

2015 澳門國際美食之都 26 澳門嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



Ensenada
GASTRONOMY
CITY

Ensenada, Mexico
Year of Designation: 2015



Ensenada, Baja California - UNESCO Creative City of Gastronomy

Located on the Pacific coast of northern Mexico, Ensenada is one of the most dynamic culinary regions in Latin America. The city sits between the Pacific Ocean and the agricultural valleys of Baja California, creating a unique ecosystem where seafood, vineyards, farms, and artisanal producers converge.

Its gastronomy is defined by proximity: fresh seafood from the Pacific, vegetables from nearby agricultural valleys, and wines from Valle de Guadalupe, Mexico's most important wine region.

As a UNESCO Creative City of Gastronomy, Ensenada promotes collaboration between chefs, producers, researchers and cultural institutions, building a cuisine rooted in territory, sustainability and community.





CHEF INTRODUCTION

Ensenada, Baja California | Alejandro Torres | Envero

Chef Alejandro Torres, owner of Envero en el Valle in Valle de Guadalupe, represents a new generation of Baja California chefs focused on ingredient-driven cuisine rooted in territory and seasonality. His cooking explores wood-fire techniques, smoking, and traditional preservation methods such as confit.

DISH INTRODUCTION

In Macao he presents Smoked Trout Rilette and Confit Abalone Tostada, where house-smoked trout and confit abalone highlight the richness of the Pacific. The dish reinterprets Baja's iconic tostada, connecting local seafood, preservation techniques, and contemporary Mexican gastronomy.



CHEF INTRODUCTION

Ensenada, Baja California | Chef David Rocha | Comal Bistró

Chef David Rocha is the Executive Chef and owner of Comal Mexican Bistró in Ensenada, Baja California. His cuisine bridges Mexican culinary tradition with contemporary technique, emphasizing native ingredients, sustainability, and seasonality. At Comal, native corn and traditional processes such as nixtamalization and mole-making form the foundation of the kitchen's identity

DISH INTRODUCTION

His featured dish, Braised Short Rib Taco with Black Mole, highlights one of Mexico's most iconic foods: the taco—combining a fresh nixtamalized tortilla, slow-braised short rib, and a complex black mole prepared with 32 ingredients over three days

