



2024

SUPERBIA

SUMMER

SIX WEEKS OF SUPERBIA

July 15th - August 25th, 2024

In anticipation of our newest **UNICO** destination in **Puerto Vallarta**, we're launching six weeks of Superbia experiences to celebrate our upcoming launch and offer you a glimpse into the region's incredible cuisine, music, and art.

Join us at UNICO 20°87° Hotel Riviera Maya alongside **five award-winning chefs from among the world's finest restaurants, celebrity DJs, master mixologists, and contemporary artists**, all on the stunning shores of the Mexican Caribbean. On the itinerary: a menu of exceptional dishes, serious mixology, carefree energy, and one-of-a-kind experiences that leave you with more.

20°N 105°W

#SUPERBIASUMMER
unicohotelrivieramaya.com

20°N 87°W

UNICO

Riviera Maya

MEET OUR GUEST CHEFS



Chef Thierry Blouet

He was raised in France and Mexico, co-owns Café des Artistes in Puerto Vallarta. Known for his exquisite haute cuisine, he creates dishes that tantalize the senses. A longstanding advocate of French Gastronomy in Puerto Vallarta and culinary festivals in Mexico, Blouet is also a member of the French Culinary Academy, facilitating culinary exchange among chefs.

Shaped by his family's culinary legacy, is renowned for his expertise in traditional Mexican cuisine. With training from esteemed chefs and experience in top restaurants worldwide, including Alcalde in Vallarta, his cooking embodies a blend of heritage and innovation.



Chef Paco Ruano



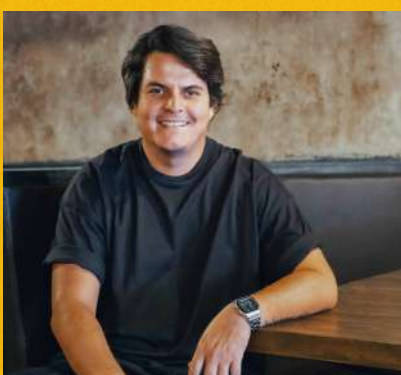
Chef Bernhard Guth

Originally from Breisach am Rhein, trained in top European kitchens before making waves at Bouley in New York City. He later opened Trio in Puerto Vallarta, known for its fusion of Mediterranean and Mexican cuisine, and co-owns the acclaimed bistro Vitea.

He was trained at Café des Artistes in Puerto Vallarta before studying at the Gregoire Ferrandi culinary academy in Paris. He honed his skills at La Closerie de Lillas and returned to Puerto Vallarta to lead catering at Four Seasons Hotel Punta Mita. With childhood friend Josue Jimenez, he founded Personal Chef and later opened ICU, known for its inventive Mexican cuisine.



Chef Mauricio Leal



Chef Joel Ornelas

Born in Puerto Vallarta, is the Chef and Co-owner of Tintoque. He showcases locally sourced ingredients, highlighting regional flavors. With experience in MICHELIN-starred restaurants globally, including the US, France, Japan, and Thailand, and as Creative Chef for Grupo Pangea, he brings a wealth of culinary expertise to his innovative cuisine at Tintoque.