

Em

Chef Lucho Martínez

Originally from Coatzacoalcos, Veracruz, Lucho Martínez lived part of his childhood and adolescence in Nashville, Tennessee. At the young age of 14, he ventured into his first formal job in the kitchen.

At 17, he moved to Cancun with the sole objective of studying gastronomy. He enriched his skills in the kitchens of different hotels until deciding to abandon school and fully commit to work. Some years later, having relocated to Mexico City he started working at Maximo Bistrot under Eduardo García, who he considers an authentic mentor.

In 2018 he opened his first restaurant, Em –named after his daughter– and in 2021 he opened 686 Bar, above Em. This year he opened his second restaurant, Martínez, run by his partner and wife Fernanda Torres.

Em



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Em uses known ingredients, with deep roots, in unconventional ways. From the heat of kitchen, to the speed of service, huitlacoche becomes a small tart with Ocosingo cheese; cactus, in a broth made out of fish bones; escamoles, in small round croquettes with a dash of serrano.

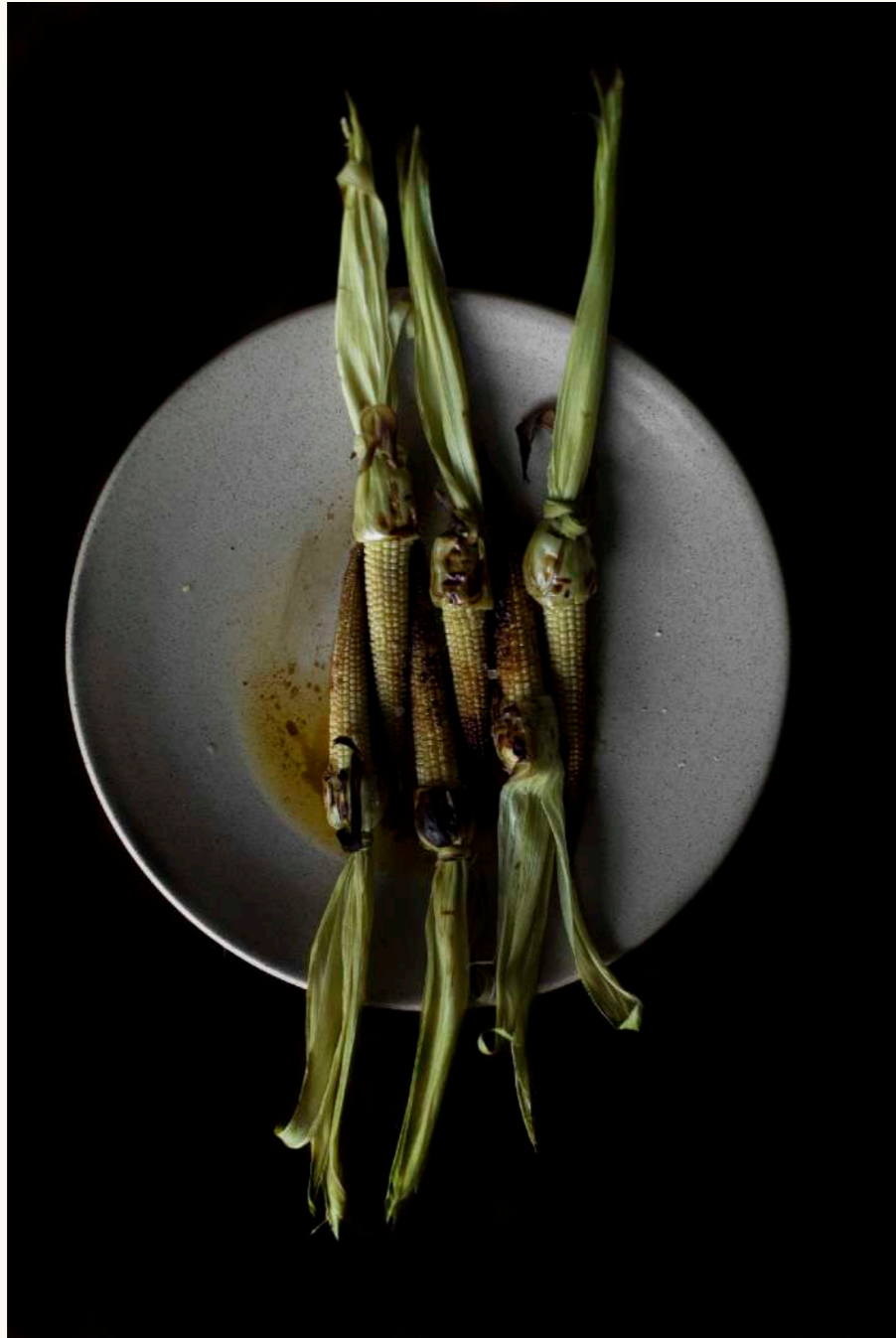
Our kitchen is the result of a long and dedicated process: it is the influence of different techniques, national and international, in the attempt of establishing a signature. The selection of the best product is merely the beginning of our creative process, is it a point of departure that leads us to unusual decisions, that end in dishes with soft yet intense flavours, short and long-lasting, new and known.

