restaurants** participated in the fourth edition of Culinary Awards.
- **17 categories** were nominated **by the public** through their online votes.
- **16 categories** were nominated based on evaluations **by the 70 jury** members.
- **1 new category** was introduced by the jury committee: Jury-Nominated Restaurant.
- **25,393 votes have been cast by the public** for Culinary Awards up to this point. The second round of voting is open from today until November 5th for the nominated restaurants.
- **The Culinary Achievement Award was presented to Nicksan**, which has enriched the culinary landscape for three decades with an original culinary concept created in Los Cabos.
- The award ceremony will take place on **November 9th at the Nobu Hotel Los Cabos**.

Los Cabos, BCS - On Wednesday, October 25th, the nominated restaurants for the fourth edition of Culinary Awards Los Cabos were announced. **Representatives from the 169 registered restaurants, sponsors, media, and special guests gathered at Corazón Cabo Resort & Spa.**

The event was hosted by **Amparo García**, who unveiled the nominees in each category to all attendees and followers through various simultaneous media broadcasts

For the fourth consecutive year, the firm **Crowe** has joined the project to ensure the transparency and legality of the evaluation process and its outcomes. Ivan Bautista Osuna, a partner in the company, handed over the envelopes containing all the results.

### **NOMINATED FOR PUBLIC CHOICE AWARDS (ONLINE VOTING):**

#### **1. Culinary Awards Cabo San Lucas, in a Hotel**

- Aleta | Corazón Cabo Resort & Spa
- Ardea Steakhouse | Nobu Los Cabos
- Bar Esquina | Bahia Hotel & Beach House
- Don Manuel's | Waldorf Astoria Los Cabos Pedregal
- El Farallón | Waldorf Astoria Los Cabos Pedregal
- Hacienda Cocina & Cantina
- Muna | Nobu Los Cabos
- Restaurante Nobu Los Cabos

#### **2. Culinary Awards Cabo San Lucas, in the City**

- Agua Salada

- Casa Martín
- Il Forno
- La Rana Vegana
- Los Dos Carbones
- Origen
- Sur Beach House

### **3. Culinary Awards Bar in Cabo San Lucas**

- Agave Study at Peacock Alley | Waldorf Astoria Los Cabos Pedregal
- Cocina del Mar | Esperanza, Auberge Resorts Collection
- Comal | Chileno Bay Resort & Residences, Auberge Resorts Collection
- El Farallon | Waldorf Astoria Los Cabos Pedregal
- Hacienda Cocina & Cantina
- Mbar | Nobu Hotel Los Cabos
- Rooftop 360 | Corazón Cabo Resort & Spa
- Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection

### **4. Culinary Awards Lunch in Cabo San Lucas**

- Alcaravea Gourmet
- Chubby Noodle
- Hacienda Cocina & Cantina
- Nicksan Cabo
- Pacific | Nobu Hotel Los Cabos
- Sur Beach House
- The Sand Bar

### **5. Culinary Awards Breakfast/ Caffetteria in Cabo San Lucas**

- Bar Esquina | Bahia Hotel & Beach House
- Café Distrito 23410
- Casasola Café & Brunch
- Don Manuel's | Waldorf Astoria Los Cabos Pedregal
- Hacienda Cocina & Cantina
- Hoja Santa Restaurant
- Mezcal | Montage Los Cabos
- Sur Beach House

### **6. Culinary Awards Laid Back Casual Los Cabos**

- Corazón Beach Club | Corazón Cabo Resort & Spa
- District Mx Eat+Drink
- Hoja Santa Restaurant
- La Cura Mariscos
- La Rana Vegana
- Lúa Del Mar – Barra y Cocina
- Rubas Bakery & Bistro

