
RESTAURANTS



Our suggestions

MEXICO CITY

- + Dulce Patria.
- + Garum.
- + Guzina Oaxaca.
- + Los Danzantes.

OAXACA

- + Las Quince Letras.
- + Criollo.
- + Casa Oaxaca.

SAN CRISTÓBAL DE LAS CASAS.

- + Tierra & Cielo.
- + Lum
- + Kokono'.

CAMPECHE

- + La Recova.

MERIDA

- + Nectar
- + Huniik

CANCUN AND RIVIERA MAYA

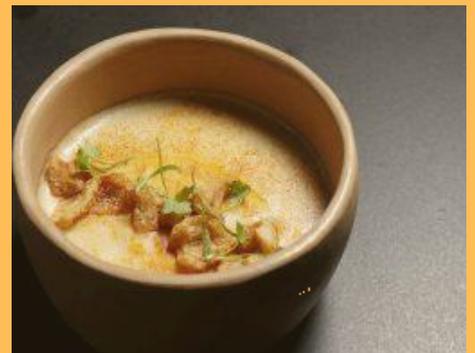
- + Le Basilic
- + HA' – hotel Xcaret
- + Kin Toh

GUADALAJARA.

- + Alcalde.

BAJA CALIFORNIA SUR.

- + Steinbeck's, La Paz
- + Las Tres Virgenes, La Paz
- + Manta, Los Cabos



MEXICO CITY



Cradle of diversity, meeting place and mix of cultures and identities. Mexico City is the ideal location to find new proposals, from the most avant-garde to the most traditional of Mexican cuisine. Discover the City through its restaurants, let yourself be carried away by sophisticated dishes and unique ingredients that will undoubtedly make your palate vibrate



DULCE PATRIA

ANATOLEFRANCE 100, POLANCO, POLANCO III SECC, MI
GUELHIDALGO, 11560 CIUDAD DE MÉXICO, CDMX

Mexican roots.

A cuisine with its own identity

It has been recognized for the second consecutive year according to "La liste", placing it among the 1000 best restaurants in the world in the 31st place. It is led by chef Martha Ortiz, who through her genius has managed to recreate the flavors and colors of traditional Mexican cuisine. The menu is made up of traditional dishes, reinterpreted in a modern, elegant and urban context, rather than a Dulce Patria menu, it offers a "sensory experience", as each of its dishes is inspired by love for Mexico, as they arise from the imagination and the heart of the chef. The decoration is dominated by red, evoking the primordial color of Mexico, present in its gastronomy through its marinades, red moles and dried chili peppers, and gold, due to the presence of the Sun in its essential ingredients, such as corn. The floral arrangements include nopales, as a nod to the national coat of arms and to the identity that our great cuisine shares with it.

INFORMATION:

Speciality:
Mexican.

Dresscode:
Casual- elegant (no sandals or shorts).



Recommended for dinner.

**Time
table**

13:30 a 23:30 from
Monday to Saturday

13:30 a 17:30 on
Sunday

*Dinner from 19.00

Subject to availability on weekends
*On holidays the restaurant doesn't accept
reservation
On Christmas' Eve and New Year's Eve
reservations on request with a special menu



