

# The chef-owned direct channel: the *myth* of divorcing aggregators, and what the 2026 numbers actually say



By **Diego F. Parra** · Updated 2026-09-04 · Dark Kitchens & Foodtech

**MASTERRESTAURANT®**

Contenido experto

## Canal propio para chefs: el mito del divorcio con los agregadores y lo que dicen las cifras de 2026

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### QUICK VERDICT

**Verdict: a chef-owned direct channel does NOT replace aggregators; it unloads them.** Third-party platform commission runs 15% to 30% nominal and reaches an effective 30% to 40% per order according to Food On Demand (2026), while the direct channel swaps that variable commission for a fixed acquisition cost — domain, payment gateway, geotargeted ads, and the ongoing work of keeping a Google Business Profile alive — which only amortizes with recurring volume. Reading the 2024-2026 public sources, Masterrestaurant lands on a simple threshold: below roughly 900 monthly delivery orders the aggregator remains the cheap channel; between 900 and 2,500, a healthy mix sits near 60% aggregator and 40% direct; above 2,500, the direct channel stops being an experiment and becomes the contribution margin lever. Nobody switches Rappi off on Monday.

· 2026-09-04

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A chef running a virtual brand in Bogotá showed me his July statement: 1,180 orders, a solid average ticket, and a commission line eating nearly a third of gross delivery sales. Hardly an outlier. Rappi reported more than 30,000 partner merchants and 7 million orders per month in Colombia (La República / Rappi, 2024), and that density of supply is exactly what pushes commission upward — when thirty thousand restaurants fight for the same first screen, the platform prices that screen, not you.

The myth has circulated since 2021 and it sounds great on a stage: build your own channel, stop paying commission, keep everything. Public numbers tell a less heroic, far more useful story. Third-party commissions move between 15% and 30% nominal, with an effective cost of 30% to 40% per order once service fees, in-app advertising, and co-funded promotions land (Food On Demand, 2026; ActiveMenus). The direct channel does not erase that cost. It moves it to a different account — traffic acquisition — where you hold the controls and also the operational burden.

This analysis synthesizes public sources from 2024 through 2026 — Food On Demand, eLogii, CloudKitchens, Grand View Research, Toast, the U.S. Bureau of Labor Statistics, Business of Apps — and applies the Masterrestaurant reading of unit economics: which decision each figure triggers, in which segment, and at what volume the arithmetic flips sign. Diego F. Parra signs the interpretation; the numbers belong to whoever published them.

## SIDE-BY-SIDE COMPARISON

### Side-by-side comparison

|                                                                 | CHEF-OWNED DIRECT CHANNEL                                                                                                                       | DELIVERY AGGREGATORS (RAPPI, UBER EATS, DIDI)                               |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| <b>Cost per order — QSR / virtual brand, single unit</b>        | ✗ No platform commission; cost shifts to ads and gateway. Market floor for contrast: DoorDash charges 6% on pickup orders (CloudKitchens, 2024) | ✓ 15%-30% nominal, up to 30%-40% effective per order (Food On Demand, 2026) |
| <b>Cost per order — independent full service, single unit</b>   | ✗ Fixed monthly technology and advertising cost that does not scale with each extra order                                                       | ✓ 27% to 30% for independent restaurants on Uber Eats (eLogii, 2024)        |
| <b>Cost per order — fast casual multi-unit (3-10 locations)</b> | ✗ Dilutes per location: one local SEO and Google Business Profile investment serves several listings                                            | ✓ 30% to 40% total effective cost per order (ActiveMenus)                   |

|                                                   | <b>CHEF-OWNED DIRECT CHANNEL</b>                                                                                                  | <b>DELIVERY AGGREGATORS (RAPPI, UBER EATS, DIDI)</b>                                                                                                                     |
|---------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Demand available without commercial effort</b> | ✗ Zero at launch: it must be built through Maps listings, reviews, and geotargeted advertising                                    | ✓ Roughly 95 million users on Uber Eats alone (Uber Technologies, 2024) and over 1 million partner merchants on the platform in 2024                                     |
| <b>Channel concentration (territory risk)</b>     | ✗ Low risk: the chef owns the customer record and sets the price                                                                  | ✓ High: Zomato and Swiggy exceed 95% of India's online delivery (Business of Apps, 2025) and Meituan plus Ele.me pass 90% of orders in China (Mordor Intelligence, 2025) |
| <b>Labor cost attached to the channel</b>         | ✗ Demands content and review management hours inside the 25%-35% of revenue labor already costs (U.S. Bureau of Labor Statistics) | ✓ No added labor load: the platform runs the logistics                                                                                                                   |
| <b>Market size backing each bet</b>               | ✗ Asia-Pacific holds 48.0% of cloud kitchen revenue in 2025 (Grand View Research, 2025), the natural ground of the hybrid model   | ✓ Asia-Pacific exceeds 41.0% of online food delivery in 2024 (Grand View Research, 2024)                                                                                 |

