

Created by: Debra C. Argen

## Chef Roberto Chavéz Oviedo Recipes - River Cafe, Puerto Vallarta, Jalisco, Mexico



**Chef Roberto Chavéz Oviedo** of the [River Café](#) in [Puerto Vallarta, Jalisco, Mexico](#) shares his passion for cooking and creating an "experiencia única" (unique experience) for the restaurant's guests. The River Café is owned by **Evangeline Sánchez** and her husband **Margarito Larios**, and managed by son **Steven Larios Reynolds**. Chef Roberto Chavéz Oviedo graciously shares a taste of the River Café with his recipes for **Octopus Tiradito**, **Fish of the Day**, **Pacific Shrimp**, and **Tuna Quimixto**. Buen Provecho!

We had dinner at the River Café in late April 2014 and were immediately impressed by the ambience, the service, and then of course, by the cuisine. Visually stunning, the restaurant features sculptures and paintings by local artists, recycled wine bottles shaped into trumpet flowers form two large chandeliers, there is live Jazz music Thursdays through Saturdays, and nature beckons from the open sides. Tables are attractively dressed with beige linens, green napkins, with hand blown green glasses with clear stems, vases of fresh flowers, and votive candles casting their soft spell across the tables.

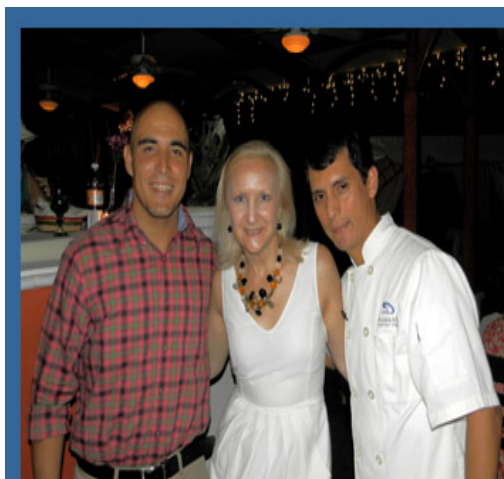


**River Café Dining Room**

After dinner, we had the opportunity to meet the talented Chef Roberto Chavéz Oviedo, who we learned hails from Peru. He came to Mexico 7 years ago to participate as a guest chef for Restaurant Week, liked what he saw, and decided to stay. He worked in Los Cabos for 4 years before moving to Puerto Vallarta, where he has worked for the past 3 years at the River Café.

His focus is on seafood, which is in his blood, as his father was a fisherman and he would take him fishing. His parents also owned a restaurant so he would hang out in the kitchen, learning, watching, and later working there.

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**Steven Larios Reynolds, Debra Argen, Chef Roberto Chavéz Oviedo**

As for his inspiration, he is inspired by his family, his passion for cooking, and to create a unique experience for the guests ("una experiencia única"). His favorite ingredients are seafood, and the wide variety of high quality fresh ingredients available in Puerto Vallarta. When not working in the kitchen of the River Café he likes to go to the beach, cook at home for his friends, and go fishing, stating that it is in his blood.

Chef Roberto Chavéz Oviedo graciously shares his recipes for Tiradito de Pulpo (Octopus Tiradito), Pesca del Día (Fish of the Day), Camarones del Pacifico (Pacific Shrimp), and Atún Quimixto (Tuna Quimixto) to tempt your palate into making a trip to Puerto Vallarta and dining at the restaurant. Buen Provecho!

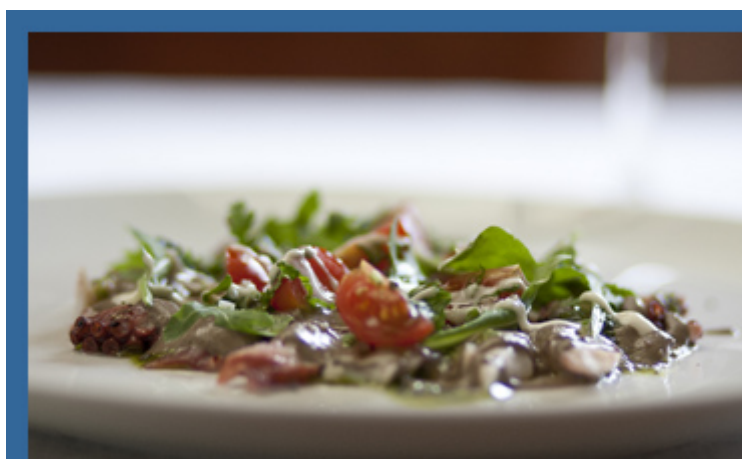
**Chef Roberto Chavéz Oviedo - El Menú - River Café, Puerto Vallarta**

Tiradito de Pulpo (Octopus Tiradito)

Pesca del Día (Fish of the Day)

Camarones del Pacifico (Pacific Shrimp)

Atún Quimixto (Tuna Quimixto)



**Octopus Tiradito**

\*Tiradito is a Peruvian seafood dish.

