

ENGLISH / SPANISH

STYLEMAP

CDMX

MEXICO CITY

**THE CONNOISSEUR'S GUIDE TO THE
CITY'S BEST CULTURE, FOOD, SHOPPING
AND NIGHTLIFE BY**

Travesías

Inspiración para viajeros

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FONDO MIXTO
DE PROMOCIÓN TURÍSTICA
DEL DISTRITO FEDERAL

Welcome to Mexico City

Because of their number, variety and splendor, it's nearly impossible to get to every great attraction the city offers.

A good idea is to explore the city by neighborhoods—neighborhoods filled with history and tradition as well as modernity and conveniences plus architecture, visual beauty and, of course, the human warmth that's characteristic of a cosmopolitan, friendly, open and diverse metropolis.

Visiting the Centro Histórico and its plaza centerpiece the Zócalo, for example, means wandering narrow streets awash in Aztec and colonial influences, a space whose museums, churches, historic sites, parks and monuments create a zone that is in fact one of the historical environments in Mexico the world knows best—in addition to being a UNESCO World Heritage Site.

With its highly European feel, the Paseo de la Reforma—along a several-kilometers-long boulevard that stretches from the east to the west of the city, and featuring exceptional museums like the Museo de Antropología or the Papalote children's museum as well as grand Chapultepec castle—or indeed, the Zona Rosa and toney Polanco, are all great spaces where visitors discover and live Mexico City's urban grandeur.

The south of the city incorporates Mexico's National Autonomous University, Cuicuilco Pyramid, the Floating Gardens of Xochimilco and colonial neighborhoods such as Coyoacán and San Ángel, plus lots of museums throughout the area.

Sophisticated Mexico City is all that and much more, as home to cultural events for every kind of visitor, whether it's a top music venue, a traditional forum or alternative space for theatre, ballet and opera—among other arts. Numerous sports and traveling exhibitions are on offer every day as well.

Visiting Mexico City also means reaching one of the planet's most important business and enterprise capitals, endowed with superior infrastructure and connectivity that links it to the rest of Mexico and the world, supported by a varied and appealing hotel and entertainment offering amid a robust, buzzy business climate.

StyleMap CDMX is an invitation to explore this and more, in the form of a pocket guide that leads to discovery on both first-time and repeat visits to Mexico City—the capital that's also a world-class, all-encompassing urban experience.

Cordially,



Dr. Miguel Ángel Mancera Espinosa
Mexico City Mayor



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MEXICO CITY:

a Treasure Waiting to be Discovered

In 1325, when the Aztecs set out to find a place to build their capital, they found the sign they were looking for: an eagle perched on a prickly pear tree devouring a snake. Improbable in itself, what was even stranger about this sight was that the prickly pear tree was in the middle of a lake. This very specific sign was a foretaste of what the city was to become over the centuries: a place where weird and wonderful things happen, a promised metropolis of sorts.

There are still plenty of things to be discovered in Mexico's capital. As you explore its nooks and crannies, you'll come across all kinds of surprises, not unlike the image of the eagle and the snake. There are the more obvious places, like the Historic Center and Xochimilco, where you can see part of the original lake the city was built on, and then there are districts like Condesa, Roma, Cuauhtémoc and Juárez, whose early-twentieth-century residences today house bustling restaurants and cool clubs, not to mention the city's fabulous museums and art galleries and its peculiar stores.

This guide is a map to all the unlikely experiences to be had in Mexico City and we are confident these finds will put you on the trail of many more.



Xochimilco

Schedules

Breakfast is generally a light meal on the go, as is dinner. Most bars open at midday, but you won't see much action until around 8 pm. The clubs (known as "antros") start heating up at midnight and close in the early hours. Rush hour is from 7 to 10 in the morning and from 6 to 9 in the evening. The most important meal of the day is lunch (between 2 and 4 pm).

Weather

The weather in Mexico City can be unpredictable—it's been known to rain in January!—but, generally speaking, temperatures vary from approximately 3 to 15°C during the colder months (November through February), averaging 20 to 28°C in the warmer months (March through June). The rainy season runs from July through October. Thunderstorms are most common in the afternoons, sometimes accompanied by hail, but you can find yourself caught in a shower at any time of day.

Transport

The subway (metro) has 12 lines and the bus rapid transit (metrobús) has five (see central pages for information). The same card is good for both and can be recharged at any metro or metrobús station. Another alternative is the Ecobici (ecobici.df.gob.mx), a public bicycle service that covers the more touristy parts of the city. Day and weekly passes are available.

Practical Information

www.mexicocity.gob.mx

Emergency helplines

Police: 066

Assistance for victims of criminal activities: 01 800 007 4533

Emergency services: 5683 2222

Fire services: 5768 2532

Red Cross:

065, 5395 1111

Tourist Information:

01 800 008 9090

Downtown

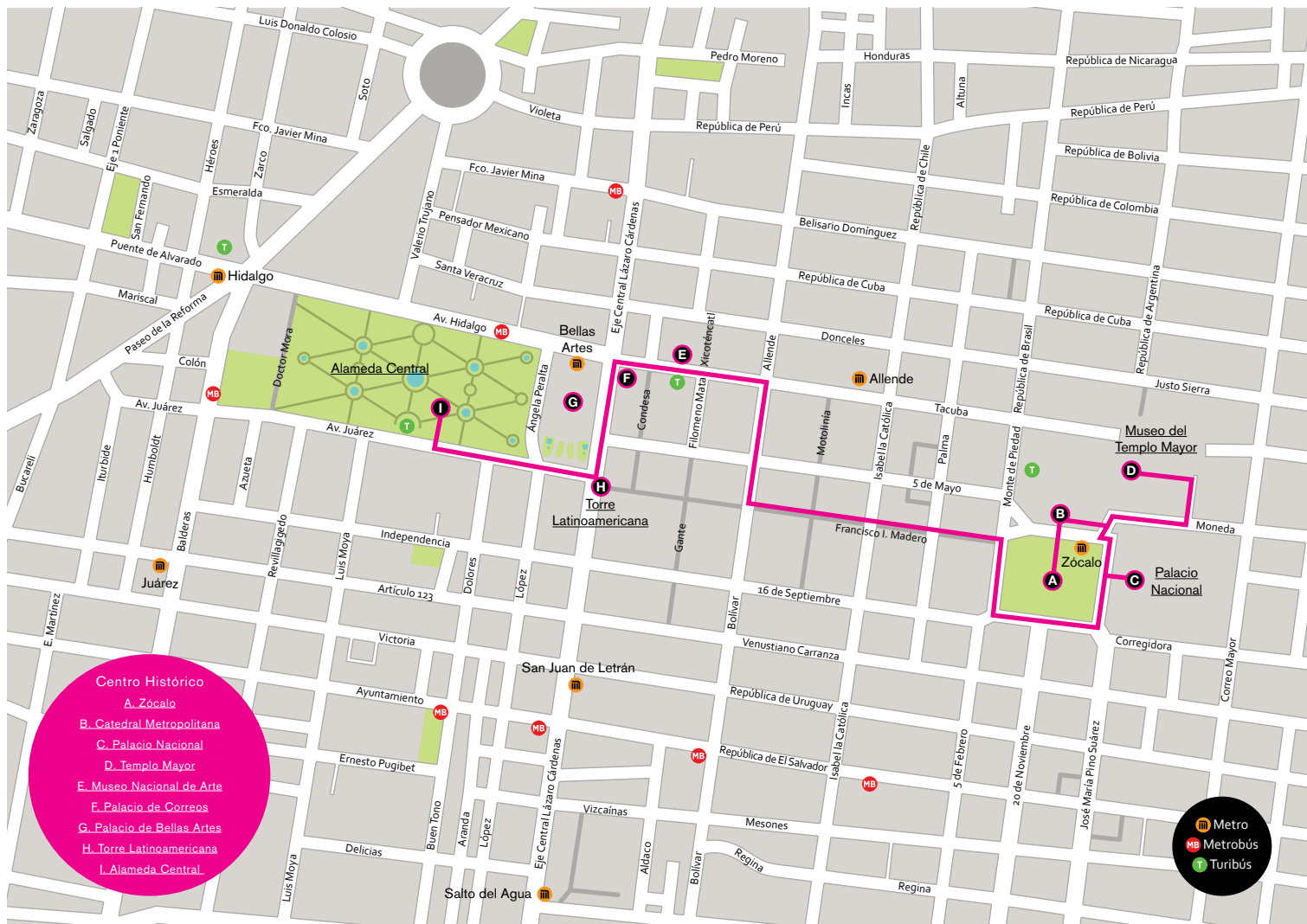
Mexico City's Historic Center is not just the ruins of the impressive Aztec capital, colonial buildings and the city's bustling social and commercial life of the last 500 years. A decade ago, some of its buildings were renovated and today house cultural centers, world-class restaurants and bars. Pedestrian streets like Regina and Madero preserve that inimitable air of yesteryear, yet invite the unsuspecting visitor to rediscover a part of the city that refuses to grow old.



Museo Nacional de Arte

On foot

Start at the Zócalo, the main square where legend has it the Aztecs saw an eagle perched on a prickly pear tree devouring a snake — a sign they should build their capital there. On the northwest side of the square is the Templo Mayor, the Aztecs' principal ceremonial center. If you visit the Cathedral, you'll notice its chandeliers lean to one side, revealing just how much the building has sunk over the years. On your left as you leave, is the Palacio Nacional, once occupied by the viceroys of New Spain, boasts murals by Diego Rivera. Head south to Madero, a pedestrian street with stunning architecture. Of special interest are the Museo Nacional de Arte (in the square out front is Tolsá's famous *Caballito* sculpture) and the old central post office, Palacio de Correos, indisputably one of the city's most beautiful buildings. Visit the Palacio de Bellas Artes, the Alameda Central, and finish at the Torre Latinoamericana, a tower that commands impressive views of the city center.



Centro Histórico

- A. Zócalo
- B. Catedral Metropolitana
- C. Palacio Nacional
- D. Templo Mayor
- E. Museo Nacional de Arte
- F. Palacio de Correos
- G. Palacio de Bellas Artes
- H. Torre Latinoamericana
- I. Alameda Central





Restaurants

Azul Histórico

Isabel la Católica 30, Centro;
5521 3295; azul.rest;
@Azul Restaurantes;
FB: Azul Restaurantes.

This leafy patio shelters a chill scene, where well-dressed types enjoy what comes from chef Ricardo Muñoz Zurita's creative kitchen. You've got to try the duck-mole *buñuelos* and the mamey-fruit pie, as well as the seasonal specials. Branch locations in the Condesa and Ciudad Universitaria.

