



JOURNEYMEXICO



PUEBLA

RESTAURANTS RECOMMENDATIONS



INTRODUCTION

Known as the City of Angels, Puebla, a World Heritage Site, lies 136 km (84 mi) from Mexico City. This city has some 5,000 colonial buildings, which are mostly baroque edifices built during the 16th century. At times, it seems as though the architectural designs of some of the convents, churches, and squares came from heaven above. Not only is this city known for its splendid architecture, but it also offers excellent cuisine.

Puebla's culinary tradition originates from the blending of two cultures; the Pre-Hispanic and Spanish, as well as French and Middle Eastern (Lebanese) influences.

Here's a list of what you cannot miss during your gastronomic tour by Puebla. Mole Poblano: Proudly originated in Puebla and a beloved national dish, with more than 30 ingredients. Poblanos enjoy this dish year round and make several varieties served over turkey or chicken. Chiles En Nogada: Mexico's stuffed chili with walnut sauce par excellence and only served in summer months. Antojitos Mexicanos (Mexican snacks): Chalupas (corn tortilla with chicken and salsa), molotes (fried corn patty with cheese or beef stuffing, cream and salsa on top), cemitas (regional sandwich with avocado, cheese, beef or pork, with the traditional papalo leaf), pipian verde (pumpkin seed green sauce poured over chicken), chancas (fried corn patties stuffed with beans, salsa on top), guajolotes, tinga, cuitlacoche, gusanos de maguey (maguey worm), and escamoles (fried ant eggs, yes, fried ant eggs). Traditional Sweets: A true pleasure for the palate, like tortitas de Santa Clara (Saint Claire cookies), camotes (flavored sweet potato), pepita candy (Caramel-covered Pumpkin Seed), jamoncillos (flavored pumpkin seed candy bars), crystallized fruits, gaznates, and macarrones.

If there is a word that defines Puebla, then it is baroque. Complex flavors that seduce our palates elaborated shapes that capture our sight, an irresistible mix of legends and stories, winding streets, fountains, gardens, craft markets, artistic alleys and a view studded with the churches domes. So, it is not outrageous to think that Puebla is the place that angels call home./visitmexico.com

RESTAURANT RECOMENDATION

CASA REYNA

Mexican Traditional

Location: Privada 2 Oriente 1007, Centro

Phone: 222/ 232 2109

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 08:00 am-10:00 pm / Sunday closes at 6:00 pm

Casa Reyna is an icon of gourmet Poblana kitchen. Here you can enjoy a little bit of everything: old Poblana recipes including special seasonal plates, dishes of more contemporary Mexican recipes, homemade tastes, and an excellent gourmet experience. Let the magic of Casa Reyna take you on a journey of tastes, smells, generous servings, great service, and the perfect relation between price and quality. Enjoy the kitchen, either during breakfast, mid-day or dinner. Casa Reyna has a large wine library in Puebla, taking special attention on Mexican wines.



ENTRE TIERRAS

Mexican Traditional

Location: 4 Norte 410, Centro

Phone: 222/ 232 5306

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 8:00 am-10:30

At its artisanal kitchen, the essential flavors are turned into new forms that keep their roots in ancestral Mexico; with the best of the land can provide. This is Entre Tierras, a place where the farmers can bring their produce because they know it will be appreciated. The chefs are the trustees that in the act of passion transform into vibrant dishes that speak about the love for our Mexican Cuisine. The patrons attend, not only for the pleasure to enjoy the food but because they know that behind each of the dishes are the producers and cooks that love and respect this place's philosophy.



EL MURAL DE LOS POBLANOS

Location: 16 de Septiembre 506, Centro

Reservations: Recommended

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

Mexican Traditional

Phone: 222/ 242 0503

Credit Cards: AE, MC, V

El Mural de los Poblanos is a place to enjoy a pleasant and memorable dining experience. For the staff of this restaurant is a pride to be able to share the best of the Poblana cuisine. Their work begins by selecting ingredients of superior quality. More than half of their inputs come from small producers in the State of Puebla. The recipes are traditional; many were given to them by families settled in this city for several generations. The pictorial work that gives a name to the restaurant was done by Antonio Álvarez Moran. It shows most of the characters that have shaped the history of Puebla.



FONDA DE SANTA CLARA

Location: 3 Poniente 920, Centro

Reservations: Recommended

Hours: Daily 8:00 am-10:00 pm

Mexican Traditional

Phone: 222/ 246 1919

Credit Cards: AE, MC, V

The restaurant Fonda de Santa Clara opened its doors for the first time on September 13, 1965. It was founded by Mrs. Alicia Torres de Araujo, cultured and entrepreneur woman who dedicated much of her life to rescue the traditions, values and artistic and cultural works of Mexico and specially Puebla. This restaurant is a place to taste the delights of Poblana cuisine, from the rich chalupas, passing by the molotes, gorditas, chanclas, tayoyos, etc. to the sophisticated, specialized dishes, all this in the comfort, cleanliness and environment that the visitor deserves.



LA CASA DEL MENDRUGO

Mexican Traditional

Location: 4 Sur 304, Centro

Phone: 222/ 232 5148

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 8:00 am-11:00 pm / Sunday 9:00 am-10:00 pm

La Casa Del Mendrugo is a fine dining space that merges traditional Spanish and local Puebla's cuisine, reviving the Creole character of the city and gastronomy with a curated presentation. It has the best wine-pairing brought by the wide variety of red, white and rose wines, as well as the handcrafted Casa Del Mendrugo's Ale beers, that satisfy even those with the most demanding taste. Beyond a comfortable space, the Tapas bar offers typical Spanish aperitifs with a unique feel that only "La Casa del Mendrugo" could give.



