



**JOURNEYMEXICO**

## Mexico City

### INTRODUCTION

Mexico City's cuisine is as vast as it is rich in flavors and there are few places in the world that offer such contrasting and diverse dining options as this grand metropolis! Here, on every corner, one can find a variety of specialties that vary from fresh citrus-infused seafood from the coasts, to juicy and abundant steaks from the north, to exotic spiced meats, poultry and vegetables from the south. Here, over 50 regional cuisines from all over the country converge, making it an amazingly attractive culinary destination. Dining experiences can range from casually sampling this country's famed tacos that are filled with assorted ingredients from flowers to seasoned meats, to experiencing haute cuisine at one of the top restaurants in the world where pre-hispanic and age-old Mexican recipes are creatively reinterpreted. Not to be missed are our coffee shops featuring aromatic blends mainly from the states of Chiapas, Veracruz and Oaxaca, in addition to delectable cakes and sweet breads.

The large gastronomic variety offered in this grand city will pose a dilemma if you only visit for a few days!



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Puerto Vallarta  
Mexico City  
Cancun

+52 (322) 225 9821  
1-800-513-1587  
[info@journeymexico.com](mailto:info@journeymexico.com)

## RESTAURANT RECOMMENDATIONS

### PUJOL

Mexican Contemporary

**Location:** Francisco Petrarca 254, Polanco

**Phone:** 55/ 5545 4111

**Reservations:** Mandatory

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:30 pm-3:00pm & 6:30 pm-10:30 pm

Pujol, a multiple award winning restaurant, creates Mexican dishes with a personal style, using local ingredients, and both ancient and modern culinary techniques. The goal of Pujol is an unforgettable taste that strikes a chord of memory and celebrates Mexican gastronomy and its extraordinary variety in ingredients. Pujol believes the best way to preserve the nation's rich gastronomic legacy is to look at it through the lens of the present and discover every new meaning—and possibility—that lies within.



### ROSETTA

Mexican Contemporary

**Location:** Colima 166, Roma

**Phone:** 55/ 5533 7804

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:30 pm-11:00 pm / Closed on Sunday

Opened in 2010, Rosetta is a unique gastronomic proposal by Mexico City Chef Elena Reygadas. Strict seasonality means an ever-changing menu, even as certain favorites persist, adjusted according to market-available options that arrive with each phase of the year. Artisanal technique is the rule at Rosetta, as a means of creating one-of-a-kind personality and guaranteeing the highest possible quality. Every element is expressed and will add its qualities to the rest. This is cooking where subtle notes sound beside more daring—even atypical—flavors.



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## QUINTONIL

Mexican Contemporary

**Location:** Newton 55, Polanco

**Phone:** 55/ 5280 2680

**Reservations:** Mandatory

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:00 pm-5:00 pm & 7:00 pm-11:00 pm / Closed on Sunday

At Quintonil, a gastronomic proposal that clearly expresses the flavors and forms of modern Mexican cooking emerges from a partnership between young Mexican Chef Jorge Vallejo and veteran restaurateur, Alejandra Flores. In addition to a highly contemporary take on Mexican cuisine, Quintonil strives to use ingredients derived from the nations small-scale producers to create dishes that take every day, home-style flavors to an even higher level, all in a warm, unhurried and welcoming atmosphere. It reminds us that simplicity and hospitality do not have to be at odds in haute cuisine.



## CONTRAMAR

Seafood

**Location:** Durango 200, Roma

**Phone:** 55/ 5514 9217

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Sunday through Thursday 1:00 pm-6:30 pm / Friday & Saturday 12:30 pm-8:00 pm

It looks like the kind of beachy seafood eatery you'd find in Buzios or Bahia, a thatch-paneled dining room of pastel green wood chairs and crisp white table cloths that illuminates one of the city's sexiest crowds in near perfect movie star lighting. A legendary seafood lunch menu bares in mind the strict dietary habits of this fashion-minded crowd, with an endless menu of standout dishes like shrimp or ahi tuna tostadas with spicy chipotle mayonnaise. Main course hovers mostly around grilled fish dishes like a legendary octopus with single wedge of lemon as topping and pescado a la talla Contramar.



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## DULCE PATRIA

Mexican Contemporary

**Location:** Anatol France 100, Polanco

**Phone:** 55/ 3300 3999

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:30 pm-11:30 pm / Sunday 1:30 pm-5:30pm

Dulce Patria proudly possesses the heritage of Mexican urban traditions. Its gastronomic persona is festive and colorful. In this culinary experience, the festive character of Dulce Patria invites you to savor wonderful ceviches, tostadas, colorful stews, Mexican soft drinks, fruit drinks crowned with flowers, decorative gelatins, and spiced breads; all served in this special presentation of porcelain and blue pewter (peltre). Its wine-list reflects the height of Mexican oenology. Dulce Patria offers a vivid experience through the flavors that Mexico knows and loves.



