



SAN MIGUEL DE ALLENDE

Gracias por hacer latir a México



THE BAR

BEKEB, the cocktail bar nestled on the terrace of Casa Hoyos Boutique Hotel, entices with an artisanal mixology concept meticulously crafted by the renowned mixologist Fabiola Padilla – a haven for cocktail aficionados. Set within a historic building in San Miguel de Allende, a UNESCO World Heritage site, BEKEB epitomizes a unique sophisticated experience.

In April 2024, BEKEB claimed the 27th spot on the esteemed list of North America's 50 Best Bars. Furthermore, it secured a place – for the third consecutive year – in the "Best International Hotel Bar" category for Latin America at the 2024 Spirited Awards, hosted by The Tales of the Cocktail Foundation. Notably, in 2023, BEKEB earned recognition from the 50 Best Discovery, solidifying its status as one of the world's premier bars.



THE BARTENDER



@fabspadilla

Fabiola Padilla, originally from San Miguel el Alto, a town nestled in the highlands of Jalisco, transitioned from her career as a lawyer to become a mixologist, embarking on a fascinating journey. Despite her trajectory seeming destined for law, a personal decision led her to New York City at just 21 years old, seeking new horizons. It was in the bustling streets of New York where she discovered her love for bars and cocktails. Gradually, she uncovered a calling that transformed into a fervent passion, realizing that her true happiness lay behind the bar, forging connections with guests and nurturing her love for mixology and hospitality.

Fabiola honed her skills at "DIEGO," the renowned cocktail bar at the PUBLIC hotel in New York, crafted by Ian Schrager, co-founder of the iconic Studio 54, and at COSME, the acclaimed restaurant helmed by Mexican chef Enrique Olvera in Manhattan. Her talent quickly garnered recognition, establishing her as a standout presence in the industry. After spending nine years in the vibrant city of New York, Fabiola returned to Mexico in 2019 to fulfill her dream of opening her own bar: BEKEB.

THE COCKTAIL: PURPLE RAIN

Ingredients	1.5 oz Casa Dragones Blanco Tequila
	1.0 oz beet juice*
	1.0 oz pineapple juice*
	0.5 oz lemon juice*
	0.5 oz simple syrup*
	0.25 oz ginger extract*
Garnish	Chamonmile Flower
Method	Add all the ingredients to a shaker, add ice.
	Hard shake 15 seconds.
	Double strained over coupe glass.
	Decorate with chamomile flower.
	* All the juices should be make with a cold press or juicer.
Glassware	* Simple syrup will be 1.1 ratio, equal parts water and sugar by weight
	Coupe



THE BAR

A Mediterranean essence at San Miguel de Allende's heart San Miguel de Allende is characterized as a destination that offers sophisticated experiences that enhance Mexico's creativity. In the heart of this magical town, Hortus opened its doors, a gastronomic corner that fuses the essence of Mediterranean flavors with an interior design that celebrates local nature. The synergy between the remarkable touches of renowned architect Alberto Laposse; in conjunction with local artisans and designers has given life to a space where sophistication meets the simplicity of materials. Hortus houses a design inspired by the nature of the trees that surround San Miguel de Allende's Central Plaza ("El Jardin"). Its organic forms, refined curves and the notable presence of wood create a relaxed and discreet atmosphere. Alberto Laposse, has contributed his vision and creativity to consolidate Hortus as a reference in the iconic city. Hortus creates an exceptional dining experience that combines the timeless charm of San Miguel with the bold and unique flavors of the Mediterranean. Every detail in the design was thought to inspire its visitors, as an invitation to discover a new philosophy of good living while sharing a table. The accessories that dress the tables, as well as the pasta crafted floor and furniture, were conceived in a collaborative process with local and in-house designers. The pieces, the product of experimentation, using a primary technique that results in a new philosophy of good living when sharing a table, were conceived in a collaborative process with local and inhouse designers. The table accessories were designed in collaboration with Barro Stories, resulting in unique and unrepeatable pieces.



THE BARTENDER



@alfredsc92

ALFREDO CINENCIO - Mi nombre es Alfredo Cinencio, mi experiencia profesional en el ámbito de la mixología comienza hace 5 años en San Miguel de Allende, mi trabajo se ha destacado en creaciones de autor y coctelería clásica enfocándome en la combinación de los sabores de la región. Actualmente me desempeño como jefe de barra en el Restaurante Hortus, rincón gastronómico que destaca la cocina mediterránea sin olvidar los sabores locales ubicado en el jardín principal del corazón de San Miguel de Allende.

ALFREDO CINENCIO - My name is Alfredo Cinencio, my professional experience in the field of mixology began 5 years ago in San Miguel de Allende, my work has stood out in signature creations and classic cocktails focusing on the combination of regional flavors. I currently work as bar manager at the Hortus Restaurant, a gastronomic corner that highlights Mediterranean cuisine without forgetting local flavors, located in the main garden in the heart of San Miguel de Allende.

