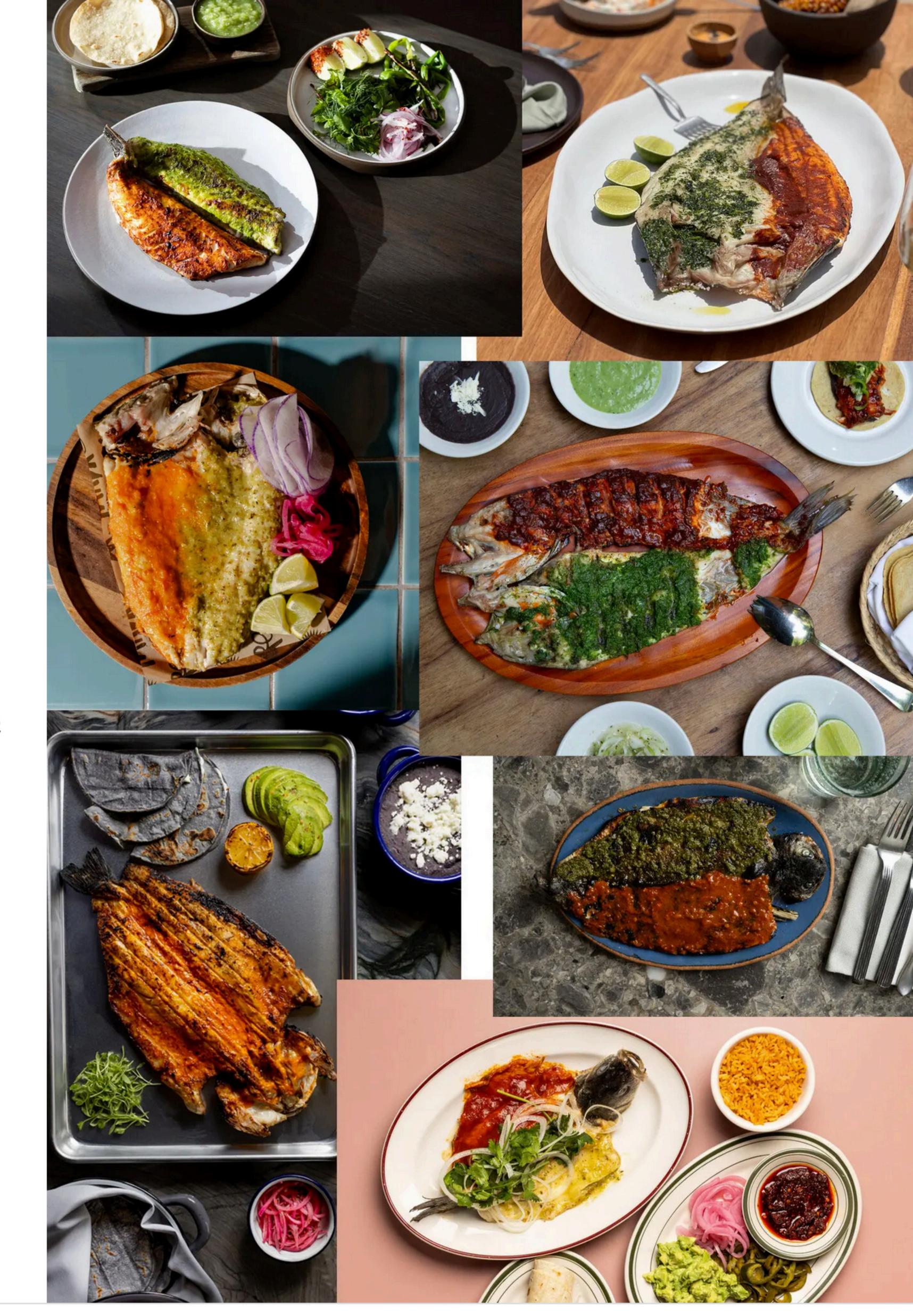
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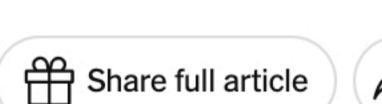
What's Red and Green and Served All Over?

Since the Mexico City restaurant Contramar turned a classic fish dish into a go-to entree, versions have popped up from Milwaukee to Greece.



The red-and-green pescado a la talla from Contramar in Mexico City has landed at restaurants across the world: clockwise from top left, Electric Lemon, Casa Fistiki, Contramar, Theodora, Kelloggs Diner, Loreto, Madre.











By <u>Priya Krishna</u>

Priya Krishna reported from Mexico City, and ate versions of the Contramar fish in Los Angeles and Brooklyn.

