



## BEYOND THE PLATE: CHABLÉ HOTELS LAUNCHES YUCATAN FOOD JOURNEY A unique gastronomic road trip celebrating the Yucatan's culinary experiences



[Chablé Hotels](#) is delighted to announce the launch of its Yucatan Food Journey, allowing guests to explore the Mayans' rich culinary heritage. The first of its kind within the region, the itinerary has been designed by Chablé Hotels' two Executive Chefs: Luis Ronzón and Luis Quiroz.

The food focused itinerary incorporates both Chablé Yucatan and Chablé Maroma and includes visits to local markets and street taco stalls, as well as cooking lessons with Mayan abuelas "grandmothers", tequila tasting masterclasses, chef garden tours and exceptional tasting menus to name but a few.

The restaurants at both Chablé Yucatan and Chablé Maroma reflect Mexico's mastery of ingredients and contrasts. Artful dishes, which look as incredible as they taste, celebrate the bounty of the land and sea. Ingredients are either grown on-site – in the Mayan raised gardens (ka'anches) – or sourced from local small businesses.

Alongside a four night stay at Chablé Yucatan, a three night stay at Chablé Maroma, and private transfers, the itinerary includes:

- **A tasting and wine pairing menu dining experience** at Chablé Yucatan's award winning **Ixi'im restaurant**. Ixi'im, meaning "corn" in Mayan, serves refined Mexican dishes with a focus on local and traditional ingredients.



- **An intimate Mayan cooking class hosted by a local abuela** (“grandmother”) in Chablé Yucatan’s palapa - a small and traditional outdoor kitchen filled with Yucateca aromas. The class teaches guests how to make centuries-old recipes for dishes like cochinita pibil, poc chuc and panuchos.
- **Honey harvesting and tasting** in Chablé Yucatan’s own Mayan Melipona Bee Sanctuary. Melipona bees are stingless and a sacred, endangered species endemic to the Yucatán Peninsula. Prior to collecting, and tasting, the honey, a local shaman conducts a special ceremony to honour and respect the bees.
- **Traditional tequila tastings** at Chablé’s Yucatan’s Ixi’im, home to the largest private collection of tequila in the world. The hotel’s tequila sommelier pairs some of the most distinguished tequilas of Mexico with ingredients which widen guests’ appreciation for the spirit.
- **Visit a local market and enjoy street lechon “tacos” in Merida**, the closest city to Chablé Yucatan and the region’s capital. Guests can explore the city’s buzzing food scene, sampling local culinary delights including the local sorbet.
- **Visit Maní** one of Chablé Yucatan’s vegetable producers, followed by lunch at one of the best traditional restaurants in the Yucatan: “El principe de Tutulxiu”. Or, Chablé Yucatan recommends Kinich - in the town of Izamal - one of the most famous restaurants in the region.
- During the transfer between the two properties, guests can choose to stop by one of the following towns: **Motu** and **Valladolid** (home to Loncheria which serves delicious snacks) as well as **Temozón** famed for its smoked sausages and meats or **Kaua** which is known for its Poc Chuc in the Yucatan.
- **Chef-guided tours of the hotels’ Ka’anche’s**, the traditional Mayan raised gardens. Each hotel’s resident horticulturist takes guests on a tour of the gardens which grow fruit, vegetables and herbs used in the restaurants.
- **Tasting menu at Chablé Maroma’s Bu’ul restaurant** where contemporary cuisine is influenced by the culinary traditions of central and southern Mexico, complemented by a spectacular wine list.



- **'Chi Chi's Recipes' cooking classes** at Chablé Maroma where Executive Chef Luis Quiroz shares his grandmother's ("Chi Chi's") recipes and the history of Mayan cooking.
- **Traditional Mexican wine tasting or spirit tasting** at Chablé Maroma, as well as a mixology class of guests' choice. For tequila lovers, perfecting a margarita is a party showstopper to bring home.
- **A fishing trip to Puerto Morelos** with Chablé Maroma's Executive chef and local fishermen to sail, fish and eat the freshest ceviche.

-ENDS-

### Notes to Editors

#### About Chablé Hotels

Chablé Hotels, a boutique five-star hotel and wellness company founded on Mayan rituals and traditions, is comprised of three hotels: Chablé Yucatan, Chablé Maroma and the new Casa Chablé, a 10 bedroom eco-hotel in the Sian Ka'an biosphere nature reserve. Chablé Yucatan is set within 750 acres in the heart of the Mayan forest near Merida and boasts just 40 casitas and villas, whilst Chablé Maroma lies on a private beach and has 70 villas surrounded by mangroves, in the Riviera Maya. Both offer spacious suites, each with their own private pool, and ample outdoor space allowing guests to reconnect with nature. Chef Jorge Vallejo, one of Mexico's top chefs, is the mastermind behind the culinary offering at Chablé Hotels. Dishes showcase local and regional gastronomy, and in accordance with Chablé's sustainability endeavour, seasonal menus are created using organic ingredients directly grown in the hotels' Ka'anche's (traditional Mayan gardens) or sourced locally from small businesses.

For more information, please visit: [www.chablehotels.com](http://www.chablehotels.com)