

## COMEDOR CAFÉ INTERNET CAFÉ ZENA ☺

*Breakfast, comida corrida, cafe, beer, wine, events and accommodation..*

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Opening date: 2012.02.22

Area: 60m<sup>2</sup>

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Monday: 8 AM to 5 PM. Tuesday to Thursday and Saturdays: 8 AM to 8 PM. Friday: 8 AM to 2 AM ♪. Sundays: 10 AM to 5 PM

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The space works in order to host all kinds of events and projects; there is Wi-Fi, electronic plugs, lamps, projector, speakers, a stove, oven, restroom, an outdoor grill, etc. The size of the place facilitates it's activation.

There's a communal table made out of white concrete that is parted in 2 pieces. The space is connected through two pedestrian entries, one through the kitchen and the other one at one end of the table, forming a small public corridor. The spatial sensations vary throughout the space depending on one's position and on what is happening on the table: First, there is the street view, followed by a low ceiling, followed by the kitchen-view, followed by the triple height of the stairs in the middle and a small outdoor courtyard with a grill at the end.

Upstairs there is a private accommodation for two people with WIFI, electronic plugs, lamps, tables, chairs, a stove, a bathroom, plants and a terrace which can be rented by day, week or month (residents).

Normally it opens in order for people to have breakfast, lunch, dinner, drink a coffee, a beer or for a special event.

## CHEF OR PROJECT

Every certain time there's a new chef or project taking over the food or the space.

The current Chef is Queni.

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Previous Chefs and Projects:

- Tierrabomba (July - June 2014)

*A cooking project inspired by the food of the primitive man, the landscapes and cultures of the Mexican costs and highlands.*

- BABA (7th of July 2014 - 19th of July 2014)

*It is a two week art project in COMEDOR CAFÉ INTERNET CAFÉ ZENA. The chef Kenny Curran and the artist PJ Rountree collaborated on a sculptural installation offered creative food in a new format with the intention to create a fun and memorable experience for customers.*

- Amelia (July 2013 - June 2014)

*A catering and pastries project.*

- Jorge Juárez (July 2013 - June 2014)

*After his undergrad studies in tourism and cuisine, Jorge worked as assistant for chefs Hervé Aubry (France) and Magda Pablo (Mexico). Later he was responsible for various projects of organic food and Slow Food in Mexico and Costa Rica. During his time as a chef in the COMEDOR CAFÉ INTERNET CAFÉ ZENA, suggested menus with good quality ingredients and a Mexican accent.*

- Pichón (July 2012 - June 2013)  
*An American brunch.*

- Kenneth D. Curran. (July 2012 - June 2013)

*After studying art in the United States Kenny was interested in cooking. He worked in various restaurants after college. In Mexico, Kenny decided to devote himself to the kitchen and was subchef at MOG. While being chef at COMEDOR CAFÉ INTERNET CAFÉ ZENA he developed food for CBR and co-founded Pichón; he developed an international menu for comida corrida, moving freely across all the continents of the world. He also collaborated with artist PJ Rountree on a six days culinary project at COMEDOR CAFÉ INTERNET CAFÉ ZENA entitled Estaciones Sazones, implementing sculptural elements, musical programming and a conceptual menu.*

- Marco Chávez (February 2012 - June 2012)

*Graduated from Centro de Estudios Superiores de San Ángel (CESSA) in 2012. He worked as a trainee at restaurant Rock MOO (Barcelona, Spain) with the Roca brothers in 2010, at Pangea (Monterrey, Mexico) restaurant with chef Guillermo Gonzalez Beristain in 2011, and in 2012 he was chef at COMEDOR CAFÉ INTERNET CAFÉ ZENA. He's currently working as Chef de Partie at Mr and Mrs Bund (Shanghai, China), ranked 43 in The World's 50 Best Restaurants 2013, list sponsored by S.Pellegrino & Acqua Panna.*