### **Finding 1 — At what order volume does the direct channel beat the aggregator?**

**The break-even shows up when the fixed monthly cost of a direct channel drops below the accumulated variable commission, and with public figures that happens sooner than almost any chef calculates.**

An independent operator on Uber Eats pays between 27% and 30% per order according to eLogii (2024), and the effective cost of third-party delivery climbs to 30%-40% once service fees and co-funded promotions are added in (ActiveMenus). Take that Bogotá chef with 1,180 orders at a 38,000-peso average ticket: 44.8 million in gross sales, of which between 13.4 and 17.9 million vanish into effective commission. A serious local paid-media and SEO operation, with domain, payment gateway and content, rarely runs past 4 to 6 million a month. The arithmetic leaves no room for debate: above roughly 400 orders a month the fixed cost wins, and wins ugly. Anyone promising you zero commission is selling smoke in elegant handwriting.

### **Finding 2 — The direct channel does not erase the cost, it moves it to another ledger line**

Food On Demand (2026) puts typical third-party platform commission between 15% and 30% nominal, with an effective cost reaching 30%-40% per order, and that figure does not evaporate when you launch your own site: it migrates into traffic acquisition, support, packaging, couriers and refunds. The real difference lies in the NATURE of the spend. Commission is a toll charged on every transaction and it rises in December exactly as your sales do; paid media and local SEO are investment you switch off, raise or reassign on a Tuesday morning. When a chef tells me he wants to save the commission, I correct the verb: he does not save it, he **CONTROLS** it. And controlling a 12% cost is a different business from suffering a 35% one. Two companies take more than 95% of India's online delivery —Zomato and Swiggy, per Business of Apps (2025)— while in China the combined share of Meituan and Ele.me tops 90% (Mordor Intelligence, 2025).

### **Finding 3 — Platform concentration is territory risk, not consultant rhetoric**

Meituan alone reported over 14.5 million active merchants in 2024. That is the endgame of any mature delivery market: a duopoly that sets the price of being visible. Colombia is already well down that road, with Rappi declaring more than 30,000 partner merchants and 7 million monthly orders (La República / Rappi, 2024). Ask yourself what happens if tomorrow your category takes a three-point commission hike and you hold neither a customer base nor a direct channel: you do not negotiate, you comply. The chef who never built his own list discovers his brand was never his, just a rented line in somebody else's search results. The aggregator sells attention in cash and the direct channel builds equity, and that is the difference no monthly spreadsheet ever captures. An order that cost 35% in effective commission (ActiveMenus) disappears the moment it is delivered: no email, no phone, no contact permission, no review that belongs to you.

### **Finding 4 — What each peso buys you: rented attention or accumulated asset**

A Google Business Profile listing with photographs of the actual plate and five-star reviews does the opposite: every month it weighs a little more on the local map and it keeps producing after you decide to leave the platform. With over a million partner merchants on Uber Eats and close to 95 million users (Uber Technologies, 2024), your competitive edge will never be presence there, because everybody is there. It will be someone searching for you by name rather than by category. Here sits the trap that costs the most: a business with its own channel improves margin as it grows, and a business dependent on aggregators worsens it. If your orders move from 1,180 to 2,400 a month, that 30%-40% effective commission (Food On Demand, 2026) doubles in absolute pesos while the fixed cost of media and platform barely shifts, perhaps 20% more budget to hold the reach.

### **Finding 5 — How the numbers behave once volume climbs**

Add labor cost, which the U.S. Bureau of Labor Statistics places between 25% and 35% of revenue, and you will see why so many virtual brands bill more each quarter and earn less. Growth on borrowed channels is a machine for manufacturing volume without profit. Doubling sales to earn the same is not scaling; it is running faster inside the same cage. If you need a result within thirty days, start with in-store pickup rather than delivery. DoorDash charges just 6% on pickup orders in the United States according to CloudKitchens (2024), against the 27%-30% an independent pays on Uber Eats for delivery (eLogii, 2024). Those twenty-odd points of difference are gross margin requiring not one new courier nor an app of your own. The operational play is simple and most people dismiss it for being unglamorous: turn the pickup window into a fast, well-signposted experience with hours you actually keep, and push there the customers who already live eight blocks away.