Ingredients:

250

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Grams

Cooked Octopus

50

Grams

Fresh Basil

20

Grams

Garlic, clove

20

Grams

Flat Leaf Parsley

6

Oz

Olive Oil

60

Grams

Parmesan

30

Grams

Arugula

70

Grams

Cherry Tomato

70

Grams

Black Olives, in brine

2

Grams

Salt and Black Pepper

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Method for the sauce: Make an aioli from the black olives, garlic, and olive oil. Set aside.

Method for the Basil Pesto: Blend the basil, parsley, parmesan, olive oil, and garlic. Set aside.

To Serve: Cook the Octopus, cut into thin slices and place on a plate. Next, add the arugula, cherry tomatoes, and the basil pesto. Cover with the black olive sauce.



### Fish of the Day

#### Ingredients:

200

Grams

Dorado

50

Grams

Broccoli

10

Grams

Spinach

50

Grams

Garlic

6

Oz

Olive Oil

100

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ML

Cream

30

Grams

Parsley

40

Grams

Lemon

2

Grams

Salt and Black Pepper

Method: Marinate the fish with olive oil, salt, and pepper. Sear on both sides in a pan, and then finish cooking it in the oven.

Sauté the broccoli and spinach leaves with a little minced garlic. Season with salt and pepper.

Method for the Garlic Sauce: Sauté the garlic with some onion, add some white wine, and cream. Bring to a boil, then lower to a simmer, and reduce.

Method for the Salsa Gremolata: Chop the parsley and garlic. Place them in a bowl and toss with lemon zest and olive oil. Set aside.

To Serve: Place the vegetables in the center of a plate, place the fish fillet on top, and ladle both sauces over the fish.



## **Pacific Shrimp**

Ingredients:

200

Grams

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Shrimp, U8 (Colossal size shrimp)

6

Oz

Olive Oil

150

Grams

Potatoes

30

Grams

Butter

1

Gram

Nutmeg

4

Ounces

Cream

20

Grams

Garlic

70

Grams

Cauliflower

100

ML

Orange Juice

2

Grams

Flat Leaf Parsley

2

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Grams

Salt and Black Pepper

Method: Marinate the shrimp with olive oil, salt and pepper. Sauté with a little garlic and set aside.

Cook the potatoes and mash into a puree with butter, cream, nutmeg, and salt and pepper. Set aside.

Cut the cauliflower, marinate it with olive oil, salt and pepper, place in a baking dish and roast for 6 minutes.

Method for the Orange Sauce and Fried Garlic: Reduce the orange juice until it reaches the syrup point. Add butter and cream. Finish by adding fried garlic and chopped parsley.



### **Tuna Quimixto**

Ingredients for the Tuna:

Tuna Medallions

Papaya

Salt and Black Pepper

Balsamic Vinegar

Method: Marinate the tuna medallions with salt and pepper. Sear and set aside.

Slice the papaya into medallions and marinate. Sear and set aside. Reduce the balsamic vinegar and set aside.

Ingredients for the "Quimixto" Vinaigrette:

10

Grams

DijonMustard

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10

Grams

Whole Grain Mustard

1

Oz

Balsamic Vinegar

1

Oz

Raspberry Vinegar

1

Oz

Sherry Vinegar

1

Gram

Dill

1

Gram

Basil

20

Grams

Radish

1

Gram

Parsley

4

Ounces

Olive Oil

2

Grams



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Salt and Black Pepper

Method: Add the mustards and vinegars to a bowl and blend to create a paste. Add the rest of the ingredients, and finish by adding the olive oil.

To Serve: Place the sliced papaya on a plate, top with the sliced tuna. Serve with the quimixto, and garnish with parsley leaves and the reduced balsamic vinegar reduction.

The River Café is open daily from 8:00 am until 11:30 pm. The restaurant serves breakfast from 8:00 am until 12:00 pm, followed by lunch and dinner service. There is a Brunch Buffet on Sunday, and there is live Jazz music Thursday through Saturday from 8:00 pm until 10:30 pm.

Read the **Chefs' Recipes** section in **Spanish** for the interview and recipes from **Chef Roberto Chavéz Oviedo**.

Read about our dining experience at the **River Café** in the **Restaurants** section.

**River Café**  
**Isla Rio Cuale #4**  
**Centro**  
**Puerto Vallarta, Jalisco**  
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