





CHEF LAURA CABRERA

A rising star in the international food scene from Mexico City. Chef Laura Cabrera has led the kitchen at Mérida's renowned Nectar at just 21, and honed her craft at Copenhagen's iconic Michelin-Star Restaurant, Noma. Laura's journey is one of vision, talent, and global influence as she co-founded Bredo in Denmark, where she fused Latin flavors with Nordic techniques.

After returning to Mexico City, she became the **Head Chef of Baldío.** After just 10 months of opening, **Baldío was awarded its first Michelin Star**, a remarkable achievement that reflects Laura's culinary excellence and bold leadership.

Her cuisine is a masterful blend of Nordic precision and rich Mexican heritage, rooted in seasonality, sustainability, and a deep respect for tradition.