Café de Tacuba

Tacuba 28, Centro; 5518 4950;
cafedetacuba.com.mx.
Total old-school Mexico with a style that has attracted diners, both local and foreign, in search of classic Mexican fare for nearly a century—you can bet granny had some coffee here. Perfect for a late-afternoon hot chocolate and a warm piece of pastry.

El Cardenal

Palma 23, Centro; 5521 8815;
restaurantelcardenal.com;
@ElCardenalMr;
FB: Restaurante El Cardenal.
The classic choice for amazing breakfasts (they bake the pastries right there) and lunch is a winner, too: seafood stew with cactus paddle, tongue tacos, veal filets. In season you'll find huautzontle greens, maguay cactus worms (!), nogada-style chile rellenos or tasty cod. A great place for real-deal business lunches or just to taste a very traditional place.

El Mayor

República de Argentina 17 (on the roof of the Porrúa bookstore), Centro; 5704 7580; porrua.com/elmayor.
Traditional Mexican fare with a contemporary twist in elegant surroundings. Spectrally poetic, with wonderful views of the Templo Mayor, the cathedral and surrounding colonial buildings.

Hostería de Santo Domingo

Belisario Domínguez 70 y 72,
Centro; 5526 5276.
Yep, they serve *chiles en nogada* (stuffed chiles in nut sauce) year round, and that's made them famous. But you might want to try *ranchera* chicken breast (in creamy *pasilla chile* sauce), bite-size, *tostada*-like *tlacoyos*, ant eggs and maguay worms. The building it is in—from 1860 and groaning with history—is worth the visit alone.

Limosneros

Allende 3, Centro; 5521 5576;
limosneros.com.mx; @limosnerosmx;
FB: Limosneros.
By the same owners as Café de Tacuba, this small, intimate Mexican restaurant (pre-Hispanic, actually) exudes sophisticated style. Get a little bit of everything after you kick off with the perfect cricket *chalupas*. Round out the meal with a selection from the great mescal list.

Roldán 37

Roldán 37, Centro; 5542 1951;
FB: Roldán 37.
This erstwhile chili-pepper warehouse has been turned into a restaurant by Rómulo Mendoza, great-grandson of the original owners. Needless to say, chili peppers are the stars of the menu. We recommend the chili in cream, the Veracruz-style chili (stuffed with shrimp and smothered in melted Manchego cheese) and the Acequia Real, with cheese and vegetables.

Bares

Bósforo

Luis Moya 31, Centro.
What started out as an underground bar is now one of the city's worst-kept secrets, boasting over 40 types of artisan mescal and a fine selection of pre-Hispanic dishes. The lights are still kept low, though, and the music is a great conversation starter.

Foot-Tapping Bars in the Downtown Area

Nowhere beats Mexico City's Historic Center if you're looking to strut your stuff on the dance floor. The fun begins at Salón Los Ángeles (Lerdo 206, between Flores Magón and Estrella, Guerrero; 5597 5181) with some live *danzón*, salsa and cumbia. Then it's off to Balalaika Pluss (Eje Central 95, Doctores; 5578 4642; @balalaikapluss; FB: Balalaika Pluss) for some Afro-Cuban beats and on to Barba Azul (Bolívar 291, Obrera; FB: Cabaret Barba Azul) for a raucous, tropical close to the night in the arms of one of the working girls who've been there almost as long as the paintings of blue women hanging on the walls.



Bóforo

La Perla

República de Cuba 44, Centro;
1997 7695.

La Perla opened its doors in 1946 and hasn't changed much since. Its cabaret décor remains intact, from the dance floor to the red velvet and yellow lightbulbs. The music is mainly Latin and international pop hits, but you can catch the occasional drag queen show and live group. Great if you're looking for something a bit different, but be sure to get here before 10 or you'll end up standing in line.

Marrakech Salón

República de Cuba 18, Centro;
@marrakechsalon; FB: Marrakech Salón.

A varied selection of music, strippers, drag queen shows, reasonably priced drinks and people from every walk of life have made this bar the most popular on the street. Throw inhibition to the wind with pickings that range from fresh to not-so-fresh, but that are by no means slim.

Museums

Antiguo Colegio de San Ildefonso

Justo Sierra 16, Centro;
5702 2991; sanildefonso.org.mx;
@SanIldefonsoMx; FB: Antiguo Colegio de San Ildefonso.

The voices of high school students once rang out in the courtyards of this stately old building. Today its

walls are graced by murals by Orozco and Rivera and serve as canvases for fascinating exhibitions. Admission is free on Tuesdays.

Casa de El Hijo del Ahuizote

República de Colombia 42, Centro;
3620 0075; casdelahuizote.blogspot.mx;
@casdelahuizote; FB: Casa de El hijo del Ahuizote.

El Hijo del Ahuizote was an anti-Porfirio Díaz newspaper that was printed here by the Flores Magón brothers. Reclaimed and restored in 2012, the building houses an archive of over 15,000 documents, including newspapers, books, photographs and letters.

Laboratorio Arte Alameda

Dr. Mora 7, Centro; 5510 2793;
artealameda.bellasartes.gob.mx;
@ArteAlameda;

FB: Laboratorio Arte Alameda. This Franciscan convent dating from 1591 now provides exhibition space for video, installation and Internet art, sound design projects and other electronic media experiments by Mexican and international artists.

Museo Franz Mayer

Hidalgo 45, Centro; 5518 2266;
franzmayer.org.mx; @el_mayer;
FB: Museo Franz Mayer.

The Franz Mayer-Traumann Collection (silver, ceramics, furnishings, fabrics, sculpture and painting) resides within a library that holds more than 800



copies of *Don Quixote* and is also the Mexican host of the annual World Press Photo photojournalism contest show —that's as much about paparazzi as it is hard news.

Museo Numismático Nacional

Apartado 13, Centro; 5208 9982; cmm.gob.mx; FB: Museo Numismático Nacional. Coins were minted in this seventeenth-century building between 1848 and 1992, when more modern methods were introduced. Casa de la Moneda is now a museum where you can see coins from different periods and the machinery and tools used to make them.

Shopping

La Lagunilla

Paseo de la Reforma, between Allende and the Cuitláhuac traffic circle, north of the Historic Center; Sundays. The city's largest flea market deals in

everything from new and secondhand clothes to vintage furniture, CDs and home décor articles.

Museo de Arte Popular

Revillagigedo 11, at Independencia, Centro; 5510 2201; map.df.gob.mx; @map_mexico; FB: Museo de Arte Popular. The museum store features a smart selection of handicrafts from all over Mexico —everything from *alebrije* fantasy figures to designer toys and fine jewelry. Perfect for one-of-a-kind souvenirs.

Museo Mexicano del Diseño (Mumedi)

Madero 74, Centro; 5510 8609; mumedi.mx; @MUMEDIAmigos; FB: Mumedi. It's a museum part of the time, when there are on temporary shows; the rest of the time (most, really) it's a store you could spend hours in. It features everything from indie design mags



to great Mexican jewelry, handmade pieces, objets d'art and kicky designer pieces.

Hotels

Downtown

Isabel la Católica 30, Centro; 5130 6830; downtownmexico.com; @DowntownMexico; FB: Downtown Mexico.

The boutique thing has hit the Centro, on the upper stories of a grand colonial-era palace. Rooms evince the chic for which the Habita hotel group is known, amid a (can we say this?) sexy monastery feel the original architecture brings on; eye-candy clusters at the trendy rooftop bar. Who knew the seventeenth century was so hot?

Gran Hotel de la Ciudad de México

16 de Septiembre 82, Centro; 1083 7700; granhoteldelaciudadmexico.com.

com.mx; @GranHotelCM. An early-twentieth-century grand dame, complete with arabesque and filigree, and a prefect location right by the Zócalo. Guestrooms play on the overall mood. Did we mention the Tiffany-glass roof over the lobby?

Hilton Mexico City Reforma

Juárez 70, Centro; 5130 5300; hilton.com; @HiltonHotels; FB: Hilton Mexico City Reforma. A modern tower is a high-rise choice for up-to-date accommodations, plus good infrastructure for business travelers.

Hotel de Cortés

Hidalgo 85, Centro; 5518 2181; boutiquehoteldecortes.com. Housed in a former seventeenth-century convent, a recent redo turned it into one of the city's smartest joints. The rooftop bar is a winner for sunset cocktails.

Roma

A century ago, when La Romita was a wealthy town of grand mansions, no one would have guessed that by the turn of the millennium, it would be the hipster part of town. These days, its neoclassic, beaux arts and art nouveau-style buildings, squares and tree-lined boulevards are abound in restaurants, galleries, bars, foodies, artists and young folk looking for a good party.



Edificio Río de Janeiro

On foot

Álvaro Obregón is the district's main avenue and as good a place as any to begin your tour, with breakfast in one of its many cafés, followed by a stroll past its stately old residential buildings, occupied by good second-hand bookshops and prestigious design stores. Begin on the corner of Monterrey and turn off on Orizaba to visit two bustling squares —Río de Janeiro and Luis Cabrera— teeming with cafés and restaurants, teenagers poking around, adorable kids and dogs that aren't always so adorable. Now and then, markets selling organic and natural products set up their stalls. Our final stop is Fuente de la Cibeles, a traffic circle with a replica of Madrid's Cibeles Fountain in the middle and plenty of bars where you can drop in for a quick drink.

