



MANGO FESTIVAL

30th Annual MANGO BRUNCH



Cesar Zapata

Phuc Yea

Chef Cesar Zapata, a celebrated culinary talent in Miami, is the visionary behind Phuc Yea, blending Colombian heritage with Vietnamese cuisine. Born in Colombia and raised in New Jersey, his culinary journey led him to Texas and the Art Institute of Houston. Gaining experience at top establishments like the Four Seasons Hotel and Setai Hotels, he worked under renowned chefs James Beard Award-winning Timothy Keating and 2-Michelin starred Shawn Hergatt.

In 2011, Cesar launched Phuc Yea as Miami's first pop-up, followed by The Federal, earning national accolades. In 2016, he established Phuc Yea's permanent location, earning praise from MIAMI Magazine, Eater, and the Miami *New Times*. His achievements include features on The Food Network, Tastemade, Bravo and Vice TV, and a Star Chefs Rising Star award. He has partnered with brands such as Tabasco, Cadillac, Toyota, and Smithfield, and supports the James Beard Foundation and No Kid Hungry.

Cesar is deeply committed to philanthropy. As a vocal supporter of the James Beard Foundation's Chefs Boot Camp for Policy and Change, he actively engages in initiatives to promote sustainability and food advocacy. He also serves on the Advisory Council for No Kid Hungry, working to end child hunger in America through campaigns and community outreach.

Phuc Yea has received the Michelin Guide Bib Gourmand award for three consecutive years. Cesar co-owns Pho Sho and OTC fast-casual concepts, planning a second location by the end of 2024. He is also working on a spice line, a cookbook, and other ventures. In 2023, he created a Vietnamese Cajun spice for McCormick's Chefs Flavor of the Year. Additionally, he operated the Rice and Noodz stand at Miami's Kaseya Center.

Chef Cesar Zapata's journey highlights his skill, creativity, and dedication to community, philanthropy, and culinary excellence.