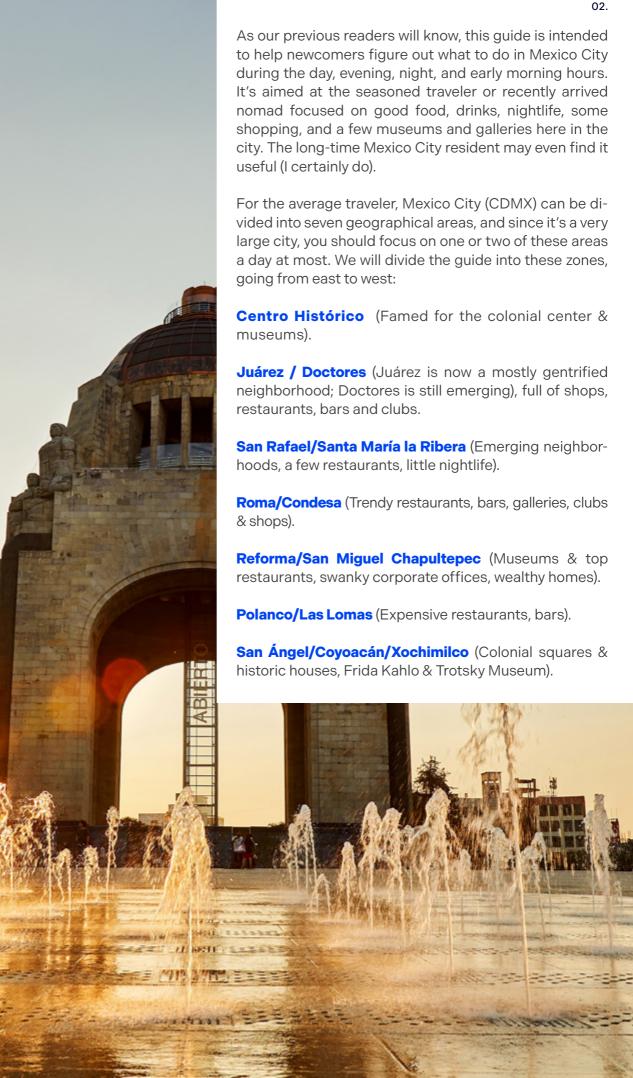
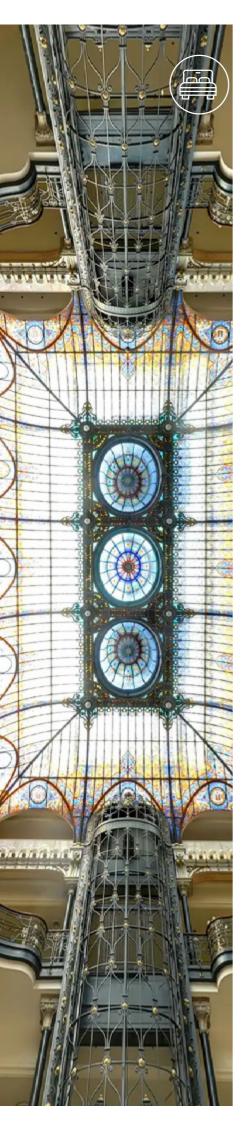


## With the arrival of 2025, it's time for an updated version of Miranda's Guide to CDMX. We've included some of the best new spots and removed the more jaded ones.

We hope you find the guide useful - if you have any comments or new suggestions, please send a DM to our Instagram account @cdmx miranda and we will do our best to include them in the next version. All of the recommendations are our own, and sadly we do not receive any payments (in-kind or otherwise) for the reviews or mentions, although we would love to.

2024 was a bumper year for Mexican bar & restaurant openings. Contramar's Gabriela Camara moved her Caracol de Mar from the Centro to Condesa and the new sport is a sensation. (Even) better food than Contramar, and fewer tourists. Baldio opened the first zero-waste restaurant in CDMX and we were left impressed by their environmental commitment, but a little disappointed by the food. Saint Jacques Bistro opened in Polanco, and finally there is a decent bistro in the upscale neighborhood. Voraz came to Roma and we liked what we saw and ate. Roca HIFI opened its bar in Roma and it's a winner. Next door Propio opened and became the new hipster hangout for those bored with Botánico, its sister restaurant in Condesa. Hotel Casa Cuenca opened in Condesa to good reviews and is home to Maleza restaurant. And as anyone who has read a travel article on Mexico will know, the taqueria El Califa de León in San Rafael won a Michelin star, the first taco stand to be honored in this way.





### **PLACE TO STAY**

Airbnb works really well in CDMX, and will save you money, but pick a good location (Roma/Condesa/Polanco). If you prefer a hotel, try some of those listed below.

### Centro Histórico:

 Gran Hotel Ciudad de México

Website
@granhotelciudaddemexico

Hotel Majestic

Website
@bwhotelmajesticterraza

Downtown México

Website
@grupohabita

### Juárez/Doctores:

 Casa Prim Hotel Boutique

Website

@casaprimmx

Hotel Geneve

**Website** 

@hotelgenevemexico

### Roma/Condesa:

La Valise

Website
@lavalisehotels

Casa Dovela
 Website

@casadovela

Hotel La Casona

Website @casonaromanorte

Hotel Dama

Website

@hoteldama.mx

Brick Hotel

Website

@brick\_hotel

Casa Cuenca

Website

@ hotelcasacuenca

Condesa DF

Website
@condesadfhotel

Nima Local House

Website
@nimalocalhouse

### Chapultepec/Cuauhtémoc/ San Miguel Chapultepec:

Four Seasons

Website
@fsmexico

Sofitel Reforma

Website

@sofiteImexicocity

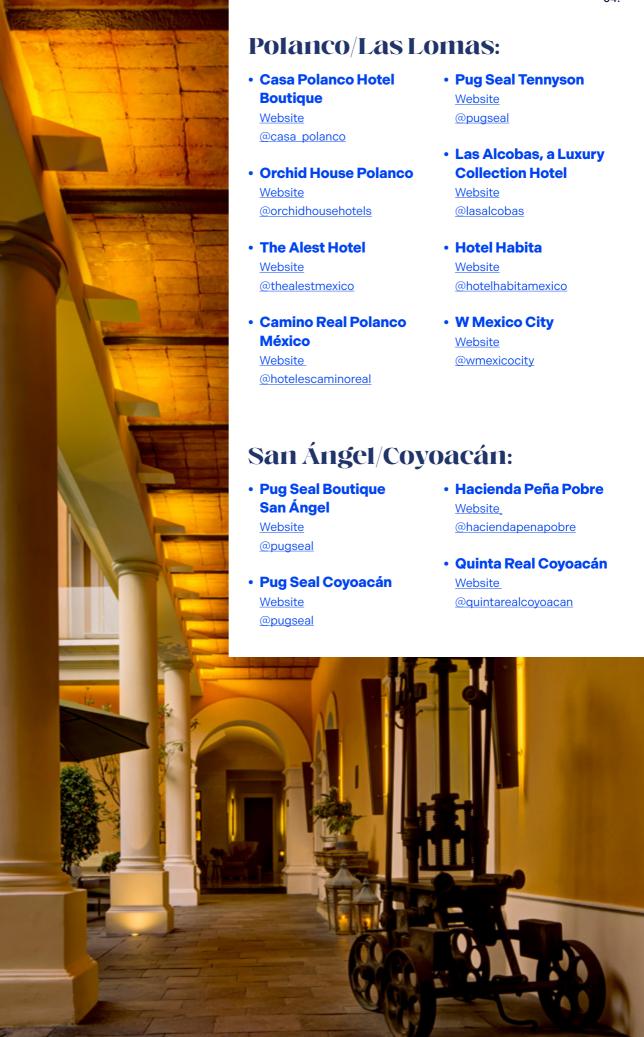
• St. Regis

Website
@stregismexicocity

Volga

Website

@volga\_mx





## Mexico has become a culinary destination, so it's best to make reservations six or more weeks in advance for all of the top restaurants.



**Transportation:** UBER, GOOGLE MAPS and WAZE work brilliantly in CDMX. If you are brave enough, rent a bicycle through Ecobici (500 pesos for a year). Mexico City is flat, the traffic is bad, and there are dedicated bike routes in many areas. Overall, you'll save time without burning too much energy.

If you manage to avoid flagrant misjudgments like flashing jewelry or leaving wallets and phones around, you will surely return from your stay in CDMX without a scratch (the crime rate is well below Washington D.C.'s). Crime rates in touristy areas are low.

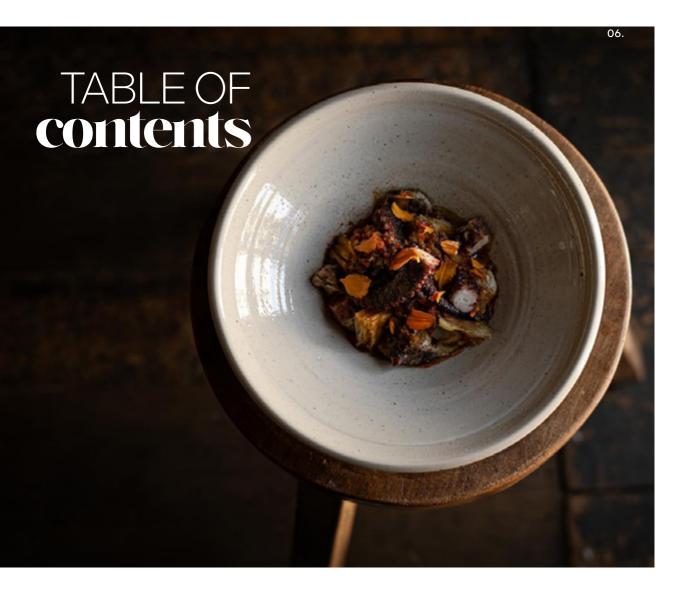
The weather tends to be seasonal and unpredictable, so check weather.com. It rains a lot from May to September, and it's cold from December to February.