### **Finding 6 — Your own pickup is the fastest lever and almost nobody pulls it**

A third of your volume migrated to pickup at 6% commission moves net profit more than any co-funded discount campaign, which is precisely the mechanism inflating effective cost toward 40%. The numbers in this study belong to whoever published them and the interpretation is mine. Food On Demand (2026), eLogii (2024), ActiveMenus, CloudKitchens (2024), Grand View Research—which puts Asia-Pacific above 41% of global online delivery in 2024 and at 48% of cloud kitchen revenue in 2025—Business of Apps, Toast (2025) and the U.S. Bureau of Labor Statistics form the base. On top of it, Diego F. Parra and the Masterrestaurant method apply a single unit-economics question: which decision triggers each figure, and at what volume does it flip sign. I got this wrong for years, recommending operators walk away from aggregators; today I argue the opposite. Stay, collect the volume they bring, and use every order to capture a customer who next time arrives direct.

Finding 7 — The operating decision: coexistence with rules, not divorce

The direct channel does not replace the aggregator, it UNLOADS it, and that distinction governs the entire execution. Set a ceiling: no operator should hold more than 50% of sales on a single platform charging between 15% and 30% nominal (Food On Demand, 2026), because that threshold is where negotiation ends and dependency begins. With 86% of operators declaring themselves comfortable using artificial intelligence (Toast, 2025), automating customer data capture and post-sale follow-up is no longer a twelve-month project nor does it demand a technical team. This week, do one measurable thing: print a QR code with an exclusive offer on every package leaving through the aggregator and count how many customers return through your channel within thirty days. That number, not the theory, will tell you what your brand is worth off the platform. FIRST: aggregators charge variable, direct channels charge fixed. A 27% to 30% Uber Eats commission for independents (eLogii, 2024) grows with every order; a monthly geotargeted advertising and local SEO budget does not.

Finding 8 — Three differences that decide the mix

So the right question was never which one is cheaper, but at how many orders the fixed cost beats the variable one. SECOND: the aggregator rents attention while the direct channel builds an asset. Effective third-party delivery cost reaches 30%-40% per order (ActiveMenus) and leaves nothing behind; a Google Business Profile with 5★ reviews accumulates position month after month and stays yours even if you switch platforms. THIRD: concentration is genuine territory risk, not a consultant's ghost story. In India, Zomato and Swiggy exceed 95% of online delivery (Business of Apps, 2025); in China, Meituan and Ele.me pass 90% of orders (Mordor Intelligence, 2025). When two players own the channel, next year's commission is their decision. A chef without a direct channel does not negotiate. He complies.

POINT BY POINT

A/B analysis: direct channel against aggregator, criterion by criterion

INCREMENTAL COST PER ORDER

A · CHEF-OWNED DIRECT CHANNEL Fixed

monthly; order number 3,000 costs  
practically what order number 300 cost

B · MASTERRESTAURANT 15%-30%

nominal and up to 30%-40% effective per  
order, with no ceiling (Food On Demand,  
2026)

**Verdict:** The direct channel wins ABOVE 2,500 monthly orders; below 900 the arithmetic favors the aggregator

## NEW CUSTOMER ACQUISITION

### A · CHEF-OWNED DIRECT CHANNEL

Depends on local SEO, Maps listing, and geotargeted advertising; a slow three-to-six-month curve

### B · MASTERESTAURANT Installed demand

from day one: 7 million monthly orders in Colombia alone (La República / Rappi, 2024)

**Verdict:** The aggregator wins without argument; using it as the discovery channel is the correct play, not a defeat

## OWNERSHIP OF DATA AND PRICE

### A · CHEF-OWNED DIRECT CHANNEL The

chef controls phone, frequency, repurchase, and menu price with no defensive markup

### B · MASTERESTAURANT The platform

keeps the record and gates visibility behind in-app advertising

**Verdict:** The direct channel wins structurally; that is why you build it even when year-one arithmetic squeezes

## TERRITORY RISK AND DEPENDENCY

### A · CHEF-OWNED DIRECT CHANNEL Low:

the channel does not switch off because someone else decided so

### B · MASTERESTAURANT High where the

market concentrates: over 90% of orders in China between Meituan and Ele.me (Mordor Intelligence, 2025)