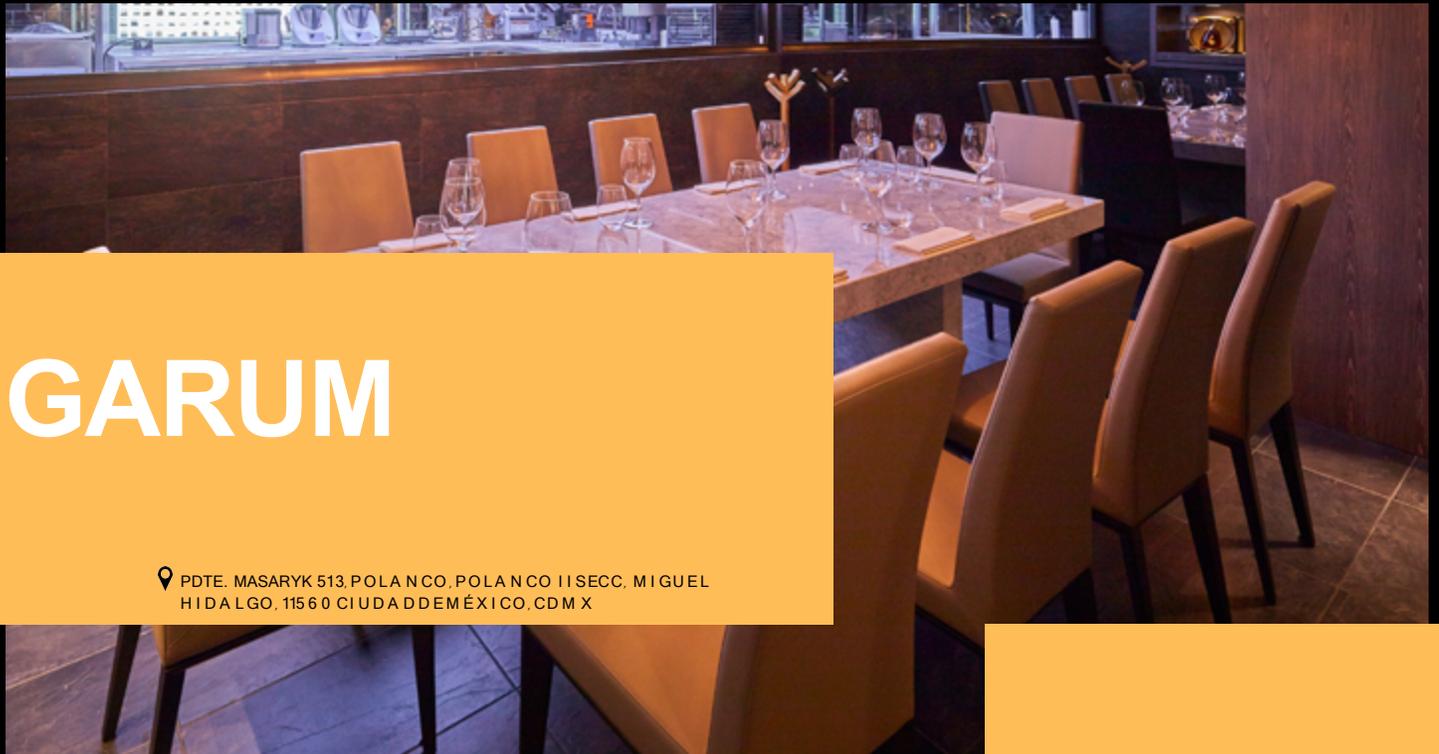
Chef Martha Ortíz

“La vida sirve para regalar belleza.”

México of my childhood

Flavors and sounds beyond the palate

The ice cream cart, with little bells, walks around its dining room to make us smile and remember the joy. Dulce Patria offers a vivid experience through the flavors that we all know and that is why we love so much, which make us reflect that the country is also sweet.



GARUM

📍 PDTE. MASARYK 513, POLANCO, POLANCO II SECC, MIGUEL HIDALGO, 11560 CIUDAD DE MÉXICO, CDMX

Mexican roots.

In a Mediterranean Cuisine

The Mediterranean cuisine is reflected in each dish of the restaurant, it shows the gastronomy of its native land with modern techniques and high quality and fresh ingredients. Its cuisine is based on flavor and respect for the product, which is why it presents a perfect fusion between local products and Mediterranean food. Garum is considered an unmissable place for the care of luxury, delicacy and detail of each dish. Torres offers two tasting menus that are constantly changing to respect the temporality of the products and bring the freshest to the table. The restaurant service is exceptional and the visual experience of each dish makes it a memorable place, without a doubt an unforgettable gastronomic experience.

INFORMATION:

Speciality:
Mediterranean

Dresscode:
Casual- elegant (no sandals or shorts).



Recommended for dinner.

Time table
13:30 a 23:00 from
Monday to Saturday
13:30 a 18:00 on
Sunday
*Dinner from 19.00

Subject to availability on weekends
*On holidays the restaurant doesn't accept reservation

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Vicente Torres

“En Cada menú de temporada regresa a sus recuerdos con una propuesta de la cocina con la que creció.”

Where everyone is a protagonist

and treated with great respect

It takes its name from the legendary Roman sauce of fermented fish and is led by chef Vicente Torres, originally from the Balearic Islands in Spain, where he got a Michelin star for La Sucursal restaurant and in 2011 was the Best Chef Millesime

GUZINA OAXACA

AV. PDTE. MA SARYK 513, POLANCO, POLANCO II SECC. MIG
UELHIDALGO, 11560 CIUDAD DE MÉXICO, CDMX

Oaxaca tradition

Mezcal, quesillo and chocolate.

A little piece of Oaxaca within Mexico City, the typical dishes are characterized by being full of color and their combination of textures. The Oaxacan tradition lives in the cuisine of Guzina Oaxaca, managing to combine the homemade and natural touch with the sophistication and talent that Chef Alejandro Ruíz puts in each dish, which are made with carefully selected ingredients and originating from Oaxaca, a wide variety with fresh and organic products, they are responsible for giving life to the traditional dishes made at the moment with the flavor of Oaxaca. Mezcal, craft beer, coffee and spring water are 100% Oaxacan elements that make Guzina Oaxaca a unique experience in the city.