- Sage Baja
- Simaruba

#### **7. Culinary Awards San Jose del Cabo, in a Hotel**

- Azul Cortés | The White Lodge Baja Sur Cabo
- Café Des Artistes Los Cabos | JW Marriott Los Cabos Beach Resort & Spa
- Casa De Brasa | Four Seasons Resort Los Cabos at Costa Palmas
- Cielomar Rooftop | Viceroy Los Cabos
- El Barrio | Zadún, a Ritz Carlton Reserve
- El Mezquite Wooden Grill | Vidanta Los Cabos
- Humo | Zadún, a Ritz Carlton Reserve
- Javier's | Cabo Azul Resort
- Nido | Viceroy Los Cabos

#### **8. Culinary Awards San Jose del Cabo, in the City**

- Chula
- Crania
- La Forchetta
- La Revolución Comedor de Baja California
- Latino 8
- Lumbre
- Rubas Bakery & Bistro
- Sage Baja
- Semillón
- Simaruba

#### **9. Culinary Awards Bar in San Jose del Cabo**

- Acre Restaurant & Cocktail Bar
- Crania
- District Mx Eat+Drink
- Javier's | Cabo Azul Resort
- La Botica Speakeasy Bar | Las Ventanas at Paraíso, A Rosewood Resort
- Lúa Del Mar – Barra y Cocina
- NAO
- Rubas Bakery & Bistro
- Sage Baja
- Simaruba

#### **10. Culinary Awards Lunch in San Jose del Cabo**

- 7 Seas Seafood Grille
- Acre restaurant & Cocktail Bar
- Chula
- Drift Kitchen + Mezcal Bar
- Latino 8

- Mozza Baja | At Costa Palmas
- Pan Springs Cabo
- Restaurante Doña Pame
- Rubas Bakery & Bistro
- Sakagura Los Cabos | Solaz Resort Los Cabos

#### **11. Culinary Awards Breakfast/ Caffetteria in San Jose del Cabo**

- 7 Seas Seafood Grille
- Chula
- Drift Kitchen + Mezcal Bar
- Javier's | Cabo Azul Resort
- Pan Springs Cabo
- Restaurant Doña Pame
- Rubas Bakery & Bistro

#### **12. Culinary Awards Tourist Corridor, in a Hotel**

- Árbol | Las Ventanas at Paraíso, A Rosewood Resort
- Cocina de Autor | Grand Velas Los Cabos México
- Cocina del Mar | Esperanza, Auberge Resorts Collection
- Comal | Chileno Bay Auberge Resorts Collection
- Mezcal | Montage Los Cabos
- Sakagura Los Cabos | Solaz Resort Los Cabos
- Seared | One&Only Palmilla
- Talay | Montage Los Cabos
- Vela | Hilton Los Cabos
- Yaya | Chileno Bay Auberge Resorts Collection

#### **13. Culinary Awards Tourist Corridor, in the City**

- Lúa del Mar – Barra y Cocina
- Nao
- Nicksan Palmilla
- Pan Springs Cabo
- RosaNegra Los Cabos
- Sunset Monalisa
- Trattoria Da Pietro

#### **14. Culinary Awards Todos Santos – Pescadero**

- Benno | Hotel San Cristobal
- Dum
- El Faro Beach Club & Spa
- El Mirador Oceanview
- Jazamango
- La Catrina Cantina
- Oystera By Santaterra

- Sky Lounge Bar | Guaycura Boutique Hotel Beach Club & Spa
- Tiki Santos Bar

#### **15. Culinary Awards Bar in Todos Santos – Pescadero**

- Coyote | El Perdido
- Dum
- El Faro Beach Club & Spa
- El Mirador Oceanview
- Jazamango
- La Catrina Cantina
- Oystera By Santaterra
- Santos Pecados Restaurant & Bar
- Sky Lounge | Guaycura Boutique Hotel Beach Club & Spa
- Tiki Santos Bar

#### **16. Culinary Awards Lunch in Todos Santos – Pescadero**

- Café La Esquina
- Coyote | El Perdido
- Dum
- El Faro Beach Club & Spa
- El Mirador Oceanview
- Jazamango
- La Catrina Cantina
- Oystera By Santaterra
- Sky Lounge | Guaycura Boutique Hotel Beach Club & Spa
- Tiki Santos Bar

#### **17. Culinary Awards Breakfast/ Caffetteria in Todos Santos – Pescadero**

- Café La Esquina
- El Jardín | Guaycura Boutique Hotel Beach Club & Spa
- La Catrina Cantina
- Las Tunas Coffee Shop
- Oystera By Santaterra

Due to the intense competition this year, the Organizing Committee has decided to **reopen the voting exclusively for all the restaurants nominated by Public Vote**, starting from October 25th until November 5th of the current year.