CDMX is a very open-minded and tolerant city. What goes in London or NYC is also fine here.

### There are a great deal of expert online/social media recommendations:

- For restaurants and bars, Eater's guide to its top 38 restaurants is updated every quarter and is hard to beat.
- Another great online guide is www.mxcity.mx
- We also are always inspired by the brilliant <u>www.the-</u> curiousmexican.com

Naturally, all restaurants mentioned have Instagram accounts which you should check out first and we have tried to include them.



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TRAVEL TIPS

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CENTRO HISTÓRICO

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**ROMA & CONDESA** 

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**27.** 

CHAPULTEPEC (REFORMA, SAN MIGUEL CHAPULTEPEC)

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ADDITIONAL RECOMMENDATIONS

SAN RAFAEL / SAN

SAN RAFAEL / SANTA MARÍA LA RIBERA

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POLANCO & LOMAS DE CHAPULTEPEC

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MEXICO CITY AND NEARBY TOURS



CENTRO HISTÓRICO 08.

A three-hour walking tour. Visit the Zocalo, see the city's main square and cathedral, and within the **Palacio Nacional** you can also check out the Diego Rivera murals. Visit **Templo Mayor** (old Aztec city) and see the **San Ildefonso Museum**, the cradle of Mexican muralism. Walk over to **Santo Domingo** church and square. Then walk to **Palacio Iturbe, Sanborns** (Azulejos), and end at the **Bellas Artes Museum**. For the best view of Bellas Artes, head to the **Sears** tower in front of Bellas Artes, go to the eighth floor, and ask for **Café Don Porfirio.** 

A few blocks away from the **Mercado de San Juan** (worth a visit) is **Biblioteca México**. Another good museum on Mexican art through the ages is the **Munal.** For the most part, we recommend seeing the Centro Histórico during the day and not at night, but there are some late-night clubs worth a visit for the more intrepid.



### WHERE TO BREAKFAST, LUNCH OR DINE

Azul Histórico:

<u>@azulhistoricomx</u><u>Lunch or dinner</u>Isabel la Católica 30,T. 5555101316.

· Café de Tacuba:

@cafedetacubarestaurante
Old time classic
Tacuba 28,
T. 5555212048.

• Danubio:

<u>@restaurantedanubio</u> **Best for lunch**República de Uruguay 3,
T. 5555120912.

El Cardenal:

@restaurante el cardenal A classic, waiters in suits, terrific breakfast Calle de la Palma 23.

• La Merced Mercado:

Great food market, also can eat some of the best street food in Mexico Circunvalación.

Limosneros:

<u>@limosnerosmx</u> **Delicious lunch** Ignacio Allende 3, T. 5555215576. Paradero Conocido:

@paradero conocido Breakfast and lunch. From Sofia, former chef at the now defunct Restaurante Sin Nombre Ayuntamiento 103-Local A, T. 5559228720.

• Taquería Los Cocuyos:

Tacos for lunch or dinner. Essential local spot since 1980. Simón Bolívar 59.

Masala y Maíz:

@masalaymaiz

A recent move from its former location in La Juárez. Open for lunch only. Calle Artículo 123 #116 local 2, T. 5513138260.



CENTRO HISTÓRICO 09.



### WHERE TO COFFEE-UP AND DRINK

### Bósforo

@bosforomezcaleria

By far the best mezcal bar in the city, albeit semi clandestine Luis Moya 31, T. 5555121991.

### • Churreria El Moro:

@churreriaelmoro

An 85-year-old Churro shop downtown, one of many but the best, remodeled Lazaro Cardenas 52, T. 5555120896.

### Hotel Downtown:

@grupohabita

A beautiful hotel where you can get drinks on the rooftop Isabel La Católica 30, T. 5551306830.

### Majestic Hotel Rooftop:

@bwhotelmajesticterraza

Have some coffee overlooking the Zocalo Av. Francisco I. Madero 73, T. 5555218600.

### Malaquita Rooftop Bar:

@malaquitarooftop

Republica de Uruguay 45, T. 5525369744.





JUÁREZ / DOCTORES 11.

> Juárez is now fully gentrified, with some great galleries, shops, bars, and restaurants.

> Watching the Lucha Libre at Arena Mexico (Dr. Lavista 189) is recommended. The ambiance is fun, and before you know it you will be cheering for one of the luchadores at the top of your lungs.

> We also recommend the **Toy Museum** in Colonia Doctores (Dr. Olivera 15), which identifies as the largest toy museum in the world. It's full of toys and objects Mexicans have thrown away over the ages, giving an eccentric look at the changes Mexico has gone through and is still going through.



### WHERE TO SHOP

### Carla Fernandez:

@carlafernandezmx

A top local dress designer Marsella 72, T. 5555110001.

### · WiG:

@ wig

New alternative designer clothes store, Barcelona 8.

### Vena:

@shop vena

Clothes, coffee, and other accessories from local and independent designers, Versailles 104.

### • Filia:

@filia.store

For women's fashion and accessories, Liverpool 9.

### WHERE TO BREAKFAST

### Café Nin:

@cafe nin

Casual breakfast, brunch, by same chef as Lardo & Rosetta Havre 73, T. 5591554805.

### Niddo:

@ niddo

For sure the place to have breakfast. Try out the grilled cheese and French toast Dresden 2,

T. 5555250262.



### WHERE TO LUNCH AND DINE

### Amaya:

@amayamexico

Great wine selection Calle Gral. Prim 95, T. 5555925571.

### Terraza Cha Cha Cha:

@terrazachachacha

For a spectacular view of the Monumento a la Revolución

(@monumentoalarevolucion)
have lunch or drinks here
Avenida de la
República 157,
T. 5557052272.

### Cicatriz:

@cicatriz.cdmxC. Dinamarca 44.

### Tamales Madre:

<u>@tamalesmadre</u>
Yummy traditional
tamales
Liverpool 44a.

### • Darosa:

@ darosamx

Newish Italian, excellent good, great vibes, perfect for date night if you are lucky Barcelona 24.

### Havre 77:

@havre77

Great for lunch Havre 77, T. 5552081070.

### · Cananea:

@cananea

Revamped Baja-style bar with Sonoran dishes like quesabirria and mezcal cocktails, Marsella 28, CDMX.

### • Cana:

@cana

Casual - bistro excelling in foie gras, creamy rice, and steak frites Liverpool 9.

### Taverna:

@tavernaenprim

Getting a bit tired but Mediterranean-inspired restaurant in a candlelit historic townhouse. General Prim 34, T. 5517017901.

### Supplì:

@supplì

Roman trattoria-inspired dishes like carbonara and tiramisu, Avenida Bucareli 69b, T. 5610504627.

### Makan:

@makanmx\_

Singaporean dishes like chili king crab and lacquered duck in a revamped Juárez space, from Roma originally. Calle Emilio Dondé 68b. T. 5547659626. JUÁREZ / DOCTORES 13.



### WHERE TO DRINK

### • Escorpio:

@escorpiocdmx

One of the city's best wine bars
Versalles 96.

### • Handshake Speakeasy:

@handshake barTop 50 barsC. Amberes 65,T. 5564131693.

### Hanky Panky Bar:

@hankypankydf6:30 pm onwardsTurín 55,T. 5591550958.

### Joe Gelato:

@joegelatomx

Best ice cream in Juarez C. Versalles 78, T. 5568420904.

### • Parker and Lenox:

@parkerandlenox

A jazz club inspired by the speakeasys of the 1920s, Milán 14, T. 5521835107.

### • Quentin Miscelánea:

@quentinmiscelanea Bruselas 11, T. 5557056983.

### Loose Blues:

@loose blues Hipster Bar, restaurant, store, Dinamarca 44, T. 5512455034.

### • El Minutito:

@el.minutito

Italian-inspired coffee shop transitioning to a wine bar at night.

# WHERE TO DANCE • Looloo Studio: @wearelooloo Club, young crowd, from 12am Londres 195, T. 5525678099. • Mono: Loud late-night club Versalles 64, T. 5520308425.



In Tabacalera next to Reforma, it is worth going to the top of Monumento de la Revolución for the views. Moving onto San Rafael and Santa María la Ribera, there are some good museums and buildings like Museo del Chopo and other galleries.



### WHERE TO LUNCH AND DINE

- In May 2024, El Califa de León, a modest taco stand in the San Rafael neighborhood, made history by becoming the first Mexican taquería to receive a Michelin star. Sadly, become a tourist trap as a result. San Cosme 56.
- Tacos "El Betin": C. Guillermo Prieto 36. T. 5616899547.

Fuzz & Brew:

@fuzzandbrew Good coffee, great cocktails, and terrific music, Alfonso Herrera 68.

### Jametaro:

@jametaro Japan meets Mexico (again) in Santa María la Ribera Eligio Ancona 167-A, T. 5532737337.

