

FOR IMMEDIATE RELEASE: March 7, 2025

New Menu Items from Eva Longoria’s *My Mexican Kitchen* Cookbook Unveiled at the New York Botanical Garden’s Farm-to-Table Restaurant, Complementing *The Orchid Show: Mexican Modernism*, On View through April 27, 2025



Left to Right: Cover of *My Mexican Kitchen: 100 Recipes Rich with Tradition, Flavor, and Spice* by Eva Longoria; Sustainable Yucatan Redfish, Corn and Zucchini Salad, and Pastel De Elote are the featured Eva Longoria recipes on the menu at The New York Botanical Garden’s farm-to-table restaurant during *The Orchid Show: Mexican Modernism*; a colorful scene at *The Orchid Show: Mexican Modernism* in NYBG’s Enid A. Haupt Conservatory

Bronx, NY—The New York Botanical Garden (NYBG) has announced that several recipes from the cookbook by celebrated actor, director, and producer Eva Longoria, *My Mexican Kitchen: 100 Recipes Rich with Tradition, Flavor, and Spice*, are now featured on the menu of its farm-to-table restaurant Hudson Garden Grill. The dishes are a delicious complement to *The Orchid Show: Mexican Modernism*, which is on view at the Botanical Garden through April 27, 2025.

NYBG’s annual celebration of all things orchids this year carries visitors to the vibrant setting of Mexico. Set off on a journey where the fusion of tradition and contemporary artistry takes center stage amid awe-inspiring displays of orchids and other eye-catching supporting plants. Wander through lush landscapes brought into vivid relief with thousands of flowers that showcase diverse ecosystems and rich culture. Among bright arrangements of orchids in installations inspired by the bold, multicolored designs of Mexican modernist architect Luis Barragán (1902–1988), find yourself in a paradise of tropical beauty—without ever leaving the Bronx.

An intimate, sit-down meal at NYBG’s Hudson Garden Grill perfectly sets off a visit to *The Orchid Show: Mexican Modernism*—by day or for one of the vibrant Orchid Nights, featuring *cumbia sonidera* dance parties led by a DJ and professional dancers in a celebration of traditional tracks and modern influences. Among other tasty plates, the following from Eva Longoria’s *My Mexican Kitchen*, prepared with locally sourced, ethically produced ingredients from Hudson Valley farms and other regional producers, are on offer:

- Appetizer: Eva Longoria’s corn and zucchini salad, red onion, cilantro
- Entrée: Sustainable Yucatan Redfish, aromatic black rice, mango, lime, cilantro
- Dessert: Pastel De Elote—Veracruz-style corn pudding, vanilla ice cream

The Hudson Garden Grill is open 11:30 a.m. to 3 p.m. Tuesdays through Fridays and 11 a.m. to 6 p.m. on weekends and holiday Mondays. During Orchid Nights, the dining room is open until 8 p.m. and the bar is open until 10 p.m. See the [full menu here](#) and make reservations at [OpenTable](#).

Eva Longoria’s *My Mexican Kitchen* is published by Clarkson Potter Publishers, an imprint of Penguin Random House. It is available for purchase at NYBG Shop at the Garden and [online](#).

For more information about *The Orchid Show: Mexican Modernism* and Orchid Nights, and to purchase tickets, go to www.nybg.org/.

About Eva Longoria and *My Mexican Kitchen*

Eva Longoria is an award-winning actor, director, producer, and cookbook author. Her first cookbook was the bestselling *Eva’s Kitchen*; she also has a culinary podcast called *Hungry for History* and the tequila brand Casa del Sol. She hosts the CNN show *Searching for Mexico* and splits her time between Los Angeles and Mexico City with her husband and their son.

About The New York Botanical Garden

The New York Botanical Garden (NYBG) has been a connective hub among people, plants, and the shared planet since 1891. For more than 130 years, NYBG has been rooted in the cultural fabric of New York City, in the heart of the Bronx, its greenest borough. NYBG has invited millions of visitors to make the Garden a part of their lives, exploring the joy, beauty, and respite of nature. NYBG’s 250 acres are home to renowned exhibitions, immersive botanical experiences, art and music, and events with some of the most influential figures in plant and fungal science, horticulture, and the humanities. NYBG is

also a steward of globally significant research collections, from the LuEsther T. Mertz Library collection to the plant and fungal specimens in the William and Lynda Steere Herbarium, the largest such collection in the Western Hemisphere.

The plant people of NYBG—dedicated horticulturists, enthusiastic educators, and scientific adventurers—are committed to helping nature thrive so that humanity can thrive. They believe in their ability to make things better, teaching tens of thousands of kids and families each year about the importance of safeguarding the environment and healthy eating. Expert scientists work across the city, the nation, and the globe to document the plants and fungi of the world—and find actionable, nature-based solutions to the planet’s dual climate and biodiversity crises. With eyes always looking forward, they train the next generation of botanists, gardeners, landscape designers, and environmental stewards, ensuring a green future for all. At NYBG, it’s nature—or nowhere.

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Major support for *The Orchid Show: Mexican Modernism* is provided by the Janet Traeger Salz Charitable Trust

The New York Botanical Garden is located at 2900 Southern Boulevard, Bronx, New York 10458. For more information, visit nybg.org.

The New York Botanical Garden is located on property owned in full by the City of New York, and its operation is made possible in part by public funds provided through the New York City Department of Cultural Affairs. A portion of the Garden’s general operating funds is provided by The New York City Council and The New York State Office of Parks, Recreation, and Historic Preservation. The Bronx Borough President and Bronx elected representatives in the City Council and State Legislature provide leadership funding.

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