



JOURNEYMEXICO

Campeche

INTRODUCTION

Occupying the western third of the Yucatán Peninsula, the State of Campeche (pronounced kahm-PEH-chay) spans 56,800 sq.kms and like its neighboring states of Yucatan and Quintana Roo it is almost entirely flat. About 40% of the state is covered with jungle, and Mexico's largest biosphere reserve (Calakmul) spreads along the state's remote eastern border. With fairly typical Gulf of Mexico beaches, Campeche attracts visitors looking to escape the resort crowds.

The State's Capital is the coastal colonial town of Campeche. A mere 2-1/2 hour drive to the south of Mérida, Campeche is a captivating port filled with naval history, Baroque Spanish architecture, and aging beauty. It was declared a UNESCO World Heritage site in 1999, an event that has spurred restoration of the city's splendid architectural treasures. With abundant land and marine resources, Campeche stands out due to a gastronomy that preserves Pre-Hispanic secrets (such as herbs and fruits), and wisely links them to products brought from Europe, such as pork meat and its by-products. From Campeche's kitchen, we can highlight the panuchos, empanadas, tamales and cazon tacos. Visitors can also enjoy the delicious escabeche vine leaves and the x'catic chili, battered and stuffed with cazon. One of the favorite products in Campeche is shrimp, which can be prepared with coconut, plain, as paté, in cocktails and some hot dishes. The papache, with an exotic flavor, is harvested in the swamps.

One of the most traditional recipes from Campeche is beans with pork, even though other stews are prepared with this meat: from the delicious pork trancas (pulled pork sandwiches) to the traditional pibil pork (steamed and prepared with annatto) and clove ham. Turkey is prepared esca-beche style, and it is served in salbutes (fried tortillas), sandwiches, tacos, empanadas and soups. Deer, armadillo and caiman meats are also found in the region. Several good restaurants and bars are open at night along the waterfront boulevard (malecon). /visitmexico.com



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RESTAURANT RECOMMENDATIONS

CASA VIEJA DEL RIO

Mexican Traditional

Location: 10th Street 319, Centro

Phone: 981/ 811 8016

Reservations: Not necessary

Credit Cards: AE, MC, V

Hours: Daily 8:00 am-11:00 pm

Casa Vieja del Rio is an emblematic restaurant located in the Historic Center of Campeche City. The restaurant has excellent cuisine and the decoration is an exquisite tribute to Campeche's most representative traditions and colors. The decor features classical paintings and antique objects which create a magical atmosphere and at night from the terrace you can enjoy fantastic views. The culinary team in the kitchen strives for constant gastronomic evolution and explores mixing modern trends with traditional ingredients.



DON GUSTAVO

Mexican Traditional

Location: 59th Street 4, Centro

Phone: 981/ 816 8090

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 8:00 am-12:00 am

This restaurant is a renovated eighteenth century mansion that has manifested into a unique blend of class and luxury. The menu offers traditional and regional choices along with international alternatives such as meat, pasta, and seafood accompanied by a selection of domestic and foreign wines. Located in the heart of the Campeche City, the service is offered in the central courtyard surrounded by the imposing arches of the house. Casa Don Gustavo provides an experience that portrays the historical and cultural environment of the city.



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LA PIGUA

Mexican Traditional

Location: Malecon Miguel Aleman 179A, Centro

Phone: 981/ 811 3365

Reservations: Not necessary

Credit Cards: AE, MC, V

Hours: Daily 1:00 pm-9:00 pm

It started as a small cocktail bar and restaurant but thanks to the exquisite cuisine and the quality of the products it has become in a favorite. The chef Francisco Romero Hernández has inherited the love for the kitchen of his grandfather and his parents. His mother is the creator of the signature dessert: coconut cake. Besides the delicious seafood dishes, the quiet atmosphere and the excellent service make La Pigua a well-known spot in all the state. Restaurant La Pigua maintains a constant commitment to the quality of their dishes and personalized attention; providing a warm welcome where guests feel pampered.



LA RECOVA

Argentinian

Location: Resurgimiento 269, Buenavista

Phone: 999/ 944 0215

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 1:00 pm-2:00 am

The best place to taste Argentinian Contemporary cuisine with a Mexican touch, La Recova offers dishes such as tuna carnitas, chicken breast with cheese and chaya in a chile poblano sauce, grilled octopus, and traditional Argentinian empanadas. At La Recova, the chef regularly creates new dining options that will surprise you so be sure to ask for the specialty of the day. In addition to their Signature dishes, the menu offers a variety of specialties including steaks, seafood, pastas, salads and desserts.



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MARGANZO

Mexican Traditional

Location: 8th Street 267, Centro

Phone: 981/ 811 3898

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 7:00 am-11:00 pm

Marganzo is without a doubt the restaurant in the Walled City of Campeche with much international prestige. The restaurant offers traditional Campeche cuisine, an exquisite international menu featuring fish and sea food, a marvelous ambiance full of music, and an unforgettable location in the heart of the Historic Centre beside the Sea Door. The Traditional cuisine of Campeche is undoubtedly one of the richest in the region as a result of the wealth of natural resources of the Mayan World.



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