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Coastal fusion Mexican fare merges Oaxaca with Pacific Northwest, features Minority-owned private wine label

Portland, Ore.: A new brand of coastal fusion is redefining Mexican fare in Portland. **Mi Cava & Cocina** brings Michelin-Star-rated chefs with international acclaim to change the dining landscape one freshly caught scallop at a time.

Nestled in the oft-overlooked Mall 205 corridor, Mi Cava & Cocina is bridging the gap between franchised Mexican joints and inaccessible haute cuisine. Its model is simple: bring fresh, locally sourced ingredients with a traditional Oaxacan flair to Portland foodies. The outcome is a brilliantly curated menu of mouth-watering plates that highlight the coastal cuisine of Latin America, minus the exorbitant prices or plates of stale chips.

From *entradas* to drinks, the menu heavily favors seafood – always fresh and never frozen, as each menu proudly declares – with a unique twist that’s all at once familiar to the Pacific Northwest and decidedly new, like Columbia River Steelhead with a Mexican celery root puree. For the more adventurous, sample pulpo al pastor – octopus spiced like your favorite street taco – or cochinita pibil – a pork shank slow-roasted to perfection in a classic pibil sauce served over black bean puree.

The brainchild of longtime restaurateur and dining connoisseur Ezekiel Gutierrez, Mi Cava & Cocina is the culmination of everything he remembers about his Oaxacan home: good wine, good food, great company. The flavors have a Spanish slant, common to Southwestern Mexico, as well as an unmistakable nod to ocean specialties that is as intentional as it is comforting. And when it comes to wine, Gutierrez take this just as seriously as his commitment to fresh seafood.

Partnering with one of the region’s only Black woman-owned wineries, Mi Cava & Cocina boasts its own wine label, Cerro Bermejo, meant to pay homage to one of the Pacific Northwest’s most notable attributes: its wine country. The restaurant regularly hosts tastings and offers pairings for most menu items, something not typical in the Mexican cuisine scene around Portland let alone the 205 area.

“Fine dining, great music, good wine, understanding *real* Mexican food – these are things that should not be unavailable to these [Mall 205] neighborhoods,” Gutierrez explains. “Beautiful food is a unifier. And that’s what we want to do here. Unify, celebrate the good in life, eat and drink well.”

Through the month of May, Gutierrez invites all media outlets to sample the best coastal fusion he has to offer. And, of course, tequilas. The restaurant enjoyed a soft open earlier this year.

Reservations are encouraged: 971.383.1779, or visit micavaandcocina.com, or reach out to press contact listed above.

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