



Refettorio *Lima*

Casa de Todos

Tips from Refettorio Lima

We need to cook focus on the respect of everything that is around and happens around of it, our seasons, our produce, our producers, our suppliers, our working partners, our equipment and everything that help us achieve our working goals, our customers and our community, and then again everything begins around. Is a cycle and every single step of it needs to be done better than before, in the search of a better and more efficient practices. That is what make us evolve in ourselves enjoy it fully and keep the balance intact. Reflection on what is done right or wrong is endless necessity to be aware of our status and how we can correct ourselves, the look for simple beauty is my main motivation, a fruit in the peak of its ripeness, a fish caught with the most care and honour, looking to preserve the specie returning what is not ready, and animal that is use entirely, even a potato that has been water by only rain water, harvest with basic technology by conscious and serious farmers that preserve amazing varieties from generations to generations, a wine that is expressing its terroir and that the hands of the oenologist, just touch to save in the bottle purity and truth, a cheese that interprets the vision of the producer on his understanding of transforming green fields into amazing textures and flavours. And to see on the eyes of the kitchen brigade and service team the joy of passing these amazing produces all the information that is kept on them and sharing it with passion and precision. And of course the truly emotions of a customer with enough sensibility to enjoy and digest all that magic, all the effort and care that had put on every single bite, sip or smell, the beauty of simple is the most satisfying moment that I am constantly looking for, is not easy to achieve but it is a beautiful journey on itself.

Diego Munoz, Refettorio Lima