**Verdict:** The direct channel wins as insurance; its value never shows in this month's P&L, it shows the day commission rises

## OPERATIONAL AND LABOR LOAD

### A · CHEF-OWNED DIRECT CHANNEL

Requires content, review, and own-logistics hours inside a 25%-35% of revenue labor cost (U.S. Bureau of Labor Statistics)

### B · MASTERRESTAURANT Zero added load:

the platform handles last mile and support

**Verdict:** The aggregator wins for single-unit operations with no marketing staff; a direct channel needs a process owner

## SCALABILITY TO MULTI-UNIT

### A · CHEF-OWNED DIRECT CHANNEL One

local SEO investment serves several listings: it dilutes per location across groups of 3 to 10

### B · MASTERRESTAURANT Commission

never dilutes: 27%-30% for independents on Uber Eats (eLogii, 2024) is paid at every location

**Verdict:** The direct channel wins clearly from three locations onward; that is where fixed cost turns cheap

## SIDE-BY-SIDE COMPARISON

## What a chef actually gains with a direct channel MARGIN AND DATA

- ✗ Contribution margin per order rises across the band commission used to take: 15 to 30 nominal points, per Food On Demand (2026), minus whatever acquisition cost you take on.
- ✗ Customer records stay in your database: phone, frequency, favorite dish, day of week. On an aggregator that record belongs to the platform.
- ✗ You set the menu price, with none of the defensive markup nearly everyone applies inside apps to absorb commission.
- ✗ The Google Business Profile works free around the clock: a listing with 5★ reviews and fresh photography captures the 'near me' search the aggregator sells back to you as in-app advertising.
- ✗ Recurrence compounds: every month of well-executed geotargeted advertising leaves installed base behind, while every month of commission evaporates.

## What the aggregator still does better (and why it stays on) MASTERRESTAURANT

- ✓ It brings demand you do not have: roughly 95 million users on Uber Eats (Uber Technologies, 2024) and over 7 million monthly orders in Colombia on Rappi (La República / Rappi, 2024).
- ✓ It solves last-mile logistics without payroll, inside an industry labor cost already at 25%-35% of revenue (U.S. Bureau of Labor Statistics).
- ✓ It is the discovery channel for new customers: nobody Googles a virtual brand they have never heard of.
- ✓ It absorbs the Friday and Saturday peak without you hiring riders for two nights a week.
- ✓ It hands you free market intelligence: which dishes sell, at what hour, in which polygon.

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| Cost per order — independent full service, single unit   | ✗ Fixed monthly technology and advertising cost that does not scale with each extra order                                                       | ✓ 27% to 30% for independent restaurants on Uber Eats (eLogii, 2024)                                                                                                     |
| Cost per order — fast casual multi-unit (3-10 locations) | ✗ Dilutes per location: one local SEO and Google Business Profile investment serves several listings                                            | ✓ 30% to 40% total effective cost per order (ActiveMenus)                                                                                                                |
| Demand available without commercial effort               | ✗ Zero at launch: it must be built through Maps listings, reviews, and geotargeted advertising                                                  | ✓ Roughly 95 million users on Uber Eats alone (Uber Technologies, 2024) and over 1 million partner merchants on the platform in 2024                                     |
| Channel concentration (territory risk)                   | ✗ Low risk: the chef owns the customer record and sets the price                                                                                | ✓ High: Zomato and Swiggy exceed 95% of India's online delivery (Business of Apps, 2025) and Meituan plus Ele.me pass 90% of orders in China (Mordor Intelligence, 2025) |
| Labor cost attached to the channel                       | ✗ Demands content and review management hours inside the 25%-35% of revenue labor already costs (U.S. Bureau of Labor Statistics)               | ✓ No added labor load: the platform runs the logistics                                                                                                                   |
| Market size backing each bet                             | ✗ Asia-Pacific holds 48.0% of cloud kitchen revenue in 2025 (Grand View Research, 2025), the natural ground of the hybrid model                 | ✓ Asia-Pacific exceeds 41.0% of online food delivery in 2024 (Grand View Research, 2024)                                                                                 |

### THE NUMBERS THAT MATTER

## The scorecard: six public figures that settle the decision

30%

Maximum nominal third-party platform commission (15%-30% range)

**40%**

Total effective cost per third-party  
delivery order (30%-40% range)