### María Ciento38:

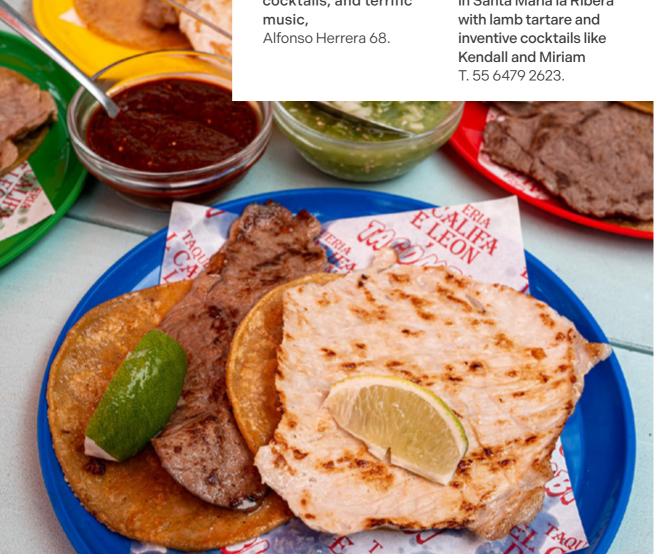
@mariaciento38

Best and maybe only Sicilian food in Mexico City in an old 19c house Santa María la Ribera 138, T. 5565181425.

### Pink Rambo:

@pinkrambo

A "psychedelic cantina" in Santa María la Ribera with lamb tartare and inventive cocktails like Kendall and Miriam T. 55 6479 2623.





ROMA & CONDESA 17.

Roma & Condesa are the Mecca of food lovers in Mexico's culinary scene and the favorite hunting ground of all digital nomads, It's a place where sometimes it seems English (above all), French (less often), can be heard as much as if not more than Spanish. Roughly speaking, Avenida Insurgentes separates Roma and Condesa, with Roma to the East. Roma itself is divided into different barrios, but you will end up mostly in Roma Norte. We recommend exploring the various parks and squares. – **Parque México** and **Parque España** in Condesa.



### WHERE TO SHOP

There are many markets, vintage shops, and little stores around the neighborhood. Some favorites are:

Columpio Condesa:

 @columpioropa

 Atlixco 71.

Cordoba 25:
 You can find galleries and bookstores
 Córdoba 25.

• 180 Shop: @180gradosmx Colima 180.

T. 5555255626.

Erre Vintage:

@errevintage
Colima 100.

Expendio Domestico:

@expendiodomestico Lots of Mexican-inspired stuff, from pottery to incense. Also in Lomas de Chapultepec Gral. Juan Cano 42, T. 5619954959. Savvy Studio:

<u>@savvystudio</u> Cordoba 25, T. 5563782976.

• La Roma Records:

<u>@laromarecords</u> Álvaro Obregón 200 Bis1, T. 5552642140.

Homexico:

@homexico
Offers clothing,
handicrafts, books,
accessories and
decorative items
Álvaro Obregón 162-A,
T. 5543814721.

Supercope:

@supercope.mx

Organic grocery store in San Miguel Chapultepec. Perfect for organic nomads Gral. Antonio León 31 T. 5589024151.



### **SOME GALLERIES**

Galería OMR:

@galeriaomr

Now celebrating 40 years, also a space in Lago, Chapultepec park Córdoba 100.

Proyectos Monclova:

@ monclova
Colima 55.

### • PEANA:

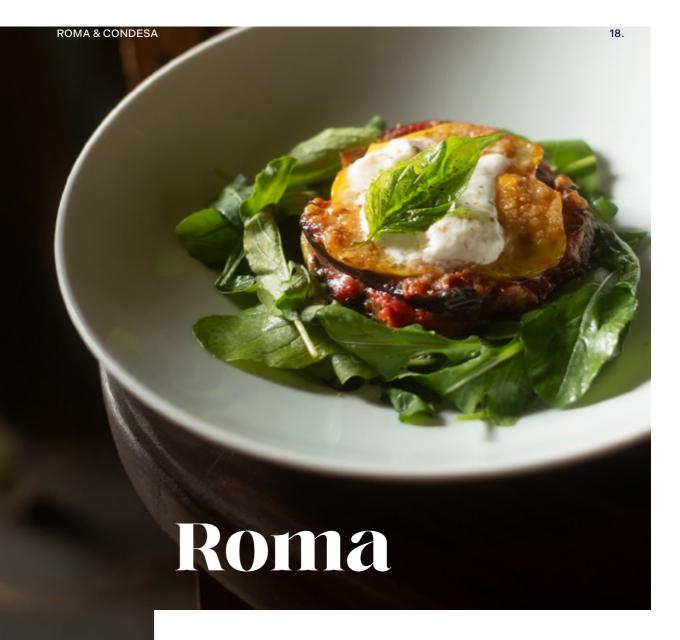
@peana\_

The hot new gallery in Roma, representing up and coming Mexican and international artists Tlaxcala 103.

 Galería Agustina Ferreyra:

<u>@galeria agustina ferreyra</u> Plaza Río de Janeiro 52ª.







### **WHERE TO BREAKFAST**

### • Lalo!:

@eatlalo

Excellent breakfast and lunch spot. Pre-game before Contramar Zacatecas 173, T. 5555643388.

### • Lardo:

@lardomexico

Best breakfast, Chef Elena Reygadas Agustín Melgar 6, T. 5552117731.

### · Café Trucha:

@cafetrucha

**Great for breakfast** Plaza Río de Janeiro 53-Local 2.

### · Maíz de Cacao:

@maizdecacao

Great tamales breakfasts Cordoba 148, T. 5590802963.

### Ojo de Agua:

@ojodeaguamexico\_

Healthy breakfast and fresh juices in many locations around CDMX Zacatecas 177, T. 5525807153.

### • Panadería Rosetta:

@panaderiarosetta

Best bread in town, from Chef Elena Reygadas Colima 179, T. 5552072976.



### WHERE TO LUNCH

### · Bao Bao:

@baobao mx

Best Taiwanese food in Mexico City Guanajuato 202.

### • Bella Aurora:

@bellauroramx

Chef Elena Reygadas's latest Italian-inspired casual restaurant, gorgeous decor. Good for brunch, Puebla 242, T. 5587906824.

### Broka Bistrot:

@brokabistrot

Gorgeous Portuguese house. Menu changes every day based on ingredients Zacatecas 126, T. 5544374285.

### Choza:

@choza cdmx

Rooftop eatery by Chef Tyler inspired by Asian street food. Vinyl music and hip vibe. No reservations and often packed so get there early Monterrey 194.

### Contramar\*:

@contramarmx

Lunch only. One of the five clásicos - now almost as famous as the Anthropology Museum and starting to receive tour buses as well. Best atmosphere, fish and cool place. Pre-game before Botánico. Best Friday lunch, from 2pm Durango 200, T. 5555143169.

### • Em:

@em.rest

Mexican ingredients meet fine dining techniques, by emerging star chef Lucho Martinez Tonalá 133, T. 5535433275.

### Expendio de Maíz:

@exp\_maiz

No menu, only cash, great food, Yucatan 84.

### • Galanga:

@galangathaihouse

Tasty Thai restaurant Monterrey 204, T. 5565504492.

### Huset:

@husetroma

Countryside cool seasonal food in gorgeous Roma house Colima 256, T. 5555116767.

### Meroma:

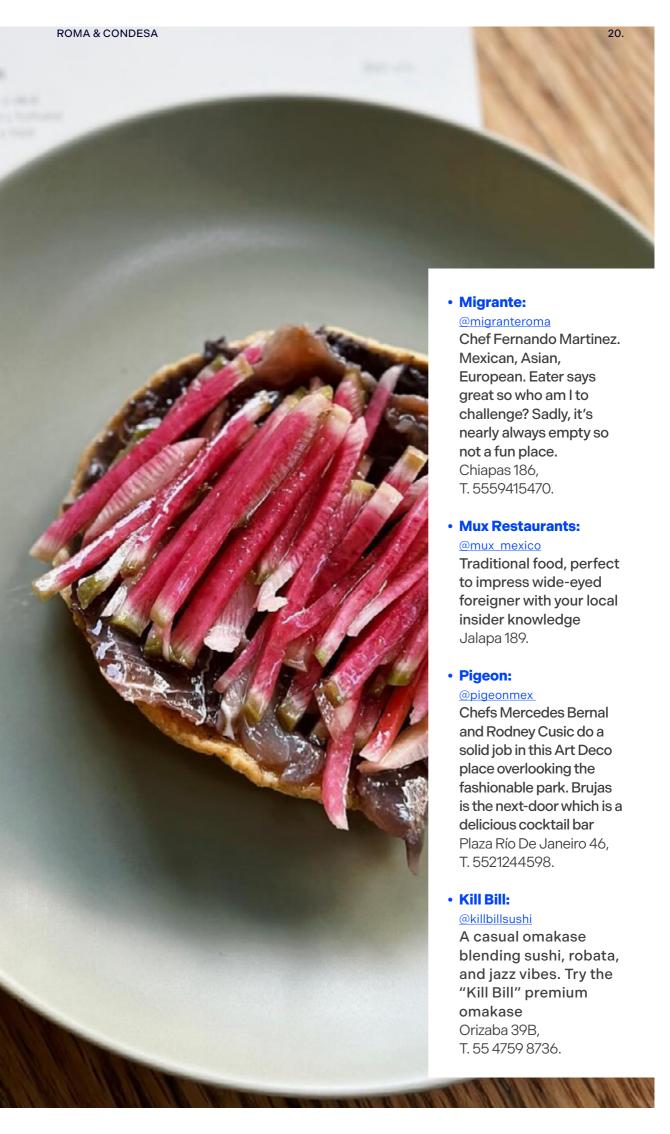
@meromamx

One of the best restaurants but also great drinks Colima 150, T. 5559202654.