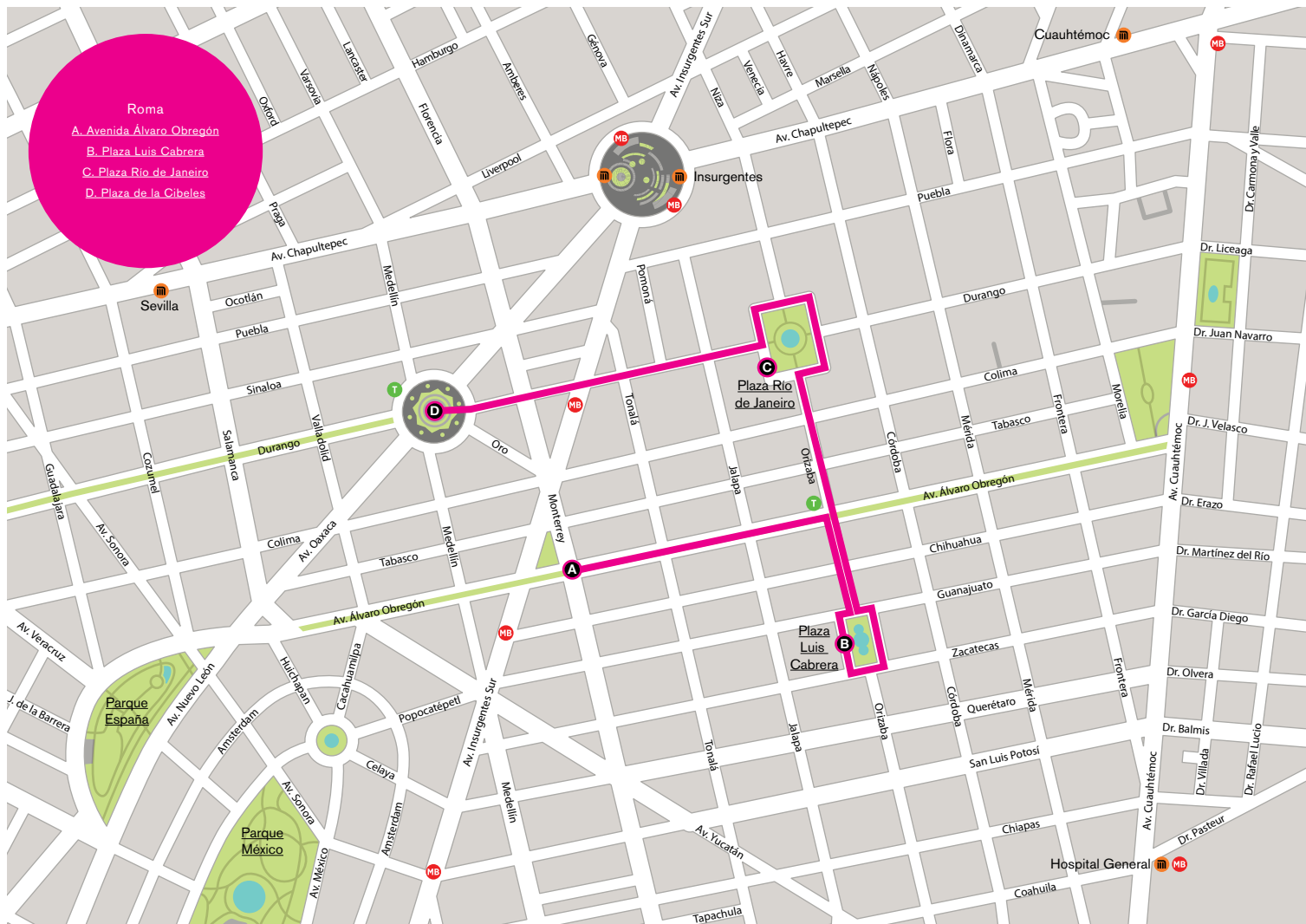
Roma

A. Avenida Álvaro Obregón

B. Plaza Luis Cabrera

C. Plaza Río de Janeiro

D. Plaza de la Cibeles



Restaurants

Casa Virginia

Monterrey 116, Roma; 5207 1813; casavirginia.mx; @CasaVirginiaDF; FB: Casa Virginia.

Chef Mónica Patiño's new restaurant doesn't have risqué platters on its menu, but that's a compliment: her cozy cooking doesn't just work, it's absolutely delicious. Try the pork to share, the steamed asparagus and tomato salad. Good wines and cocktails to prepare for a later party.

Cine Tonalá

Tonalá 261, Roma; 6276 6060; cinetonalá.mx; @cinetonalá; FB: Cine Tonalá.

In Náhuatl, Tonalá means "the place where the sun rises", which is a pretty fitting metaphor for this multidisciplinary arts forum and movie theater all in one. As well as an excellent selection of concerts and independent film, it has a restaurant with a menu put together by Eduardo García. Drop in on weekends for brunch.

Contramar

Durango 200, Roma; 5514 3169; contramar.com.mx.

A classic. We recommend the crabs' legs, tuna tostadas, sea bream with anchovies, whole grilled fish smothered in two sauces and fried eggs with Iberian ham.

Jucy Lucy

Tabasco 46, Roma; 5207 3351; @JUCYLUCYmx; FB: Jucy Lucy. Its name comes from the classic south Minneapolis burger, which has a yummy piece of melted cheese in the middle of the beef. It also has stunning soufflé fries. Obviously, it's a must for meat lovers.

Lalo!

Zacatecas 173, Roma; 5564 3388; eat-lalo.com; @eatlalo; FB: LALO.

The locals would be lost without Lalo!'s breakfasts, whipped up by the chef of Máximo Bistrot, who seems determined to conquer the entire city, and served on a long, communal table. Try the French toast, the croque-madame and the prosciutto with egg on a bed of crumbled corn. All spectacularly delicious!

Maison de Famille

Colima 152, Roma; 5525 2546; @maisonMx; FB: Maison de Famille.

French cuisine with an Occitan influence, by which we mean buckets of olive oil and lashings of sinful butter. If it's your first time, we recommend the duck confit, which is guaranteed to bring you back to sample the rest of the menu. The French know how to do dessert, and Maison de Famille is no exception: order a soufflé glacé and a glass of wine.



Casa Virginia



Máximo Bistrot Local

Tonalá 133, Roma; 5264 4291;
maximobistrot.com.mx;
@Maximo Bistrot;
FB: Maximo Bistrot Local.
Perhaps the best restaurant in Mexico City. French cuisine that nods to its Mexican, Japanese and American counterparts. The heroes: Japanese yellowtail with ginger and avocado, asparagus in hollandaise sauce and organic eggs, pork confit and pasta with truffles.

Mercado Roma

Querétaro 225, Roma Norte;
5564 1396; mercadoroma.com;
@mercadoromamx;
FB: Mercado Roma.
Designed by Rojkind Arquitectos, Mercado Roma poses a gourmand's dilemma. The first floor alone boasts over 50 stands selling everything from tapas by La Barraca Valenciana, Butcher & Sons' burgers, bread from Da Silva and chocolates from Que

Bo! The quandary is best resolved by settling down on one of the benches in the middle and having a taste of everything before going up to the Biergarten on the terrace for a craft beer. You can also find books published by Porrúa and Uchiya utensils for chefs.

Mog Mog

Córdoba 104, Roma; 5207 2114;
FB: Restaurante mogmog
There is a new nominee to win the heart of Oriental food lovers in Roma neighborhood—a very fierce one. Mog Mog offers traditional Japanese dishes with Chinese, Thai and Vietnamese twists. Great ramen and rice. The nigiri sushi is made with the freshest of fish, and there's a good choice of sakes to go with.

Yuban

Colima 268, Roma; 6387 0358;
yuban.mx; @YubanRoma;
FB: Yuban Roma.

Oaxaca, mi amor has some excellent ambassadors in Mexico City. One of these is Yuban, a Zapotec restaurant whose mescales will get you tripping. Start with a *tlayuda* and a tomato salad and follow up with some deer or their delicious fish in green mole.

Bars

Apolonia

Querétaro 211, Roma;
5264 3451; FB: Apolonia.
A first cousin of Gin Gin (Oaxaca 87)—which, according to many in the bar and restaurant business, does one of the city's best gin-tonics—this restaurant and raw bar looks set to become the new "place to be" in La Roma. We're convinced the oysters, the perfect match for their perfect drinks, have something to do with it!

Aurora

Álvaro Obregón 126, Roma;
5264 1547;
auroraroma.mx;
@AUORAROMA;
FB: Aurora Roma Bar.
The best thing about this bar is the music—there's a different DJ every night and sometimes live music—and the fully stocked bar. The cocktails are great, specially the soursop mojito with mescal and the Aurora Gimlet (with lime marmalade and Hendrick's). All the elements together become a great chance to have friendly gatherings.

La Clandestina

Álvaro Obregón 298, Roma;
5212 1871.
The decoration, the dim lights, the crowds and the close quarters might not be to everyone's liking, but most of us mere mortals will be happy to make La Clandestina our favorite haunt, whether our poison is Chaparritas or mescal—there's a long list to choose from, and all come with a detailed description.

Linares

Orizaba 171, Roma;
5264 0555; @linaresdf.
This cantina is a little piece of northern Mexico in the heart of the capital. As is customary in Monterrey, the beer comes in a can and is served with lime and salt. Order some delicious goat's meat tostadas or a shredded meat chimichanga (deep-fried burrito).

Melody Nelson

Querétaro 225, Roma;
melodynelsonbar.com;
FB: Melody Nelson Piano Bar.
Named after that great Serge Gainsbourg record, the Melody is an intimate piano bar of the kind that is hard to come by (there might not be another like it in the city) and is surprisingly right in Mercado Roma. Perfect for a quiet night out or a quick warmup drink to live music that runs the whole gamut, from jazz to Caribbean *danzón* and flamenco.

Puebla 109

Puebla 109, Roma; 6389 7300;
puebla109.com; @Puebla_109;
FB: Puebla 109.

Bar, restaurant, gallery and private club in a single space. On the first floor is a cocktail lounge-bar, on the second a members-only club and on the third, private lounges designed by artists. The food is good (the braised short rib in red wine and fish of the day come highly recommended), and the atmosphere's always great.

Romita Comedor

Álvaro Obregón 49, Roma;
5525 8975; romitacomedor.com;
@RomitaComedor;
FB: Romita Comedor.

By day, Romita Comedor is a gourmet Mexican restaurant; by night, the top floor of this old house—with beautiful floors, high ceilings and an enormous window—becomes a local hot spot. Order a Negroni or a Zacapa.

Museums & Galleries

Galería OMR

Plaza Río de Janeiro 54, Roma;
5511 1179; galeriaomr.com;
@galeria_OMR; FB: Galería OMR.
This gallery focuses on artists with an innovative take on Mexican and international aesthetics. It also has a gallery within the gallery, El52, which specializes in more risqué projects.

Museo del Juguete Antiguo México

Dr. Olvera 15, Doctores;
5588 2100; museodeljuguete.mx;
@MuseodelJuguete;
FB: Museo del juguete MX.

Roberto Shimizu is the owner of an impressively large and extremely eclectic collection of toys and objects representing popular Mexican culture. Robots, plush toys and wrestlers share museum space with a wooden horse from the home of none other than actor Pedro Infante.

Proyectos Monclova

Colima 55, Roma; 55259715;
proyectosmonclova.com; @Monclova;
FB: Proyectos Monclova.

Founded in 2005 it's known to be one of the most interesting experimental galleries in the country, it represents artists such as Edgardo Aragón, Nina Beier, François Bucher, Tania Pérez Córdova and the Tercerunquinto collective.