Oct. 31, 2024

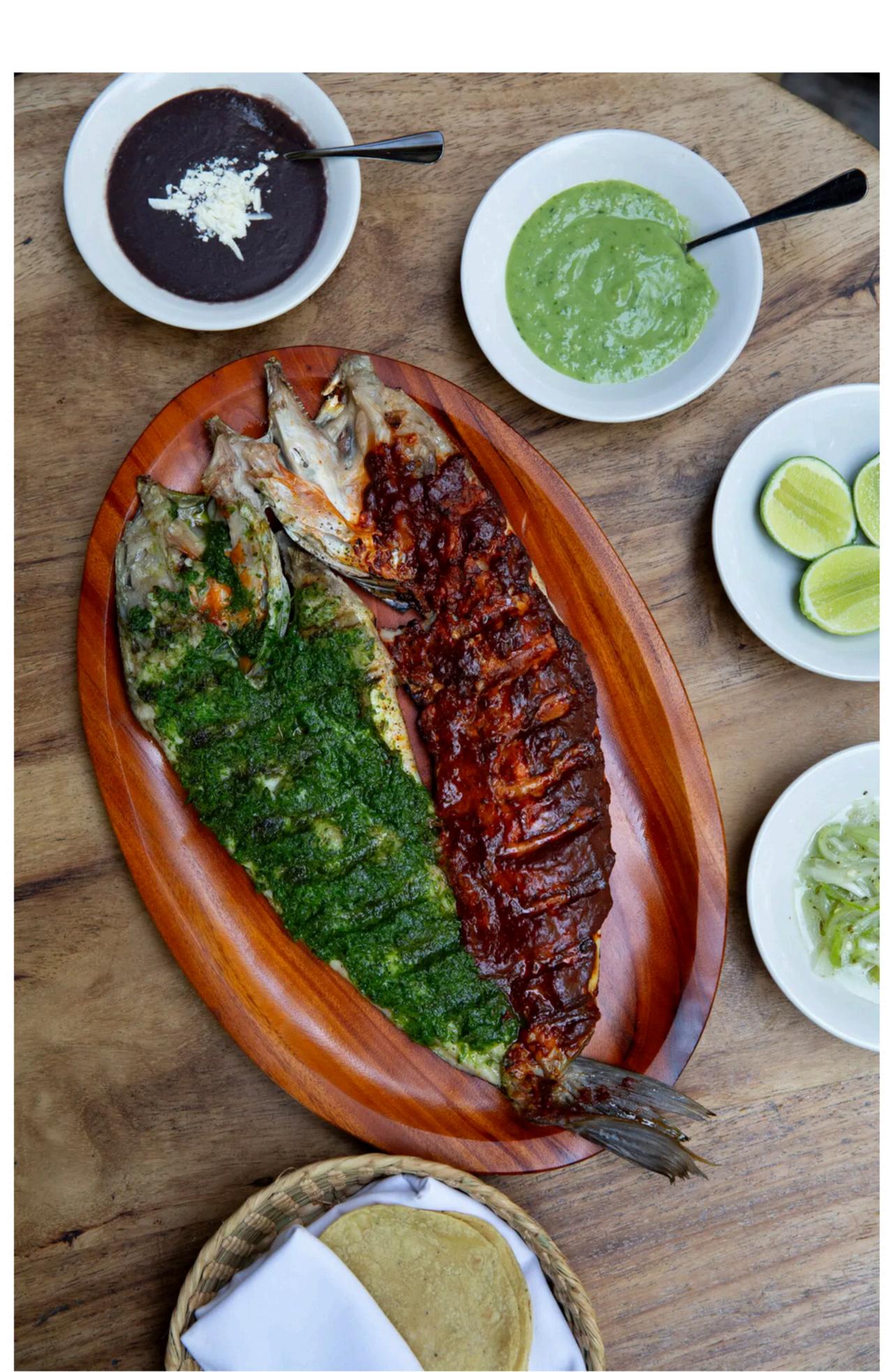
An imposing whole fish painted with bright red and green sauces graces almost every table at <u>Contramar</u>, a big, airy restaurant in the chic <u>Roma Norte</u> neighborhood of Mexico City. When I ate there recently, a server set the platter down and then paused instinctively, waiting for me to take a picture — as all the other guests do, he said.

Butterflied, grilled and adorned with a verdant parsley sauce and a smoky red adobo, this photogenic dish, pescado a la talla Contramar, has become synonymous with Mexico City, and with its creator, the chef Gabriela Cámara.