### Marmota:

@marmota mx

Great location, Seattleinspired food Plaza Río de Janeiro 53, T. 5588704242.





### WHERE TO DINE

### • Blanco Colima:

@blanco colima

Restaurant/bar, very noisy, probably best to avoid Colima 168, T. 5555117527.

### • El Tigre Silencioso:

@el.tigre.silencioso

New hip Roma place, good for tapas and drinking, neo-Cantina. Chef David Castro Colima 159-int 1 A, T. 5593003306.

### · La Docena:

@ladocenaoysterbar

ood food, splendid but noisy, perfect if don't talk much to guests. Also one in Polanco Av. Álvaro Obregón 31, T. 5552080833.

### Máximo Bistrot:

@maximobistrot

One of the five upmarket CDMX clásicos. Mostly Fish, chef Eduardo García (also see Lalo's, Havre 77). Lost a bit of charm with move to larger local, and sadly now almost all foreigners Tonalá 133, T. 5552644291.

### Mi Compa Chava:

@micompachava
Seafood, hip, popular
Zacatecas 172.

### Rosetta\*:

@restauranterosetta

Mexican-Italian – Another one of the five CDMX clásicos. Old Mexican House, chef Elena Reygadas Colima 166, T. 5555337804.

### • Sartoria:

@sartoriamx

Mexico's best Italian restaurant owned by iconic chef Marco Orizaba 42, T. 5572653616.

### • Fugaz:

@fuuuugaz

Seasonal seafood like avocado tostadas and gnocchi with mussels. Perfect for a casual meal, favorite of the brilliant

www.thecuriousmexican.com C. Orizaba 3 B.

### Ultramarinos Demar:

@ultramarinosdemar

Refined seafood dishes like clam chowder and seafood platters in a relaxed setting. Quite expensive, Merida 21.

### · Lina:

@lina.cdmx

Chef Mariana Villegas's solo project offering global flavors with local ingredients like trout tartare and tres leches Avenida Yucatán 147. T. 5555747004.

### Sarde:

@sarde.rest

Sardinian-inspired seafood dishes like totoaba tartare and mackerel with celery vinegar

T. 5528546561.

### · Casa Virginia:

@casa\_virginia

An underrated classic from timeless Moncia Patino who has opened a new spot in Polanco Monterrey 116. ROMA & CONDESA 22.



### WHERE TO COFFEE-UP & DRINK

### • Balmori Rooftop:

@balmorirooftop

Rooftop bar and restaurant Zacatecas 139.

### Bottega:

@bottegamx

Really small wine bar, party of 4 or less, part of Sartoria family. Arrive 7/8pm Orizaba 39, T. 5571609239.

### · Café de Nadie:

@cafe.denadie

Good music, good drinks by Eduardo Garcia of Maximo Chihuahua 135, T. 5550872164.

### Casa Awolly:

@casa awolly Sinaloa 57, T. 5550862820.



### • Casa França:

@casa.franca

Jazz, blues and great drinks run by the incomparable Doug Mérida 109, T. 5552082265.

### Covadonga:

@cantinacovadonga
Traditional 1970s
dominos cantina with
neo lights, now a hipster
ironic favorite
Puebla 121.

### · Cruel bar:

Japanese inspired bar Colima 76.

### · Hugo's Wine Bar:

T. 5555332701.

@hugoelwinebar

Organic wines. Annoying and expensive but favored by the organic-wine-loving-richexpat Av. Veracruz 38, T. 5592246882.

### • Limantour:

@limantourmx

Decent(ish) cocktails Av. Álvaro Obregón 106, T. 5552644122.

### La Clandestina:

@laclandestinamezcaleria Liquor Store and

Mezcal bar Av. Álvaro Obregón 298, T. 5552121871.

### Loup Bar:

@loupwinebar

Another wine bar Tonalá 23, T. 5552996931.



### Madre Café:

@madre\_cafe

Good food and coffee, secret rooftop bar, signature cocktails Orizaba 131, T. 5561412847.

### Oropel:

@oropelcdmx

Vermouth bar Chihuahua 182.

### Petanca:

@petanca.roma

Play the game and get pub grub, artisanal Mezcal, Mexican wines and beer among other things Colima 124, T. 5565860544

### • Rayo:

Mezcal inspired cocktails Salamanca 86.

### Supra Rooftop Bar:

@supraroma

More posh than hipster, restaurant and latenight bar Av. Álvaro Obregón 139-163, T. 5532704367.

### • Vigneron:

@vigneronmx

Wine bar with Old World gems and dishes like wagyu brisket and fish rillette, Jalapa 181.

### • 686 Bar:

@686.bar

Classic cocktails. Same place as Em, Tonalá 133.

### Travieso Travieso Travieso:

@travieso.travieso

Same team as oropel, with vinyls and wellmade cocktails Chihuahua 54.



### WHERE TO DANCE

### Café Paraíso:

@cafeparaisomx

Club, cumbia, salsa, funk, soul. For those that hate electronic music Plaza Villa de Madrid 17, T. 28565763.

### Departamento:

@departamento studiobar Club, alternative, from 11.30pm. Pre-Game before M.N. Roy Av. Álvaro Obregón 154, T. 5540894652.

### Jardín Paraíso:

@archipielagomx

Early dancing and party in a garden. Part of the all-powerful trendy Archipielago group (Trópico, Cancino, General Primm, Taverna, Café Pariso, Salón Acme, Primo and on it goes). Pre-game before Departamento Querétaro 202, T. 5535004449.

### Leonor:

Club, 1am to 5am, pop Av. Nuevo León 163, T. 5552121018.

### • MN Roy:

@m.n.roy

If you get in, you'll likely hear electronic music and be offered drugs. Opens 2am to 7am, club, older crowd. Pre-game before Lalo! Mérida 186, T. 5566810348.

### • Patrick Miller:

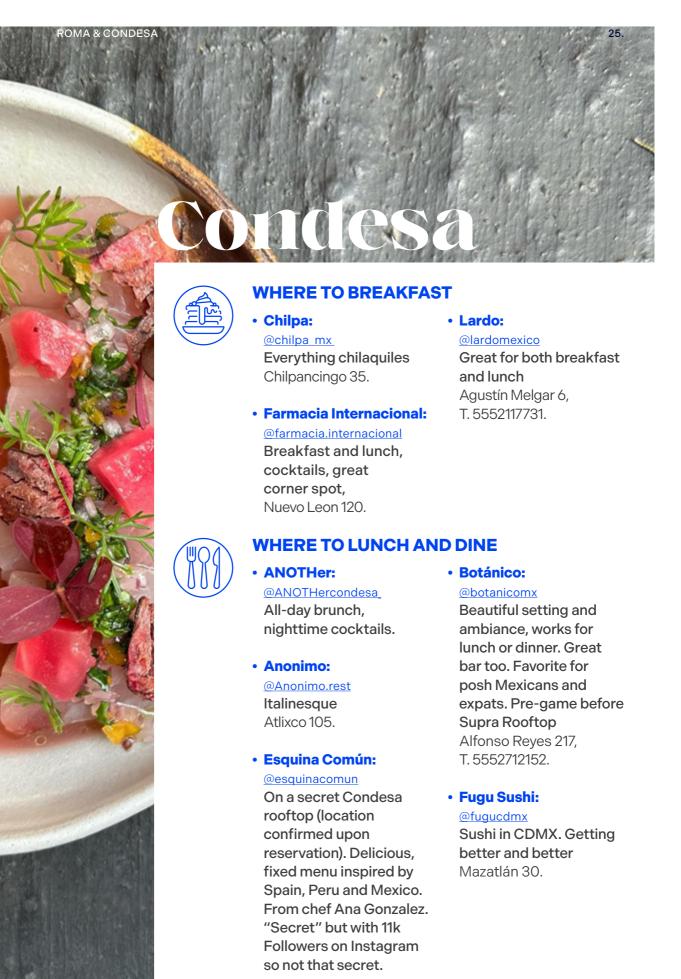
@patrick miller oficial

Traditional pre-hipster CDMX Dance club Mérida 17, T. 5555115406

### Salón San Luis:

Pre-Traditional Mexican dance club, average age 70s San Luis Potosí 26, T. 5555742639.

A good Friday special from 12pm to Saturday 12pm is, in order: Lalo > Contramar > Botánico > Jardín Paraíso > Departamento > MNRoy > Tacos Orinoco > Lalo > ABC (hospital) or a Spa visit to Nima Urban Spa: @nimaurbanspa.





### • Merotoro:

@merotoromx

Great seafood from Baja California. Fortunately, not completely on expat tour route Amsterdam 204, T. 5555647799.

### Milo's:

@miloscondesa

Brilliant Mediterranean food

C. Celaya &, Hipódromo T. 5555648712.

### Nam:

@namcurry

Japanese and Vietnamese-inspired curries. Another creation of Takeya Matsumoto Iztaccihuatl 54, T. 5575746929.