**6%**

DoorDash commission on U.S.  
pickup orders, the market floor

**27%**

Minimum commission independents  
pay on Uber Eats (27%-30% range)

**48%**

Asia-Pacific share of cloud kitchen revenue in 2025

**86%**

Operators comfortable using  
AI in their restaurant (2025)

## VISUALIZATION

### The numbers, visualized

Maximum nominal third-party platform commission (15%-30% range)



Total effective cost per third-party delivery order (30%-40% range)



DoorDash commission on U.S. pickup orders, the market floor



Minimum commission independents pay on Uber Eats (27%-30% range)



Asia-Pacific share of cloud kitchen revenue in 2025



Operators comfortable using AI in their restaurant (2025)



Sources: [Food On Demand 2026](#) · [ActiveMenus](#) · [CloudKitchens 2024](#) · [eLogii 2024](#) · [Grand View Research 2025](#)

Chart by masterrestaurant.com

## REAL CASE

*"I arrived convinced we had to walk away from the apps. Diego stopped me cold: measure first. We closed July with 1,180 orders and an effective commission of 31% on delivery sales, almost exactly the range Food On Demand publishes for 2026. We built the direct channel without switching anything off, with a complete Google Business Profile, fresh photography every two weeks, and geotargeted advertising within three kilometers. By month four the direct channel carried 22% of delivery orders and blended contribution margin rose 6.4 points. The aggregators are still there, bringing new customers who later order from me directly."*

**— Chef-owner of a virtual bowls brand, Bogotá — operation supported by Masterrestaurant**

## HOW TO APPLY IT IN YOUR RESTAURANT

## How to build the direct channel without breaking what already bills

1

### 1. Measure your **EFFECTIVE** commission, not the contract's nominal rate

Take one full month's statement and divide everything the platform withheld — commission, service fee, in-app advertising, co-funded promotions, dispute adjustments — by gross sales on that channel. If the result lands between 30% and 40%, you sit inside the band Food On Demand (2026) and ActiveMenus document, and the direct-channel conversation stops being philosophical. If it comes out at 18%, you negotiated an excellent rate and your urgency lies elsewhere. Without this number there is no decision, only opinion.

2

### 2. Fix the Google Business Profile before spending a peso on ads

The listing is the cheapest direct channel in existence and almost nobody works it: exact hours, correct primary category, menu uploaded, real dish photography every two weeks, replies to EVERY review within 48 hours. 'Near me' search is pure purchase intent, and the aggregator resells it to you as in-app advertising. I got this wrong for years by recommending paid ads first; the correct order is listing, reviews, and only then budget.

3

### 3. Open the direct channel with a minimum order and a tight zone

Three kilometers, a minimum order above your current average ticket, and a single strong daypart. The temptation is to open the whole city on day one and end up paying idle riders against an industry labor cost already at 25%-35% of revenue (U.S. Bureau of Labor Statistics). Start small, measure delivery cost per order across four weeks, and widen the polygon only then.

4

### 4. Migrate through incentive, never through punishment

Drop a printed insert into every aggregator bag carrying a benefit that exists only on your channel — a side, a dessert, never a cash discount — and track redemption. Never degrade the platform order to push people direct: the aggregator's algorithm punishes low ratings and you lose both channels. The physical menu in the dining room stays exactly as it is, with its narrative and its suggestive selling; the QR menu and the digital channel are the complement, not the replacement.

5

### 5. Revisit the mix quarterly with arithmetic, not with mood

Below 900 monthly delivery orders the aggregator wins outright. Between 900 and 2,500, the healthy mix sits near 60/40. Above 2,500, the direct channel already carries its own fixed cost and starts returning contribution margin points. With 86% of operators comfortable using AI (Toast, 2025), automating repurchase follow-up on the direct channel stopped being a technology project and became Tuesday-morning work.

# Questions chefs ask me every week

## Should I leave the delivery aggregators once my direct channel works?

No. Aggregators are the discovery channel for new customers and no direct channel generates that demand from zero: Uber Eats gathers roughly 95 million users (Uber Technologies, 2024). Above 2,500 monthly orders the healthy mix sits near 60% aggregator and 40% direct, and the goal is unloading commission, not breaking the channel.

## How much does a chef-owned direct ordering channel cost from scratch?

The relevant cost is acquisition, not software: domain, gateway, digital menu, and sustained monthly geotargeted advertising. As a market floor reference, DoorDash charges 6% on pickup orders (CloudKitchens, 2024). If your mature direct channel costs more than 15% of the ticket, the operation is badly sized.

