



JOURNEYMEXICO



MORELIA

RESTAURANTS RECOMMENDATIONS



## INTRODUCTION

The colonial city of Morelia is a designated UNESCO World Heritage Site, and from its breathtaking architecture, it's clear to see why. Besides being the capital of the State of Michoacan – and the state's largest and most populated city. Like the rest of the state, Morelia has an enormous amount to offer its visitors, from the colonial spectacle of its buildings and elegant, vibrant streets, to delicious regional cuisine.

The traditional kitchens of Morelia prepare trademark dishes that fuse the ancestral culinary secrets of the Purepechas with the flavor of spices and cold meats brought by the Spanish at the time of the conquest. The Purepechas not only forged an amazing culinary syncretism by combining the ingredients of both continents but also modified the Spaniards' long-established cooking techniques. They continued to use their typical clay pots and dishes, and adapted new metal utensils to their traditional repertoire.

Morelia's cuisine is varied, but any account of its traditional dishes must include pollo placero (chicken with vegetables), prepared by experts in the markets and corundas, these tamal-shaped parcels are wrapped in distinctive green corn leaves. It is commonly believed that this dish was served to the caltzonzin, leader of the Purepechas, during elaborate wedding banquets. To toast this tasty banquet, there's nothing better than the region's official drink: charanda, a powerful cane liquor that is sure to leave you ready for bed.

The internationally famous Candy Museum is not just a museum, it also incorporates its sweet factory. Located on the former Real Street (now Francisco I Madero), visitors learn all about the famous Morelia candies such as laminillas, jellies, cajeta (goat's milk caramel), coconut candies, guava rolls, jamoncillos de leche (milk candy bars), coated fruits, etc.



## RESTAURANT RECOMENDATION

### EMILIANO'S

Mexican Italian

**Location:** Artilleros 1643, Chapultepec Oriente  
**Reservations:** Recommended  
**Hours:** Daily 1:00 pm-12:00 am

**Phone:** 443/ 315 1035  
**Credit Cards:** AE, MC, V

Opened in 1999, Emiliano's restaurant is one of the favorites of the local families. Located in a traditional Michoacanan house, it's specialties include Italian and Mexican classic dishes as hand-made tortillas, grilled premium steaks, pizza, pasta, and salads. They use in their products fresh and seasonal ingredients always. The terrace is an excellent place to enjoy dinner or a couple of drinks in the bar. The service in Emiliano's is recognized for being agile and warm, making the experience here exceptional.



### LAS TROJES

Mexican

**Location:** Juan Sebastian Bach 51, La Loma  
**Reservations:** Recommended  
**Hours:** Monday through Saturday 1:00 pm- 12:00 am / Sundays closes at 6:00 pm

**Phone:** 443/ 314 7344  
**Credit Cards:** AE, MC, V

For nearly three decades now, Las Trojes has been a traditional restaurant for the local families and visitors. Its particular location, inside of a XIX century traditional troje, a wooden Purepechan house, is one of the special details of the restaurant that make it unique. It specializes in grilled steak and other Mexican classics like quesadillas, tacos, corundas, and a great tequila and mescals selection. It has a wonderful terrace and a private room for special events. The staff is always looking to satisfying all the clients expectations.



## LU

## Mexican Contemporary

**Location:** Hotel Casino, Portal Hidalgo 229, Centro

**Phone:** 443/ 313 13 28

**Reservations:** Recommended

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

**Hours:** Daily 7:00 am-10:00 pm

The philosophy in Lu is to use traditional recipes, locally produced products, and current culinary techniques. Lucero Soto, the heiress, is a supporter and protagonist of culinary phenomenon developed in Michoacan. Fairtrade producers, local cooks, and traditional recipes are fundamental to the design of the dishes, which protect Michoacan identity. The vanguard is its distinctive character, reflected on the menu, not only for dishes but also wine. The restaurant has creative combinations deliciously expressed in its amazing desserts.



## SAN MIGUELITO

## Mexican Traditional

**Location:** Camelinas and Paseo de la Republica, La Loma

**Phone:** 443/ 324 2300

**Reservations:** Recommended

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

**Hours:** Sunday 2:00 pm-5:30 pm / Monday through Saturday 2:00 pm-11:00 pm

Surrounded by real size angels, Madonnas, and other peculiar decoration items it's main salon is made of wood, stone, and bronze. This restaurant offers a Mexican Traditional cuisine with dishes as Aztec salad with fresh corn, grilled steaks with beans, tortillas and salsas and seafood. They emphasize in the iconic Mexican flavors, corn, chili, tomato, and coriander. They are constantly looking for the best organic, local producers to obtain the very best ingredients. San Miguelito is a place where absolutely everything will make you feel as in a dream.





### CENADURIA LUPITA

Mexican Traditional

**Location:** Paseo de la Republica 3100, Jardines del Rincon

**Phone:** 443/ 314 2848

**Reservations:** Recommended

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

**Hours:** Daily 8:30 am-11:00 pm

Cenaduria Lupita is an emblematic and traditional place in Morelia. Visited for many locals, it is recommended to visit the place early in the afternoon. It is a traditional antojeria, with traditional Michoacanan dishes as corunda, uchepos, and enchiladas. It serves a buffet with ten different main dishes, salads, and soups. They also have a wide variety of classic Morelian sweets and desserts. Its decoration is essentially Mexican with several colorful Mexican details which make the place cozy and pleasant.



### CHANGO

Mexican Contemporary

**Location:** Sor Juana Ines de la Cruz 129, Centro

**Phone:** 443/ 312 6213

**Reservations:** Recommended

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

**Hours:** Monday through Saturday 2:00 pm-12:30 am / Sunday closes at 6:30 pm

Chango is an eclectic vintage restaurant that combines the classic Mexican art with art nouveau details. Its contemporary cuisine is based on a mix of traditional dishes with an international influence and the distinctive touch of the chef Daniel Aguilar Bernal. This style combines perfectly with the bar that offers a wide variety of delicious cocktails. They are an innovative and original restaurant that through quality, good taste, a cozy atmosphere, and the best customer service, try to create an experience unequalled and pleasant.



### LA AZOTEA DE LOS JUANINOS

**Location:** Morelos Sur 39, Centro

**Reservations:** Recommended

**Hours:** Daily 8:00 am-11:00 pm

Mexican Contemporary

**Phone:** 443/ 312 0036

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

Hotel Juaninos' La Azotea Restaurant is famed for its dazzling close-up views of the cathedral, amazing by day and magnificently illuminated at night. In a stylish setting of modern decor, the atmosphere is casual, and service is welcoming and caring. La Azotea Restaurant specializes in contemporary Mexican gastronomy with a fusion of Michoacan's regional cuisine. The menu of the day presents culinary delights that evoke nostalgia because they are based on precious traditional recipes of the ancestors. There is an extensive selection of Mexican and imported wines.



### LOS MIRASOLES

**Location:** Madero Poniente 549, Centro

**Reservations:** Recommended

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

Mexican Traditional

**Phone:** 443/ 317 5775

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

Los Mirasoles Restaurant is located in the heart of Morelia, in a former mansion which earliest records date back to the XVII century. This house has an interesting history in the "enjarres" of the cupboard of its old kitchen, where a message of those who initiated the independence of Mexico was found. The building is part of the center of Morelia, a city recognized as a World Cultural Heritage by UNESCO in 1991. The culinary legacy has been compiled in Los Mirasoles by its Chef Rubi Silva, with the same affection and pride with which the Michoacanas grandmothers, have cooked and transmitted their seasoning for centuries.