### • Gaba:

@gaba.condesa

Chef Victor Toriz Sánchez draws diners to Condesa with a menu highlighting ingredients like acoyote beans and chicatana ants. Signature dishes include sweetbreads with green chileatole and wagyu cecina tartar Av. Mazatlán 190, T. 5528727031.

### Maizajo:

@maizajo

A haven for corn enthusiasts with a taquería and terrace in Condesa. Don't miss tacos with brisket or gorditas paired with craft beer, Fernando Montes de Oca 113,

### • Plonk:

@plonk.mx

A Condesa favorite blending Mexican and Asian influences. Try the smoked marlin tamal or spicy shrimp udon with wine pairings T. 5529530255.

### Caracol del Mar:

@caracoldemarcdmx

Sister restaurant to Contramar, even better, and less touristy Campeche 340, esquina Saltillo, T 5559498304.

### • Maleza:

Trendy dining inside new hotel Casa Cuenca.

### WHERE TO COFFEE-UP & DRINK

### • Baltra:

@baltrbar

Sister bar of Limantour Iztaccihuatl, T. 5552641278.

### Caiman Bar:

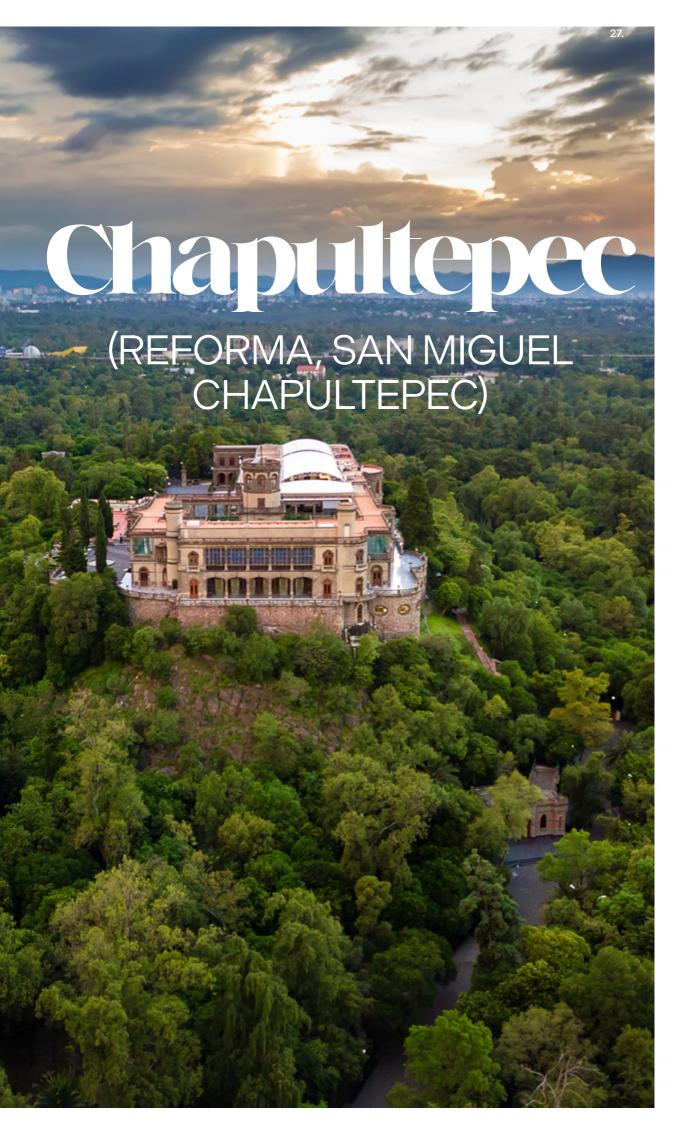
@caiman bar

Tendy bar full of cinema gang Nuevo León 120, T. 5510469814.

### Voraz:

@vorazzzzzzzz

Gastropub with innovative dishes like salty churros and uchepo tamales. The bar serves cocktails like the Melipon Sour Aguascalientes 93, T. 5525340704.



CHAPULTEPEC 28.

Nestled between Reforma and Polanco, the **Museo de Antropología** (@mnantropologia) is a must; one of the best museums in the world. Go early to avoid crowds. Check out contemporary and modern art at **Museo Tamayo** (@eneltamayo) and **Museo de Arte Moderno** (@museoartemodeernomx) next door. A trip to **Chapultepec Castle** (@museodehistoria) gives you a good sense of Mexico's modern history, and a glimpse into the doomed lives of Emperor Maximilian and Empress Carlota, who lived there. On nearby Reforma, The **Botanical Garden** - Av. Paseo de la Reforma 126, Bosque de Chapultepec - is home to more than three hundred varieties of plants; this was the first botanical garden in the country. Here you can find all sorts of exotic, native, or introduced plants and then go for a walk in **Chapultepec Park.** San Miguel is beginning to sprout restaurants and galleries, with **GAM** and then **Kurimanzutto** the trailblazer decades back. In San Miguel, **Luis Barragan's** studio never ceases to awe.



### **GALLERIES**

Kurimanzutto:

<u>@kurimanzutto</u>Cda. Gobernador RafaelRebollar 94.

Galeria Lelaboratoire:

 @galerialelaboratoire

 Emerging artists
 Calle Gral, Antonio León 56.

 Galeria de Arte Mexicano:

Mexico City's first art gallery, dating back to 1940, home to Diego Rivera and others Rafael Rebollar 43.



### WHERE TO BREAKFAST

A place to bump into Mexico's top politicians and businesspersons Av. Paseo de la Reforma 500. Comal Oculto:

@comaloculto

A good San Miguel C. breakfast spot, with flautas, and other local delicacies General Gómez Pedraza 37, T. 5589882557.





### WHERE TO EAT & DRINK

### Reforma/Cuauhtémoc

### • The Fried Club:

@thefriedclubmexico

Another Edo Kobayashi restaurant, fried food and cocktails in a speakeasy Río Lerma 159a, T. 5630354220.

### • Lazy Susan:

@lazysusan.mx **Good Japanese** 

restaurant, Río Pánuco 132-Planta Alta.

### Mariscos Don Vargas:

@mariscosdonvargas

Authentic Baja-style seafood, Río Lerma 185.

### Rokai:

@rokaimexico

One of the many Eduardo K. CDMX Japanese restaurants all sushi & ramen Río Ebro 89, T. 5630354220.

### Salazar:

Great view of Ángel de Independencia. Chef Allan Yanez serves up traditional fare Paseo de la Reforma 333-Piso 8. T. 5574239975.

### Tatsugoro:

@bartatsugoro

T. 5596277844.

Posh Whiskey bar inside St Regis Av. Paseo de la Reforma 439-1 piso.

### • Tachinomi Desu:

@letachinomidesu Sake Bar. Río Pánuco 132-1a, T. 5630354220.

### Tokyo Music Bar:

@tokyomusicbar

Need to book, 10 pm to 1 am, hipster posh Rio Panuco 132, Planta Alta, 1A, T. 86624064.