Shopping

Lemur

Jalapa 85, Roma; 3547 2182;
lemurshop.blogspot.mx;
@Lemurshop;
FB: LEMUR.
Imported brands selected with impeccably good taste: Vans, Dr. Martens and Caminando (a Japanese brand of shoes made in Mexico),



Peculiar Objects

shades, sombreros, clothes for dogs and kids, bicycles and everything else the sophisticated might possibly need.

Only The Young Die Young

Querétaro 185, Roma;
6721 0159;
oy-dy.com; @oydymx;
FB: Only The Young Die Young.

This design store works with local craftsmen as part of a concerted effort to ensure their survival in this age of mass production. All the furniture is made with natural materials obtained from renewable sources.

Peculiar Objects

Álvaro Obregón 159, first floor, Roma;
(044 55) 3238 5883.
Secondhand clothes from the 1960s and 70s, selected with an eagle eye and a penchant for lasting beauty.

Robin Archives

Chihuahua 78-2, Roma;
robinarchives.com; FB: Robin-Archives.

Frustrated at the lack of variety in bags and luggage sets on the market, Paola Viloria and Laura Olivarri decided to create their own brand of accessories that reveals their nostalgia for classic 1920s style.

Hotels

Four Points by Sheraton

Álvaro Obregón 38;
1085 9500;
starwoodhotels.com;
FB: Four Points by Sheraton Mexico City Col. Roma.
Polished and efficient, plus it won't break the bank. It's located steps away from stores and trendy bars.

La Casona

Durango 280, Roma;
5286 3001;
hotellacasona.com.mx.
A fine example of early twentieth-century architecture: eccentric antiques and other belle époque details.

Condesa

Some 20 years ago, Condesa was a quiet neighborhood. But in the mid-nineties, its central location began drawing a new crowd. Publicists, designers and artists settled in, and soon its streets were abuzz with cafés, restaurants, bars and stores. Today, Condesa is a mandatory place to eat or go bar hopping, a good gauge of what's happening in Mexico City.



Parque México

On foot

Start on the west side of Alfonso Reyes and walk along its tree-lined verge. On the way, you'll pass small restaurants where you can eat at your leisure, bars where you can enjoy a mid-afternoon beer, cafés to rest up at and stores selling all types of curios. When you get to the east side, take Citlaltépetl until you come to Parque México. Take a walk through the trees or stop to admire the beautiful buildings that stand on the circular avenue surrounding the park. As dinnertime approaches, head for Amsterdam, an oval avenue with plenty of delicious restaurants to choose from.

Condesa

A. Avenida Alfonso Reyes

B. Glorieta Cihatlaltépetl

C. Parque México

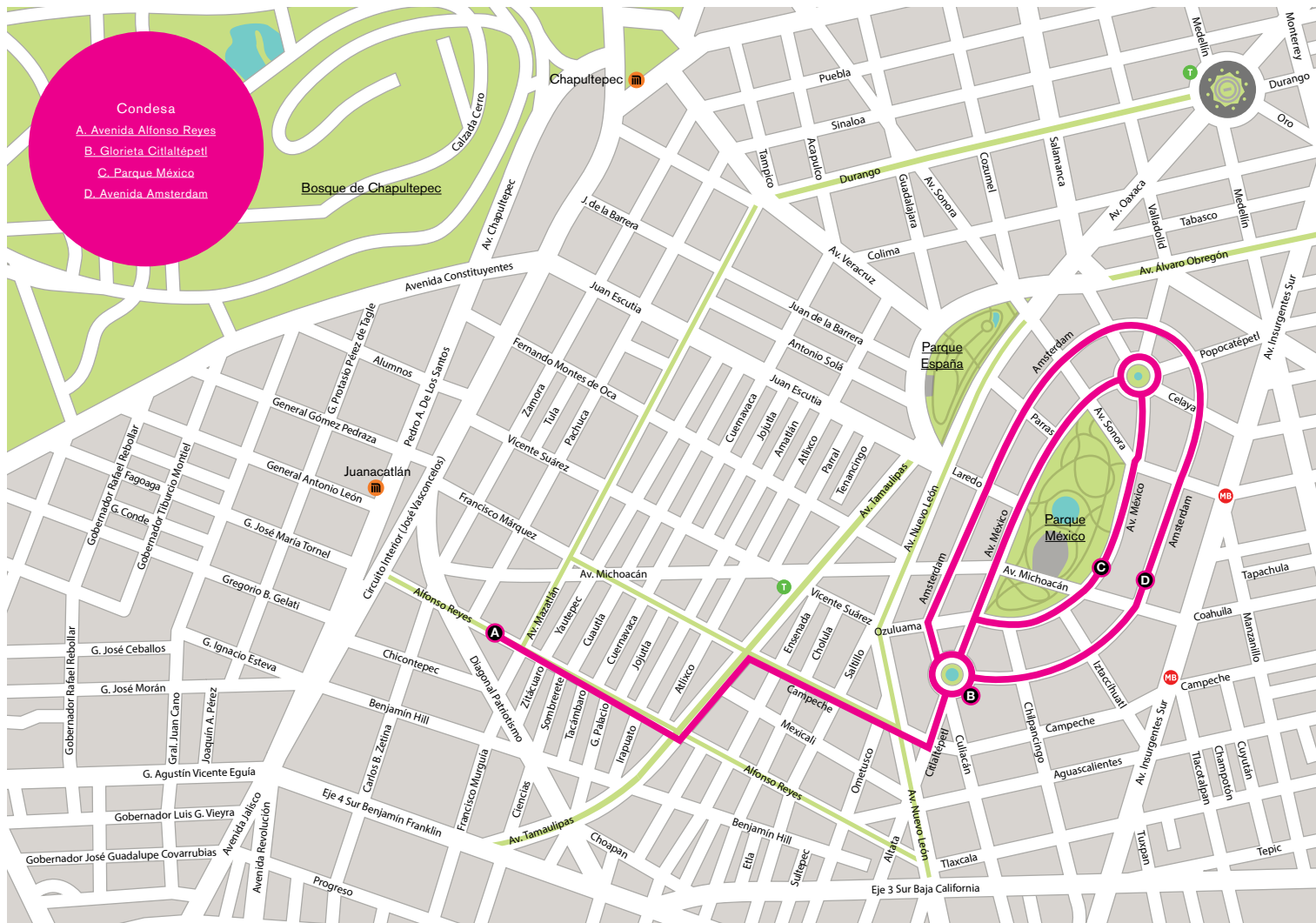
D. Avenida Amsterdam

Bosque de Chapultepec

Chapultepec

Parque España

Parque México



Restaurants

Bretón Rosticeros

Zamora 33, Condesa;
5211 7196; bretonrosteros.com;
@bretonrosterico;
FB: Bretón / Rosticeros.
Chicken, turkey, fish, beef and pork turn on spits in this fantastic rotisserie, where they basically roast everything. The ramen has gotten better over the months, as has the broad bean soup and the porchetta, which now has a Yucatan influence. You'd be well-advised to reserve, specially on weekends.

Casa d'Italia

Agustín Melgar 6, Condesa;
5286 2021; @CasadItaliaMx;
FB: Casa d'Italia.
Luigi Cesarano Vitiello from Naples caters to a small, but loyal following and gives his guests the personal treatment. Your best bet is to order one of the chef's suggestions, like the burrata, beef ragout or seafood pasta.

Lampuga

Ometusco 1, Condesa;
5286 1525; lampuga.com.mx;
@LampugaMX;
FB: Lampuga Condesa.
A seafood-bistro turned wine bar. Our favorite dishes are the tuna carpaccio with jalapeño chili, the Andalusian-style soupy rice and, when available,

the pasta with fresh *chilaca* chili peppers. A good wine list with well-intentioned prices.

Merotora

Amsterdam 204, Condesa;
5564 7799; merotora.mx.
Seafood, meat and poultry, all fresh from the farm. Sample some of chef Jair Téllez's classic dishes, like bone marrow risotto or pork jaw with lentils and his crazy on-the-spot creations.

Mr. Buns

Amsterdam 218, Condesa;
5564 8506; mrbuns.mx;
@Mrbunsburger;
FB: Mr Buns.
Restaurants worthy of the approval of locals have finally opened on the Iztacihuatl traffic circle. One of these is Mr. Buns, a (fictional?) character who loves gourmet hamburgers just like the ones served here. Chef Enrique Olvera is one of the majority partners.

Pápalo y Papalotl

Juan de la Barrera 74, Condesa; 5256 2205;
FB: Pápalo y Papalotl
— Comida Vegana y Sustentable.
A new restaurant that has defied the odds and shown that, when properly done, vegan food is so delicious even carnivores can't resist. Healthy and sustainable. Order the Baby Portobello hamburger.



Felina

Patagonia

Campeche 345, Condesa;
5211 8032; parrillapatagonia.com;
FB: Patagonia- Parrilla de campo.
A "country grill" concept that whisks you out of the Argentinean province of Buenos Aires and takes you south to Patagonia and its countryside feel. Cocktails and huge cuts of beef make this a great place for dinner. Lately, however, it's become popular for its weekday breakfasts and weekend brunches.

Primos

Michoacán 168, Condesa; 5256 0950;
bajodelatintoreria.com.
A gathering ground for celebrities and executives visiting the Condesa, generally well-groomed and in the best of moods. The duck *torta ahogada* and spectacular hot dogs are worth getting a mouthful from your nutritionist.

Bars

Baltra

Iztacihuatl 36-D, Condesa; baltra.bar.
Discreet, with a bar running practically the whole length of a corridor and a few couches scattered around, Baltra is a close relative of Licorería Limantour. Their area of expertise is classic cocktails, but we recommend the seasonal drinks. Low lights and good music, here the night begins with promises whispered in your ear.

Felina

Ometusco 87, Condesa; @FelinaBar.
Free of office workers and teenagers, Felina is a throwback to what La Condesa once was. Good music and not-too-bright lights. Check out the cocktails, made with loving care.

Leonor

Nuevo León 163, Condesa;
@leonorcondesa;
FB: LEONOR.



An all-time favorite: small, but intimate; fun, but classy; dressy, but not overly. It is simply ideal. It doesn't take long for the pretty people to arrive and the guest DJ has a pop-electro repertoire that normally lasts all night long.

Social

Nuevo León 67, Condesa.
Loft atmosphere and alternative-indie music in a well known corner of the neighborhood. There's a bar serving mescal-based cocktails and you can't go wrong with the food, specially with a pasty or a pork sandwich.

Xel-Ha

Michoacán at the corner of Parral, Condesa; 5553 5968.
A good old-fashioned cantina whose Yucatán dishes have kept it afloat all these years: classic turkey and pork tacos and a lime soup that's hard to beat.