Jury-Nominated Restaurant.

#### **NOMINATED BY THE JURY:**

##### **1. Restaurant of the Year, in a Hotel**

- Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection
- Seared | One&Only Palmilla

- Suviche | One&Only Palmilla
- El Barrio | Zadún, a Ritz-Carlton Reserve
- Marea | Montage Los Cabos

## **2. Restaurant of the Year, in the City**

- Lumbre
- Steak Chops & Such
- La Revolución Comedor de Baja California
- Yooko Izakaya
- Carbón Cabrón
- Sunset Monalisa
- RosaNegra Los Cabos

## **3. Restaurant of the year in Todos Santos and Pescadero**

- Dum
- Benno | Hotel San Cristobal Baja
- El Faro Beach Club & Spa
- Jazamango
- La Catrina Cantina
- Coyote | El Perdido
- Oystera by Santaterra

## **4. New Restaurant**

- Pan Springs Cabo
- Azul Cortés | The White Lodge
- Símaruba
- Lúa del Mar
- Oystera by Santaterra
- Yooko Izakaya
- Semillón
- Parole Los Cabos

## **5. Consolidated Restaurant**

- Sunset Monalisa
- Don Manuel's | Waldorf Astoria Los Cabos Pedregal
- La Forchetta
- Pitahayas | Hacienda del Mar Resort Los Cabos
- Invita Bistro

## **6. Wine Experience**

- Muna | Nobu Hotel Los Cabos
- Seared | One&Only Palmilla
- Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection

- Lumbre
- Don Manuel's | Waldorf Astoria Los Cabos Pedregal

#### **7. Outstanding Service, in the City**

- Steak Chops & Such
- Lumbre
- Dum
- La Revolución Comedor de La Baja
- La Forchetta
- Sunset Monalisa
- Carbón Cabrón

#### **8. Outstanding Service, in a Hotel**

- Seared | One&Only Palmilla
- Ardea Steakhouse | Nobu Hotel Los Cabos
- Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection
- Marea | Montage Los Cabos
- El Barrio | Zadún, a Ritz-Carlton Reserve

#### **9. Culinary Concept, in the City**

- Lumbre
- Dum
- Steak Chops & Such
- La Revolución Comedor de Baja California
- La Forche
- Carbón Cabrón
- Sunset Monalisa

#### **10. Culinary Concept, in a Hotel**

- Ardea Steakhouse | Nobu Hotel Los Cabos
- Talay | Montage Los Cabos
- Humo | Zadún, a Ritz-Carlton Reserve
- Comal | Chileno Bay Resort & Residences, Auberge Resorts Collection
- Cocina del Mar | Esperanza, Auberge Resorts Collection
- Mezcal | Montage Los Cabos

#### **11. Chef of the Year**

- Alberto Saavedra Sánchez | Muna | Nobu Hotel Los Cabos
- Eliana Godínez | Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection
- Isabel Calderón | Dum Todos Santos
- Crithian García | Seared | One&Only Palmilla
- Paolo Della Corte | Pacific | Nobu Hotel Los Cabos
- Sergio de la Peña | Lumbre
- Edgar Carbajal Arteaga | Nicksan Cabo

## **12. Consolidated Chef**

- Paolo Della Corte | Pacific | Nobu Hotel Los Cabos
- César Pita | Lumbre
- Gustavo Pinet | Don Manuel's | Waldorf Astoria Los Cabos Pedregal
- Jaime Ríos Compadre | Sunset Monalisa
- Miriam Jiménez | El Farallón | Waldorf Astoria Los Cabos Pedregal

