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Perso

Buenos Aires



Puxan Photo

by **Karen Catchpole**

During the pandemic, many chefs in Buenos Aires opened *puertas cerradas*—closed-door restaurants serving small groups in private settings. Constanza Cerezo Pawlak, known as Cons, was among them, until she was offered the executive chef position at a winery restaurant in Mendoza. In 2024, her work at Quimera Bistro earned a recommendation in the region's inaugural Michelin Guide, a distinction she retained in 2025—the year she also became a mother. “When Jaz was born, I realized work-life balance wasn’t just about my career,” Cerezo says. “It was about my daughter’s childhood—building memories and sharing dinner.” So she reopened her closed-door restaurant, this time with family at the center. Since late last year, Cerezo has been hosting four-course dinners twice a week for 12 to 18 guests at Perso, staged inside a private apartment in Palermo Hollywood. Expect dishes like Kung Pao peppers over fried *gnocco* and handmade *cavatelli* with herb *beurre blanc*. In kitchen slang, *perso* means the staff meal—and here, it’s one that nourishes diners, a new mother, and the life she’s building for her daughter.