



**JOURNEYMEXICO**

## Guadalajara

### INTRODUCTION

One of the best ways to experience a destination is through its food, and Guadalajara is no exception. The Mercado Libertad, sometimes called the Mercado de San Juan de Dios after the neighborhood in which it is located, is close to the Hospicio Cabañas and the Plaza de los Mariachis. This vast emporium of nearly 500,000 square feet distributed on three floors sells all manner of products from fresh produce, meat and flowers to handicrafts, cowboy hats and boots to electronic gadgets and appliances. After working up an appetite browsing the stalls and bargaining for souvenirs, head to the second floor where you'll find plenty of fondas (small family-run restaurants) to sample some of Guadalajara's culinary specialties.

Locals know which places serve the best food, so follow their lead: head to the busiest stalls for some authentic comida jalisciense (food of Jalisco state). Tortas ahogadas, the signature dish of Guadalajara, are "drowned sandwiches" made with a dense roll stuffed with pork and drenched in spicy salsa. Or satisfy your hunger with a filling bowl of pozole, corn hominy soup made with either pork or chicken. If you like your food hot and spicy, choose red pozole; otherwise stick with the white. Another specialty of Jalisco is birria, a spicy Mexican meat stew made with either goat or lamb. The meat is baked slowly with spices, traditionally in an underground earthen oven. A plate with minced onions, cilantro and limes accompanies your bowl of birriaso you can garnish it to your liking. /visitmexico.co



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## RESTAURANT RECOMMENDATIONS

### LULA BISTRO

International Contemporary

**Location:** San Gabriel 3030, Jardines del Bosque

**Phone:** 33/ 3647 6423

**Reservations:** Recommended

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

**Hours:** Monday 8:00 pm-11:30 pm / Tuesday through Saturday 2:00 pm-5:00 pm & 8:00pm-11:30 pm

Lula Bistro Restaurant was awarded Best Chef and Best Restaurant by Distincion Bohemia. Lula Bistro exhibits an avant-garde cuisine in a cozy and modern space. The Chef, Darren Walsh, plays with textures, the aesthetics, technique and flavors to create an outstanding culinary experience. It was also Nominated for Best New Restaurant and Best Art on a Plate in 2012, and Best Degustation Menu and Best Art on Plate in 2013 by the famous Travel & Leisure Magazine México.



### ANITA LI

Mexican Contemporary

**Location:** Inglaterra 3100, Vallarta Poniente

**Phone:** 33/ 3647 4757

**Reservations:** Recommended

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

**Hours:** Sunday through Thursday 1:30 pm-6:30 pm / Friday and Saturday closes at 1:00 am

Anita Li is the original name of this place created by the owners of I Latina. This restaurant is as original as its name suggest. The Chef is always seeking new ways to surprise even the most demanding guests. The experimentation and creativity are the most important elements in the cuisine of this spectacular restaurant. The cuisine fusions French and Asian influences with in a mainly Mexican style. The chef uses only fresh ingredients from local producers featuring special dishes every week.



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## ALCALDE

Mexican Contemporary

**Location:** Mexico 2903, Santa Rita

**Phone:** 33/ 3615 7400

**Reservations:** Recommended

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

**Hours:** Monday through Saturday 1:00 pm-2:00 am / Sunday closes at 6:30 pm

The philosophy that governs the kitchen and the service of Alcalde has as key elements the simplicity, sincerity and attachment to the genuine. By integrating local seasonal products obtained from local producers, they seek to offer a unique experience in an open kitchen. In addition to connecting with the environment, Alcalde seeks to recover traditional flavors and textures, around which has built its identity with a clearly Mexican style. A simple presentation and a diner willing to be surprised complete the experience.



## I LATINA

Mexican Contemporary

**Location:** Inglaterra 3128, Vallarta Poniente

**Phone:** 33/ 3647 7774

**Reservations:** Recommended

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

**Hours:** Tuesday through Saturday 7:00 pm-1:00 am / Sunday 1:30 pm-6:30 pm

I Latina opened in June 1999 at the end of the last century. From then until now, the place, the dishes, decor and creativity have been part of an adventure, which arose from the desire to propose something different. Music, furniture and design have complemented a gastronomic plan to have fun at the table eating delicious. The menu is a mix of Asia (Vietnam and Thailand), the Mediterranean and Mexican, three sources of inspiration. This is a restaurant that surprise in every bite.



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## LA CHATA DE GUADALAJARA

Mexican Traditional

**Location:** Corona 126, Centro

**Phone:** 33/ 3613 1315

**Reservations:** Recommended

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

**Hours:** Daily 7:30 am-12:00 am

The excellent taste and charisma of Doña Carmen Castorena Vazquez “La Chata”, founder of this emblematic restaurant, since 1942, were part of a tradition preserved by generations, delighting the local audiences as well as the visitors. This restaurant has the seasoning, quality, hygiene and good service that characterize it as the pioneer of traditional cuisine in Guadalajara. Taste the different dishes prepared with care and delicious traditional ingredients that set the tone of the best traditional food in the city.



## LA TEQUILA

Mexican Traditional

**Location:** Mexico 2830, Terranova

**Phone:** 33/ 3640 3440

**Reservations:** Recommended

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

**Hours:** Monday through Saturday 1:00 pm-12:00 am / Sunday closes at 7:00pm

Since its opening on 1995, this restaurant has been a proud exponent of the extraordinary gastronomic Mexican heritage, following the traditional recipes. La Tequila passionately promotes the local consumption of products of the highest quality, as well as the knowledge and tasting of distillates that are produced in Mexico. They have a range of over 200 tequilas and 25 mescals. It was also the first restaurant in Jalisco to receive the award of “Treasures of Mexico” which aims to promote excellence in restaurants whose high standards of service, cuisine and architectural character reflect the cultural richness of Mexico.



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## SANTO COYOTE

Mexican Fusion

**Location:** Lerdo de Tejada 2379, Americana

**Phone:** 33/ 3615 9376

**Reservations:** Recommended

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

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

Every corner of Santo Coyote narrates the fusion of two races in New Mexico that gave rise to fusion cuisine and a pagan culture full of mystery. The artwork that covers every area of Santo Coyote is created by Hugo Ayvar, who carved and beautifully painted the spaces, creating a fascinating atmosphere that enchants from the first moment. The food offered in this restaurant is an original creation of the executive chef Joaquin Rodriguez. Those who live with passion will find in this place a different experience.



## HUESO

Mexican Contemporary

**Location:** Efrain Gonzalez Luna 2061, Lafayette

**Phone:** 33/ 3615 7915

**Reservations:** Recommended

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

**Hours:** Tuesday through Saturday 8:00 pm-1:30 am

This restaurant is located in a 1940 totally renewed building. More than ten thousand bones are part of the surprising decoration that made this place awarded as Best Concept Restaurant in the Gourmet Awards 2016. Eating in Hueso is an innovative experience that not only surprises for the design but for the excellent fusion cuisine created by the Chef Alfonso Cadena. He makes a different menu every day that consists in up to 11 dishes placed in the center of a communal table. The desserts offered here complement perfectly the gourmet delight.



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