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Gastronomic Guide

THE BEST FOOD
— IN —
CDMX

CDMX
CIUDAD DE MÉXICO



FONDO MIXTO
DE PROMOCIÓN TURÍSTICA
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Index

1 Introduction

- 2 Haute Cuisine**
- 9 Budget Friendly**
- 12 All Around the World**
- 14 Gourmet Mexican Food**

- 18 Specialty Coffee Bars**
- 20 Secrets: Hidden Treasures in the City**
- 22 New Hotspots**

City of flavor

Mexico City dwellers are proud of two things: its unbelievable list of things to do and its food.

The quality of our cuisine is a reason for local pride. Such diversity is so astounding that everyone who visits us only to eat and drink will leave thoroughly satisfied.

Our restaurants have earned their place among those considered the World's Best. They have to thank signature dishes that respect mexican ingredients without forgoing creativity.

The result is a triumph upon the palate. Culinary speaking, our city takes a run for its money and can be considered a true foodie capital.

The places beyond the five stars



Pujol

When Enrique Olvera opened the doors of Pujol in 2000, Mexican gastronomy began to doubt its traditional course in order to pursue a higher culinary standard. Pujol stands in the 16 place of *The World's 50 Best Restaurants*.

We wish we could recommend a particular dish; however, its daily changing menu makes us search for surprises. The one who writes this review was received with a liquid "taco placero" (a drinkable traditional taco), a deconstructed "taco al pastor" (delicious and way healthier than its street food counterpart) and lamb ribs.

Pujol Francisco Petrarca 254, Polanco. 5545 3507.
Mon-sat 10:30am-10:30pm. \$1,200.

PHOTO PUJOL BY PUJOL

Biko

This restaurant's prestige is not short from legendary: for years its name has appeared on *The World's 50 Best Restaurants*. Basque chefs Mikel Alonso and Bruno Oteiza are the masterminds behind Biko, who could mix Mexican tradition with reknown Euskadi cuisine. The artful display of their dishes invites us to eat slowly, swallow carefully and explore with tiny bites the richness of their creations. Every dish must be paired with an equally crafted beverage. You don't come to Biko to eat, you come to have a communion with its foie with tepache made from pineapple and corn, with its milk "origami" and its supreme quail with clarified gazpacho.

Biko Masaryk 407, Polanco. 5282 2064. Metro Polanco. Mon-sat 1:30-5pm and 8-11pm. \$1,000.



Quintonil

Quintonil is a piece of Mexico inside a small and private space —almost a speakeasy— run by chef Jorge Vallejo. Its menu uplifts Mexican cooking through creative and studied detours that have made this spot a favorite among foreign visitors. Some of its highlights are an amaranth tamal coated in salsa verde and quelites, the well-known chilacayotes bathed in homemade mole or a mamey ice cream with pinole (sweetened ground corn).

Vallejo's cooking has leaned toward locally sourced ingredients that can be easily replaced in case they do not meet his desired quality. His poetical approach to traditional dishes and its courteous service make it one of the most accomplished dining experiences in the city.

Quintonil Newton 43, Polanco. 5280 1660. Mon-sat 1-5pm, 7-11pm. Metro Polanco. \$1,200.



Sud 777

Chef Edgar Núñez's Sud 777 has enhanced the dining offer in the south of the city with a seasonal menu that attracts foodies citywide. Its proposal changes according to ingredients available in Xochimilco, creating dishes that are as distinctive as thrilling, such as the catch of the day with maguety flowers bathed in lovage sauce (a variation of celery), or avocado ice cream covered by rain clovers. However, the queen of the south is the turkey coated in ash and bathed in mole.

At some point, Sud 777 merges with Kokeshi, its younger Japanese brother, which makes it unlikely for you to leave the place without pampering your palate.

