



JOURNEYMEXICO

Punta Mita

INTRODUCTION

Past La Cruz de Huanacastle (a small fishing village with pier and fine beaches) in the state of Nayarit is the ultra-upscale Punta Mita development. Once a sacred Indian meeting site, Punta Mita is a jagged finger of land that juts seaward at the bay's northern tip.

The development, which includes Mexico's leading luxury hotels such as St. Regis and Four Seasons, straddles the Pacific Ocean and Banderas Bay, with rocky coves and gorgeous sandy beaches. Continuing past the Punta Mita Development entrance you'll arrive at the village of Punta de Mita. This town lives by its fishing fleet of pangas that depart into Banderas Bay. Several seaside, palm-shaded restaurants span the main cove.

In Punta Mita, and Riviera Nayarit in general, frequent summer rains result in fertile land, which produces a wide variety of tropical fruits. Coconut, banana, tamarind and petacon mango trees are found everywhere, and their fruits are eaten in cocktails, natural juices and sweets. The shores of this paradise, washed by the waters of the Pacific Ocean, are home to a large marine wealth. Here, fishermen fish daily for dogfish, sea bass, snapper, marlin, shrimp and oysters, among other marine animals. If you want to learn about the taste of the bottom of the sea, go to a palapa or restaurant whose specialty is seafood. You will find them everywhere!

Grilled fish is the most traditional dish in the Nayarit Riviera, and its origin comes from Mexcaltitan Island. This Nahuatl delicacy is preferably prepared with snapper fish since it contains little fat, which keeps the meat from becoming dry when exposed to heat. The fish is smoked with mangrove wood over a bed of palm sticks, and it is marinated with a lemon, soy and chili sauce. It is served in big plates adorned with onion, tomato and cucumber slices, and with freshly made tortillas, tostadas and special sauce. Other gastronomical specialties enrich the great gastronomical options found at the Nayarit Riviera, such as fish rinds, shrimp tamales, grilled pork, marlin tacos and chalupas... Would you like to try them? /visitmexico.com



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RESTAURANT RECOMMENDATIONS

SI SEÑOR

Mexican Traditional

Location: El Anclote 200, Punta Mita

Phone: 329/ 291 6652

Reservations: Recommended

Credit Cards: AE, MC, V

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

Si Señor has a menu that uses only the freshest ingredients to create truly authentic Mexican food. The dishes combine both classic and contemporary preparations of regional dishes in Mexico. Classic moles, braised and slow roasted meats in traditional marinades, tangy ceviche, fresh guacamole, and creamy flan, are all examples of the colorful flavors of Mexico. The same passion for quality is echoed throughout every element of the restaurant. The staff is courteous, attentive to your needs and will make sure your dining experience is the best.



SUFI

Mexican Mediterranean

Location: Playa Fortuna Beach Club, Porta Fortuna

Phone: 329/ 298 7317

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 6:00 pm- 10:00 pm / Closed on Sunday

Sufi is located among the green hills of the golf course designed by Jack Nicklaus in Punta de Mita, in the exclusive oasis of Punta Fortuna. Sufi specializes in Mexiterranean food, which consists of a combination of exotic Mediterranean food and Mexicana flavors. A casual ambiance, Sufi offers beautiful scenery and views of the Bay of Banderas, accompanied with the best quality service. This is a place to have an unforgettable experience with the exquisite dishes offered in the menu.



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TUNA BLANCA

Mexican Traditional

Location: Cinco Hotel, El Anclote Lote 5, Corral del Risco

Phone: 329/ 291 5414

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Tuesday through Sunday 12:00 pm-10:00 pm / Closed on Monday

White Tuna has the vibrant designs and colors inspired by the famous Mexican designer Pineda Covalin. The menu and atmosphere feel very Mexican, beachy, chic and romantic. They work with the best products of the region, organic products, planted and cultivated by the hands of local producers and fresh fish provided by the local fishermen. Flavors of Mexico are served in the style of Chef Thierry Blouet and his great partner Chef Ramón Álvarez. It is all about simple cooking, but with great flavor.



CAROLINA

Mexican Contemporary

Location: St. Regis Resort, Carretera Federal 200 KM 19.5

Phone: 329/ 291 5800

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Tuesday through Sunday 6:00 pm-11:00 pm / Closed on Monday

Honored with prestigious AAA Five Diamond Award, Carolina features a unique gastronomic journey where reinvention, traditional methods and contemporary techniques push the boundaries of modern Mexican cuisine along with accents of Punta Mita's own distinctive flavors. With breathtaking views, an inviting bar and a romantic outdoor terrace, the restaurant provides a perfect variety of settings for cocktails as well. Exquisite in every detail, the restaurant's design is both inviting and comfortable. The polished decor emphasizes lush black and white velvety textures with silver accents.



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CASA TERESA

Italian

Location: Pez Vela 133, Punta de Mita

Phone: 329/ 291 6480

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 6:00 pm- 11:00 pm / Closed on Sunday

Along with their delicious menu of seasonal food, Casa Teresa is devoted to traditional Italian culture and using cooking techniques from the island of Sicily. To begin the magical dining experience at Casa Teresa, the guests are offered a complementary serving of Focaccia, their signature bread made with flour, semolina, potato and herbs, baked in the wood-fired oven, and drizzled with cold pressed olive oil and balsamic vinegar. All of the finest quality unique ingredients are imported. The menu is created daily depending on what is discovered at the local markets, cooked only at the moment of order.



ROSA MEXICANO

Mexican Traditional

Location: El Anclote 114, Punta Mita

Phone: 329/ 291 5495

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 4:00 pm-11:00 pm

Authentic Mexican cuisine served with a contemporary touch and an impeccable service. Their menu includes the traditional guacamole, which is prepared at your table. The amazing view of this venue is given by its location, right on the beach. They offer very authentic and fresh ingredients. Handmade tortillas and a special menu with the catch of the day make this restaurant one of the best spots in Punta Mita for a casual dinner. Do not forget to try the Tequila Rose Margarita while enjoying the live music which completes the fun atmosphere.



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