

MEXICO



CHEF : EDUARDO MORALI

Graduated with honors from the Culinary Institute of America in Hyde Park, New York. He was forged as a chef in the "big apple" under the orders of chefs like Daniel Boulud and Floyd Cardoz. In 2010 he arrived as Head Chef at the Eloise restaurant and in 2011 at the opening of the Anatol restaurant. In 2013, he joined the Beefbar México restaurant as Executive Chef, where his style and cuisine began to be talked about in the media. In 2015 he returns as Corporate Chef and partner in the Culinaria Chic group of the multi-award winning restaurants Eloise and Loretta).

In 2015 he was the winner of the "Revelation Chef" award at the Food and Travel People's Choice Award and second place in Top Chef Mexico. In 2017, Eduardo leaves Mexico City to arrive at the prestigious Grupo Pangea, Monterrey, where he works on the constant development of the group.

