Alex Garcia is a committed Nuevo Latino cuisine chef who helped popularize a version of Cuban food at several New York City restaurants and on the Food Network.

A native Cuban, whose family taught him to appreciate the simplicity of ingredients and the power of conviviality centered around the table.

Alex Garcia is a committed Nuevo Latino cuisine chef who helped popularize a version of Cuban food at several New York City restaurants and on the Food Network. After spending a few years working as a waiter, Alex attended Northeastern University in Massachusetts where he earned a degree in hotel and restaurant management. He later attended the Culinary Institute of America and Florida International University. Alex worked alongside famed Nuevo Cuban chef Douglas Rodriguez for four years at Yuca restaurant in Miami. Garcia's work in New York has included stints at Erizo Latino in Soho, Babalu, Patria, Calle Ocho and, most recently, Habana Room. These locations received rave reviews, including three stars from The New York Times.

His first cookbook, In a Cuban Kitchen, was published in September 2004 in the United States and in England. Garcia can currently be seen on The Cooking Channel as part of The Melting Pot. This show, which originally aired on the Food Network, follows Garcia and fellow chefs Wayne Harley Brachman, Michelle Bernstein, Cat Cora, Rocco DiSpirito, Tanya Holland, Padma Lakshmi, Aaron Sanchez, and Pilar Sanchez as they expose viewers to delectable dishes from around the world. Garcia guides his viewers through the creation of such mouth-watering fare as Peanut Meringues with Hot Chocolate, Spicy Cornbread with Jalapenos, and Puerto Rican Seafood Soup.

Currently, Chef Alex Garcia is the Director of Culinary Operations for Barrio Foods. In addition to creating the culinary programs and overseeing the kitchens at a number of his properties throughout New York City including Calle Ocho, the Copacabana Supper Club, the VIP food service at the Copacabana Nightclub, Barrio, Havana Café, Open Book Café at the Brooklyn Public Library, Cabana Bar, Babalu, Rooftop 760, K & D By The Glass and Crush Wine Bar

(Larchmont, NY), Garcia also leads the Barrio Foods catering business, MAMBO Catering.

This purposeful chef didn’t stop there! He fused his best ingredients and built a recipe of his own called A.G. Kitchen in NYC. It’s a simple, chic burger spot with exotic and bold flavors to cater any palette. Recently, our highly acclaimed chef had a personal request to serve as a consultant at the Oasis Hamaca in Boca Chica, Dominican Republic.

Words by JCM