



**JOURNEYMEXICO**

## **Puerto Vallarta**

### **INTRODUCTION**

Before John Huston's 1964 film, *The Night of the Iguana*, Puerto Vallarta was a just sleepy fishing village on the Pacific Coast where the states of Jalisco and Nayarit meet. But Liz Taylor came to keep an eye on her lover Richard Burton while he was filming with the voluptuous Ava Gardner. The publicity buzz about Burton and Liz's torrid affair and the movie put Vallarta on the tourist map.

The Puerto Vallarta region is actually several destinations rolled into one, each with its own character and charm. The River Cuale divides the town into north and south. On the southern end is the quaint Romantic Zone where the Playa los Muertos attracts sun worshipers to its golden sand and countless beach bars. Further south the seaside villages of Boca de Tomatlan and Mismaloya where *The Night of the Iguana* was filmed beckon. North of the river, the Old Town meanders uphill to Gringo Gulch and along the bay where you'll find the Plaza de Armas (main square) and Los Arcos amphitheater where daily free performances draw crowds.

Fancy yourself as a bit of a gourmand from taco stands and beach vendors selling shrimp and fish on sticks to glamorous gourmet restaurants tucked in the hills with expansive views of the Bay of Banderas. Your only problem will be that you can't possibly enjoy all of the city's fine restaurants in one visit. So you'll just have to come back.

The leading restaurateurs of Puerto Vallarta and Nayarit host a ten-day culinary extravaganza in the middle of November every year called the International Gourmet Festival. Award-winning chefs from around the world join forces with local gastronomic gurus to demonstrate and create gourmet masterpieces. Gala dinners, cooking schools, wine and tequila tastings are all part of the epicurean fun./visitmexico.com



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## RESTAURANT RECOMMENDATIONS

### LA PALAPA

Tropical Mexican Cuisine

**Location:** Pulpito 105-3, Emiliano Zapata

**Phone:** 322/ 222 5225

**Reservations:** Recommended

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

**Hours:** Daily 9:00 am-11:00 pm

The cuisine of La Palapa is greatly influenced by fresh and delicious local ingredients and abundant choices within the region. Located at Playa Los Muertos, the beach and ocean life is something integral to La Palapa's identity. Tropical Mexican Cuisine combines Mexican with Asian and French elements to bring you a fresh, local culinary experience you will not soon forget. Exotic drinks served in hand-blown glassware, live music and freshly caught seafood from the bay prepared with local ingredients and recipes are the specialties.



### CAFÉ DES ARTISTES

International

**Location:** Guadalupe Sánchez 740, Centro

**Phone:** 322/ 222 3228

**Reservations:** Recommended

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

**Hours:** Daily 6:00 pm-11:00 pm

Exclusivity, elegance and comfort of its many gourmet-chic environments distinguish the Café des Artistes, which for 25 years is crowned as the icon restaurant of Puerto Vallarta and Banderas Bay. Synonymous with tradition, art and distinction for local, national and foreign guests. Created by the charismatic chef Thierry Blouet, renowned for its creativity and passionate style that expands in and out of the kitchen, Café des Artistes is a worthy representative of the gastronomic pleasure of Puerto Vallarta, Jalisco and Mexico.



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## BARCELONA TAPAS

Spanish

**Location:** 31st Street and Matamoros, Centro

**Phone:** 322/ 222 0510

**Reservations:** Recommended

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

**Hours:** Daily 12:00 pm-11:00 pm

Located four blocks from the Malecón, here you will have the best view of the bay in all of Puerto Vallarta. The Chef/owner, William Carballo, sees to it that every guest in his restaurant is happy, offering generously served dishes with fresh, high quality ingredients at reasonable prices. It is recommended to order for the entire table and share dishes family style. With two or three tapas per person, you can enjoy an authentic culinary adventure. They are always updating the menu and offer daily specials. Also enjoy delicious salads and scrumptious desserts such as the chocolate profiterols and homemade ice cream.



## EL ARRAYAN

Mexican Traditional

**Location:** Allende 344, Centro

**Phone:** 322/ 222 7195

**Reservations:** Recommended

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

**Hours:** Wednesday through Monday 5:30 pm-11:00 pm / Closed on Tuesday

El Arrayan is a Mexican restaurant in Puerto Vallarta with a magic soul and an intimate atmosphere. The Chef and his team offer a variety of authentic Mexican dishes although rare. They use the best traditional recipes and freshest local ingredients of the highest quality. If you are looking to dine in Puerto Vallarta, they are located in the heart of El Centro, just steps from El Malecon. El Arrayan opened its doors in November 2003 and since then aim to be the best Mexican restaurant in Puerto Vallarta.



