



*"Cooking does not start when you light a fire or take a knife in your hands,
it has its beginning in the land, in the sea, in the man that links you to them".*

Diego Muñoz, belongs to a generation of South American chefs that grew up abroad with a solid foundation in technique, only to get back to their homeland and explore indigenous ingredients of ancient tradition, nourishing a huge respect for heritage, a limitless crave for creativity, and an ethos of recognition of the local produce, that has been subject to multicultural influences through Peruvian history.

He sets in the spotlight the dichotomy of a unique identity and a cosmopolitan perspective that understands food as a source of inspiration beyond borders, empowering a dialogue between Modern Peruvian and the many cuisines of the world.

After obtaining the Grand Diplome from Le Cordon Bleu in Paris, he worked at both mythical restaurants El Bulli and Mugaritz, learning from Ferran Adria and Andoni Luis Aduriz, forces of transformation of the Spanish avant-garde. He moved to Australia to lead Bilson's on the path to their third hat, adopting a mindset fully focused on sustainability and local produce.

In 2011, back at home in Perú, he embraced the mission of moving Astrid & Gastón to Casa Moreyra, reaching #14 on the World's Best Restaurants List and #1 on the Latin American 50 Best Restaurants List, but most importantly seeding the new generation of chefs that nowadays transforms many of the kitchens across the globe from a Latin American heart beat.

In 2016 he took a new path as a freerider chef and was considered by the New York Times as one of the seminal nomadic chefs, taking on an exploration of Europe, Middle East, Asia and the Americas, with partnerships and consultancies in New York, Copenhagen, Lisbon, Bodrum, Bali, Madrid, Cuzco, and most recently Costa Rica and Dominican Republic, flowing from independent projects to curated luxury brands.

This journey included the launch of the alluring Belmond Andean Explorer, the first sleeper luxury train in South America that rides across the Andes of Perú, and the buzzing Cantina Peruana in Lisbon, together with Portuguese star chef and restaurateur José Avillez. He also set up two more creative kitchens in Europe and Asia, the bistró PMY PapaMaizYuca in Copenhagen, with chefs Karlos Ponte and Emilio Macías, and the fire-based BRAVA at The Bodrum Edition in Turkey.

Through the years, his main inspiration has been to find creativity from the most natural ingredients, allowing the most organic of surprises playing with flavour and memory. With this focus, he has recently opened a small destination restaurant and showroom, the natural evolution of his former pop-up Atman in Lima, named **Navegante** - *seafarer, sailor, explorer* - in the shores of Punta Hermosa, a fishermen village and surf town in the outskirts of his hometown.

"We create a kitchen of comfort and leisure, easy to navigate through, where we embrace all the cultural influences I've seen through the years, without labels and with only a clear link to our love for wines and pisco", an essence that breathes through all his international projects despite the diversity of concepts. Either in Popular at Public Hotels in NYC, Oroya at The Edition Madrid or the soon to be opened Puna at the Ritz Carlton Reserve in Costa Rica and Nina at the St Regis Cap Cana in Punta Cana.

Everywhere he goes, his team cares to understand and celebrate the local produce as much as the Peruvian roots that inspire them, always in the look of new ways to pay respect to Mother Earth.



- short version

Diego Muñoz is a renowned South American chef whose journey reflects a deep respect for culinary heritage and local ingredients. Born and raised in Peru, and with a career path that started abroad, he combines a solid technical foundation with a consistent passion for exploring indigenous Peruvian ingredients, creating a unique fusion of modern Peruvian and global cuisines.

After earning his Grand Diplome from Le Cordon Bleu in Paris, he honed his skills at iconic restaurants like El Bulli and Mugaritz, learning from culinary visionaries Ferran Adrià and Andoni Luis Aduriz. His focus on sustainability and local produce became more evident during his time leading Bilson's in Australia.

Returning to Peru in 2011, he took part on the rise of Astrid & Gastón to new heights, achieving recognition on the World's Best Restaurants List and, even more, nurturing a next generation of Latin American chefs. Always looking forward, in 2016, he embraced a nomadic lifestyle, consulting and collaborating on culinary projects across Europe, the Middle East, Asia, and the Americas.

Diego has shaped innovative dining experiences of deep cultural richness, such as the Belmond Andean Explorer luxury train and Cantina Peruana in Lisbon, collaborating with Portuguese star chef José Avillez. His ventures reflect a commitment to embracing diverse culinary influences while honouring his Peruvian roots.

Most recently, he opened Navegante in Punta Hermosa, a small destination restaurant that embodies his philosophy of comfort and leisure in dining. Through all his projects, Diego emphasises the importance of understanding and celebrating local produce, always inspired by the connection to the land and its offerings. His mantra encapsulates this ethos: "Cooking does not start when you light a fire... it begins in the land, in the sea, in the man that links you to them."

ASSETS

Diego Muñoz - [Selected Headshots](#)

Diego Muñoz - [Selected Dishes](#)

Diego Muñoz - [Navegante, Lima](#)

Diego Muñoz - [Instagram](#)

If you need further information or visual assets please email
claudiasofia.von@gmail.com