Sud 777 Boulevard de la Luz 777, Jardines del Pedregal. Mon-sat 8-12am, sun 9am-5pm. \$700



Maximo Bistrot

Eduardo García has to be one of Mexico's most brilliant chefs. He cooked at Le Bernardin, the three Michelin star bistro in New York, and later learned from the importance of sustainable and creative gastronomy at Pujol. His learnings resulted in Maximo Bistrot, a restaurant that follows the philosophy of using and teaching about local products. The menu changes everyday with impressive results. Some of the most memorable creations have to be the mussels prepared with saffron and coconut, the duck with mashed potatoes and liver, the cod on a bed of lentils and its risottos.

Maximo Bistrot Tonalá 133, Roma. 5264 4291. Metrobús Álvaro Obregón. Mon-sat 1-11pm, sun 1-5pm. \$700.

MeroToro

Merotoro, a bull with a fish tail, is the creature that best portrays the surf and turf menu created by chef Jair Téllez, inspired by the local cuisine in Baja California, including its well-known regional wine. Its four-course menu has creative detours everyday, after a thorough evaluation of seasonal and organic ingredients, which gather up in delightful and generous portions.

The sawfish ceviche, a variety of risottos and the roasted pork jowl crowned with a poached egg have definitely stolen the hearts—and palates—of their customers. Leave some space for the hazelnut volcano with banana ice cream.

All the action takes place in the table.

MeroToro Amsterdam 204, Condesa. 5564 7799. Metro Chilpancingo. Mon-sat 1-11pm, sun 1-6pm. \$700.





Rosetta

With a menu composed by Italian dishes with a slight Mexican inspiration, Rosetta tries unusual ingredients (mainly, strange seafood) in the same way a Sicilian *nonna* would cook them, but with the creative touch of its chef Elena Reygadas.

Dishes are seasonal and adapt to the available produce throughout the year; however, we recommend the *burrata* or the breaded zucchini flowers filled with ricotta cheese.

For the entree, its risottos are considered the best in the city. Finish on a dreamy note with its beautiful desserts: after all, Rosetta has a wonderful sister bakery.

Rosetta Colima 166, Roma. 5533 7804. Metrobús Durango. Mon-sat 1:30-11:30pm. \$800.

BUDGET FRIENDLY

Restaurants that won't break the bank



Lalo!

After working at Pujol, leading Maximo Bistrot, partnering with Rokai and creating the menu behind De Mar a Mar, Eduardo is one of the most prodigious minds in Mexican contemporary cuisine. For breakfast, Lalo! (short for Eduardo) offers options like a chubby French toast with red berries and whipped cream, pork chops in salsa verde, or a spectacular salmon *gallette*. For lunch, the menu splashes your palate with salads with ingredients from Xochimilco.

Zacatecas 173, Roma. 5564 3388. Tue-sun 7am-12pm and 1-7pm. \$250.

Primario

Looking for something delicious and comforting? Primario is your top choice. After opening Bravo Lonchería, Rodrigo Chávez, Luis Serdio and Bernardo Bukants have stretched out the menu from their food truck Primario (one of the favorites from the food truck boom) with an homonymous restaurant. The main star is the crab *gordita*: blue corn dough filled with *pibil* crab and a touch of avocado puree, purple onion and watercress.

Río Elba 31, Cuauhtémoc. 6840 7529 Metro Sevilla. Mon-sun 9am-6pm. \$200.



Catalina Brasserie

Catalina has combined French rustic cooking with fine dining in a refreshingly understated place that might as well be located in Champs-Élysées. Find sophistication on a beef tongue with roasted potatoes and Béarnaise sauce, or a raspberry, Brie and dark chocolate grilled cheese sandwich, the sweetest main course in town. Stop by during breakfast and have some French toast with bacon and maple syrup, crowned with a poached egg. Tonalá 87, Roma. 6840 8974. Mon-wed 8-12am, thu-sat 8-2am. Sun 8am-6pm. \$400.



Bretón

To put it simply: Bretón roasts. Its menu is a celebration of roasting with delicacies like fennel pork, tenderloin *porchetta*, spiced turkey leg and curry lentil puree, and butter and herbs organic chicken.

What sets Bretón apart from other pagan roasters is the sugar coated garlic tarator, creamy and ready to be spread on the welcoming bread just to open up your appetite.