INFORMACIÓN:

Speciality:

Oaxaca cuisine.

Dresscode:

Casual.



Recommendable for dinner.



Children menú available.

Time table

8:00 a 23:00 from
Monday to Saturday

8.00 a 18:00 on
Sunday

Subject to availability on weekends

On Christmas' Eve and New Year's Eve
reservations on request with a special menu

LOS DANZANTES

📍 PARQUE CENTENARIO 12, COYOACÁN TINT, COYOACÁN, 04000 CIUDAD DE MÉXICO, CDMX.



Dance through México

Fusion of different times of the country.

Since 1995, Los Danzantes Restaurant, fusing ancient Mexico with contemporary Mexico in every bite, represents the flavor of a dance between the past, the present and the future; the restaurant has become the most representative in the historic center of Coyoacán. It has been the winner of the prestigious Experts Choice Award 2017, an award based on the opinions of travelers and gastronomy experts, confirming it as one of the best restaurants in Mexico City and an icon of Mexican gastronomy and culture. In its menu of Mexican cuisine, dishes of Oaxacan inspiration stand out, by chef César López, as well as a line of mezcal of the same name, today positioned among the most recognized of this variety of drink, which also offers other options of distilled from agave, such as raicilla from Jalisco, and bacanora from Sonora.

INFORMATION:

Speciality:
Mexican

Dresscode:
Casual.



Recommendable for dinner.



Children menú available



Honeymoon package

Time

table: 12:30 – 23:00 from

Monday to Thursday.

09:00 – 01:00 on

Friday and Saturday.

09:00 – 23:00 on Sunday

Subject to availability on weekends

On Christmas' Eve and New Year's Eve reservations on request with a special menu

OAXACA DE JUAREZ



Oaxaca is a worldview, traditions and ancestral customs that live in our present. The State of Oaxaca, enjoys a unique biodiversity, between mountains and beaches, there are endemic ingredients that manage to make your kitchen one of the most spectacular in all of Mexico. Between textures, smells, colors and flavors, it allows you to delight yourself with a delicious green bean soup with chepil, with a soup of ground chickpea or a caldillo de nopales. Discover the thousand flavors of the mole by tasting the manchamantel or the coloradito and finish with a refreshing lemon water or a rich mezcal.



LAS QUINCE LETRAS

DABA SOLO NO. 300 (CASIESQUINA CON AV. JUÁREZ) . COL. CENTRO OAXACA OAX. 68100 . OAXACA DE JUÁREZ

Traditional Cocineras

The best of every Oaxaca corner

It is one of the most iconic restaurants in Oaxaca, led by Chef Celia Florián, who is in charge of a group of traditional state cooks. Celia spent much of her time touring this region and nourishing herself from what each community had to enrich her kitchen, but the greatest secrets arise from her childhood when completing simple household chores, cleaning ingredients or accompanying her grandmother to the purchase of the same. Thanks to her knowledge and experience, she was invited to join the Conservatory of Mexican Gastronomic Culture and is currently one of the representatives of Oaxacan cuisine to the world.

INFORMATION:

Specility:

Oaxaca traditional cuisine

Dresscode

Casual.



Recommendable for dinner.



Children menú available.

Time table:

08:30 to 22:00 from
Monday to Sunday

Subject to availability on weekends

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Celia Florián
Cocinera Tradicional

*“Agradezco a Dios
vivir en esta época
donde la cocina es
tan reconocida, tan
revalorada, sobre
todo nuestra cocina
oaxaqueña”*

#DALECHAMBA

A twist to traditional ingredients.

Celia's curiosity and knowledge materialized in a place that pampers the heart through the senses, fulfilling the mission of offering the best of traditional Oaxacan cuisine, without losing the essence that characterizes them and taking maximum care of the quality of the ingredients. In addition to being able to enjoy the traditional recipes of Oaxaca, you can taste a good mezcal, made by local producers in an artisanal way.

In conjunction with the World Wide Fund for Nature (WWF), traditional cooks, chefs and educational institutions joined forces and through the #DaleChamba campaign they seek to promote and preserve Mexican ingredients that, although used in original recipes, are now found in a great threat of oblivion.

CRIOLLO

📍 CALZADA MADERO 129. OAXACA DE JUÁREZ. OAXACA.

Grown at home

The wink of Oaxaca cuisine.

Restaurante Criollo opened its doors in 2016, it is the gastronomic project of chefs Luis Arellano and Enrique Olvera, inspired by different techniques of traditional Oaxacan cuisine, creating a concept or a simple kitchen, fresh products, season and a lot of quality. The portal suggests the entrance to the old colonial houses of Oaxaca, however, instead of entering fully into the central patio, the diner goes through the kitchen and the comales guide him to the main space of the restaurant. The menus change daily, as it is created with the freshest ingredients of the day, always with ingredients that reflect the land and wealth of Oaxaca. It is a great challenge to venture to change the menu every day, but in this restaurant they do it masterfully



INFORMATION:

Speciality:
Oaxaca fusión cuisine.