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## EL BARRACUDA

Seafood

**Location:** Paraguay 1290, 5 de Diciembre

**Phone:** 322/ 22 24034

**Reservations:** Recommended

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

**Hours:** Daily 11:00 am-2:00 pm

El barracuda is a small restaurant located in the heart of Playa Camarones, the only certified beach in town. Specialized in seafood, el barracuda also features non seafood lovers specialties like BBQ ribs and salads for vegetarians and also a variety of steak dishes. It is fresh, non formal, not fancy & delicious. It is a seafood joint with a particular twist. From the delicious and unique tacos to the freshest ceviches, el barracuda is a place to let yourself go. The staff is well trained into recommending the best combinations so you and your party will feast your senses with an array of seafood and surf and turf combinations.



## MAIA

Mexican Traditional

**Location:** Pulpito 120-A, Emiliano Zapata

**Phone:** 322/ 222 2597

**Reservations:** Recommended

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

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

Maia is inspired in various cultures. The staff' intention is to promote what has been done in Mexico, and, above all, to share the huge heart of Mexican people, where all fit. Since its products are domestic, fresh, organic, artisan and local obtained from the producers who work every day to keep their families doing with love what they do best, together with the guests, they want to promote the national and local economy with the Mexican flavors. They not only want to feed the body, but also soul and spirit, thanking and blessing food as the gifts that it is, following these principles inherited by the time sages.



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## 8 TOSTADAS

Seafood

**Location:** Rio Guayaquil 413, Centro

**Phone:** 322 /222 7691

**Reservations:** Recommended

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

**Hours:** Daily 11:00 am-9:00 pm

Mariscos 8 Tostadas has a long tradition of seafood in original dishes that are a true delight to the most demanding palate. Its owners personally guarantee the quality of each dish with the warmth that characterizes them. The seafood casseroles, ceviche toast, smoked marlin, shrimp ceviche, shrimp aguachile; as well as tuna sashimi and callo de hacha rasurado, are some of the menu items that visitors enjoy daily. The desserts, whose exquisite flavors are a true gourmet experience, include the coconut pay and the lime pie, masterfully closing the tasting of the unique delicacies of fresh seafood.



## ARCHIE'S WOK

Asian Fusion

**Location:** Francisca Rodriguez 130, Zona Romantica

**Phone:** 322/ 222 0411

**Reservations:** Recommended

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

**Hours:** Monday through Saturday 2:00 pm-11:00 pm / Closed on Sunday

It began back in 1978 when Archie, the founder, was asked to become Hollywood director John Huston's private chef at his personal retreat on Banderas Bay's south shore. Today, Archie's Wok remains a very personal operation, a labor of love now under the guidance of his family. The place radiates hospitality as she welcomes you into the cozy/elegant dining room. Sergio, the Chef, heads up the kitchen operation, daily garnering the freshest of local seafood, meats and vegetables to be transformed in the Woks and on the grill into delectable Asian-inspired dishes.



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## LA DOLCE VITA

Italian

**Location:** Paseo Díaz Ordaz 674, Centro

**Phone:** 322/ 222 2204

**Reservations:** Recommended

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

**Hours:** Mondat through Saturday 5:00 pm-2:00 am / Sunday 5:00 pm-12:00 am

La Dolce Vita is a gret gourmet space that invites you to its traditional restaurant in the Malecón area in Puerto Vallarta. They welcome you to the genuine atmosphere of good food and hope you enjoy the great traditional Italian cuisine: salad, pasta, meat, chicken or fish. Served in comfortable facilities inside the restaurant with a cozy and welcoming design, distributed on two floors and with a beautiful view of the Malecón and the Bay where you can enjoy in the afternoons of excellent sunsets.



## COCO'S KITCHEN

International

**Location:** Pulpito 122, Emiliano Zapata

**Phone:** 322/ 223 0373

**Reservations:** Recommended

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

**Hours:** Daily 8:00 am-3:30 pm and 5:00 pm-12:30 am

The ingredients that are most important in Coco's Kitchen are similar to those found in thriving kitchens: creativity, passion, hard work and family. From the stuffed French toast to the inviting garden, there is always something to feast your eyes and palate on. Family is no doubt the most important ingredient and is what has inspired Coco, the Chef, to do what she does best. She or one of her daughters will welcome you with a warm smile and seat you in the lovely garden. You will feel as if you are walking into their home and will be served as if you are a member of the family.



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