You have to finish the feat with a superb dessert. A roasted pear crumble is awaiting. Zamora 33, Condesa. 5211 7196. Metro Chapultepec. Thu-sat 1:30-11pm, sun 1:30-6pm. \$300.

Eloise

Chefs Nasheli Martínez and Abel Hernández are partners both in life and in the concept behind Eloise, bringing a European menu to Mexican dining tables that also leans towards French borders.

Among the entrees, a couple of favorites are the truffled asparagus with parmesan cheese, a fresh tuna tartare with mango and the *foie gras crème brûlée*, a delicacy that has slowly acquired some fame. Truffles are a common thread in many of their dishes.

Revolución 1527, San Ángel. 5550 1692. Mon-sat 2-11pm, sun 1-6pm. \$400



ALL AROUND THE WORLD

Foodies with no borders, unite!



FRANCE
L'Arlequin Bistrot

Even the owner is French. This is a great place to try sophisticated and unpretentious cooking. Want a proof? Try the grated onion soup or the steak with pepper.

Río Nilo 42, Cuauhtémoc. 5207 5616. Mon-sat 1:30-11:30pm, sun 1:30-5pm. Metro Sevilla. \$300.



JAPAN
Rokai

The far east will always be beyond the horizon, but Rokai can always shorten that distance taking you on a trip to Japan through a ten course menu that changes daily, depending on the day's catch. For your first visit, order omakase.

Río Ebro 87, Cuauhtémoc. 5207 7543. Mon-sat 1-5pm, 7-11pm. \$450.



PERU
Astrid y Gastón

Astrid Gutsche and Gastón Acurio have proved their expertise through a well-studied, slightly Mexican menu. Ask for the ceviche Lima DF: a combination of tuna, prawns, mango, tamarind Tiger's Milk and nopales. Tennyson 117, Polanco. 5282 2666. Mon-sat 1:30-11pm, sun 1:30-6pm. Metro Polanco. \$700.



MOROCCO
La Casbah

Enjoy a taste of the Maghreb in Hussein Mekibes Hociene's cooking. Specialties include couscous Royale with raisins and chickpeas; bastella, a sweet and sour turnover, and glorious desserts with almonds and honey. Campeche 174, Condesa. 5564 6826. Thu-sat 2-10pm, sun 3-6pm. Metro Campeche. \$300.



SPAIN
El puntal del norte

Basque chef Pablo San Román has brought the best of Spain through a menu that pleases both palate and stomach. He has taken some traditional specialties, like beef and pork trotters, for a refreshing spin. Cda. de Palomas 22, Reforma Social. 5202 3489. Mon-sat 9am-12pm, sun 9am-6pm. \$500.



ITALY
Alfredo Di Roma

Restaurant owner Alfredo Liello created the famous Fettuccine Alfredo for his wife. Here you can bring this love story back to life with handmade pastas, some of which are seasoned right beside your table. Campos Eliseos 218, Polanco. 5327 7776. Mon-thu 1-11:30pm, fri-sat 1pm-12am, sun 1-7pm. \$750.

PHOTO: ASTRID Y GASTÓN; ASTRID Y GASTÓN

GOURMET MEXICAN CUISINE

From Mexico to the world

AZUL HISTÓRICO

This colonial inspired place is impressive for itself and every dish is hardly disappointing, but wait until you try the roasted duck stuffed fritters. These fluffy creatures are bathed in a god-sent mole from Oaxaca that is not too sweet and not too sour, just perfect. The roasted zucchini and raspberries that come on the side ring on every taste bud.

Isabel la Católica 30, Centro. 5510 1316. Mon-sat 9am-11pm, sun 9am-9pm. Metro Allende. \$350.

DULCE PATRIA

If you are into sweet and sour flavors you have to try these tablecloth stainer enchiladas. Four delightful portions stuffed with plantains, cheese and refried beans, bathed in the sweetest mole and some sour cream on top. The atmosphere is suitable for an intimate chat or a first date, but you have to know that you will, unavoidably, stain the tablecloth.

