



Mexican Food Festival

From bright red chillies to swollen orange mangoes to buttery green avocados, there is no more colourful cuisine in the world than that of Mexico, to be served up every night from 7-12 June as part of the annual Wellington Mexican Food Festival.

Held at the CQ Restaurant on Cuba Street, the festival is set to turn Kiwi taste buds upside down with dishes that reflect the colour and life of Mexico's culture and people.

Mexican food is so unique and varied that UNESCO has declared it a [cultural treasure](#). After the arrival of Columbus, new flavours from Europe, Asia and the Caribbean turned up on pre-Hispanic tables full of chocolate, beans, vanilla and chilli. From this mixture was born the delicious fusion that is modern Mexican food.

Some highlights on the menu include the *siente magia* (feel magic) cocktail made with mezcal and mandarin liqueur, Barravieja-style chipotle spiced prawns and *capirotada*, a dessert made with guava, coconut, almonds, cheese and milk.

The festival features Chef Ubish Yaren, a rising star among the haute cuisine set. Flown to New Zealand especially for the event, Yaren is an expert in traditional and contemporary Mexican fare.

Throughout the week guests will have the chance to enter a prize draw. Up for grabs are:

- A weekend escape for two at the CQ Hotel.
- Seven days' accommodation at the Cancun Palace resort.

The festival opens on 7 June at 6:30p.m. with live music and a complimentary margarita for guests.

Reservations are recommended and can be made at meet@cqwellington.com or on 04 931 6853. The CQ Restaurant is located at 223 Cuba Street, Te Aro, Wellington.