Galleries

Galería de Arte Mexicano (GAM)

Gob. Rafael Rebollar 43, San Miguel Chapultepec; 5272 5529.
Possibly Mexico City's first gallery, it opened its doors 80 years ago, showing the work of then fresh-faced artists Diego Rivera, José Clemente Orozco, David Alfaro Siqueiros, Rufino Tamayo, Frida Kahlo and Agustín Lazo, to name just a few.

Kurimanzutto

Gob. Rafael Rebollar 94, San Miguel Chapultepec; 5256 2408; kurimanzutto.com; @kurimanzutto; FB: Kurimanzutto.
Before being intervened by architect Alberto Kalach, this was a timber yard and then a cake shop. Today, it is one of the country's leading galleries with a portfolio of artists that includes Gabriel Orozco, Abraham Cruzvillegas, Gabriel Kuri and Minerva Cuevas.

LABOR

Gral. Francisco Ramírez 5, Ampliación Daniel Garza; 6304 8755; labor.org.mx; @L_A_B_O_R.
Labor promotes the work of conceptual artists like Etienne Chambaud, Héctor Zamora, Teresa Margolles, Pedro Reyes and Pablo Vargas Lugo, among others. It also has an extensive library open to the public and a parallel activities program.

Shopping

Avocet Jewelry

Casa Colmena. Saltillo 3, Condesa; avocetjewelry.com; FB: Avocet Jewelry.
Michelle Goñi's creations evoke objects worshipped at rituals around the world. A stable presence at fashion bazaars, she now has her own space at Casa Colmena.

Kardigan

Sonora 195-A, Condesa; kardigan.com.mx; FB: Kardigan.
Some claim this store is for hipsters, but there's no denying the dresses, T-shirts and especially the accessories make any girl look fabulous. Fresh, fun designs and an evening gown rental service for that special event.

Under The Volcano Books

Celaya 25, Condesa; underthevolcanobooks.com; FB: Under the Volcano Books.

Tiny, but with a good selection of books in English, this store is hidden in the labyrinthine hallways of the American Legion. After you've picked out a title, go down to the restaurant for a supreme hamburger and a quiet read.

Hotels

Condesa DF

Veracruz 102, Condesa; 5241 2600; condesadf.com.
Condesa DF remains a yardstick as far as hotels in the area go. Pleasant, nicely decorated rooms. Watch the sun set from the rooftop bar with a drink in hand.

María Condesa

Atlíxco 132, Condesa; 5286 5829; mariacondesa.com; @HotelMaCondesa; FB: Hotel María Condesa.
Its rooms harbor colorful surprises and it couldn't be in a better location.

Red Tree House

Culiacán 6, Condesa; 5584 3829; theredtreehouse.com; FB: The Red Tree House.
A B&B that could almost be described as a boutique hotel. Unparalleled location, cozy rooms and friendly, approachable staff. Like being in a country house in the middle of the city.

Reforma

Paseo de la Reforma was a road for governors and a residential zone back in the early twentieth-century. Today it remains the city's main thoroughfare, providing easy access to the charming days of Cuauhtémoc district and the lively nights of the Juárez district and Zona Rosa. At the end of Reforma is Chapultepec Park, the city's lung and one of its nicest places.



Museo Tamayo

On foot

Juárez, Cuauhtémoc, Zona Rosa

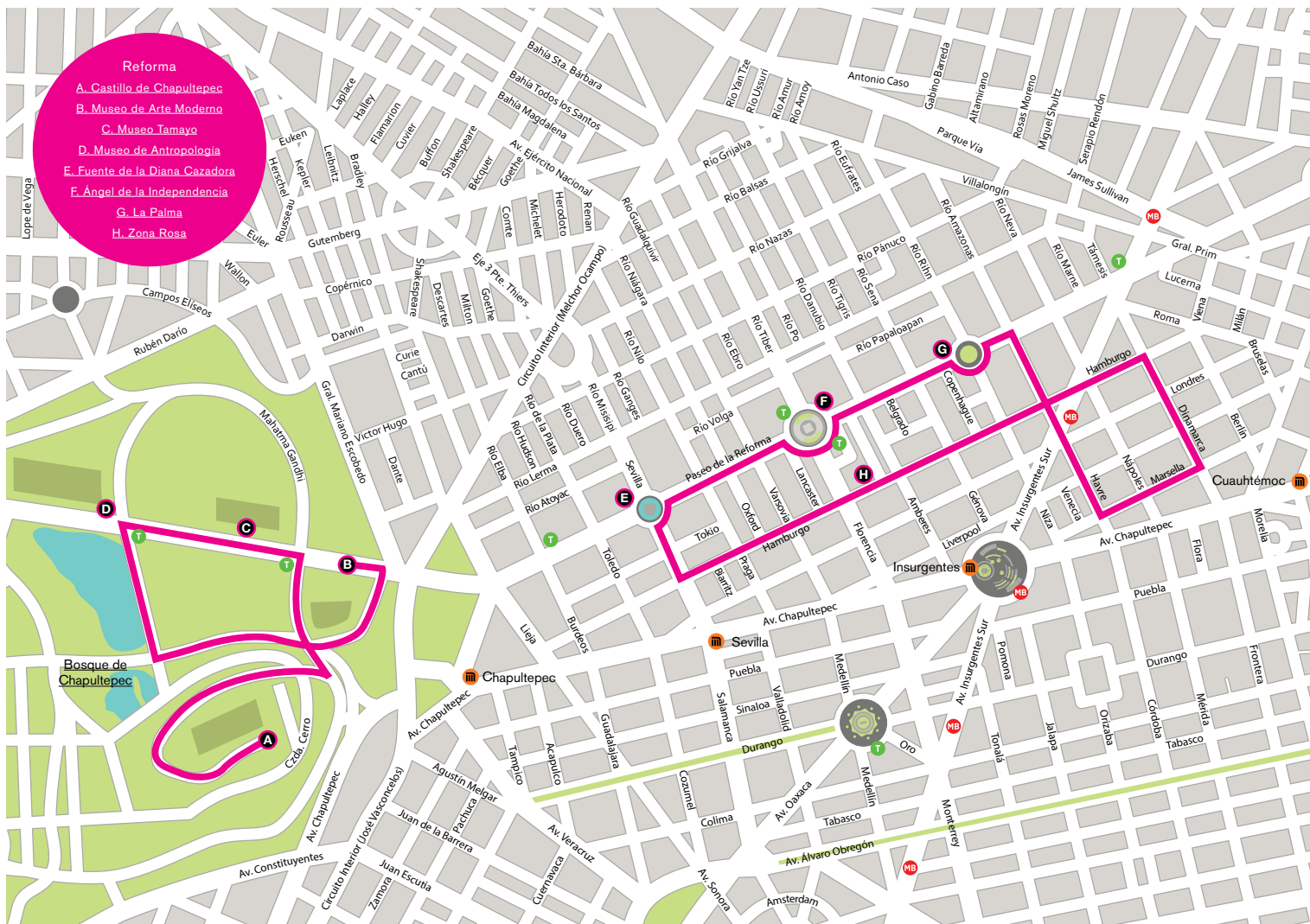
Fuel up at one of the popular new restaurants, bars or cafés that have recently opened on Havre Street before setting out to explore the Cuauhtémoc district. (Just be sure to avoid lunch time, when you're likely to get mowed down by hordes of hungry office workers). Back on Paseo de la Reforma, take a while to admire some of the city's most emblematic monuments, like the Angel of Independence and the statue of Diana, before bringing the night to a bohemian close in one of the Zona Rosa's kitsch bars.

Bosque de Chapultepec

Begin at the highest point of this enormous park, Castillo de Chapultepec, today home to the Museo Nacional de Historia. It's downhill from here, across Paseo de la Reforma to the Museo Tamayo, one of the most important contemporary art museums in the country, and the Museo de Antropología, a must if you're interested in Mexico's pre-Columbian history.

Reforma

- A. Castillo de Chapultepec
- B. Museo de Arte Moderno
- C. Museo Tamayo
- D. Museo de Antropología
- E. Fuente de la Diana Cazadora
- F. Ángel de la Independencia
- G. La Palma
- H. Zona Rosa



Restaurants

Bistrot Arlequin

Río Nilo 42, Cuauhtémoc; 5207 5616; bistrotarlequin.com.mx. French cuisine at a reasonable price: four-pepper steak, onion soup, tomato and goat's cheese tart and crème brûlée. Don't overlook the specials.

De Mar a Mar

Niza 13, Juárez; 5207 5730; demaramar.mx; FB: De Mar a Mar. The menu was created by Chef Eduardo García from Máximo Bistrot. Try the slivers of tuna with dried chili peppers, the Japanese yellowfish with ginger, the bundle of corn with fish and string cheese, the grilled specialties or their delicious version of Veracruz-style fish.

El Tercer Lugar

Havre 83-2, Juárez; 5208 0038; FB: El Tercer Lugar. Located in a beautiful early twentieth-century mansion, this specialty café offers a fabulous selection of blends that change with the season and a variety of extraction methods. A refuge for bookworms and a mobile office for freelancers.

Panadería Rosetta

Havre 73, Juárez; @Pan_Rosetta; FB: Rosetta. Hot on the heels of the success of her restaurant, Chef Elena Reygadas has opened a bakery. The lines outside the

first branch in the Roma district led her to open a second, larger one in the Juárez area. Delicious French pastries, good coffee and a selection of sandwiches.

Paprika

Marsella 61, Juárez; 5533 0303; @Paprika_df; FB: Paprika.df. A spicy menu of Arab- and Moroccan-inspired creations by chef Josefina Santacruz. All the dishes are intended for the center of the table. We especially recommend the beef and lamb meatballs in fennel and tomato sauce, and the mushroom and eggplant starters.

Rokai

Río Ebro 87 y 89, Cuauhtémoc; 5207 7543; @Rokaimexico; FB: Rokai. A tiny restaurant on Río Ebro with one Japanese chef who don't speak a word of Spanish behind the bar: Daisuke Maeda. Rokai means "what comes from the ocean" and, true to its name, a 12-course *omakase* menu is created every day around the catch of the day. Space is limited, so reserve.

Bars

Fiebre de Malta

Río Lerma 156, Cuauhtémoc; 5207 0491; fiebreomalta.com; @FiebreDeMalta; FB: Fiebre de Malta. This bar carries more craft beers than



Rokai

any other in Mexico or perhaps the entire world. Its well-informed staff will be only too happy to introduce you to the world of beer, and even experts can benefit from tips on new brews and combinations.