Anatole France 100, Polanco. 3300 3999. Mon-sat 1:30-11:30pm, sun 1:30-5:30pm. Metro Polanco. \$400.





HOSTERÍA DE SANTO DOMINGO

Hidden in downtown Mexico City, this former convent has consecrated for serving glorious chiles en nogada all year long. You can choose between a complete—and gigantic—portion, or half order. The filling is a mix of ground meat, walnuts and raisins, and it comes crowned by the creamiest walnut sauce and the freshest pomegranate. *Belisario Domínguez 70-72, Centro. 5510 1434. Mon-sat 9am-10:30pm, sun 9am-9pm. Metro Allende. \$400.*

NICOS

For more than five decades Nicos has delighted us with authentic Mexican food that joins traditional cooking with fine dining, proof of which is the fish with garlic over fried plantains, with an order of white rice on the side. The guacamole is made right beside your table and comes with homemade tortillas, just to finish this religious experience.

Cuitláhuac 3102, Clavería. 5396 7090. Mon-fri 7:30am-7pm, sat 8am-7pm. Metro Cuitláhuac. \$400.





Specialty Coffee Bars

LUXURY
ON A
CUP

Cardinal Casa

Try the iced coffee extraction, a distillate very graceful. The method consists in straining the grain with a slow drip (about one drop per second) to get an extraction in eight to 12 hours. The result is a wonderful cup of low acidity or bitterness, with an inconceivable sweetness. It is alchemy, guys!
Córdoba 132, Roma. 6721 8874.
Mon-sat 8am-9pm, sun 10am-9pm.
\$100.

Taller 42

We recommend the Japanese trap: a sweet drink and very light texture. Bread is brought in daily from the ovens of La Puerta Abierta, tea is an exclusive selection of Tomás Casa Editora de Té, and ice cream comes with Amor Casero's signature. It's called *affogato*! The best of two worlds in a cup: a ball of ice cream with espresso.
Orizaba 42, Roma. 5578 2768.
Metrobús Reforma. Mon-fri 7:30am-10pm, sat-sun 8:30am-10pm.
\$150.

Alma Negra

This coffeehouse is one of the biggest supporters of the third wave of coffee (a movement that leaves promptness aside in order to offer the best sip). Order *culto al café* (tribute to coffee), three cups of coffee from the dripper. Our favorite is *gibraltar*, a beverage similar to a *cortado*, and one of the best kept secrets of baristas worldwide.
Universidad 420 A, Narvarte. Metro Eugenia. 4162 5899. Mon-sat 8am-8pm, sun 4-8pm. \$80.

Passmar

One of the best coffee shops in town is also one of its best kept secrets, hidden inside Mercado Lázaro Cárdenas. Some of their recipes are patented, like *alelis berries coffee*, a mix of red berries, dark chocolate and coffee. Passmar has won three national barista awards and the world sub-championship of latte art.
Mercado Lázaro Cárdenas. Adolfo Prieto 250, Del Valle. 5669 1994.
Metrobús Amores. Mon-fri 7:30am-8pm, sat 8am-7pm. \$100.

**CAZAMAR**

The Hidalgo Market is known for selling electric devices, but you can also find a delicious sea food place. You can't leave without trying their fish empanadas, filled to the brim and blazing hot, or one of Mexico's freshest ceviches.

Doctor Balmis s/n, Doctores. Metro Obrera Mon-sun 9am-6pm. \$100.

**KIN SHAKE**

Best of both worlds can be found in one of their maki-rolls. Try them with crunchy chapulines or a piece of chicken with mole. Also, order nigiri, made with only the freshest of fish.

Mercado San Pedro de los Pinos. Calle 7 s/n, San Pedro de los Pinos. 5276 0843. Mon-fri 12-6pm, sat-sun 12-7pm. \$100.

**COCHINITA POWER**

Their cochinita (pure pork goodness) is juicy and tender, perfect in tortas, tacos, panuchos and yes, even burgers and chilaquiles. Try the lime soup, grandpa's favorite.