Dress code:
Casual.



Recommendable for dinner.

Time table

Monday:
dinner 19:00-22:00

Tuesday, Wednesday and Thursday:
Lunch: 13:30- 17:00
Dinner 19:00- 22:00

Friday and Saturday:
brunch 10:00-12:30
lunch: 13:30-17:00
dinner: 19:00-22:00

Sunday:
brunch 10:00-12:30
Lunch 13:30-19:00

Subject to availability on weekends

On Christmas' Eve and New Year's Eve reservations on request with a special menu



CULTURAL, NATURAL, PURE

Small local, deep-rooted and
authothonous

His seasoning and contributions to traditional cuisine have led him to collaborate in one of the best restaurants in Mexico, where he was in charge of the creative part of Enrique Olvera's group.



Chef Luis Arellano

*“Su formación como
cocinero
tradicional, le
abrieron las puertas
en Pujol”*

CASA OAXACA

 CALLEDELA CONSTITUCIÓN # 104-A, RUTA
 INDEPENDENCIA, CENTRO, 68000 OAXACA DE JUÁREZ, O
 AXACA.

Culinary Interpretation

International visión in local dishes

Casa Oaxaca is located inside a hacienda with a large terrace and elegant decoration, stands out for proposing signature Oaxacan cuisine and regional mezcal. Here, an animated rhythm accompanies the transparency of light that vibrates the colors. The subtlety of the essentials underlines the evocative power of the smells and flavors that arise from the cuisine of chef Alejandro Ruiz, who by giving dishes the freshness of freshly grown ingredients has managed to position himself among the 50 best restaurants in Latin America, thanks to his reinterpretation of Oaxacan cuisine, combined with extensive training and culinary experience that includes visiting restaurants in Germany, Spain and Vienna.

INFORMATION:

Speciality:

Signature Oaxaca Cuisine.

Dresscode:

Casual (no shorts or sandals).



Recomemendable for dinner.



Children menú available.

Horario:

13:00 to 23:00

Monday to Saturday.

13:00 to 21:00

Sunday.

Subject to availability on weekends

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Alejandro Ruíz

“Esto es lo bonito del proceso creativo, que tu mente nunca está quieta”.

SENSORIAL

Smells, textures and flavors.

The aromas and flavors of Mediterranean herbs merge with Oaxacan. Thus, basil and rosemary share their dyes with the holy leaf, the pitiona and the shorobobo. Likewise, pomegranate, fish and seafood, venison and lamb alternate with grasshoppers, huitlacoche and quesillo. An experience where the five senses are influenced by an extraordinary gastronomic experience

SAN CRISTÓBAL DE LAS CASAS



Chiapas is recognized worldwide for its great bio-cultural wealth, the people of Chiapas have known how to act locally to conserve and preserve their uses and customs that are conceived in unity with the nature that surrounds their territory. Ocosingo ball cheese, mumu, futifarras and coffee from Chiapas are some of the signature dishes and ingredients of Chiapas cuisine, which we are sure you will love.



TIERRA & CIELO

📍 BENITO JUÁREZ 1 ZONA CENTRO. 29200 S
SANCRISTÓBALDELASCASAS, CHIAPAS

Collection of flavors

Inherited kitchen

It is a restaurant specialized in the regional cuisine of Chiapas, it is located in a house in the Historic Center of San Cristóbal de Las Casas, it is the ideal space to enjoy the flavors and traditions of Chiapas gastronomy. The restaurant opened its doors in January 2007, with the aim of rescuing the food from Chiapas through its Regional and Signature cuisine. Chef Marta Zepeda has been awarded several times, including the National Entrepreneur Award in the category of female entrepreneur (2014), the National Quality Award (2015) and the recognition of the Conservatory of Gastronomic Culture of Mexico (2017).

INFORMATION:

Speciality:
Chiapas traditional cuisine.

Dresscode:
Casual.



Recommendable for dinner.

Time table:
13:00 to 23:00
Tuesday to Sunday.

Closed on Monday .

Subject to availability on weekends.

On Christmas' Eve and New Year's Eve
reservations on request with a special menu



Chef Martha Zepeda

"Se trata de pasar horas y horas recopilando olores, sabores, tiempos, técnicas; se trata del humor con el que haces las cosas, y de aprender para servir."

Sustainability

Cuisine that is maintained over time.