King Cole Bar

Hotel St Regis, Paseo de la Reforma 439; 5228 1935. One of the best whisky joints in town, offering an extensive list of fine malts. The décor is soberly elegant, yet inviting, with a great view of Reforma thrown in for free.

London Karaoke

Londres 167, third floor, Zona Rosa; (044 55) 3201 2100; FB: Canta Bar London Karaoke. Get your friends together, reserve a room, order in some beers or sake and prepare to sing until the cock crows. The Park family is so attentive that they send you on your merry way with candies and slices of melon.

Mono

Versalles 64, Juárez; mono.am; @mono_df; FB: MONO. This big, old house is actually a nightclub, even if it's not on the club circuit. Great for sipping on cocktails and getting on down on the dance floor to some techno. Just to be on the safe side, make sure your name's on the list.

Parker & Lenox

Milán 14, Juárez; 5546 6979; @parkerandlenox; FB: Parker & Lenox. What appears to be a diner called Parker serving fast-food (hamburgers, chili fries, grilled cheese...) has a speakeasy twin out back called Lenox. A throwback to the days of Prohibition, it has a foot-tapping atmosphere, courtesy of live jazz bands most nights. To drink, we recommend the Red Sour or any gin-based cocktail.



Museums

Museo de Arte Moderno (MAM)

Paseo de la Reforma on the corner of Gandhi, Bosque de Chapultepec; museoartemoderno.com; @museoAmodernoMX; FB: Amigos Museo de Arte Moderno. The finest twentieth-century Mexican art. Siqueiros, Dr. Atl, Diego Rivera, Frida Kahlo, Leonora Carrington, Remedios Varo, Tamayo, José Luis Cuevas and Vicente Rojo are some of its heavyweights.

Museo Experimental El Eco

Sullivan 43, San Rafael; 5535 4351; eleco.unam.mx; @museo_el_eco; FB: Museo Experimental El Eco. Conceived by Mathias Goeritz, with the input of Luis Barragán, this experimental museum is devoted to interdisciplinary exhibitions and unconventional art projects that prompt visitors to reflect on the concept of space.

Museo Nacional de Antropología

Paseo de la Reforma at Gandhi in Chapultepec Park; 4040 5300; mnai.nah.gob.mx. The Vatican Museum of Mexico's pre-Columbian civilizations, a must-see. If you're in a hurry, jump directly to the Maya and Aztec galleries for "greatest hits." The 1966 structure still dazzles.

Museo Tamayo Arte Contemporáneo

Paseo de la Reforma 51 on the corner of Gandhi, Bosque de Chapultepec; 4122 8200; museotamayo.org; @museotamayo; FB: Museo Tamayo. Aside from the works of Tamayo, who was a native of Oaxaca, this museum hosts modern art exhibitions from all over the world. It also has an excellent restaurant with full views of Chapultepec Park, jazz nights and film cycles.

Shopping

Daniel Liebohn Antigüedades y Excentricidades

Londres 161-49 (Plaza del Ángel), Juárez; 5525 2050, 5525 3327; liebohn.com.mx. Liebohn's is a veritable time machine: nineteenth-century furniture, sixteenth-century paintings and seventeenth-century decorative items, nearly all of which bear a price tag.

Proyecto Fusión

Londres 37, Juárez; 5511 6328; proyectofusion.com.mx; @BazarFUSION; FB: Bazar FUSION. The Bazar Fusión design project has found a new home in the Juárez district. The work of several designers is displayed in each room, and on weekends things live up with pop-up restaurants.

RIP Rosa Pistola

Lisboa 48, Juárez; 5264 8248; ripbyrosapistola.com; @RosaPistola; FB: Rip Rosa Pistola. Bronx-style sweatshirts, T-shirts and metallic-colored shoes for men and caps, leopard-skin belts and T-shirts emblazoned with Selena for women, plus an amazing line of jewelry.

Hotels

Four Seasons Hotel

Paseo de la Reforma 500; 5230 1818; fourseasons.com/mexico; @FSMexico;

FB: Four Seasons Hotel Mexico DF. It's conveniently close to the corporate headquarters of most major companies, stores and tourist sites.

Le Méridien

Paseo de la Reforma 69; 5061 3000; lemeridien.com; @Lemeridienmex; FB: Le Méridien Mexico City. In addition to 160 suites, it offers several dining options, including the French restaurant C'est la Vie.

Marquis Reforma

Paseo de la Reforma 465, Cuauhtémoc; 5229 1200; marquisreforma.com; @Marquis Reforma; FB: Hotel Marquis Reforma. An unbeatable location (between Torre Mayor and the Diana) and world-class services that include a luxury spa.

Sheraton María Isabel Hotel and Towers

Paseo de la Reforma 325; 5242 5555; sheraton.com/mariaisabel; FB: Sheraton María Isabel. Popular among the business crowd. Upscale, but nothing out of the ordinary, which is precisely the idea.

St. Regis Hotel

Paseo de la Reforma 439; 5228 1818; starwoodhotels.com; @stregishotels; FB: St. Regis Hotels & Resorts. This hotel has adopted the maxim "more is more". Impeccable rooms with a modern feel and an air of exoticism.

Polanco

Originally, it was for people who wanted to live close to the city (what is today downtown Mexico City) but without all the hustle and bustle. Today, Polanco is a major financial, business and commercial center, and, as such, one of the busiest parts of town: it's full of restaurants, bars, cafés and boutiques to sate the most demanding taste, always with a touch of glamour and timeless style.



Antara Polanco

On foot

Begin your visit at Parque Lincoln, continue on to Emilio Castelar and Little Polanco, the quaint, more down-to-earth facet of Polanco compared to Presidente Masaryk, where sitting down and getting a bite to eat is a must. Walk on through the luxurious Presidente Masaryk avenue and do some shopping at some of the best international *haute couture* stores in the city, find unique items at The Feathered, Onora Casa or Yakampot. Northbound is New Polanco, as the recently refurbished Irrigación and Granada districts have been christened. Visit the Antara Polanco mall for some high-end fashion shopping, or stop for a bite to eat at one of the restaurants in Plaza Carso, which is adjacent to the Soumaya Museum. A stone's throw away is the recently opened Inbursa Aquarium — 3,600 square meters inhabited by 5,000 samples of 300 aquatic species. To round off, catch a contemporary art exhibition at the Jumex Museum.



Restaurants

Astrid y Gastón

Tennyson 117, Polanco;
5282 2666; astridygaston.com.mx;
@AstridyGastonMX;
FB: Astrid y Gastón México.
By Gastón Acurio, one of the world's top Peruvian chefs. The ceviches (specially the Lima DF) and *anticuchos* (marinated, skewered meat) are a must, but the kid, pork confit, bread and roast beef come a close second. For an aperitif, order a pisco sour. And make sure you have a fat wallet.

Biko

Plaza Zentro. Masaryk 407, Polanco;
5282 2064; biko.com.mx; @CASABIKO;
FB: Biko Restaurante Bar.
Spanish chefs Mikel Alonso and Bruno Oteiza's restaurant is divided into two sections: traditional Basque and "evolutionary" cuisine, which features dishes like their famous foie gras with cotton candy, quail wrapped in popcorn and crispy sheep in its wool. The tasting menu is your best bet if you want to experiment.

Butcher & Sons

Virgilio 8, Polanco; 5280 4247;
butcherandsons.com; @ButcherandSons;
FB: Butcher & Sons.
Risqué, but tasty hamburgers, like the Zappa, which has foie gras, or the Bowie with its julienne-thin strips of tortilla. To accompany your sandwich, we suggest a side order of yucca and a gin-based

cocktail, which just happens to be the house specialty.

Campotero

Anatole France 70, Polanco;
5281 7093; campotero.mx;
FB: Restaurante Campotero.
Chef Benjamín Eljore Téllez runs this laidback Spanish restaurant with a Mexican air. The menu consists of traditional dishes and reinterpretations of the classics. Try the *huevos rotos*, the delicious Kurobuta pork ribs and the grilled octopus in red wine.

Casa Portuguesa

Emilio Castelar 111, Polanco;
5281 0075; casaportuguesa.com.mx;
@Casa_Portuguesa.
Traditional Portuguese fare. Dine on codfish, black grouper in vinaigrette, sautéed prawns or black rice, as melancholic strains of fado echo in the background and you sip an excellent young wine.

Dulce Patria

Anatole France 100, Polanco;
3300 3999; dulcepatriamexico.com;
@dulcepatriamx; FB: Martha Ortiz / Dulce Patria.
Chef Martha Ortiz does Mexico proud with her Puerto de Acapulco (red shrimp ceviche with serrano chili peppers, pineapple, salt crackers and grasshoppers) and "tablecloth staining" mole. Choose from a fine selection of mescals, tequilas and Mexican wines.



Tori Tori

Eno

Petrarca 258, Chapultepec Morales;
5531 8535; eno.com.mx;
@loncheria_eno; FB: Loncheria eno.
If Enrique Olvera opened a diner, what would it be like? The answer is Eno, where haute cuisine is transformed into finger-licking fast food. The salads are reason enough to pop in, but the sandwiches are simply out of this world. Hard-core addicts come for breakfast, Mexican-style, but with a twist (like *molletes* made with three types of farmhouse cheese).

Guzina Oaxaca

Masaryk 513, Polanco; 5282 1820;
guzinaoaxaca.com; @GuzinaOaxaca;
FB: Guzina Oaxaca.
Chef Alejandro Ruiz, champion of Casa Oaxaca, is the owner of this Mexico City restaurant. Definitely not the swankiest in Polanco, but the food more than makes up for it: grilled octopus with pepperleaf and corn smut rice, agua chili peppers stuffed with ceviche and smothered in passion fruit sauce, bean soup...

Magnolia Bakery

Virgilio 40, Polanco; 5280 5063;
magnoliabakery.com; @magnoliamexico;
FB: Magnolia Bakery México.
This bakery became famous when one of its New York branches appeared in *Sex and the City*. When it arrived in Mexico City, it caused something of a sensation. The cupcakes are yummy (the red velvet variety deserves a special mention) and so are the ice-cream sandwiches, but the melt-in-your mouth banana pudding is worth breaking any diet over.

Mar del Zur

Emilio Castelar 163, Polanco; 5280 4360; mardelzur.com; @mardelzurDF;
FB: Mar del Zur.
"Mex-Thai" dishes that owe their existence to the Manila Galleons that once ferried ingredients between Mexico and Asia. Don't be surprised to find mango and ginger and tamarind with chipotle chili sauces on the same plate. The waiters are a bit hoity-toity, but the food is worth it.



