



JOURNEYMEXICO

San Miguel de Allende

INTRODUCTION

San Miguel's traditional cuisine derives from a blend of indigenous and European flavors, and incorporates ingredients from throughout the Mexican plateau, including the states of Queretaro, Jalisco, Michoacan and San Luis Potosi. Besides traditional foods, in San Miguel you can also enjoy international and gourmet cuisine.

Some foods to try on your visit include enchiladas mineras, pacholas, and fiambre. Enchiladas mineras (miner's enchiladas) is a dish, which is hearty enough to satisfy a miner's large appetite. These are fried tortillas filled with cheese or chicken, bathed in a sauce made from guajillo chile, and topped with lettuce and fried carrots and potatoes. Pacholas are deep fried ground beef patties. Fiambre is made with different meats (beef, chicken and pork), and fruit and vegetables served on a bed of lettuce and topped with vinaigrette.

Among the traditional drinks of Guanajuato state, you'll find agua de betabel (beet flavored water), and two different fermented drinks: colonche, which is made with prickly pear, and cebadina, a concoction of barley water, tamarind and jamaica (hibiscus) with baking soda added when it's served to make it fizzy. Cebadina is reputed to be a great hangover remedy.

For dessert, try tumbagones, a tube-shaped pastry made with green tomatoes and dusted with powdered sugar. Two types of traditional candies you should look out for are cajeta de Celaya, a caramel made with goat's milk, and fresas cristalizadas (crystallized strawberries). For traditional dining, head to the Mercado Ignacio Ramirez, where you will encounter a feast of fragrances and colors. In the section of the market devoted to food stalls, you're sure to satisfy your appetite for comida guanajuatense (food of the state of Guanajuato). For a special dinner, try Andanza, the elegant restaurant of Casa Sierra Nevada hotel, or La Posadita, a romantic restaurant with a fabulous view. Get there in time to enjoy the sunset while you sample the flavors of San Miguel de Allende. /visitmexico.com



JOURNEYMEXICO

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RESTAURANT RECOMMENDATIONS

APERI

Mexican Contemporary

Location: Quebrada 101, Centro

Phone: 415/ 152 0941

Reservations: Mandatory

Credit Cards: AE, MC, V

Hours: Wednesday through Monday 2:00 pm-4:00 pm and 6:30 pm-10:00pm / Closed on Tuesday

In all senses, an open kitchen. Àperi, from the Latin “abierta”, explains the atmosphere, the kitchen and the space offered in the restaurant located in the Dos Casas Hotel & Spa. The love of cooking, respect for products and living space is their philosophy through which Chef Matteo Salas expresses all his imagination and national and international experience. Àperi offers a weekly menu proposal, a wine list and a tasting menu with a pairing to pamper the customers. In 2015 it was named “Best New Restaurant in Mexico” and “Best Hotel Restaurant” by Travel and Leisure México.



THE RESTAURANT

International

Location: Sollano 16, Centro

Phone: 415/ 154 7862

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 12:00 pm-10:00 pm

The Restaurant, housed in one of San Miguel’s most elegantly colonial settings, opened in 2008 featuring Chef Donnie Masterton’s world class cuisine. Offering a full bar, it serves lunch and dinner five days a week in a sun-dappled eighteenth century Moroccan courtyard, as well as in their elegant dining salon. Serving global comfort good, The Restaurant’s menu reflects the changing seasons with a focus on the simplicity of fine ingredients. The Chef collaborates with local organic growers, dairy farmers and ranchers to procure the freshest, highest quality and responsibly raised product available.



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LA PARADA

Peruvian

Location: El Recreo 94, Centro

Phone: 415/ 152 0473

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Wednesday through Monday 12:00 pm-9:00 pm / Closed on Tuesday

La Parada is a restaurant with Peruvian flavors at its core. The objective is to share with you the love for the country. Try the variety of Pisco Sours and Chilcanos while sitting in the patio. Enjoy the company of friends while sharing the plates influenced by such a diverse country. The menu is divided into 4 sections: Peru's coastal dishes with a twist, soups and salads, "Pa'Llenar el Tanque" the main dishes section and the cocktails made with Pisco. Special soups and salads are also offered depending on seasonal produce and ingredients.



LUNA ROOFTOP

International

Location: Nemesio Diez 11, Centro

Phone: 415/ 152 9700

Reservations: Recommended

Credit Cards: AE, MC, V

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

Luna Rooftop Tapas Bar is one of the most spectacular restaurants in San Miguel de Allende and is a destination to savor at leisure. A menu of authentically prepared International tapas sustains guests as they enjoy expertly prepared margaritas and cocktails. This relaxing venue invites guests to linger and absorb San Miguel's ever-changing colors and skyline views. Throughout the day and night, this al fresco setting presents breathtaking views of the iconic La Parroquia, spires, bell towers and rooftops across town.



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CAFÉ RAMA

International

Location: Nemesio Diez 7, Centro

Phone: 415/ 154 9655

Reservations: Not necessary

Credit Cards: AE, MC, V

Hours: Tuesday through Sunday 8:00 pm-11:55 pm

Café Rama has a shabby chic welcoming decor. This is an art restaurant where the walls express the essence of Mexico's Contemporary artistic movement. It is located very close to the Rosewood Hotel and is a great place for casual breakfast, lunch or a fun dinner. At night it is a low-light cozy space ideal for enjoying a couple drinks. Named as one of the best choices among local restaurants for the locals and visitors, this place offers gourmet dishes with fresh local ingredients and a very select variety of wines and crafted beers.



ZUMO

International

Location: Orizaba 87, Centro

Phone: 415/ 152 0489

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Wednesday through Sunday 6:00 pm-10:00 pm / Chef Action Experience reservation needed

Indulge yourself with the unforgettable experience of a live cooking. Savor the best of international gourmet cuisine with the Mexican touch and personal chef. In this restaurant the Chef works with local producers to ensure that the production is sustainable and season selected daily. Do not miss the experience of lunch in an elegant outdoor dining room. Discover the Zumo culinary magic when you reserve your place in the exhibition kitchen. To complement your gastronomic experience you will enjoy a spectacular view of the City from the terrace.



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MOXI

Mexican Contemporary

Location: Aldama 53, Centro

Phone: 415/ 152 1015

Reservations: Mandatory

Credit Cards: AE, MC, V

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

Enrique Olvera is Mexico's globally celebrated chef who has received numerous awards and whose Mexico City restaurant, Pujol, is #17 on the San Pellegrino list of the world's 50 best restaurants. At Moxi, he unites traditional Mexican dishes with the latest techniques and cosmopolitan concepts, creating a menu with a Mexican soul and an international palate. Chef Olvera's Moxi has fired a reputation for Hotel Matilda as a culinary innovator and destination for gourmands and food lovers from all over the world.



1826 RESTAURANT

Mexican Contemporary

Location: Nemesio Diez 11, Centro

Phone: 415/ 152 9700

Reservations: Recommended

Credit Cards: AE, MC, V

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

In 1826 the town of San Miguel de Allende was renamed to honor its most famous son, the Mexican Independence hero Ignacio de Allende. At Rosewood San Miguel de Allende's, 1826, Mexico's rich heritage and culinary traditions are celebrated. The menu features traditional and innovative Mexican cuisine, using locally sourced ingredients. Embracing the "farm-to-table" philosophy, 1826 Restaurant has established partnerships with nearby farms and food producers that work with the culinary team to supply various fresh organic products.



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