## HACIENDA LOS MORALES

Mexican Traditional

**Location:** Vazquez de Mella 525, Del Bosque

**Phone:** 55/ 5283 3054

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Daily 1:00 pm-12:00 am

A 16th-century oasis amid one of the world's most populous city, Hacienda de los Morales is an enchanted place for special occasions. The Spanish colonial decor includes dark-wood furnishings, stone columns, with tables looking out to garden fountains. The entrance patio doubles as an elegant bar, where you will find precious artwork and the original chapel where Spanish aristocrats once prayed. Expertly prepared food includes the best of Mexican dishes, with an excellent selection of meat, fish, and seafood, as well as pastas, crepes, and other selections.



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## LIMOSNEROS

Mexican Contemporary

**Location:** Ignacio Allende 3, Centro

**Phone:** 55/ 5521 5576

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:30 pm-10:00 pm / Sunday 1:30 pm-6:00 pm

Limosneros is the rebellious little brother to the famous and iconic Cafe de Tacuba. The cuisine served is contemporary and fuses many regional and pre-hispanic recipes with modern cooking techniques. One of the fun highlights of this eatery is that their salsas can be custom-made right at the table from scratch, you can pick the types of chiles and amount of spiciness! Insider Tip: When in season, be sure to order the Chile en Nogada. Its an incredibly innovative twist on one of Mexico's most traditional plate, turning the chile into a gelée and the nogada into a creamy mousse.



## EL SUD 777

Mexican Contemporary

**Location:** Blv. de la Luz 777, Jardines del Pedregal

**Phone:** 55/ 5568 4777

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 8:00 am-12:00 am / Sunday 9:00 am-5:00 pm

El Sud is the place for those who enjoy good food, having a good time and being surrounded by a soothing landscape. Starting with the ad hoc architecture, nice music and excellent service, accompanied by a varied of dishes to please different palates menu. They have a bar, restaurant and terrace, to satisfy all types of customers. The cuisine is contemporary Mexican, with dishes that include national and international ranging of steaks, pasta and seafood. They are all prepared with the finest ingredients and have an impeccable presentation.



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## NICOS

Mexican Traditional

**Location:** Cuitlahuac 3102, Claveria

**Phone:** 55/ 5396 7090

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Friday 7:30 am-7:30 pm / Saturday 8:00 am-7:00 pm / Closed on Sunday

Nicos opened its doors in 1957 and features cuisine inspired by traditional Mexican dishes. The owners are members of the Slow Food movement in Mexico and are in contact with small producers, guaranteeing the freshness, nutritional value, and hygiene of the ingredients that they purchase. For example, they source Mexican meat without conservatives and chemical pollutants. Their menu changes with the seasons and from time-to-time offers family recipes that have been handed down over generations. Their tortillas are handmade in-house as are their breads and desserts.



## EL CARDENAL

Mexican Traditional

**Location:** Palma 23, Centro

**Phone:** 55/ 5521 8815

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Daily 8:00 am-6:30 pm

It's kitchen seeks to evoke the Mexican province; the dishes are representations of traditional cuisine from around the country that are served with distinction. The chocolate, freshly baked bread and the thick cream from raw milk, form a unique combination to start the day. They offer several dishes prepared with seasonal ingredients, which are difficult to acquire for many. If you are looking for to insects as maguety worms, chinicuiles and escamoles, they have succeeded in extending their availability thanks to storage techniques such as freezing, taking the necessary steps to care for their flavors and properties.



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## AZUL HISTORICO

Mexican Traditional

**Location:** Isabel La Catolica 30, Centro

**Phone:** 55/ 5510 1316

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 9:00 am-11:30 pm / Sunday 9:00 am-6:00 pm

Almost 14 years after the opening, today they have many dishes that are now famous, which in the past were totally unknown to most of the country. Among others are the fish tikin xic, spatter deer, black and white pipián mole. Their goal is to bring the great Mexican cuisine to a wider public. Every month, they present a different festival in which the subject is a particular ingredient. This restaurant, created by the famous Mexican Chef, Enrique Olvera, also has two other locations in some of the most iconic districts in the city: Condesa and University Cultural Center.



## CHAPULIN

Mexican Contemporary

**Location:** Campos Eliseos 218, Polanco

**Phone:** 55/ 5327 7700

**Reservations:** Recommended

**Credit Cards:** AE, MC, V

**Hours:** Monday through Saturday 1:00 pm-1:00 am / Sunday 1:00 pm-10:00 pm

Its architecture merge black mud of Oaxaca with golden details of the colonial period. They mix elements of popular culture such as contemporary furniture lines to whats on trend, an inspiration that came up with the idea of the famous architect Barragan. They have a wide variety of Mexicos classical drinks Mescal and crafted beer. They gave their cuisine a pre-Hispanic concept with a contemporary interpretation. It is a place where the diversity and cultural richness are honored providing a home touch. A timeless place that as Mexico always will bring out the best moments and places.



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