

## Why You Need To Spend A Culinary Weekend At Acre In Cabo

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Acre Baja Restaurant © GINA & RYAN PHOTOGRAPHY | WWW.GINAANDRYAN.COM

Cabo is so much more than just beautiful beaches, it's also home to an incredible food scene which attracts guests from around the world. Whether you're a seafood lover, plant-based or a carnivore there's something for everyone here. If you love eating food the freshest possible ingredients then Acre should be the top of your list of places to visit.

**Acre Baja** is a treehouse resort and culinary destination sitting on 25 acres of farmland — you can't get any more farm-to-table than this and you'll be able to tell with every bite you take. Every day **Chef Larbi Dahrouch** carefully selects fruits and vegetables from the garden (which you can see from the restaurant) and the menu changes constantly to match what's ready to eat. "I am inspired when I see the fresh plants growing and the produce becoming ripe and ready to harvest," says Larbi. "We hang the herbs and different peppers in front of the kitchen so guests can really see the local ingredients that go into the food they're eating."





Acre Baja Ceviche © GINA & RYAN PHOTOGRAPHY | WWW.GINAANDRYAN.COM

Larbi's menu draws on multiple cultures, with many Mexican items but also dishes with Moroccan, French and Mediterranean notes. The grilled octopus is one of the favorite items on the menu and a staple, as well as the burrata and heirloom tomato salad. Their wood-fired chicken with an agave-glaze and Baja catch of the day are popular mains that embody local flavors and the freshness of the region. Sometimes the simplest things impress you the most which is the case with Acre's green salad. Made with with picked greens and vegetables from Acre's fields, Jerez vinaigrette and herbed olive oil the salad is impossibly fresh and flavorful, that make daily greens feel like a treat.

The changing ingredients and menu attracts locals daily — make sure to make a reservation in advance because at night the outdoor restaurant is packed. “We have so many regular guests that we need to keep the menu freshly updated so there is something new to try each time they join us,” says Larbi.

Even if you've eaten at Acre multiple times, this upcoming weekend you have a completely new reason to visit. [Chef Larbi & Friends](#) started off March 23 with visiting Chef Mariano Takinami serving a special five-course tasting menu with Nikkei flavors. The menu which is also served this upcoming March 30, 31 and April 1 includes dishes like kampachi ceviche made with green apple, Persian cucumber, and lion milk or tasty Wagyu cheek gyozas served with an orange and rocoto chili gastrique. Reservations can be made on [Opentable](#).



Acre isn't just a hotel but also a residential complex with villas where you can live part- or full-time. If you liked the idea of farm to table at the restaurant, you'll be happy to hear that this concept also extends to your home if you live at Acre. "Residents have what we call 'farm privileges' which allows them to forage for food on their own to take back to their fully-equipped villa kitchens," says Acre owner and real estate developer Cameron Watt. Want to make a salad for lunch? Just head to the garden to pick up some vegetables, lettuce and herbs to make one in the comfort of your home with perfectly ripe ingredients. From chives to mint to rosemary, there are endless ways for you to dress up dishes with herbs or spice things up with their jalapeño and chiles. There's also a citrus grove if you like fruit and an array of vegetables to choose from.

Abundant sunshine and access to incredible food, especially during a pandemic which forced people to be indoors for much of the year has made many people choose Acre as their new home. Especially those that can work from anywhere. "We've had a few digital nomads use this 'opportunity' to shift their lives and their work here fulltime," says Watt. "Cabo has great infrastructure and living at Acre allows for an automatic work-life balance." The property also features a pool and an animal sanctuary, and soon will have a gym and horseback riding facility.

While there's tons of things to do at Acre if you want to get off property exciting activities await. A perfect day trip entails a visit to Todos Santos, a Pueblo Magico, with colorful streets, galleries and restaurants. Stroll here in the morning and then for lunch head to nearby [Jazamango](#) restaurant, another farm to table gem. If you like Bloody Marys, theirs is a work of art featuring an oyster, jalapeño, celery, tomato and chicharron. Their catch of the day is also remarkable, served with a variety of salsas and grilled vegetables.

No trip to Cabo is complete without some time spent out on the water. Yes, it's very popular and touristy but you definitely need to see El Arco from the water and enjoy a sunset sail. If you're there from December to April you might even see gray or humpback whales during their seasonal migration.

The culinary offerings, landscape and activities are unmatched in Cabo. If you love fresh ingredients and flavors in your food you should start planning a trip to Acre and Cabo soon