## **13. Rising New Chef**

- Bogart Anzures | La Deriva Cabo
- Eduardo Benítez Giles | Trattoria Da Pietro
- Juan Valenzuela Vega | Pan Springs Cabo
- Cesar Soto | Oystera by Santaterra
- Javier Ornelas | Crania
- Enrique J González | The Reserve Restaurante | Vidanta Los Cabos

## **14. Pastry Chef of the Year**

- Aurelien Revil-Signorat | Mezcal | Montage Los Cabos
- Valente Gil | Café des Artistes | JW Marriott Los Cabos Beach Resort & Spa
- Beatriz Pita | Humo | Zadún, a Ritz-Carlton Reserve
- Rebecca Vega Figueroa | Carbón Cabrón
- Ruby Navarro | Rubas Bakery & Bistro
- Claudia Yunuet García | Bar Esquina | Bahia Hotel & Beach House
- Leydi Perez Parra | Pan Springs Cabo

## **15. Design, Setting and Atmosphere, in the City**

- Lumbre
- Nao
- Dum
- Steak Chops & Such
- Sunset Monalisa

## **16. Design, Setting and Atmosphere, in a Hotel**

- Muna | Nobu Hotel Los Cabos
- El Barrio | Zadún, a Ritz- Carlton Reserve
- Mbar | Nobu Hotel Los Cabos
- Suviche | One&Only Palmilla
- Yaya | Chileno Bay Resort & Residences, Auberge Resorts Collection

Jesús Corral González, president of the jury committee, took the floor to explain the criteria considered for directly awarding a statuette to the 'Jury-Nominated Restaurant.' The restaurant may or may not be registered, meaning it is not required to be one of the 169 restaurants registered in this fourth edition of Culinary Awards. For the committee, this restaurant represents Los Cabos on an international scale. Now, with the Michelin awards coming to Mexico and Los Cabos on their radar, it



is fitting to acknowledge the hard work the destination is putting in, and it is important for us to recognize it. The winning restaurant in this new category will be revealed at the award ceremony.

Every year, Culinary Awards recognize the perseverance of restaurants and culinary events that have become emblems of the destination. During the nomination event, it was announced that **the winner of the special category 'Culinary Achievement' is Nicksan restaurant**, which over three decades has enriched the gastronomic offering with an original culinary concept created in Los Cabos. This concept is not only enjoyed in Los Cabos but also in Nuevo Vallarta and the United States through the menu at Mastro's. It's worth noting that the award will be presented by Claudia del Pino, CEO of TENDENCIA, and Linda McHatton, CEO of PR Solutions, the organizers of Culinary Awards, during the award ceremony scheduled for November 9th. Congratulations to Nicksan

As part of Culinary Awards' journey, this project reaffirmed its commitment as a socially responsible company and announced that, starting this year, it has **established a partnership to disseminate valuable information about ASA Alimentaria and the Food Bank of Mexico**. The purpose of this collaboration is to encourage the participation of a greater number of restaurants in Baja California Sur in this program: Al Rescate (To the Rescue).

**Jassiel Ceseña, Director of Economic Development** and on behalf of the Mayor of the H. XIV Municipality of Los Cabos, Prof. Oscar Leggs Castro, delivered the closing speech at the nomination ceremony. He expressed his recognition of the effort and work of the restaurateurs and congratulated Culinary Awards for events that celebrate gastronomy.

The fourth edition of Culinary Awards Los Cabos is made possible thanks to the support of **our sponsors:**

**Fideicomiso de Turismo de Los Cabos (FITURCA), Del Cabo Events Design, Avantec, VIP México, Gramusik, Mercedes Benz, US Foods de México, Baja Wines, Rancho San Lucas, Reserva de la Familia José Cuervo, Fincamex, Talleres de los Ballesteros, Yandi Monardo Art Gallery, Crowe, DelMar, a Hatfield Company, Impala Cabo, Porcelanosa, Chocla-tre, Hidratación Infinita y H.XIV Ayuntamiento de Los Cabos.**

Culinary Awards is presented by: **PR Solutions & TENDENCIA.**

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