### Ling Ling:

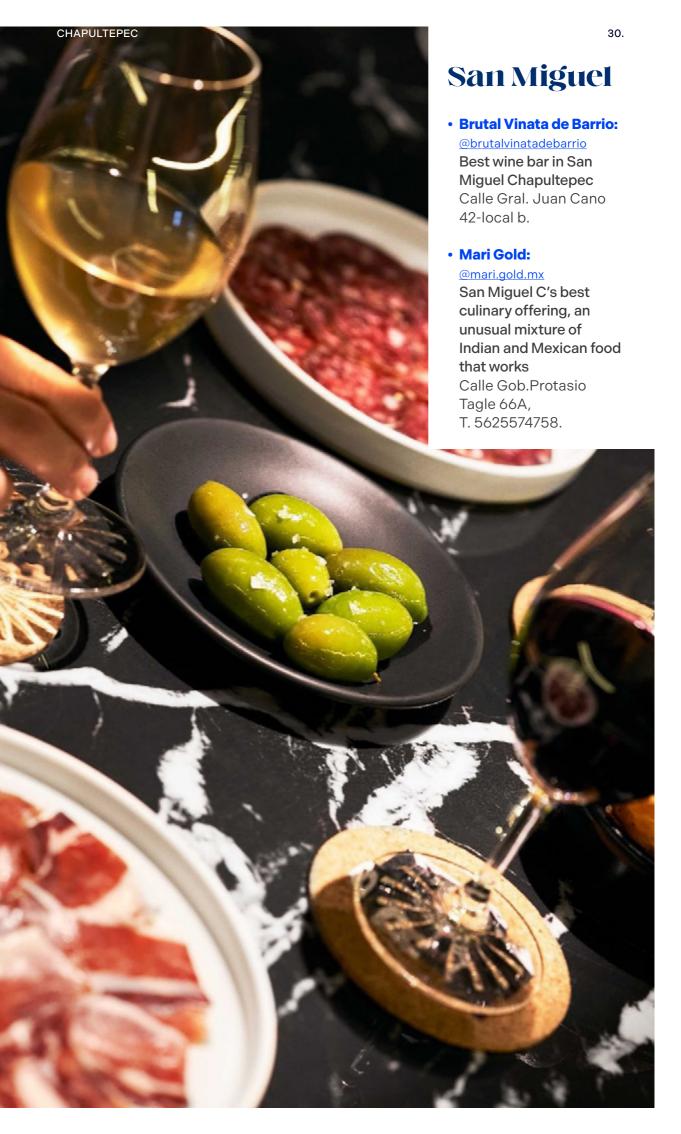
@linglingmexicocity

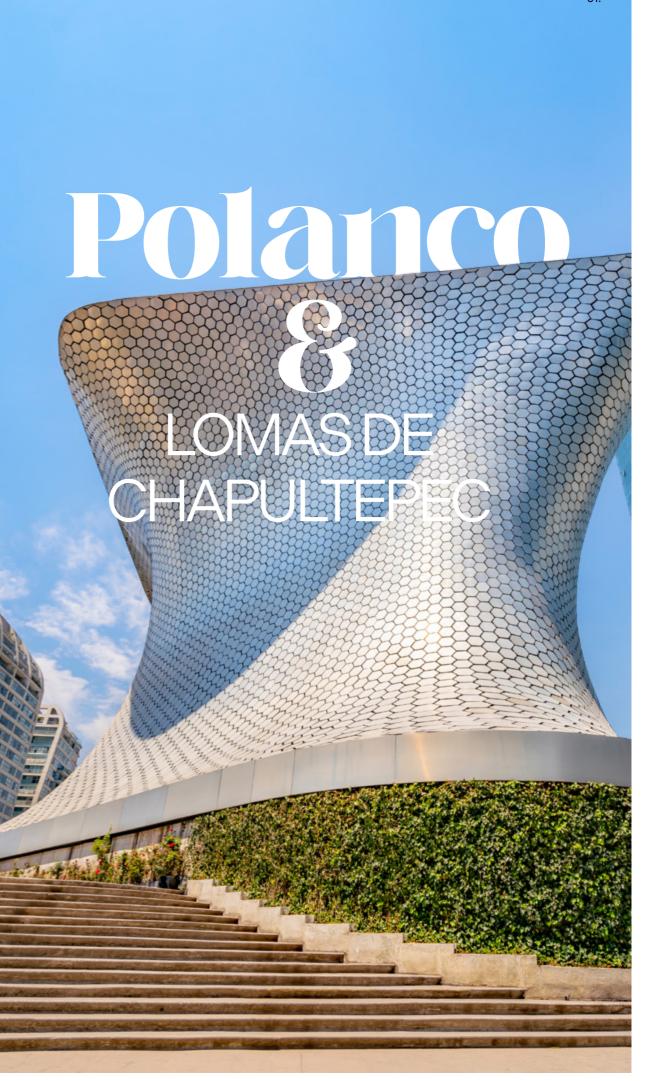
Very bling bling. Perched on the 56th floor of the Ritz-Carlton, this Asianinspired spot features views of Chapultepec Park. Highlights include crab dumplings and truffle wagyu gyoza Av. Paseo de la Reforma 509 Piso 56. T. 55 3279 9204.

### Pnina:

### @pninamx

A wine bar combining Sephardic and Mizrahi flavors with dishes like kubaneh and burekas. End with halva soft serve. T. 33 2054 9110.







Polanco is Mexico City's swankiest district, with the top designer shops, expansive corporate offices, and luxury apartment buildings. Parque Lincoln is home to many upscale restaurants and bars, none of them very good. In new Polanco, Carlos Slim's Museum Soumaya (@elmuseosoumaya) is loathed by the art snobs for its chocolate box art but has good Mexican art and (admittedly way too many) Rodins. Museo Jumex (@museojumex) is loved by art snobs but check what is on display - it can go from commercial (cartier jewels) to obscure contemporary conceptual stuff. Las Lomas is where the well-off live, and increasingly work and go out socially.

### WHERE TO BREAKFAST

• ENO:

@eno\_mx Enrique Olvera's Cafe, great breakfast Petrarca 258, T. 5555318535 Also in Las Lomas.

### Casa Portuguesa:

@casa\_portuguesa Classic breakfast spot, my Lincoln Park favorite Av. Emilio Castelar 111.

### Conejo Blanco Café:

@conejoblanco.cafe Av. Emilio Castelar 212. T.5522721904.

### **WHERE TO LUNCH & DINE**

### Polanco

· Aúna Café or **Restaurant:** 

Founded by Quintonil chef Jorge Vallejo, alongside chef Fernando Torres. Terrific food, atmosphere a bit staid, but the cafeteria ideal.

### · La Barra de Fran:

@labarradefran

Charismatic Spanish owner/chef. Ask for an outside table. Book as a favorite spot for wealthy middle-aged Mexicans and Spanish exiles Emilio Castelar 185, T. 5620159781.

### Entremar:

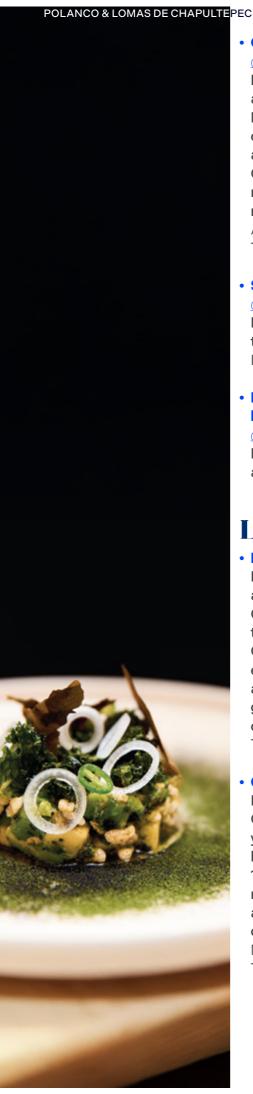
@entramarmx

Sister restaurant to Contramar, same menu minus the scene and wait time, but not quite the same crowd Hegel 307, T. 5555312031.

### Pujol\*:

@pujolrestaurant

Book 16 weeks in advance, spectacular Mexican authentic cuisine, spectacular prices, owned by the allconquering Chef Enrique Olvera but now Frenchtrained Mexican chef Jesus Duron has taken over the cooking. One of the five CDMX clásicos Tennyson 133, T. 5555454111.



### • Quintonil\*:

@rest quintonil

Book 8 weeks in advance, high end Mexican cuisine, chef Jorge Vallejo, another of the five CDMX clásicos, and no.9 in World's best restaurants.

Av. Isaac Newton 55, T. 5552802680.

### Siembra Tortilleria:

@siembra.tortilleria

Best tortillas, tocos and tamales in Polanco Isaac Newton 256.

### · Hacienda de los Morales:

@hdelosmorales

Beautiful ex-hacienda with authentic Mexican cuisine

Juan Vázquez de Mella 525, T. 5552833055.

### Bistrō 44:

@bistro44\_polanco

Delicious food by Chef Corentin Bertrand Av. Emilio Castelar 44.bistro44\_polanco -Delicious food by Chef **Corentin Bertrand** Av. Emilio Castelar 44.

(20mns from Polanco, but worth it for foodies)

### Nicos:

@nicosmexico

Traditional Mexican, only for true foodies, a bit out of the way Av. Cuitláhuac 3102, T. 5553967090.

### Las Lomas

### · Lago Algo:

Perfect for brunch as overlook the Chapultepec lake, and then enjoy a walk in the Chapultepec park. An extension of the OMR art gallery so might get to see some terrific contemporary art. T 5555159585.

### · Casa O:

In las Lomas de Chapultepec, where vou will find the businessmen. 8am to 10am, and then the nonworking ladies and men from 10am onwards.

Monte Líbano 245, T. 5555209227.

### • LaMari:

@ lamari.restaurante

Great Las Lomas de Chapultepec option, food influenced by Baja California wine district. Monte Athos 395. T. 5521207284.

### Mattea:

@mattea.mx

Delicious pasta and pizza Cda. Monte Ararat 98. T. 5579773086.

### Nostos:

@nostos.mx

In Las Lomas de Chapultepec, it has the best Greek food and is favored by the over 40s Las Lomas crowd Monte Athos 415. Lomas de Chapultepec, T. 5584381350.



### • Trastevere:

@trastevere mex

The Italian fashionable spot for the wellheeled over 50s doing long business lunches. Hard to get a table, so book early.

**Torre Virreyes** (el Dorito):

Has some good corporate options. Carmela v Sal for great Tabasco food. Aitana to lunch with lawvers and bankers who

work in the building. Puntarena offers some of the best fish in Mexico City, in a corporate atmosphere. Bosque de Chapultepec, Pedregal 24 near to Molino del Rey, T. 5555400734.

### Issi: Las Lomas locals are flocking to

@issi\_rest

We thought portions small, and the place a bit uncomfortable.

### WHERE TO COFFEE-UP, DRINK

(AND TASTE ICE CREAM):

### Ivoire:

@ivoiremx

A Polanco classic in front of the park. Under-rated, good for a quiet drink or light supper. Restaurant with terrace. Emilio Castelar 95, T. 5552800477.

### La Única:

@launicamex

Bar, restaurant, pick-up place for over the over 40s. Now in Madrid, San Miguel Allende. Anatole France 98, T. 5552804056.

### Limantour:

@limoantourmx

High(ish) quality cocktails, good for post-dinner Parque Lincoln drink. Oscar Wilde 9, T. 5552644122.

