Dos Catrinas Officially Debuts in Punta Mita

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Four Seasons Resort Punta Mita has officially announced the grand opening of Dos Catrinas, the resort's most dramatic restaurant concept to-date. This new dining destination boasts a sophisticated two-story space with stunning ocean views. The regionally inspired menu presents traditional fare and Mexican street food with contemporary twists and innovative craft cocktails all designed to marry Mexico's powerful past and future.

Created by Chef Jorge González in partnership with renowned Chef Richard Sandoval, the inventive menu introduces modern interpretations of authentic Mexican dishes and libations. Inspired by traditional Mexican cooking techniques, signature dishes include savory Grilled Beef Tlayuda roasted with thin tortillas handmade in Oaxaca comprised of spicy macha sauce and sliced Carne Asada and melted cheese. The fun continues with the dessert menu, which offers decadent sweet treats such as crowd-pleasing Chocolate Lollipops from nearby Tabasco.

"Dos Catrinas celebrates Mexico's different gastronomic regions," said Chef González. "Guests are invited to experience an array of traditional and contemporary flavors paired with high-quality Mexican wines and spirits. Our staff is excited to bring the menu to life by sharing the rich history of each dish and key ingredients with guests."

Designed by Colombian architect Saul Sasson, Dos Catrinas' expansive ground level features the main restaurant and bar while the second level offers a vibrant second bar and lounge. The restaurant's design aesthetic combines classic Mexican style with chic urban touches and spectacular views of the Pacific Ocean. Boasting pops of lively color and lush greenery, the space includes eclectic décor including bright neon lights and life-sized "Catrinas," symbolizing Mexico's joyful celebration of new beginnings. All of the furniture pieces, design accessories and construction materials were sourced locally including stylish copper lamps, black clay, huanacaxtle wood and woven textiles.

"With a dynamic design and spirited team members that fill the restaurant with contagious energy, Dos Catrinas is destined to become the heart of the resort," said John O'Sullivan, General Manager, Four Seasons Resort Punta Mita. "The menu will surprise and delight guests with delicious flavors that take them on a culinary journey through Mexico."

Dos Catrinas' wine list is a tribute to both Mexican terroir and craftsmanship featuring an impressive variety from Mexican winemakers around the world. The restaurant's mixologists utilize natural and local products to craft creative libations, most notably the restaurant's own Mezcal "Los Mitos." Each bottling of the popular Mexican spirit will feature a different cultural myth, with the first named "Chaneques," in honor of the mythical beings popular in Mexican folklore conceived to be guardians of nature. The restaurant will also include a juice bar for guests to create personalized and refreshing fresh-pressed juices.

For more information, visit: fourseasons.com/puntamita