

San Miguel de Allende to Commemorate Day of the Dead with Tradition, Art and Culinary Innovation

NEW YORK, NY, UNITED STATES, October 9, 2025 /EINPresswire.com/ -- The UNESCO World Heritage city of San Miguel de Allende will once again transform into a vibrant celebration of life and memory this fall, commemorating the Day of the Dead with an immersive blend of tradition, art and gastronomy.

Festivities begin Nov. 1, as families and communities create colorful altares de muertos — altars adorned with marigolds, candles, food, photographs and offerings to honor departed loved ones. The city's neighborhoods and central plaza become a living gallery, filled with symbolic imagery and heartfelt tributes.

As evening falls, the cobblestone streets come alive with spectacle and music. Elegantly dressed Catrinas and catrines parade through the avenues, accompanied by dancers, singers and street performers. Faces painted with intricate skull motifs add to the festive atmosphere, as San Miguel seamlessly blends reverence with celebration.

On Nov. 2, the tradition continues with concerts, artistic performances and gatherings at local cemeteries. Families



decorate graves, share stories and reflect together, honoring a deep-rooted cultural connection between life, death and community. The experience is also a culinary journey, with seasonal delicacies such as pan de muerto and regional dishes highlighting the sacred role of food in Mexican remembrance rituals.



A centerpiece of the Day of the Dead celebrations is the return of Cena Negra, hosted by the acclaimed Hotel Matilda, now in its 14th year. Taking place on Nov. 2, the event is a culinary and artistic ritual that has become a signature part of the city's cultural calendar.

This year, Chef Israel Loyola will headline Cena Negra at Moxi, Hotel Matilda's celebrated restaurant. Originally from Huajuapán de León, Oaxaca, Loyola began his culinary journey in San Miguel de Allende at the renowned restaurant Jacinto, where he discovered food as an expression of identity and faith.

Now the visionary behind El Parián Atelier, Chef Loyola fuses the ancestral flavors of Oaxacan cuisine with the elegance of French culinary technique — a mastery that earned him the title of Best Emerging Chef at the 2019 Gourmet Awards.

For this special edition of Cena Negra, Chef Loyola will present a tasting menu that pays homage to the Day of the Dead through a symphony of flavors that evoke memory, resilience and hope. The evening promises a multisensory experience that captures the soul of Mexico through food, art and storytelling.

Renowned Mexican visual artist Betsabeé Romero will bring a powerful artistic dimension to the Cena Negra at Hotel Matilda. Her contemporary intervention is dedicated to honoring the popular and artisanal art of the state of Guanajuato, integrating traditional materials and crafts into an installation that engages with memory, identity, and the beauty of handmade work.

Romero seeks to highlight local craftsmanship and showcase the rich cultural heritage of the small towns of Guanajuato. Her proposal includes collaborations with local workshops specializing in ceramics, candle-making, tin art, and traditional Day of the Dead bread, creating a sensory and symbolic experience that pays tribute both to the region's artisans and to the victims of ongoing wars around the world.

Inspired by Mexico's traditional celebrations and the deep historical legacy of San Miguel de Allende —a town shaped by the Independence movement and its indigenous roots— Romero's intervention will transform the spaces of Hotel Matilda into an artistic celebration of life, death,

and the cultural heritage of Guanajuato.

Since its opening in 2010, Hotel Matilda has stood at the intersection of contemporary luxury and artistic innovation in San Miguel de Allende. With Cena Negra, the hotel continues to deepen its commitment to honoring tradition while pushing creative boundaries.

For more information or to make a reservation, visit www.hotelmatilda.com

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