It has been one of the main ones in promoting and spreading Mexican cuisine, it is committed to rescuing the cultural wealth, traditions and natural resources of the state, offering experiences through a culinary proposal that seeks to make Chiapas cuisine a gastronomic product with the touch gourmet that characterizes them, in addition to promoting sustainability and fair trade, through support to local producers, artisans, collaborators and suppliers.

LUM

5 DE MAYO 38, BARRIO DE MEXICANOS, 29
240 SANCRISTÓBALDELA CASAS,
CHIAPAS



Ingredients from the earth

San Cristobal cuisine

It takes its inspiration from the beautiful and colorful city of San Cristóbal de las Casas, Chiapas. It is inspired by the cuisine of Mexico and the world, rescuing the flavors and textures of the region, fusing them with foreign influences, creating traditional meals with a modern touch. The chef's main idea is to find the product at its best, respect its properties and create dishes with flavors, aromas and textures. Lum, in Tsotsil (indigenous language) means Earth, it is a space with a lot of meaning, cozy, that maintains connection with the four elements. Reflects the colors, shapes and spaces of San Cristóbal de las Casas. The objective is to share with diners, dishes prepared at the moment and personalized service, transmitting love and passion for Chiapas gastronomy.

INFORMATION:

Speciality:
Chiapas traditional
cuisine.

Dresscode:
Elegant



Recommendable for dinner

Time table:
12:00 to 23:00
Monday to Sunday

Subject to availability on weekends.

On Christmas' Eve and New Year's Eve
reservations on request with a special menu

KOKONÓ

📍 DIEGODEMAZARIEGOS97.BARRIODELAMERCED.29240 SAN CRISTÓBALDELA SCASAS.CHIAPAS.

Tsotsil legend

Authenticity in every bite.

The Kokonó restaurant is led by Claudia Ruíz Santiz, who defines himself as a rebellious person, warrior and lover of his gastronomy, and that is, there could be no better words, since she is originally from San Juan Chamula, an indigenous community of Chiapas, where they currently have deep-rooted beliefs, the women play domestic roles, they are required to form a marriage at an early age and where education is not within their reach, simply for the reason of being women and for the same reason they have few opportunities to access formal employment. Thanks to his mother's rebellion, he was fortunate to choose between raising a family or studying, so she decided to impose herself on the customs and traditions of her community to fulfill her dreams.

INFORMATION:

Speciality:
Tsotsil fusione cuisine.

Dresscode
Casual.



Recommendable for lunch.



Children menú available

Time table

13:00 to 21:00
Tuesday to Friday.

10:00 to 21:00
Saturday.

10:00 to 20:00
Sunday.

Closed on Monday.

Subject to availability on weekends.

On Christmas' Eve and New Year's Eve
reservations on request with a special menu



Chef Claudia Ruíz Santiz

“Es un nombre que nos identifica a la comunidad, Kokono’ tiene el objetivo de rescatar la gastronomía chiapaneca.”

Slow Food philosophy

Conscious and fair consumption

Her excellence at the University made Chef Enrique Olvera, from the Pujol restaurant (one of the most recognized restaurants in Mexico City), invite her to join his team. Some years later, she decided to become independent and create the Kokonó Restaurant, which in the Tsotsil indigenous language means Epazote, is an herb that is used as a condiment, and whose specialty is Chiapas indigenous food. It uses locally grown ingredients to help create the unique flavor palette of its dishes as well as mixing traditional methods with modern techniques, attracting tourists and locals alike. A woman proud of her roots who takes advantage of opportunities outside the home to teach and share with those who face how important it is to safeguard her roots and feel proud of who she is.

S.FRANCISCO DE CAMPECHE



A unique and special cuisine, the perfect fusion between the Mayan heritage, the Spanish people and the old pirates. Today, the State of Campeche offers visitors various options, ranging from the most traditional to the great international dishes. A place that places syncretism and topicality on the table.



LA RECOVA

AVENIDA RESURGIMIENTO S/N POR AVENIDA LOPEZ
MATEO, BOSQUES DE CAMPECHE, 24030 CAMPECHE



Different cuisine fusione

Mayan Grill

La Recova, is the name of a beautiful arched building that existed in the city of Buenos Aires, Argentina; It was a market specialized in meat, poultry, fruits and vegetables, and household goods. Currently "La Recova" is a famous neighborhood in Buenos Aires, with excellent restaurants offering grilled meats and fine wines. La Recova Restaurant is a place with a large terrace overlooking the sea where the dishes are made up of the best of these traditions of Buenos Aires with a touch of the customs of the Yucatan Peninsula, it is a fusion of the delights of the traditional country food and Argentine cuisine. It is an elegant restaurant with classic decorations for all kinds of events or meetings. Its menu has a great variety of dishes and cuts of great quality that are undoubtedly the specialty of the house.

INFORMATION:

Speciality.

Argentinian and contemporary grill

Dresscode:

Casual.



