

Kitchen Star

FULL PLATE



◆ Fernando Lopez Sr. arrived from Oaxaca, Mexico, in 1994. He began peddling his wafer-thin *clayudas* from a cart at 8th and Normandie. The cart led to a hole-in-the-wall called Guelaguetza (see this page), which grew into a minichain of three Oaxacan restaurants specializing in the region's fantastical moles, tamales, and *barbacoa*. "From the moment he opened there were lines," says daughter Bricia, 26. These days she and her brother, Fernando Jr., 23, are colonizing new territories. Last year they opened Huntington Park's *Cemitas y Clayudas Pal Cabron* (see page 145), which soon became a destination for hefty *cemita* sandwiches. Last spring they launched *Natura Bar* (see page 142), which serves *raspados* (shaved ice) and fresh juices. Their next move: transforming Guelaguetza in Palms into *Cocina Oaxaca*, which will showcase contemporary Oaxacan cuisine.

// Elina Shatkin

