



QUINTONIL

“Quintonil opened in March and it is one of the truly exciting things that happened to Mexico City in 2012.”

Alonso Rualcaba
Critic, *Letras Libres* magazine



T. 52-80-16-60
www.quintonil.com



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Quintonil restaurant, headed by Chef *Jorge Vallejo* and expert restaurateur *Alejandra Flores*, presents a culinary proposal that transmits the flavors and techniques of Mexico's contemporary gastronomy, using ingredients from the nation's small-scale producers.

The **Quintonil** mission is to establish a bond of friendship with every diner, so that the restaurant dining experience is as warm as eating at home—and where each dish piques the diner's memory.



Jorge Vallejo

b. Mexico City, 1981

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Studied Culinary Arts and Administration at the Centro Culinario de México (Ambrosía). In 2004, he set sail with Princess Cruises and worked on voyages around the world. Back on land in Mexico, he joined the team at Pujol and then served as Corporate Chef at Grupo Habita, where he oversaw kitchens at the Hotel Condesa DF, Hotel Habita and Hotel Distrito Capital. In 2010, he became Executive Chef at Restaurante Diana at Mexico City's St. Regis Hotel, a position he left for a stint at René Redzepi's famed Copenhagen restaurant, Noma.

Vallejo and his wife Alejandra Flores opened Quintonil restaurant in 2012.

In 2014, alongside Chefs Mauro Colagreco (Mirazur; Menton, France) and Virgilio Martínez (Restaurante Central, Lima), Vallejo launched the initiative known as Orígenes, to re-encounter and preserve culinary products, techniques and customs that survive in small Latin American communities. Since then, the chefs have journeyed to small towns throughout the Americas to research customs and share experiences and teachings with local populations.

That same year, 2014, Quintonil was ranked number ten on the "Latin America's 50 Best Restaurants" list and then moved up to number six the following year. It stayed at number six in 2016 as well.

Quintonil made its debut on British *Restaurant* magazine's "World's Fifty Best Restaurants" list at number 35 in 2015 and bumped up to 12th place in 2016, making it the list's highest-ranking Mexican restaurant to date.

Vallejo has been the recipient of numerous prizes and recognitions. He was named one of the world's "Rising Stars" (*FOUR Magazine*, 2014); Chef of the Year (GQ Hombres del Año awards, 2015) and got the Premio Millesime México al Mejor Restaurante in 2015. *Quién* magazine included him among its list of personalities that are transforming Mexico (2015). He was a guest at the dinner organized by Best Chef—a group that promotes new global gastronomic talents—for the 100 best chefs in the world, in Lyon, in 2015. And in 2016 he was added to the list of Mexico's 300 most influential leaders.

Vallejo has been a participant at all-but-innumerable festivals and congresses, in Mexico and abroad, including Morelia en Boca, Mesamérica, Paralelo Norte and Madrid Fusión (at editions in Spain as well as the Philippines).

His work has been reviewed in publications such as *Apicius*, *Newsweek*, *Bleu & Blanc*, *Gula*, *Chilango*, *El Universal*, *Luxury Travel Magazine*, *Travel & Leisure*, *Food and Travel*, *GQ México*, *Quién*, and many others.



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Earned a bachelor's degree in Restaurant Management from the Centro de Estudios Superiores de San Ángel (CESSA). When she finished she traveled to Switzerland to undertake a master's degree in Hospitality-Focused-Business Administration, with a major in marketing, at the Les Roches School.

Back in Mexico, Flores joined the team at Pujol in December of 2006, where she was Director of Operations and Grupo Enrique Olvera Commercial Director for four years.

Alongside her husband Chef Jorge Vallejo, Alejandra opened Quintonil restaurant in March 2012. She oversees all management and services functions there.

The couple had their first child, a daughter, in 2016 and since then Alejandra has balanced life as a mother with her work in the restaurant.

Flores's experience in the restaurant world has allowed her to maintain effective communication between the kitchen and the dining room at Quintonil, as a way of creating a warm, friendly space that defines and reinforces its chef's proposals.

Alejandra Flores

b. Mexico City, 1982

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Quintonil's gastronomic proposal centers on both study and expression of the earth's rich and generous variety, through dishes, salsas and presentations. While meats enjoy their relevant place on the menu, the offering stresses herbs, fruits and vegetables that provide extraordinary flavor and significant nutrient quantities.



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INGREDIENTS

All products **Quintonil** uses are chosen in consideration of provenance, methods of cultivation and most relevant characteristics—as a means of maximizing their full potential. It guarantees we meet restaurant quality criteria at the same time it supports our commitment to sustainability and to the producers, providers and communities from whom we source raw materials.



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THE GARDEN

Quintonil maintains a kitchen garden on its roof, where—among other ingredients—sprouts, aromatic herbs, lettuces and flowers are cultivated for daily harvest and fresh use in recipes, infusions and beverages. The **Quintonil** team is responsible for planting, harvest and daily care.



THE MENU

Treating each ingredient with the utmost respect is the cornerstone of the **Quintonil** menu. Flavors and nutritional value are maximized to arrive at balanced, flavorful and eloquent dishes. Beyond a mere pleasant experience, they provide an experience of nourishment and health to every diner.

FRESH AND TOASTED
MEXICAN *QUELITE* LEAVES
in a *quelite*-stem emulsion with
comal-griddled tomatoes and
cotija cheese.



HUAUZONTLES (Amaranth blossom)
in a creamy tomato sauce,
with Chiapas cheese and
steamed amaranth seeds.



SHRIMP "FLAUTAS"
with squash blossom
"aguachile".





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