Recommendable for dinner.



Children menú available

Time table:

13:00 to 01:00

Monday to Sunday.

On Christmas' Eve and New Year's Eve reservations on request with a special menu

MÉRIDA



Yucatan, legendary land that offers endless impressive archaeological sites, with colonial cities, magical towns surrounded by cenotes, as well as an infinity of characteristic dishes of the region. Its vast and rich gastronomy, one of the richest in Mexico, enchants palates and invites its visitors to stay longer. Mérida, a noble and loyal land, surrounded by haciendas full of history, whose owners take care of the environment with an ecological conscience and plant fruits such as scented lime: walking along Paseo de Montejo, with its French architecture and the fusion between the Mayan and the European it is a true delight.



NECTAR

📍 ANDRÉS GARCÍA LAVÍN 334,
MÉRIDA, YUCATÁN

Yucatán

Ingredientes mestizos del Mayab.

In the heart of one of the most vibrant gastronomies in Mexico, Néctar, one of the most recognized avant-garde cuisine restaurants in Yucatan. It offers an extensive exploration of endemic ingredients through which the most representative flavors of Yucatecan cuisine are taken up, and emerge in the audacity and uniqueness of a high, but always

INFORMATION:

Speciality

Yucatan contemporary cuisine.

Dresscode

Casual- Elegant (no sandals or shorts).



Recommendable for dinner.

Time table:

13:30 to 23:30
Monday to Saturday.

Closed on Monday .

Subject to availability on weekends.

On Christmas' Eve and New Year's Eve
reservations on request with a special menu



Chef Roberto Solís

“Creador de la Nueva Cocina Yucateca”

Bomba!

"Si visitas Yucatán y tomas agua de pozo, de aquí te enamorarás y aquí vivirás dichoso".

Chef Roberto Solís, considered the forerunner of modern cuisine in Yucatan offering the ancient knowledge of Mayan cuisine. Pioneer in gastronomic techniques and faithful to the culinary traditions of Yucatan

HUNIIK

📍 CALLE 60 No.415-B, ENTRE CALLE 45 y CALLE 47, ZONA PASEO MONTEJO
MÉRIDA, YUCATÁN

Exclusivity

A kitchen that is built without walls or barriers

It is an intimate restaurant, created so that 16 diners live a comprehensive experience, close to the process of preparing the dishes they are going to try: being in Huniik becomes a meeting through a kitchen that is built without walls or barriers . Huniik seeks to offer an innovative experience. The architecture and interior design have been designed by the Cuban artist Jorge Pardo, partner of this project. Pardo's proposal establishes a dialogue between Solís' kitchen and the space that contains it, linking them; the foregoing derived from an interpretation that Pardo makes of Solís gastronomic proposal.



INFORMATION:

Speciality:

Yucatan contemporary cuisine.

Dresscode:

Casual- elegant (no sandals or shorts).



Recommenable for dinner.

Time table: accepted only with reservation
18:00 to 23:00
Tuesday to Saturday

Closed on Monday and Sunday.

Subject to availability

On Christmas' Eve and New Year's Eve
reservations on request with a special menu



Chef Roberto Solís

“Roberto representa, al mismo tiempo, innovación culinaria y profunda fidelidad a sus raíces”

Sustainability

Fair trade and sustainability, synonymous with Huniik.

At Huniik, Roberto Solís and his team have created Yucatan cuisine as contemporary as it is personal. And the exchange does not only occur with diners: the restaurant works hand in hand with small local producers who supply ingredients from the region based on a fair trade scheme, and at the same time allows them to manage sustainability criteria when using products local and seasonal. Solís takes advantage of the richness of the raw material and the essential flavors of traditional Yucatecan cuisine and translates them into dishes that reflect the gaze of the present, although it also offers traditional dishes in their purest form.

CANCUN & RIVIERA MAYA



Renowned for its beautiful beaches and landscapes that reflect tranquility, Quintana Roo is a state that flourished the Mayan culture, reflected in its architecture, history and traditions. The Mexican Caribbean, of which Quintana Roo is part, has a lot to offer thanks to the wealth of its ecosystems; Cancun is the main destination of choice for many tourists and from here you can connect with the earthly paradise of Isla Mujeres, Cenotes and Mayan Ruins with great history. The Mayan Mestizo Ingredients route has a great biocultural diversity.





LE BASILIC

Hotel Gran Fiesta Americana
Coral Beach

BLVD. KUKULCÁN KM. 9.5, ZONA HOTELERA (Dentro del hotel fiesta Americana Grand Coral Beach).
CANCUN, QUINTANA ROO

Un lugar encantador

Combinando el arte y el buen comer.