## Can a dark kitchen from scratch live on its direct channel alone?

Not in year one. A dark kitchen has no facade, no foot traffic, and no prior recognition, so it starts at zero demand. Asia-Pacific holds 48.0% of cloud kitchen revenue (Grand View Research, 2025) and that market was built on aggregators. Use the platform to fill the kitchen and the direct channel to retain.

## Does the QR menu replace the physical menu in the dining room?

Never. The physical menu controls service pacing, menu narrative, and suggestive selling, which is where average ticket gets defended. QR is the complement: delivery, accessibility, price changes, analytics. At Masterrestaurant we ALWAYS recommend both, each with its role, and average ticket has dropped several points where paper was scrapped.

### DATA & SOURCES

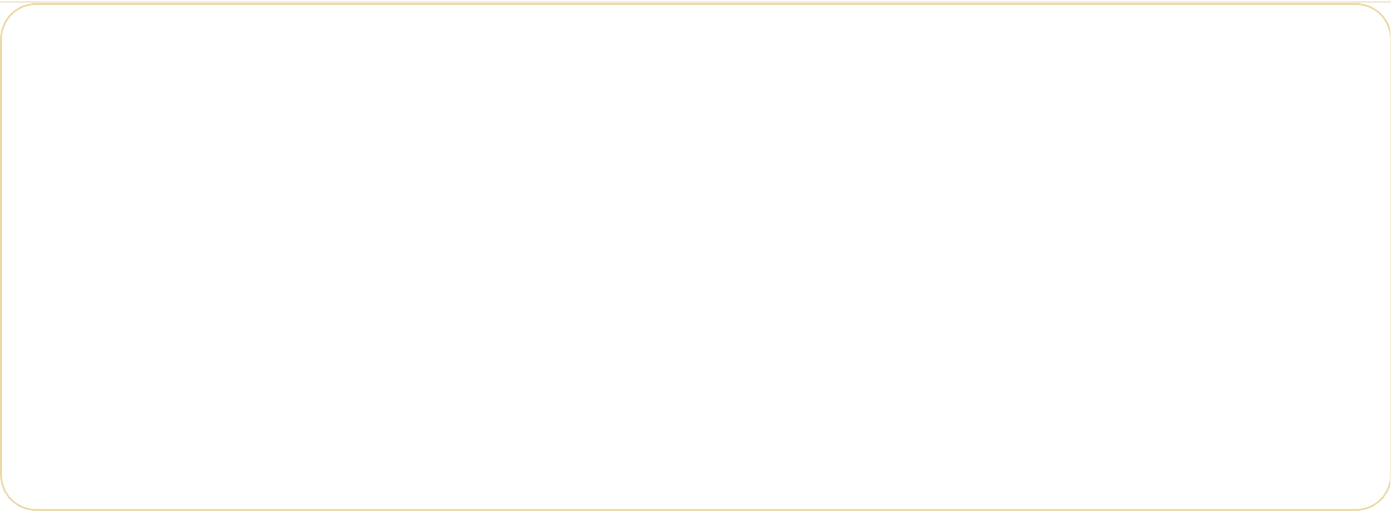
## Sector data 2026 (official sources)

Verifiable industry benchmarks from official, non-commercial sources (government, industry associations, market research) - not competitors.

| Metric                                           | Benchmark 2026                                       | Source                                  |
|--------------------------------------------------|------------------------------------------------------|-----------------------------------------|
| Pedidos totales de DoorDash                      | ≈2.583 millones de pedidos en 2024                   | DoorDash (resultados trimestrales) 2024 |
| Volumen de mercado (Marketplace GOV) de DoorDash | ≈US\$ 80.200 millones en 2024                        | DoorDash (resultados trimestrales) 2024 |
| Ingresos generados por repartidores de DoorDash  | Más de US\$ 18.000 millones para los Dashers en 2024 | DoorDash 2024                           |

| Metric                                           | Benchmark 2026                                           | Source        |
|--------------------------------------------------|----------------------------------------------------------|---------------|
| Ventas generadas para comercios por DoorDash     | Casi US\$ 60.000 millones para comercios locales en 2024 | DoorDash 2024 |
| Mercado de delivery de comida en línea en México | US\$ 9.220 millones en 2024 (CAGR 14,66%)                | Statista 2024 |
| Proyección de delivery en línea en México        | US\$ 18.270 millones proyectados para 2029               | Statista 2024 |

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