

SOUS CHEF FELIPE SANCHEZ



Originally from Mexico City, the capital of Mexico, Chef Felipe Sanchez was lured into the culinary world when his passion for this industry and for food was recognized at an early age.

Felipe began his culinary journey at Black Angus Sonora Bay Restaurant and Pine Golf Country Club as a line cook working his way up to a kitchen supervisor. A few years later he moved to Arizona as Sous Chef at a restaurant specializing in Italian cuisine.

Felipe Sanchez also explored the Asian Cuisine when he became an Executive Chef at Sakura Teppanyaki, a wonderful Korean restaurant in downtown Tucson, Arizona.

By 2016, he started working at Nemea Greek Taverna training as an Executive Chef. He started to develop his own style, technique, and knowledge where he can focus on delivering the unique dishes to the customer of this phenomenal family-owned restaurant.

Chef Felipe has focus to deliver the owner's commitment to the customer.

**"We believe that every dish we serve presents a new opportunity
and a new challenge for perfection"**