LA NORIA

Mexican Traditional

Location: 41 Poniente 2120, Centro

Phone: 222/ 237 7213

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Friday 8:00 am-11:30 pm / Saturday opens at 1:30 pm / Sunday 1:30 pm-5:30 pm

La Noria is a restaurant located in a 16th-century former Hacienda, San Miguel La Noria. In this restaurant, you can enjoy sitting on the terrace while savoring classic dishes of Puebla's cuisine, such as mole, pipian, chiles en nogada, and more. La Noria offers a great environment, traditional and seasonal dishes, and a charming magic. The intention of the Chef and owner of this place is to create a restaurant that preserved flavors and traditions, a place that is not "fashionable", but for a lifetime, for people without labels.



MESON SACRISTIA

Mexican Traditional

Location: 6 Sur 304, Centro

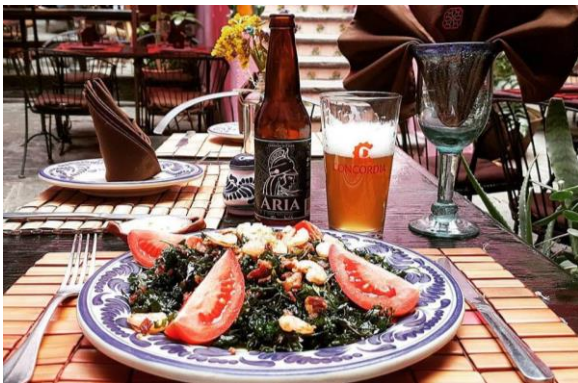
Phone: 222/ 2324513

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 1:00 pm-11:00 pm / Sunday 9:00 am-6:00 pm

Sheltered in a modest colonial-style building, with robust wooden doors and traditional balconies, Meson Sacristia delights upon very entrance into the building with an internal patio that transports guests to the Mexico of the nineteenth century. This is a traditional restaurant that features traditional cuisine in an elegant location. With a delightful environment, in this place, you can relax and enjoy the traditional Puebla's cuisine and seasonal dishes like mole and chiles en nogada.


MOYUELO

Mexican Contemporary

Location: Av Juarez 1918, Zona Esmeralda

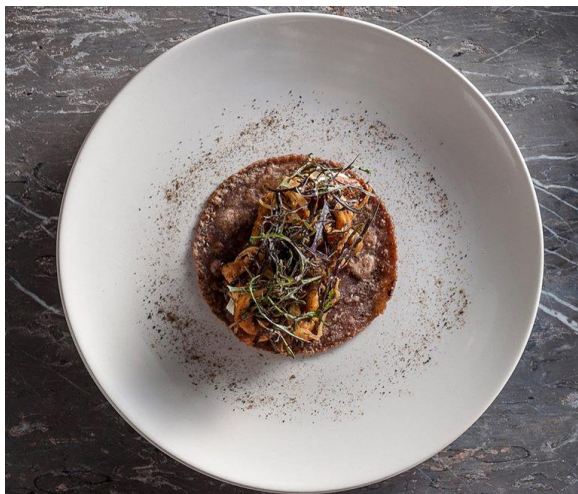
Phone: 222/ 232 4270

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 1:30 pm-10:30 pm / Sunday closes at 6:00 pm

Moyuelo is one of the newest and more contemporary culinary proposals in Puebla. It serves the traditional cemitas with an innovative twist. It offers the traditional flavors as milanesa and some other new options as portobello, perfect for vegetarians, and pork belly. They also serve delicious desserts as crème brûlée of banana with cardamom and surprising cocktails as the Paloma with mescal. Constantly special dinners and events take place in the restaurant including craft beers tastings or jazz recitals.



PINCHE & CHEF

Mexican Contemporary

Location: Zavaleta 313-A, Bello Horizonte

Phone: 222/ 574 7663

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Monday through Saturday 2:00 pm-11:00 pm / Sunday closes at 6:00 pm

Pinche & Chef is a restaurant with all the feelings, passions and experiences lived by Daniel, its chef. With a focus on design and love for gastronomy, he wants to show through the plates how the food is the most faithful representative of Puebla's culture. Taking the drinks as one of the most important points of a good cuisine accompanied by good experiences, in Pinche and Chef, they have the ideal pairing for the dishes, from a special selection of Mexican wines, crafted beers, and mescals. They seek to support domestic producers using local and fresh ingredients.



TAGERS

All day Breakfast

Location: 5 Sur 4908, Residencial Boulevares

Phone: 222/ 211 0329

Reservations: Recommended

Credit Cards: AE, MC, V

Hours: Daily 8:00 am-4:30 pm

Tagers is an all-day breakfast restaurant with its very particular Mexican style. At Tagers the philosophy is that the day begins when you want and however you want, setting a breakfast to your liking to enjoy each of its delicious elements. Let yourself be carried away by an atmosphere of positivity and the delicious breakfast menu. Because the day begins when you receive the first smile when you dare to fulfill your dreams, when you decide to go for everything. The day begins when you want.

