



Chiles en Nogada Reimagined by Two Masters of Mexican Cuisine in the Country's Most Beautiful Destinations



Pueblo Bonito Golf & Spa Resorts celebrates the most Mexican season of the year with exclusive creations by Chef Anaisa Guevara at LaFrida —Los Cabos and San Miguel de Allende— and Chef Carlos Contreras Sánchez at Melville, Mazatlán

Los Cabos, B.C.S., July 4, 2026.- Chile en nogada is the most Mexican of all dishes: a mosaic of history, land, and generosity that returns to the table each season as a renewed promise of identity. This year, Pueblo Bonito Golf & Spa Resorts celebrates it with two extraordinary culinary voices in three dream destinations: Chef Anaisa Guevara, of LaFrida at Pueblo Bonito Sunset Beach (Los Cabos) and Pueblo Bonito Vantage San Miguel de Allende, and Chef Carlos Contreras Sánchez, Founding Chef of Melville at Pueblo Bonito Vantage Mazatlán Centro Histórico, present their versions of this emblematic dish, each from their own perspective and their own culinary memory.

Chef Anaisa Guevara · LaFrida, Los Cabos and San Miguel de Allende

A native of Tijuana and selected by Food & Wine magazine as a member of the sixth generation of "Best New Chefs in Mexico 2024," Anaisa Guevara trained at two three-Michelin-star restaurants: Arzak, in San Sebastián, and Addison, in San Diego. Her cooking is defined by a deep yet daring respect for Mexico's culinary heritage.

"My interpretation of chiles en nogada comes from a very personal story. During my training I lived in Puebla, where I came to understand that every ingredient has a purpose: the biznaga cactus in the filling, fresh Castile walnuts peeled by hand for a silky nogada, and pomegranate with its natural sweetness and acidity. It is a recipe that represents my way of understanding cooking: respecting tradition, caring for the product, and always cooking with intention." — Chef Anaisa Guevara

Chef Carlos Contreras Sánchez · Melville, Mazatlán

A native of Oaxaca and a leading figure of contemporary Sinaloan cuisine, Chef Carlos learned this recipe twelve years ago from traditional cooks in Puebla, and he prepares it exactly as it was passed down to him: no contemporary touches, with unwavering respect for tradition. What is truly his —and his team's— is the tireless pursuit of the finest ingredients: the manzana panochera apple from the sierra, along with seasonal peach and pear, are, in his words, the stars that define the delicate, delicious flavor of this dish.

"Every year I prepare this recipe is a reason for festivity and celebration." — Chef Carlos Contreras Sánchez

The Dish: History, Symbol, and Flavor

The poblano chile, patiently roasted and peeled, embraces a picadillo that can bring together more than thirty ingredients from different regions of Mexico. The nogada sauce of fresh Castile walnuts, red pomegranate seeds, and parsley complete the colors of the Mexican flag on the plate. A dish that demands patience, precision, and memory —and that, in the hands of these two chefs, is also a declaration of love for Mexico.

Where to Live the Experience

- **LaFrida at Pueblo Bonito Sunset Beach, Cabo San Lucas** — a tribute to Frida Kahlo, with live music and the Pacific breeze as a backdrop.
- **LaFrida at Pueblo Bonito Vantage San Miguel de Allende** — in the UNESCO World Heritage city, with a menu in dialogue with the ingredients of central Mexico.
- **Melville at Pueblo Bonito Vantage Centro Histórico Mazatlán** — facing Plaza Machado, in a restored historic building, celebrating the abundance of Sinaloa.

Chiles en Nogada will be available from **July 15 through September 16, 2026** at all three restaurants, while the season's fresh ingredients are at their peak.

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About Pueblo Bonito Vantage

Pueblo Bonito Vantage, the luxury brand of Pueblo Bonito Golf & Spa Resorts, is designed for the experienced, discerning traveler seeking superior service, high-level design, and unique experiences. Pueblo Bonito Vantage offers a refined hospitality experience that includes luxury accommodations, spacious suites, enhanced amenities, impeccable Vantage Host service, and authentic experiences.

About Pueblo Bonito Golf & Spa Resorts

Pueblo Bonito Golf & Spa Resorts comprises several award-winning properties in two destinations, Cabo San Lucas and Mazatlán, all under a luxurious all-inclusive concept. Each property has its own personality, design, and atmosphere, yet all share impeccable quality and a distinguished, upscale ambiance.

In Cabo San Lucas, Pueblo Bonito Pacífica Golf & Spa Resort, an adults-only property, is the ideal setting for a romantic getaway, while Pueblo Bonito Sunset Beach Golf & Spa Resort, with its spacious ocean-view suites, is perfect for

families. Pueblo Bonito Rosé Resort & Spa and Pueblo Bonito Los Cabos, both located on El Médano Beach, offer the best for vacationers who want to be right in the middle of all the action in Cabo. In Mazatlán, Pueblo Bonito Emerald Bay Resort & Spa is a gem offering unrivaled views of the Pacific Ocean and a private beach, while the charming Pueblo Bonito Mazatlán is located in the famous Golden Zone. Recently, the company added two luxury European Plan (EP) hotels in urban settings: Pueblo Bonito Vantage Centro Histórico Mazatlán and Pueblo Bonito Vantage San Miguel de Allende.

For more information and reservations, visit www.pueblobonito.com, or follow on social media: Facebook www.facebook.com/pueblobonitoresort and Instagram [@pueblobonito](https://www.instagram.com/pueblobonito).

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