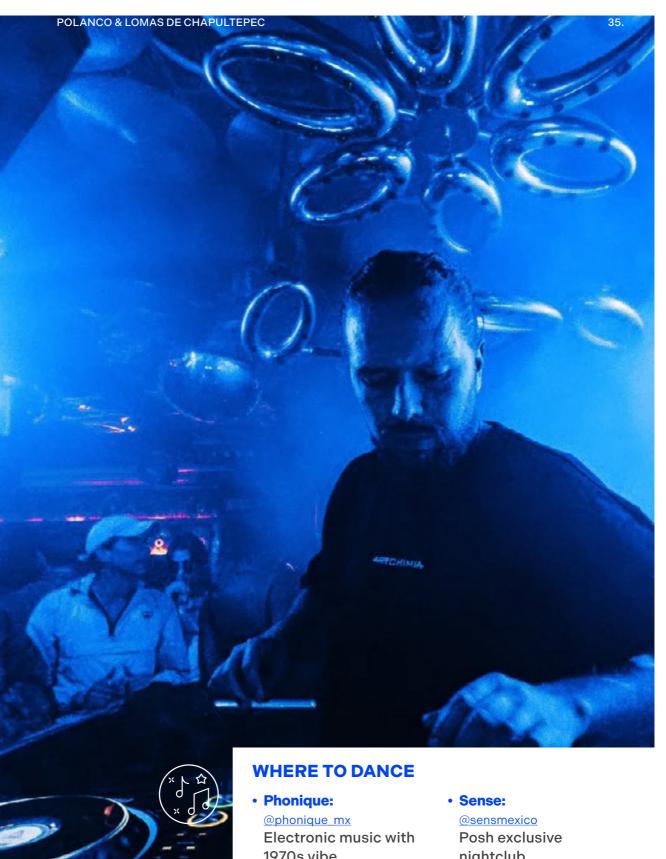
### • Ticuchi:

@ticuchi.mx

Chef Enrique Olvera's (yes, him again) Polanco bar, with great Oaxacan finger good and Korean DJs playing retro music. Best place for a Polanco drink for sure. Petrarca 254, T. 5525894363.

### Roxy & Amorino:

Decent ice cream places to savor in front of Lincoln Park.



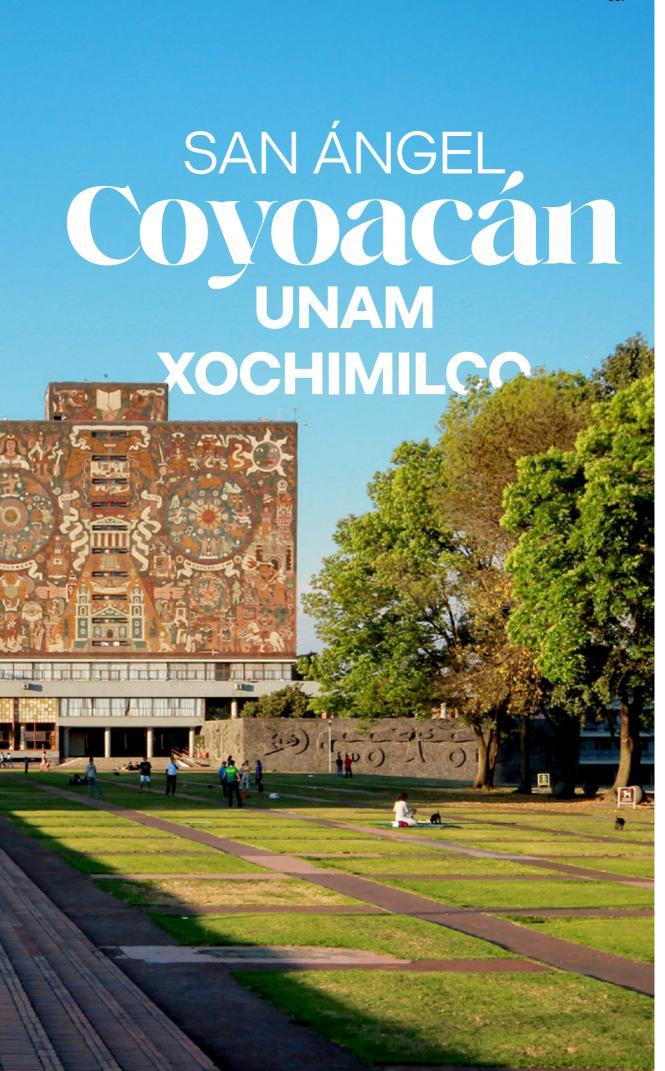
1970s vibe. Heraclinto 331.

### • Republica:

@republica.cdmx

Club, pop and reggaeton, models, tough to get in, but even Polanco people club in Roma/Condesa/ Juárez these days. Av. Pdte. Masaryk 407.

nightclub. Paseo de los Tamarindos 90, T. 5552463580.



The neighborhood of Coyoacán is where you'll find Frida Kahlo's childhood home La Casa Azul (@museofridakahlo) but book tickets online in advance before you arrive in the city. Wander your way through the Bazar Artesanal. Here you can visit the Trotsky Museum (@museocasadeleontrotsky) and the Museo Estudio Diego Rivera (@museoestudiodiegorivera) is also nearby. Museo Anahuacalli is an amazing building and has important pre-Hispanic pieces. Thoroughly recommend having coffee in the main square of Coyoacán and enjoying the scene. Far away from rest of Mexico City, so plan to spend at least half a day there. Do a half day trip to Xochimilco and rent a boat. While in the South, spend a couple of hours in the UNAM, a UNESCO protected campus and largest unviersity in LatAm. While there, check out the MUAC: Ciudad Universitaria (@muac unam) perhaps the best contemporary art museum in Mexico.



### WHERE TO SHOP

- Coyoacán Market: You can find food and crafts Ignacio Allende s/n.
- Madre Selva Plant **Market:** Some of the best plants Mexico. C. Madreselva 15BIS



### WHERE TO EAT AND DRINK

Arca Tierra:

A gastro tour of Xochimilco with local Organic food. La Asunción, Chinampa del Sol. Xochimilco.

Tetetlan:

• Sud 777:

@sud777mx

Chef Edgar Núñez

Blvrd de la Luz 777,

T. 5555684777.

@tetetlan

Restaurant inside Casa Prieto, a restored Barragan masterpiece, Av. de Las Fuentes 180 - B. T. 5556685335.

La Taberna de León:

@latabernadeleon

Mónica Patiño chef. Antonio Plaza. Altamirano 46. T. 5556162110.

### Galatea:

@galaetabistro Friendly Bakery and bistro. Ayuntamiento 34c.

### Tierra Adentro Cocina:

@tierraadentro.cocina

In Portales neighborhood so good for Frida Kahlo museum. Another thecuriousmexican.com favorite Nevada 112.

### San Ángel Inn:

@restaurantesanangelinn

Classic Hacienda, good margaritas, gorgeous place. Please Go -Diego Rivera 50, T. 5556161402.





### Oxa Cocina Única: Our absolute favorite.

@oxacocinaunica

In Plaza Jacinto, San Angel. Chef Ana's food is to be tasted to be believed.

### ADITIONAL recom menda tions

You can also see Jude's Guide do CDMX on Google Maps for a few different recommendations around CDMX.

Eva Longoria's recent visit to Mexico City and the many stops she made is surprisingly informative and useful (the information below is from her recent CNN article plugging her TV episode, **Searching for Mexico**.

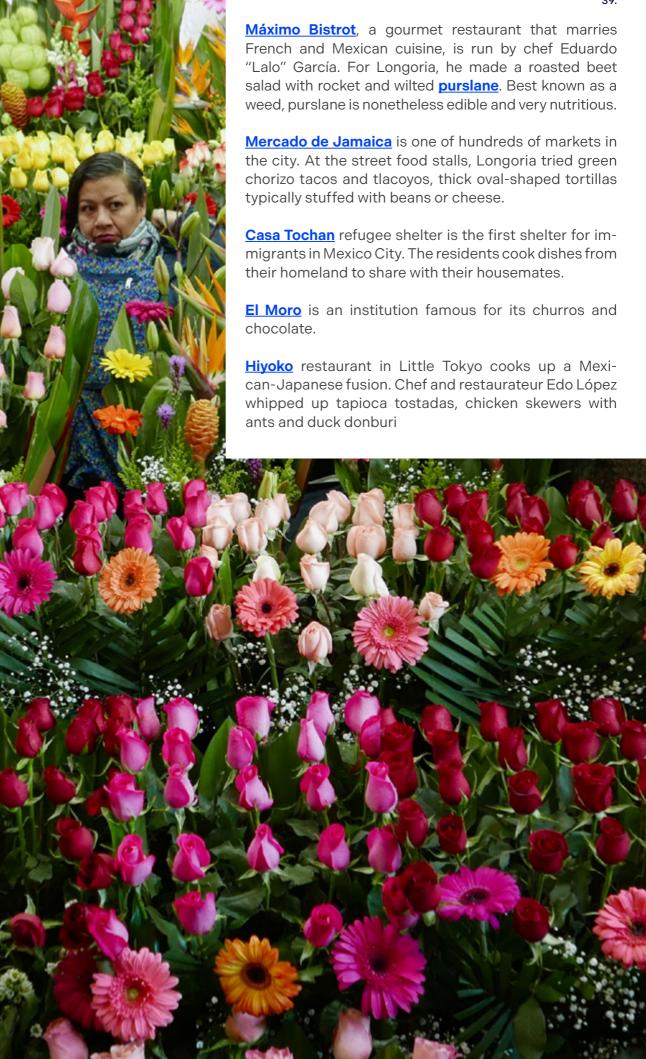
<u>Tomasa</u> is a Mexican bakery known for its conchas, a fluffy sweet bread with a crunchy topping.