THE COCKTAIL: TE POR OCHO

Ingredients	1.0 oz Premium Tequila Blanco 10ml St Germain 1.0 oz Indian White Tea (strong concentration) 0.75 oz Fresh Lime Juice
Garnish	Edible Flower
Method	Add all the ingredients to a shaker, add ice. Hard shake 15 seconds. Double strained into chilled coupe glass. Decorate
Glassware	Coupe



THE BAR

Casa Arum Hotel is a luxury boutique hotel, located in the historic center of San Miguel de Allende. With exquisite décor, luxury linens, premium soaps, and warm hospitality, it offers an unparalleled guest experience. Situated just above the city, yet only minutes from the heart of town and the iconic Parroquia, Casa Arum provides the perfect blend of breathtaking rooftop views, a prime location, and peaceful, restful nights. Guests can now also indulge in the new on-site bar and restaurant, Sombra de Arum, featuring craft cocktails and elevated shared plates in a chic, intimate lounge.



THE BARTENDER



Hi, my name is Miguel Espinoza better known as Mike Espinoza into the bar industry, im 33 years old and i have been behind the bar since i was 16 years old, i've been at every single area, starting as dish washer, waiter, captain, manager and now as beverage director. I really love the art to serve but my passion still the beverage world. My goal is to create from each cocktail, a cocktail worthy of worldwide competition.

I've been finalist at several international and national competitions just like Angostura Global Cocktail challenge, Legends of London by London No. 1 and most recently The Vero Bartender by Amaro Montenegro placing at top 3 in all of them.

I Love to craft simple cocktails with avant garde techniques, creating unique master pieces always with a "wow factor", my favorite spirits to mix: Mezcal and Tequila. As a mexican, working with national products is the most for me, exploting all the knowledge we have about our products and developing new flavours based on thousands of years of culture and tradition, Hand in hand with local and seasonal products, we not only strengthen our roots but also support sustainability in our industry.

With 9 years living at San Miguel de Allende, I had the opportunity to work with the most iconic cocktail bars, rooftops and hotels just as Quince, Matilda and Amatte, also, as national brand ambassador with a couple of well known Mexican Brands.

@thecocktailmaker
@tobalasma

Sharing is another bullet point for me, I like to learn and teach, that's why i've been part of several professional bartender trainings just as "Most complete bartender" and also the opportunity to give a conference at Barra Mexico called "9 bars in 3 months" where i explain my methods to develop and run several bars successfully.

THE COCKTAIL: TANGERINE SPICY PALOMA

Ingredients	30ml Giffarrd Mandarin Liq. 30ml Patron Silver w/ Jalapeno* 30ml Fresh Grapefruit 20ml 50-50 Fresh Lemon-Lime Juice 5ml Simple Saline Solution 2 dash Quality Orange Bitters
Garnish	Orange Wedge with Mandarin Gello
Method	Add all ingredient into shaker heavy shake, strain, serve and garnish For best results x8 the recipe, place in creamer syphon, charge with CO2, chill for 1 hour and then serve. * add 2 large jalapenos without seeds to a bottle of tequila. leave for 1 day to infuse.
Glassware	Highball / Collins



THE BAR

Ghar is a restaurant crafted by Indian ingredients showing versions of India through a myriad of culinary creations in this unique and poetic space.

Inspired by the culture and ingredients of Indian cuisine, Ghar seeks to exhibit a myriad of culinary creations in a unique, poetic space.

Founded by Chef Hiran Patel, Ghar draws culinary inspiration from the Indian subcontinent with a focus on integrating old world flavors with new world techniques. The restaurant is located within the fabulous Casa Hoya which means an elevated door to door experience.



THE BARTENDER



@monkeymixology

Adrian has had an interesting and varied career within the beverage industry. For over 25 years he has worked all over the United Kingdom (where he is originally comes from).

Working and operating bars, hotels and nightclubs. Prior to his move to Mexico Adrian worked in the cruise industry for around 8 years, traveling all four corners of the globe. After getting married to his husband Enrique, Adrian moved to Mexico. Working in Playa del Carmen for Thompson Hotels as Beverage Manager, after a short stint he moved to San Miguel de Allende where he worked for a deluxe hospitality group as their Beverage Director.

Adrian worked for this group for several years until it was time for the next industry step, and this was to become one of his proudest moments when in 2019 he took the role as head of bars, beverage and mixology of Tequila Casa Dragones.

Over several years with Casa Dragones, Adrian expanded his experience and knowledge taking part in a wide range of activities with this great tequila company. From there he took a six month break working on personal side project before joining the owners of Ghar as their Exec Director at their San Miguel de Allende Indian Restaurant and Bar.

THE COCKTAIL: el MOLE PERDIDO

Ingredients

- 1.5 oz Lost Explorer Mezcal Espadin
- 2 dash Oaxaca Bitters (or Quality Cacao Bitters)
- 1.0 oz Craft Stout Ale Reduction*
- 0.5 oz Fresh Lime Juice
- 2 tbsp Homemade or Premium Dark Mole Paste
- 1 drop Simple Saline Solution

Garnish

- Orange Tuile Cracker
- 3 Smoked and Dry Grasshoppers
- Chapulin Salt Rim

Method

- Add all ingredients into shaker tin.
- Very heavy shake with ice
- Double strain into prepared DOF glass
- Garnish and Serve

*in saucepan add a 355ml bottle of craft stout ale, 500gram sugar, 5shots espresso, 2 piece star anis, cinnamon stick, and teaspoon of clove. reduce down to a medium thick syrup.

Glassware Double Old Fashioned