Restaurante galardonado con los 5 Diamantes de la AAA se esfuerza por crear lo último en gastronomía culturalmente rica. El aclamado Chef Henri Charvet presenta su distintiva cocina mediterránea francesa, con técnicas e ingredientes mexicanos que la convierte en una experiencia gastronómica inolvidable. Un lugar encantador, con estilo clásico y toques que evocan al océano, con arte en vivo y un suave fondo de música jazz

Chef Henri Charvet go to Le Basilic every three years to update the menu

INFORMATION:

Speciality:
French-mediterranean cuisine

Dresscode
Casual-elegant



Recommendable for dinner.

Time table:

18:30 to 22:30
Monday to Saturday

Subject to availability on weekends.

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Henri Charvet

HA'

Hotel Xcaret

📍 CARRETERA CHETUMAL - PUERTO JUÁREZ, K 282
PLAYA DEL CARMEN, QUINTANA ROO

Culinary Eden

Sheltered in a gastronomic paradise

Há is the name of the new restaurant by renowned chef Carlos Gaytán, the first Mexican to obtain a Michelin star, in which traditional dishes with avant-garde touches are offered on a journey around the flavors of the world, with Mexican gastronomy being the protagonist. Located in Hotel Xcaret México, the natural refuge inspired by Mexican customs and traditions. In Há, diners can enjoy an exceptional 7-course tasting menu, paired perfectly with Mexican wines, in which the star products are chili, avocado, chocolate, corn and butter, introducing guests to a culinary journey of authentic flavors, stories and experiences that remain tattooed on the memory and of course on the palate.

INFORMATION:

Speciality:

Contemporary Mexican cuisine.

Dresscode:

Casual- elegant (no sandals nor shorts).



Recommendable for dinner.

Time tabel:

18:00 to 23:30

Monday to Sunday.

Subject to availability

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Carlos Gaytán

“En Há creamos experiencias personales para cada comensal, generando una relación personal con cada uno y transformando sus vidas a través de las historias que cuentan nuestros platillos”

Creation

Transforming through gastronomy

Chef Carlos Gaytán, originally from Guerrero, traveled to the United States at the age of 20 in search of the American dream and, after years of effort and perseverance, founded in 2008, Mexique, a restaurant located in the city of Chicago, creditor to a star Michelin in 2013, thanks to the quality and innovation of its dishes, in which Carlos Gaytán applied his knowledge of French cuisine, using techniques and ingredients of traditional Mexican cuisine, as well as creating a revolution in contemporary Mexican gastronomy, and becoming the first Mexican to achieve this recognized distinction



KIN TOH

Hotel Azulik

📍 CARRETERA CHETUMAL - PUERTO JUÁREZ, K 282
PLAYA DEL CARMEN, QUINTANA ROO

Surreal

Combination of architecture, nature and

Live the best gastronomic experience of Tulum in Kin Toh. The surrealist architectural design and aesthetics of this treehouse restaurant invite you to discover unique corners, like private nests that seem to float above the Mayan jungle. Ideal for a romantic evening or an intimate evening with friends, these special tables are the perfect place to enjoy the sunset and dine under the starry sky.

INFORMATION:

Speciality:
Contemporary Mexican cuisine.

Dresscode:
Casual- elegant (no sandals or shorts).



Recommendable for dinner.

Time table:
18:00 to 23:30
Monday to Sunday.

Subject to availability

On Christmas' Eve and New Year's Eve reservations on request with a special menu

GUADALAJARA



The cuisine to the sound of Mariachi and Tequila: The state of Jalisco is characterized by the elaboration of the country's iconic drink, tequila, as well as some original foods such as birria, sheep to the shepherd, and cake drowned, among others. The natural wealth of this region is noted with its mountains, landscapes and lakes, offering beautiful views and incredible places.





ALCALDE

📍 AV. MÉXICO 2903. VALLARTA NORTE., 44690
GUADALAJARA, JALISCO

Cocina Franca

Attached to the cycles of the Earth

Under the premise of an open kitchen, sincere and attached to the cycles of the earth; is that El Alcalde Restaurant is born, a unique cuisine in Guadalajara, which seeks to reinterpret traditional Mexican cuisine, incorporating seasonal ingredients and creating new flavors and textures. The menu changes with the seasons and the creation of the dishes is based on the ingredients that are available in each season, so each visit will guarantee a completely new experience, which will make you feel at home. The strength of the Alcalde Restaurant resides in its team of collaborators, who day by day strive to bring top quality ingredients from the field to the table.

INFORMATION:

Speciality:

Traditional Mexican Cuisine reinterpreted

Dresscode:

Casual- elegant (no sandals norshorts).



Recommendable for dinner.

Time table:

14:00 to 01:30

Monday to Saturday.

Closed on Sunday.