<u>El Huequito</u> in the Historic Center serves up delicious al pastor tacos, which are a staple in Mexico City.

<u>Tacos Los Alexis</u> is sizzling hot in the taco world. Owner Alexis Ayala uses his five-star culinary training to transform traditional recipes from his childhood into to-diefor gourmet tacos.

<u>Contramar</u> in Roma, the bohemian part of town, is one of Longoria's favorite restaurants. Owner and chef Gabriela Cámara made her signature dish: pescado a la talla.







### Barragán Tour y Cuadra San Cristóbal

This artistic piece merges inside the Cuadra San Cristóbal and Casa Egerstrom projects. The whole conjunction was finalized in 1969 and it became a symbol of his work for the use of water, geometric abstraction, and the use of color. Website. Cda. Manantial Ote. 20, Mayorazgos de los Gigantes. Edo Mex. For architectural fans, we recommend a day of Barragan's houses, many closed to the public: <u>luisbarragantour.com</u>.

### **Chinampas at Xochimilco**

The Xochimilco lake and its chinampas supply food to the city, as well as being one of the most important refugees within the city for fauna and flora species. Address: Canales de Xochimilco

### **David Lida**

Also, you can hire the award-winning writer David Lida, author of First Stop in the New World: Mexico City, Capital of the 21st Century, who gives guided tours: <u>davidlida.com</u>.

### **Teotihuacan Pyramids**

Choose a time to avoid traffic, such as leaving the city at 10.30am and coming back at 3.30pm and do not return after 5pm. What's really fun is waking up at 6am and taking a hot air balloon over the Pyramids: <a href="mailto:skyballoons.mx">skyballoons.mx</a>.

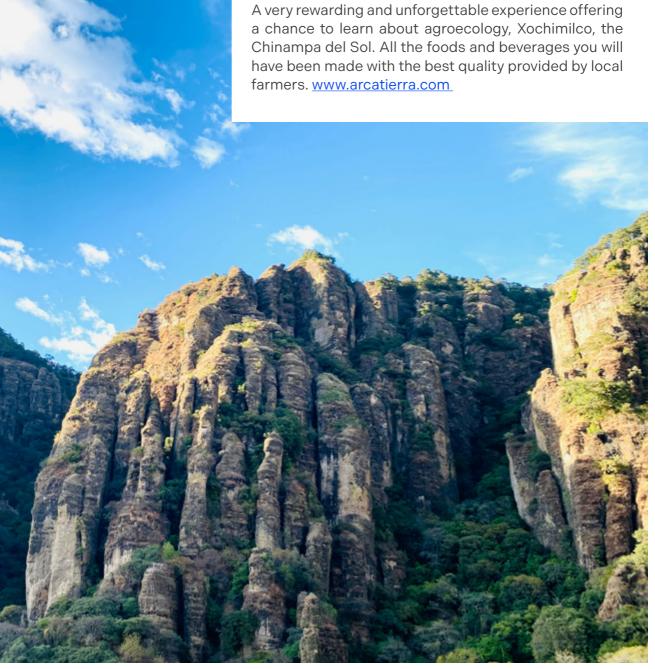
### **Taco Tour**

Mexicans eat tacos all day and night long, but if you want to fit in, try some after late night clubbing. El Califa is a decent taco chain. For a Roma Taco tour, start at **El Huequito**, under Circuito Interior bridge, carry on through Juan Escutia to Tacos Don Juan and then to Orinoco (Monterrey tacos, Av. Insurgentes Sur 253. Roma Nte). Try out El Parnita on Av. Yucatán. El Hidalguense (Campeche 155, Roma Sur, only open Friday to Sunday) is the best place to eat barbacoa (lamb tacos). Taquería Los Prados (Monterrey 333, Roma Sur) has its fans.

### Tepoztlán

50 km south of the city. An Aztec town with a pyramid on top of a steep walk, with spectacular views. Sunday market-both food and arts and crafts. Where to stay: Amomoxtli (chic, yoga, peace). Where to eat: El Ciruelo, Mexican food \$\$, elciruelo.com.mx. What to do: a walk through the maze of cobblestoned streets.

### **Arca Tierra**



There are many great books on Mexico City. We recommend the following.

For us, the best contemporary guide is David Lida's "First Stop in the New World: Mexico City, Capital of the 21st Century". "Mexico City: An Opinionated Guide for the Curious Traveler" by Jim Johnston is a great guide to Mexico City, including its history, culture, food, and neighborhoods. "The Labyrinth of Solitude" is Octavio Paz's masterpiece on Mexican identity, culture, and history. "Down and Delirious in Mexico City" by Daniel Hernandez - a fun personal account of the author's experiences living in Mexico City. "Mexico City: A Cultural and Literary Companion" edited by Nick Caistor and Rory O'Bryen - essays and literary excerpts from writers who have lived in Mexico City. "The Neighborhoods of Mexico City" by Michael Hogan on the city's neighborhoods, providing a look at their history, culture, and architecture. "Mexico City: A Guide to Recent Architecture" by Walter Wagner - an overview of the city's history and development since the mid-20th century. "Mexico City: An Illustrated History" by James Dickenson. "Conquest: Cortes, Montezuma, and the Fall of Old Mexico" by Hugh Thomas is the best historic account of the city's conquest by the Spanish. "The Savage Detectives", "2666" by Roberto Bolaño are some of the best novels related to CDMX. "The Interior Circuit: A Mexico City Chronicle" by Francisco Goldman is a good contemporary account on drugs and crime in CDMX albeit derivative. "The Mexico City Reader" edited by Ruben Gallo, has some good essays. The famed writer Alma Guillermoprieto has some of the best essays on Mexico City most published in the New Yorker.





- The Fashion Faux Pas: Wearing shorts and demanding margaritas in Mexico City? That's like asking for a Pimm's in a Manchester pub. Dress for the altitude, not the attitude - or lack thereof.
- 2. Gosh, it's expensive! Complaining that Mexico City is now pricier than New York, London, Dallas etc... Clearly, you haven't ventured beyond Condesa, Polanco, and Roma Norte. And guess what? Expats like you are one reason why it has become so expensive!
- 3. Complaining about other, newer expats in Mexico ruining it all ("These tourists on their rented bikes with jean shorts doing barbacoa taco tours in Condesa...they all should be taken out back.": Remember, Hernán Cortés got here way before all of us.
- 4. Telling people to be quiet: In Mexico, silence is scarier than a mariachi band outside your window at midnight. Embrace the symphony of the streets or invest in earplugs.
- 5. Using Mexican Slang: Shouting "no mames" "guey" "no chingues" etc with an English accent is cringeworthy, and you're almost certainly getting it wrong. Also, telling friends back home Mexico is "the SHIT" might have been cool in the early 2010s. Now, it just shows your age.
- 6. The Bad Driving Rant: Agonizing over the anarchic driving? In Mexico City, it's survival of the bravest. Best to stop stressing.

- 7. Initially try to be indignant about only one thing a day and over time stretch that out to once a week and then once a month: You will be happier that way and eventually late plumbers, dirty water, corrupt policemen, malnourished street dogs, dangerous sidewalks, aggressive street vendors, red tape, internet outages, overpriced imported food and fashion items, noise, and more noise, etc. etc. won't bother you. And if it does, you can always return home.
- 8. The Punctuality Problem: Turning up fashionably late to business meetings? In Mexico, timekeeping is an art form (and with WAZE mostly easy to manage). Being on time shows respect save the tardiness for parties, where it's expected.





- 9. The Party Protocol: Inviting to lunch at 1pm? Dinner at 7pm? Heading to MN Roy before 2 AM? Don't. You're not in Kansas anymore.
- **10.On the subject of which:** Failing to have a big breakfast. Remember lunch will start from 2.30pm onwards
- 11. Whining about Mexicans never saying no? Lean in and do the same. You'll soon find that avoiding a direct 'no' keeps options open and reduces confrontation.
- **12.Complaining everything takes for- ever?** Things can happen very fast or very slow in Mexico, mostly depending on the incentives. More accurately, times are unpredictable.
- 13. Over-scheduling: Unpredictability means it's best to keep days light. Good things often happen if you build some flexibility into your day.

14. Planning more than 2 weeks ahead:

It's almost rude to ask a Mexican for a lunch or meeting a month or more ahead of time, and probably just a waste of time as options will be kept open, regardless.

- 15.Plan a lunch or dinner on Friday/Saturday but not both.
- 16.Don't slam the Uber door: Cars (and the driver) should be treated respectfully.
- 17. Avoiding Eye Contact and failing to say hello: Make sure to keep eye contact with those sharing the same space and reply if greeted by an unthreatening stranger it's not a trap.
- **18.Expecting to be able to pay for everything with your phone or card?**Unless you want to wash dishes for your dinner, carry some bills.
- 19.Failing to learn decent Spanish after five years in the country.

### SUICE TO CD/X

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Silvia Rodríguez

**Authors:** 

Damian Fraser & Sofia Fraser



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For more information visit: miranda-partners.com

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All photographs were taken from the websites or social media of the restaurants or places, and/or from image banks.