Altamirano 19, San Rafael. Metro San Cosme. Mon-fri 12-10pm, sat 10am-10pm, sun 11am-6pm. \$100.

**EL 123**

123 is both a gastronomic and a visual delight. Its Asian cuisine inspired dishes seem to comply with the rule of mixing every possible color and ingredient, a rule that also applies to the decoration around, crafted with salvaged materials. Art. 123 123, Centro. 5512 1772. Metro Juárez. Mon-sun 9am-9pm. \$250.

SECRETS

Hidden Treasures in the City

**DOLCE AMORE RISTORANTE**

Life is Beautiful meets bohemia in the center of Tlalpan neighbourhood. Portofino fried calamari with arrabiata and tartar sauce are just like a delightful opera.

Congreso 2-A, Tlalpan. 4171 9815. Tue-thu 1-10:30pm, fri-sat 1-11:30pm, sun 1-6:30pm. \$350.

**TINTICO CAFÉ**

A round-trip to Colombia awaits in every dish. Tintico is a charming surprise, hidden in downtown Mexico City. Coffee, though, comes with a warning: there's no better cup of coffee in the world. República de Cuba 43, Centro. 5510 3153. Mon-fri 8am-8pm. Metro Allende. Sat-sun 9am-8pm. \$200.

**AL ANDAR**

The cult of mezcal finds a temple in Al Andar. Here you can find rare mezcals brewed from wild agaves and Mexican craft beers. Hungry? Ask for tasajo and oaxacan style crickets. Regina 27 B, Centro. 5709 1229. Metro Isabel la Católica. Mon-sun 12pm-1:30am. \$250.

**PIXZA**

The dough of their pizzas is made with blue corn and their toppings include cactus, shredded rabbit and hibiscus flower. The best of two different worlds. Liverpool 162B, Juárez. 5207 0287. Metro Insurgentes. Tue 1-9pm, wed 1-10pm, thu 2pm-12am, fri-sat 2pm-1am, sun 2-8pm. \$100.

NEW HOTSPOTS

Check In ASAP!



Lardo

Chef Elena Reygadas celebrates the tuscan delicatessen tradition with a menu that revolves around the science of sausages. Lardo's kitchen, with a wood oven and a sausage cutter, is the place where dishes that play with acidity (of vinegar and pesto) and greasiness (of lardo and *sopressata*) are crafted.

Pizza can take a whole new dimension when it is crowned by 'nduja (a soft sausage), burrata, tomato and marjoram. Finish the feast with a puff pastry filled with cherries and pepper ice cream. Mazatlán 5, Condesa. 5211 7731. Metro Chapultepec. Mon-sun 7am-12pm, 1-6pm and 7-11pm. \$600.

Hiyoko Yakitori-Ya

A well-kept secret that can only be disclosed after ringing a doorbell is behind Hiyoko, the Japanese word for "baby chick". This place is all about birds: ostrich sashimi, foie gras and shaved black truffle over a wonton crisp, or veggies and chicken kushiyaki. However, ordering omakase is always a sure gamble.

Spots at this table are on high demand since there is only one counter before the kitchen, which offers a front-row view of the gentleness that the chef puts into every dish.

Río Pánuco 132, Cuauhtémoc. 5207 0386. Metro Insurgentes. Mon-sat 1:30-4:45pm, 7-10:45pm, \$500.



Kumo

The promise that Kumo keeps is a walk in the clouds (kumo, in Japanese) with every bite of their ramen. The menu is short, but carnivores, herbivores and picky diners citywide will find something attractive. Our recommendation is tako ramen, a large bowl where octopus, spinach, ikura, gari, mustard sprouts and noodles, gather for a brothy and romantic bath.

Order Krin Ichiban beer to go with it, and let the trip go on for a few miles with a matcha ice cream over tapioca and fennel crumble. Tonalá 89, Roma. 6840 8970. Tue-sat 1-10pm, sun 1-6pm. Metrobús Álvaro Obregón. \$300.



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