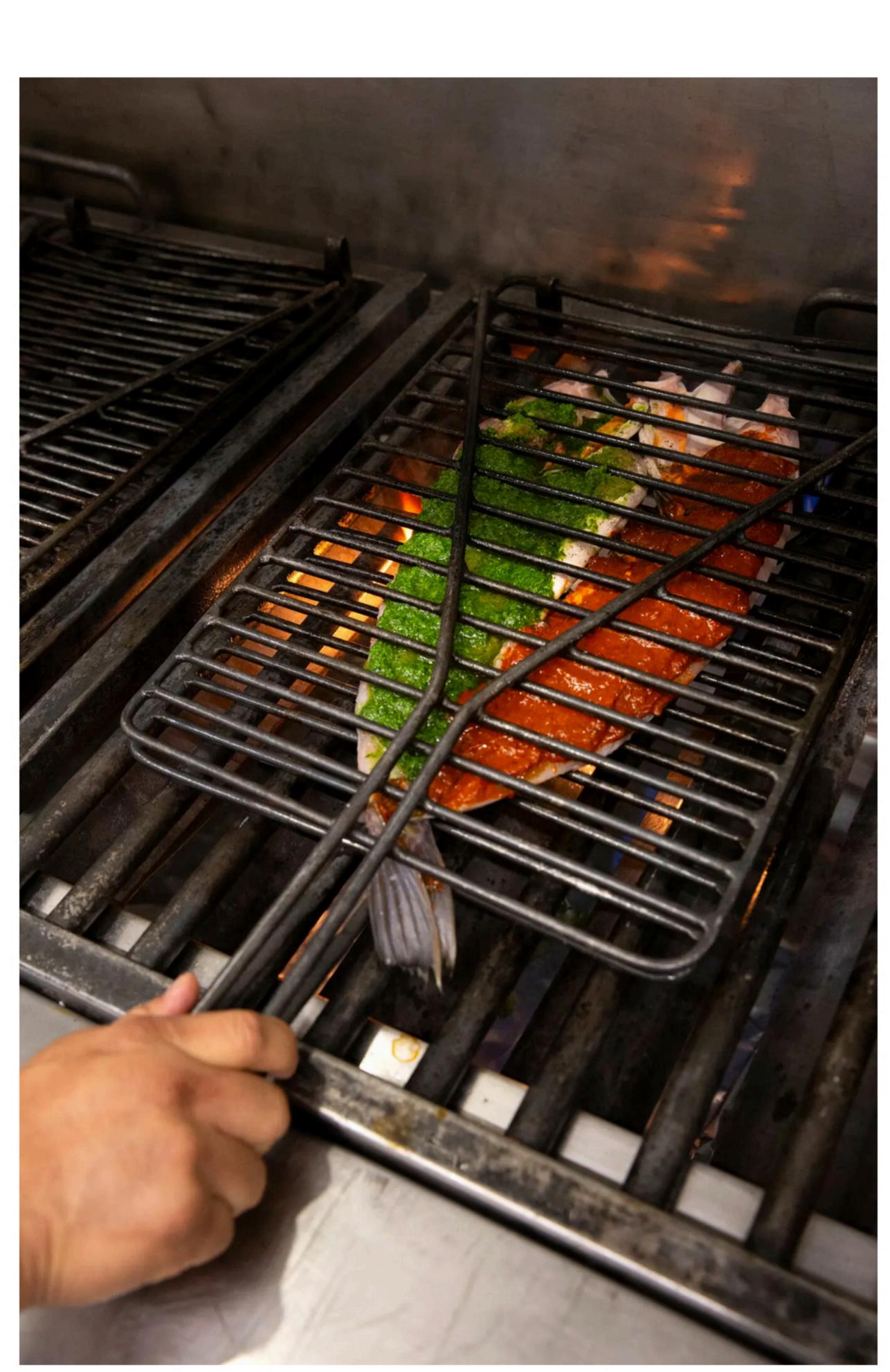
Recipe: Pescado a la Talla (Red and Green Grilled Red Snapper)



Contramar has become a destination restaurant in Mexico City, primarily because of its famous fish. Benedicte Desrus for The New York Times



Contramar's chef, Gabriela Cámara, updated the classic coastal Mexican dish by painting half the fish with a red adobo and half with parsley sauce. Benedicte Desrus for The New York Times



At Contramar, the fish is grilled with the sauces on top, then served with various accompaniments. Benedicte Desrus for The New York Times

But you don't have to visit Contramar to eat the fish. You can enjoy versions at restaurants across the world, none of them run by Ms. Cámara and many not even Mexican — in <u>Cincinnati</u>, <u>Milwaukee</u>, <u>Brooklyn</u>, even <u>Manchester</u>, <u>England</u>, and <u>Antiparos</u>, <u>Greece</u>.