

The Dorchester *London*

Dorchester *Collection*



Press Release

June 2021

The Dorchester Rooftop to welcome Mexican Chef Adriana Cavita

(London) Following the successful launch of its first ever rooftop restaurant in April 2021, The Dorchester is pleased to announce that Adriana Cavita will be taking the helm from June 14 to 30, 2021. Adriana is a Mexican born chef with years of experience at top restaurants in Mexico City and in Europe, including El Bulli and Pujol.

The upcoming rooftop residency will focus on the traditional flavours of Mexico, transporting individuals to a realm of creative dining. Originally hailing from San Felipe Ixtacuixtla, Adriana is at home with the ingredient larder and unique flavour combinations of the region. She is also very familiar with the kitchens of Peyotito in both London and Ibiza, where she previously worked alongside the Head Chef.

From her upcoming menu, guests are invited to start with dishes such as Citrus ceviche with sea bream and Crab tostada with candy beetroots and chipotle crema. Next up is the small plates, perfect for sharing. Adriana's selection features a deliciously fresh variety of tacos, including Baja fish, Suckling pig and Calabacitas (smoked fresh corn). Moving to the large plates, guests can opt for one of Adriana's signature dishes – Pollo al carbon, Carne a las brasas or Puerto Nuevo lobster served with fresh herby green mole with tomatillo and roasted poblano rocket. Finish things off on a sweet note with one of four desserts including Mexican chocolate cake, Traditional corn cake with dulce de leche or a selection of ice creams and sorbets. There will also be daily specials added to the menu throughout the residency to make the most of the beautifully seasonal summer bounty.

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel-Air, Los Angeles | Dubai (opening 2022)

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To complement the new menu, The Dorchester bartenders Lucia Montanelli and Matteo Torresin have created an exciting new list of Mexican inspired cocktails. This includes the Cavita Margarita, made with an agave blend (Tequila Blanco, Repo and Mezcal), lime juice, Merlet Trois Citrus and agave syrup.

The Dorchester Rooftop will be open throughout summer to make the most of the longer days and sunsets across Hyde Park. The restaurant will be open daily for lunch and dinner, where guests can relax with a cocktail or glass of Veuve Cliquot Champagne whilst listening to a live band or DJ in partnership with Molto Music. Tables will be available for up to six guests and in anticipation for the unpredictable British weather, terrace umbrellas, heaters and blankets are available.

The Dorchester Rooftop is open daily from 12pm to 11pm Monday to Saturday, and 12pm to 10:30pm on Sunday. Reservations only and with a minimum spend of £50 per person.

Bookings can be made via The Dorchester's Restaurant Reservations Team at restaurants.TDL@dorchestercollection.com or on 020 7629 8888. For more details visit: <https://www.dorchestercollection.com/en/london/the-dorchester/restaurants-bars/outdoor-dining/>

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Note to the Editors:

Adriana Cavita

Mexican born Adriana grew up between Mexico City in Azcapotzalco town and Tlaxcala State in a small village called San Felipe Ixtacuixtla where food is an integral part of day to day life - fresh produce such as corn, tomatoes and avocados are staples of the region. Brought into this world of food from a young age - Adriana was inspired to enter the industry by her Grandma who owned a street food business selling Antojitos Mexicanos - quesadillas, huaraches, tacos and tamales, she also worked in restaurants around the city too, earning money to raise her eight children. Adriana's first real memory in the kitchen is with her Grandma, milling nixtamal (soaked corn solution) and playing with the corn dough, cooking mini quesadillas and gorditas.

Her first role in cookery came at the age of 17 as an apprentice at Nicos in Mexico City. Here, she honed her skills on the bakery section before moving onto her first full time paid job at Pujol - currently ranked at #12 in The World's 50 Best Restaurants - at just 19. Adriana's commitment and skill pushed her to apply for roles in the best restaurants in Mexico - alongside Ferran Adria as Chef de Partie at El Bulli in 2011 and later with Eduardo Garcia at Lalo!. These restaurants are famed for their ongoing revolutionary approach to Mexican cooking, which Adriana cites as key in shaping her approach to food.

Adriana studied gastronomy at the Universidad del Claustro de Sor Juana whilst cooking in the evenings, but it was learning about Mexico's food history that set her on the path she follows today, cooking over charcoal, using the ingredients of Mexico in their rawest form. To extend her knowledge, Adriana travelled away from the city, it was on this journey that she met the mother of NY based Mexican chef Ovidio Pérez Amaya, Juanita Amaya Hernández. She stayed with her for six months, learning much about the cooking of small towns. From that starting point she

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travelled to many more small towns around Mexico and learnt their food traditions, experienced the fire and the smell of wood in the small towns, on the coast, in the mountains, where people cook barbacoa, cook agaves for mezcal and tequila, and when they make cochinita. Adriana says “Fire and charcoal give a unique flavour, it takes practice to speak with the fire and understand the skill behind these ancient techniques.”

Adriana moved to the UK to work alongside as Head Chef at Peyotito in both London and Ibiza, but has long dreamt of opening her own restaurant that serves Mexican food cooked in the traditional way, with the best ingredients.

Adriana’s first solo venture in the UK will open later this year, Cavita will be an ultra-traditional Mexican restaurant with a dedicated mezcaleria bar downstairs.

The Dorchester

The Dorchester has been at the heart of London’s Mayfair overlooking Hyde Park since 1931. Exceptional dining is available to guests in The Promenade serving world renowned afternoon tea; three Michelin star Alain Ducasse; iconic Cantonese favourite China Tang; and legendary dining room The Grill, which relaunched in November 2019. The Dorchester Spa offers indulgent pampering in a glamorous art deco setting. The hotel stays true to the classic English residential style, fusing contemporary comfort with the timeless glamour and heritage of the property. The Dorchester’s ten event rooms offer a wide selection for flexible and creative event planning, from intimate dinners to cocktail receptions of up to 1,000 guests.

Dorchester Collection

Dorchester Collection is a portfolio of the world’s foremost luxury hotels in Europe and the US, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company’s mission is to develop an impeccable group of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels: **The Dorchester**, London; **45 Park Lane**, London; **Coworth Park**, Ascot, UK; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Eden**, Rome; **The Beverly Hills Hotel**, Beverly Hills; and **Hotel Bel-Air**, Los Angeles. dorchestercollection.com