Em is not a type of kitchen, it is an inquiry of its own style that seeks excellence.

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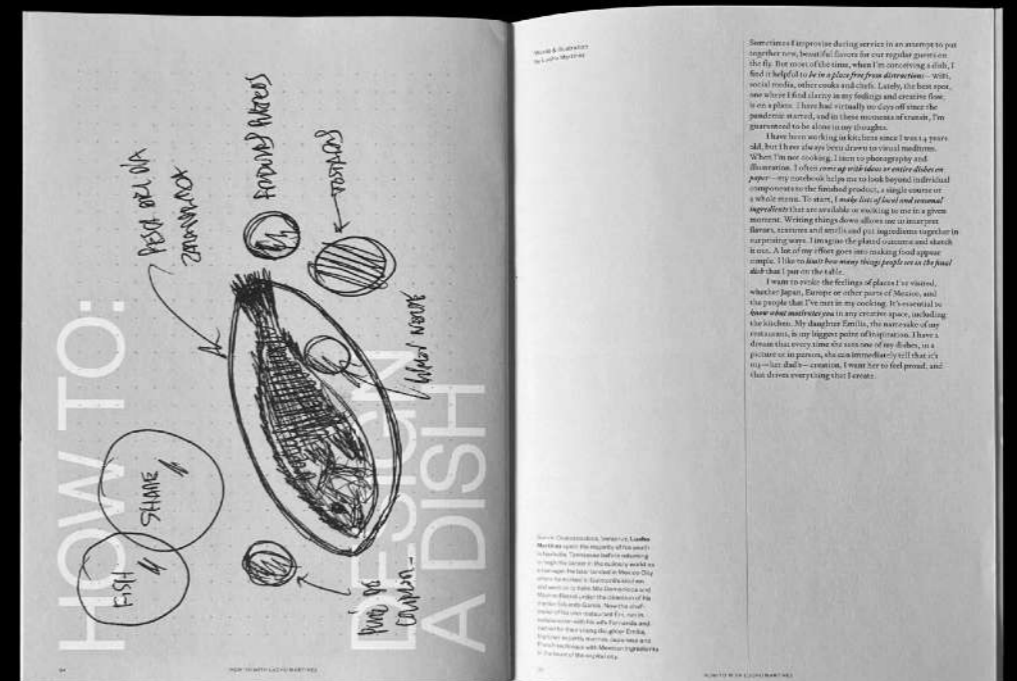


The World's Best Restaurants, Chefs and Dishes of 2019

“Mexico City, a metropolis deeply rooted in local food culture, Emilia is offering up some unexpected cuisine. Inside the polished white dining room, chef Lucho Martínez Burelo weaves together Mexican and Japanese ingredients and flavors [...] Japanese food is not new to Mexico City, but Burelo’s effortless take on it is.”

How-to with Lucho Martínez

“I want to evoke the feelings of places I’ve visited, whether Japan, Europe or other parts of Mexico, and the people that I’ve met in my cooking. It’s essential to know what motivates you in any creative space, including the kitchen. My daughter Emilia, the namesake of my restaurant, is my biggest inspiration. I have a dream that every time she sees one of my dishes, in a picture or in person, she can immediately tell that it’s my –her dad’s– creation. I want her to feel proud and that drives everything that I create.”



Em, Shaking up Japanese Gastronomy with Surprising Flavours: this restaurant in Mexico innovates by adding local ingredients to traditional dishes, like in its cactus 'dashi.'

“The restaurant Em, where the kitchens are run by chef Lucho Martinez, is on a quest for culinary innovation, without sacrificing the real stars: the products presented on the plate.”

Table talk: Monocle convened five key voices at the Caracol de Mar restaurant to chew the fat about the recipe to success and why food security, seasons and fresh ingredients matter more than fine dining.

“Lucho Martínez, Originally from Veracruz, rising culinary talent Martínez began his career working under chefs including Eduardo García at Maximo Bistrot. He opened his first restaurant, Emilia, in 2018, before relocating and rebranding it as Em. In 2021 he opened 686 Bar above the restaurant.”



Em

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