Subject to availability on weekends

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Paco Ruano

“Sus platillos cuentan su historia de manera genuina y sin pretensiones.”

Genuine Passion for Flavors

Taking as root the education in the kitchen of his mother and grandmother.

After finishing his studies in Guadalajara, he stayed in Puerto Vallarta with Thierry Bloue. He studied at the Luis Irizar cooking school, one of the most prestigious in Spain; and once he graduated he worked at the Mugaritz (Basque Country), Celler de Can Roca (Girona) and Noma (Denmark) restaurants, all listed among the best in the world. His experience in European kitchens had a decisive influence on his cuisine. There he learned the importance of closeness to the land and adopted simplicity in the presentation of his dishes, two essential qualities in the Mayor's daily practice.

L A P A Z

BAJA CALIFORNIA, SUR



When we talk about the sea we can transport ourselves to an infinity of places, but there is one in northern Mexico that takes us beyond the imposing and deep ocean, it is called Baja California. Nestled between two magical coastlines, the Pacific Ocean and the Sea of Cortez, it houses a unique natural aquarium in the world, where it inhabits a hundred unique and indescribable, amazing, beautiful and surprising marine species. Thus, among tuna, mussels, oysters, lobsters and mysterious spiny plants that please and surprise.





STEINBECK'S

AT COSTA BAJA

CARRET. PICHILINGUE KM 7.5, ZONA INDUSTRIAL, 23010, LA PAZ,
BAJA CALIFORNIA SUR
(HOTEL COSTA BAJA)

Legends flavored with Tequila

East of Eden

Inspired by the Pulitzer Prize-winning author, who wrote one of his books on a visit to the area. Steinbeck's is a unique open-air restaurant that allows you to appreciate the fantastic spectacle of natural light as the skies swirl through gradations of color just after sunset. It has a selection of fresh fish, smoked chicken, meat cuts and salads. The extensive wine list offers an excellent selection of local and international wines, carefully selected to harmonize with each dish prepared by the chefs and which you can taste while enjoying the most magnificent views of Marina Costa Baja and the golf course. In addition, they have an important collection of Tequilas

INFORMATION:

Speciality:
Contemporary International
Cuisine.

Dresscode:
Casual- elegant (no sandals
or shorts).



Recommenabale for dinner.

Time table:

18:00 to 23:00
Monday to Sunday.

On Christmas' Eve and New Year's Eve
reservations on request with a special menu



LAS TRES VÍRGENES

📍 CALLE FRANCISCO I. MADERO, ZONA CENTRAL
LA PAX, BAJA CALIFORNIA SUR

Gastronomic Oasis

With sea flavor

In a relaxed atmosphere and framed by a beautiful garden, Las Tres Vírgenes is now a traditional restaurant in La Paz. Led by chef Jesus Chavez from Tijuana, it promotes fair trade and sustainable fishing. Baja California offers a very good quality marine product and in the restaurant you can find seafood-based dishes, among which are the octopus "mesquite" (legumes that grow in arid and semi-arid areas of Mexico) and its meat plank cooked on firewood



INFORMATION:

Speciality:
Seafood and meat grill

Dresscode:
Casual



Recommendable for dinner.

Time table:
13:00 to 22:30
Monday to Sunday.

Subject to availability

On Christmas' Eve and New Year's Eve
reservations on request with a special menu

LOS CABOS

BAJA CALIFORNIA, SUR



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MANTA AT THE CAPE

📍 CARRET. FEDERAL LIBRE TRANSPENINSULAR KM. 5, MISIONES DEL CABO, CABO SAN LUCAS, BAJA CALIFORNIA SUR (HOTEL THE CAPE)

Culinary Credibility

Flavors that transform.

Recognized for its “comforting seafood,” Manta is one of several restaurants that Chef Enrique Olvera is in charge of,. Olvera celebrates the traditions of the Pacific coast, drawing inspiration from Mexico, as well as Peru and Japan, with the commitment to create dishes with local ingredients from Baja California Sur, and a range of drinks focused on mezcal, tequilas and sake , which perfectly complement the fresh Manta ingredients.

INFORMATION:

Speciality

Fish and seafood

Dresscode

Casual- elegant (no sandals or shorts).



Recommendable for dinner.

Time table:

18:00 to 23:00
Monday to Snday .

Closed at Easter

Subject to availability

On Christmas' Eve and New Year's Eve reservations on request with a special menu



Chef Enrique Olvera

“Concibió a Manta con un doble significado: la manta raya y el énfasis del chef en la comodidad”.

Fusions thatt inspire

Between mezcals, tequila and Sake.

Manta is one of several restaurants that Chef Enrique Olvera is in charge of, such as Restaurante Pujol in Mexico City and Restaurante Cosme in Manhattan, his first restaurant outside of Mexico