

# DISEÑO EN GASTRONOMÍA

## CHEF DIEGO ISUNZA KAHLO



Diego Isunza Kahlo (Ciudad de México, June 4th, 1988) cook and former musician. Involved into cooking since the age of 12, serving clients such as Kyle Minogue, Michael Bublé, Ziggy Marley, Fox News Hollywood CA, Warner Music LatAm, Mexican Embassy in Perú as well as a long list of politicians, businessmen and artistic clients in Mexico.

His career has taken place in some of the best kitchens in Mexico, such as Nicos Restaurant (#37 Latin America's 50 Best), Pujol (#25 World's 50 Best), Morimoto and Azul Restaurantes.

Leaded by renowned chefs such as Gerardo Vázquez Lugo, Alicia Gironella, Zahie Tellez and Ricardo Muñoz Zurita, Diego has worked not only in cooking but in research and preserving of Mexican culinary traditions. Work that has let him the opportunity of being part of important festivals such as Mesamérica, Mexican Gastronomy World Forum, Holbox Gastronomy Show, also collaborating and assisting world-known chefs such as Mikel Alonso, Rick Bayless, Jair Téllez and Jordi Butrón.

Actually he works as executive chef and owner of "Padella", a European Styled Restaurant that refreshes the representative dishes from the years 20 to 40's. Restaurant named by Forbes Magazine as a "Gastronomical Refugee" inside Mexico City and listed among the "10 trendiest openings in Mexico City"

Parallel to the restaurant, Diego leads his own fine dining and culinary experiences business “Diseño en gastronomía” where he develops tasting menus for important businessman, politicians and artistic clients in Mexico, as well as for brands such as Nespresso and Diageo with whom he has collaboration agreements.

His work has been recognized by national and international institutions such as PAHO (Pan American Health Organization), WHO (World Health Organization), Government of Perú and Canadian Government.

Because of his achievements, national and international press has mentioned his work in digital, printed media and TV such as Los Angeles Times, Fox News Latino, L.A. Weekly, ELLE Magazine, Forbes, Vice News, Savoteur, El Conocedor, Food And Travel, Periódico Excelsior, IPN Canal 22, Periódico Reforma, Revista Chilango, Animal Gourmet, Revista Central y Kinfolk Magazine among others. Making him one of the young most promising chefs in the national culinary scene.

He has a wide experience as a teacher on Mexican food and has taught and lectured for institutions such as CESSA (Centro de Estudios Superiores San Ángel), UIA (Universidad Iberoamericana) and Instituto Coronado. He has lectured for many national health and nutrition symposiums and has been culinary jury for culinary contests organized by Le Cordon Bleu and Canadian Government in Mexico.

Diego is also a Culinary Editorial Counselor for Reforma Buena Mesa, the most printed newspaper in Mexico. Certified “Grill Ambassador” by Weber-Stephen Products (Weber Grills) as well as “Fire Master” by the SMP (Mexican Grilling Society).

## CONTACTME



Home: +52 (55) 43.33.60.05

Mobile: +52 (55) 85.31.28.42



[info@diegoisunza.com](mailto:info@diegoisunza.com)



[www.diegoisunza.com](http://www.diegoisunza.com)



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Callejón de los borregos #17 int. 1 Col. Real de Tetelpan Del.  
Álvaro Obregón. C.P. 01700 México D.F.