Morimoto

Camino Real Polanco.
Mariano Escobedo 700, Polanco;
5263 8888; morimotomexicocity.com;
@MorimotoMex; FB: Morimoto México.
Masaharu Morimoto is rated one of Japan's top chefs. If you haven't been to his restaurant in Mexico City yet, get on the phone immediately to book a table. The toro tartar, pork belly buns and house sashimi are a must, and they do a lovely light ramen.

Novecento

Emilio Castelar 163, Polanco;
5280 4619; novecento.com;
FB: Novecento México.
The first Mexican branch of an Argentinean bistro that started out in New York's SoHo district. Chef Fran del Piero spends the afternoons dreaming up the daily specials, which are the selling point of Novecento. Everything is homemade, there's a good raw food bar plus an excellent wine list.

Pujol

Petrarca 254, Polanco; 5545 4111;
pujol.com.mx; @pujolrestaurant.
The most famous and, in the opinion of many, best restaurant in all of Mexico City. Enrique Olvera is constantly coming up with ingenious dishes. You don't get to choose though: there's just a tasting menu, but you're in good hands. It's not easy to get a reservation either, but they take walk-ins, so if you happen to be in the neighborhood, we suggest you give it a shot.

Quintonil

Newton 55, Polanco; 5280 2680;
quintonil.com; @rest_Quintonil;
FB: QUINTONIL.
Mexican food for the center of the table. Choose from a set menu (*comida corrida*), green rice with egg, suckling pig with apple and apple blossom, and turkey with black chili sauce. For dessert, go wild and order what they've got.

Tori Tori

Anatole France 71 B, Polanco;
5280 8067; toritori.com.mx.
An impressive variety of authentic sushi and nigiri. The owner, Doctor Kumoto, has done a great job keeping up both the quality and prestige of his restaurant.

Bars

Bar Tomato

Emilio Castelar 229, first floor, Polanco;
5280 6099; grupotragaluz.com.
A branch of its Madrid namesake. Begin the night with a fine Spanish wine as you snack on a coca (an open, Catalanian-style pasty). The rest of the tapas are delicious, the atmosphere inviting and the bar itself spacious.

Gravity

Campos Elíseos 290, Polanco;
(044 55) 2574 7773; gravitypolanco.com;
@gravity_polanco.
A real club with a bouncer at the door,

beautiful people, three bars, electronic music and enough alcohol flowing to knock out a herd of elephants. Gravity is located in the big old mansion that used to house the Hard Rock Café and is packed to the brim every weekend.

Jules Basement

Julio Verne 93, Polanco;
julesbasement.com; @JulesBasement;
FB: Jules Basement.
The cocktails at this speakeasy are wicked good (its barman, Carlos Soto, has won every mixology competition under the sun). Expect DJS and live jazz, but if you're not on the list, you won't get in, so drop them a mail before you show.

The Comrade

Emilio Castelar 149, Polanco;
5280 2145; FB: The Comrade.
This bar has simple, but tasty food (we recommend the rib-eye tacos), unbeatable drinks, décor that makes the most of a small space.

Gourmet Markets in Polanco

Aside from some fabulous restaurants, Little Polanco has three gourmet food markets. Marché Dumas (Alejandro Dumas 125; 5280 8385; marchédumas.com) specializes in imported cuts, baked goods, pastas, salads, wines and select coffee, which you can order to go or sample out back in the courtyard, while Mercado Capital (Alejandro Dumas 78; 5281 5538; @Mercado_capital; FB: Mercado Capital) carries a fine selection of wines and spirits, and boasts one of the best terraces in Polanco — the perfect place to enjoy a glass of wine and a duck sandwich. La Boutique (Julio Verne 102; 5282 2088; laboutiquepolanco.com) is an extension of the French restaurant Le Bouchon, so it's no surprise the snacks are delicious (the ratatouille sandwich is excellent).

Museums

Jumex Museum

Miguel de Cervantes Saavedra 303, Ampliación Granada; 5395 2615; fundacionjumex.org; @FundacionJumex; FB: Fundación Jumex Arte Contemporáneo. The largest contemporary art collection in Latin America, apart from its former home in Ecatepec, now occupies this luxury 4,000-square-meter container designed by the English architect David Chipperfield.

Soumaya Museum

Miguel de Cervantes Saavedra 303, Ampliación Granada; 1103 9800; soumaya.com.mx; @elmuseosoumaya; FB: Museo Soumaya. Six floors and 66,000 works of art by masters like Degas, Renoir, Gauguin, Miró, Picasso and Dalí represent just a smidgen of the impressive art collection owned by the richest man in Mexico.

Sala de Arte Público

Siqueiros (SAPS)

Tres Picos 29, Polanco; 8647 5340; saps-latallera.org; @SAPS_LaTallera; FB: Sala de Arte Público Siqueiros. Twenty-five days before he died, Siqueiros left his house and body of works to the Mexican people. SAPS' permanent collection features drawings, paintings, graphic art, scale models and sketches, and since 2010, it has been running an artist-in-residence program.

Hotels

Camino Real

Mariano Escobedo 700; 5263 8888; caminoreal.com. Architect Ricardo Legorreta's bright brand of modernism is hotter than ever. This hotel is favorite among both business travelers and come-of-age tourists. The property includes restaurants and bars, as well as upscale meeting rooms, that attract many locals throughout the whole year.

Habita

Masaryk 201; 5282 3100; hotelhabita.com. Mexico City's first design hotel remains a firm favorite, not only for cool visitors, but also for the locals, that usually visit the rooftop bar to have some drinks. The hotel is very close to the bohemian part of the neighborhood, Polanquito, but far enough to avoid the noisy crowd.

Hyatt Regency Mexico City

Campos Elíseos 204; 5083 1234; mexicocity.regency.hyatt.com. Quite popular among the business crowd, with state-of-art meeting and conference rooms. Besides, it is really close from the corporate district at Lomas de Chapultepec and from Auditorio Nacional.



Museo Jumex

Intercontinental Presidente Mexico City

Campos Elíseos 218; 5327 7700; ihg.com/intercontinental. A full-service international hotel, in a remarkable location, well known among business people both local and visiting. Even if you don't stay in this venue, you can dine at its restaurants: Au Pied de Cochon and The Palm are both safe bets.

JW Marriott Hotel Mexico City

Andrés Bello 29; 5999 0000; marriott.com. Here you will find unparalleled luxury in the heart of Polanco neighborhood. Dinner or breakfast at Brasserie Lip restaurant will make your stay worthwhile. The hotel also hosts the very prestigious Club de Industriales, a social gathering venue (members only).

Las Alcobas

Masaryk 390; 3300 3900; lasalcobas.com. This hotel is quite comfortable, with modern lines, bold furniture and warm, creamy tones. A perfect fit for shopping addicts (it is really close from some of the best international boutiques in town) or flâneurs looking for some nice streets to wander. Also for foodies, who will be delighted to dine at Anatol restaurant.

W Mexico City

Campos Elíseos 252; 9138 1800; starwoodhotels.com. The sexiest of the Campos Elíseos avenue bunch, fully equipped to cater to your every business need. Even after many years, its loungebar remains one of the favorite spots of the coolest cocktail-powered young crowd.

West

Built less than 30 years ago, Santa Fe is populated by buildings, where upscale restaurants, bars and boutiques float behind seas of glass. A little closer to the city center, in Lomas de Chapultepec, among stately old residences, huge jacaranda and giant palm trees, restaurants, cafés, bars and stores here are well-established among the local community and will have you coming back time and time again.



Park Plaza

By car

Santa Fe

Even though you will have to use the car, you can begin walking at the Santa Fe Mall, which has literally hundreds of stores and restaurants, but be sure to save some energy for other shopping areas like Park Plaza and Samara, where you'll find a great selection of fashion and design boutiques.

Lomas de Chapultepec

Then it's off to Paseo de la Reforma. On the drive from the Constituyentes intersection with Periférico, you'll pass some of the most spectacular homes in the city. Don't stop until you get to Prado Norte and Prado Sur, twin streets that are lined with casual restaurants. If there's nothing here that tickles your fancy, near the end of Paseo de las Palmas, before you get to Polanco, are other gourmet eateries and afterwards you can browse among the amazing design stores.



Restaurants

Bistro Estoril

Guillermo González Camarena 999, local 1A, Santa Fe; 5292 1211; bistroestoril.com; @Bistro_Estoril; FB: Bistro Estoril.

Although the original in Polanco is more popular, we like this one because it's spacious and has a fab terrace. You'll also find dishes on the menu they don't serve in Polanco, like fish balls, pork crackling crepes, black mole, artichoke hearts with hollandaise sauce and fig tart.

Café Torino

Vasco de Quiroga 1700, Santa Fe; 5292 7998; bajodelatintorera.com. Excellent Turin-style pastas (especially the gnocchi with gorgonzola and orecchiette with broccoli leaves), pizzas and main courses: breaded veal chops, bass with caper and lime sauce and deviled rock Cornish chicken. The tiramisu is easily the best in town!

Casa Merlos

Victoriano Zepeda 80, Observatorio; 5516 4017; casamerlos.com; @CasaMerlos; FB: Casa Merlos Restaurante. Traditional eighteenth-century dishes from Puebla, so true to the period they don't accept credit cards. Chef Lucila makes the best moles ever and her *chiles en nogada* are simply out of this world. For dessert, order the pine nut custard.

Hunan

Paseo de la Reforma 2210, Lomas Virreyes; 5596 0123; hunan.com.mx.

There's always a place for a good, authentic Chinese restaurant like Hunan, even if it is on the pricey side. Peking duck, lettuce rolls, steamed dumplings, whole sea bass and sweet-and-sour chicken in a jungle setting.

Morton's

Paseo de las Palmas 405 planta baja, Lomas de Chapultepec; 5540 7897; mortons.com/mexicocity; @MortonsMexCity; FB: Morton's Mexico City. Prime beef, aged and cut in Chicago. There are ten types of steaks on the menu, as well as hamburgers, crab cakes and lobster bisque. For dessert, you can't go wrong with the cheesecake.

Nobu

Arcos Bosques. Paseo de Tamarindos 90, Bosques de las Lomas; 9135 0060; noburestaurants.com/mexico-city. Mexico City couldn't be prouder to welcome chef Nobu Matsuhisa's restaurant into its rank and file. Japan meets Peru in the form of black cod with miso (his most famous creation), *tiradito* (a dish similar to sashimi), Kobe sashimi and scallops. If you can't decide, go ahead and order the tasting menu.



District Capital

Puntarena

Paseo de las Palmas 275, Lomas de Chapultepec; 5520 1784; bajodelatintorera.com. Great seafood and very well cooked. Fresh sashimi, red snapper (order the *tiradito*), tuna burgers and *salpicón* paired with a great selection of wines.

Quattro

Hotel JW Marriot Santa Fe. Av. Santa Fe 160; 9177 9727; quattro.com.mx; @QuattroMX; FB: Quattro Gastronomía Italiana (Mex. City). The first franchise opened by Piedmont chefs Nicola and Fabrizio Carro, who welcome their guests with a glass of white San Benedetto wine, slivers of parmigiano reggiano and freshly baked bread. We loved the saffron risotto with squash flowers and the cheese ravioli with truffles.

Bars

Central Central

Park Plaza. Javier Barros Sierra 540, Santa Fe; 5292 3168; centralcentral.com.mx; @CENTRALCENTRAL; FB: Central Central.

Party the night away in the company of live DJs and socialites. The terrace is where the action is, but if you get tired of all the glitz and glamour, you can always take a time out in a nook beside the restaurant. Check out the delicious cold cuts, wine and cheese specialties.

District Capital

Juan Salvador Agraz 37, Santa Fe; 5257 1300; grupohabita.mx; @GRUPOHABITA; FB: Grupo Habita. A bar with a lounge atmosphere, minimalist tables and excellent service in one of the city's top clubs. DJs from all over the world get Santa Fe dancing at the pool parties on the terrace, which have become something of a regular happening.

Penny Lane

Arcos Bosques. Paseo de Tamarindos 90, Bosques de las Lomas; 9135 0234; pennylane.com.mx; FB: Penny Lane.

After dark, this restaurant and bowling alley turns into a bar. The décor is reminiscent of the Beatles era, but not so the selection of pop music. You can order cocktails in the bowling area or bowling packages that include a bottle. A perfect fit if you want to remember you younger self.

Museums

Museo Nacional de la Cartografía

Av. Observatorio 94, Tacubaya; 5272 6686; sedena.gob.mx/pdf/museocartografia.pdf.

Located in Tacubaya, right next to the busy Periférico bypass, the National Cartography Museum's collection of rare and antique maps has taken refuge in this old Franciscan monastery dating from 1686.

Shopping

Bimba y Lola

Centro Comercial Santa Fe, ground floor; 2167 8250; bimbaylola.com; @bimbaylola; FB: BIMBA Y LOLA.

Quality and originality are the hallmarks of Uxia and María, nieces of Spanish fashion designer Adolfo

Domínguez. Their brand, Bimba y Lola, enjoys international recognition and a presence in more than ten countries. They also have an exquisite line of accessories, jewelry and bags.

Blend

Palmas 520, Lomas de Chapultepec; 5202 1043; blendmexico.com; @Blendmexico, FB: Blend México.

If you're thinking of redecorating, this concept store is a great source of inspiration: a showroom spanning three floors, crammed with designs by Mexican and international brands like Poltrona Frau, Molt, MaMaison, Gramos de conciencia and Hilando México. Totally addictive!

Cañamiel

Park Plaza. Javier Barros Sierra 540, Lomas de Santa Fe; 5292 3869; canamielmx.com; @Canamiel;

FB: Cañamiel Concepto Latino. The city's first multi-brand store carrying clothes, accessories and jewelry by new and established designers from Mexico, Argentina and Brazil. Go for the women's collections, but keep an eye on the menswear.

Punto i Coma

Monte Himalaya 815, Lomas de Chapultepec; 2623 0288; puntoicoma.com; @puntoicoma; FB: PUNTOiCOMA. This store has a little something

for everyone, from pretty flower arrangements, furniture and home décor objects to stationery, jewelry and bags. The repertoire is predominantly feminine, but you can find some original gifts for the man in your life.

Silver Deer

Park Plaza. Javier Barros Sierra 540, Lomas de Santa Fe; 5292 9587; thesilverdeer.com; @SilverDeerStore; FB: Silver Deer. Casual, stylish menswear. You'll want to team their jackets and overcoats with their amazing accessories: backpacks, wallets, handkerchiefs, scarves, socks, shoes, boots and ankle boots.

Saks Fifth Avenue

Centro Comercial Santa Fe. Av. Vasco de Quiroga 3800, Santa Fe; 5246 4800; saksfifthavenue.com; @saks; FB: SaksFifthAvenue. The famous American department store that carries designers like Céline, Alexander McQueen, Christian Louboutin and others you won't find anywhere else in Mexico City.

Hotels

Camino Real

Guillermo González Camarena 300, Santa Fe; 5004 1616; caminoreal.com; @CaminoReal; FB: Hoteles Camino Real. The border post of the venerable

Mexican hotel chain. Impeccable customer service.

Distrito Capital

Juan Salvador Agraz 37, Santa Fe; 5257 1300; hoteldistritocapital.com. Fantastic retro furniture, complemented with a modernist style and bold contemporary art.

Live Aqua Bosques

Paseo de Tamarindos 98, Bosques de las Lomas; 9177 8400; liveaqua.com; @liveaqua; FB: Live Aqua. One of the city's newer hotels, Live Aqua Bosques appeals to young executives with discerning palates. The bar has a great atmosphere; the restaurant is quite good, and there's also a spa.

Sheraton Santa Fe

Guillermo González Camarena 200, Santa Fe; 5258 8500; starwoodhotels.com. The first hotel to open in Santa Fe is still looking good. Its spacious rooms are ideal for longer stays.

Westin Santa Fe

Javier Barros Sierra 540, Lomas de Santa Fe; 5089 8000; starwoodhotels.com. All the comfort of a Westin, with amazing views of the city and a spa to die for. Great meeting rooms.

South

Visiting the south of Mexico City is like taking a trip back in time to colonial days. Its cobblestone streets, squares and beautiful old buildings make the perfect backdrop to a culture-packed day of museums, galleries, cultural centers and tours. Still further south, in Pedregal, are world-class restaurants well worth sampling.



Plaza Hidalgo

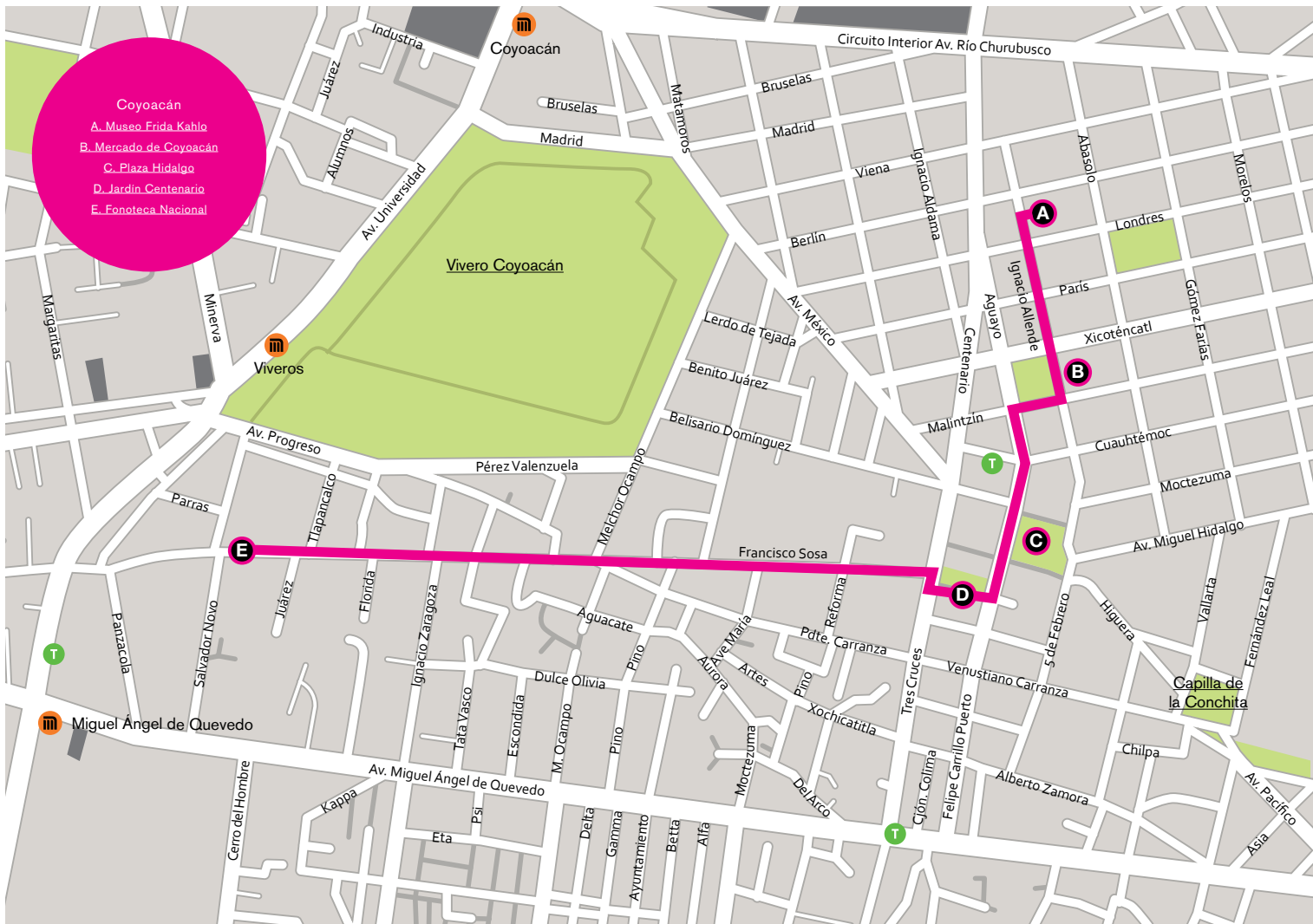
On foot

Coyoacán

Get an early start in Coyoacán on the corner of Allende and Londres. This blue house dating from colonial days is home to the works of the famous Mexican artist Frida Kahlo. Once the tourists begin to flood the place, walk south along Allende and stop at the Coyoacán Market for a delicious tostada. Continue on to Jardín Centenario and Plaza Hidalgo, two side-by-side squares where you can buy handicrafts. If you take Higuera and continue south, you'll come to Plaza Conchita. After you've had a quick cup of coffee in the square and time to catch your breath, take Carranza, which leads onto Francisco Sosa, a cobblestone street that will take you straight to the National Audio Library, one of the city's more unique cultural treasures.

Coyoacán

- A. Museo Frida Kahlo
- B. Mercado de Coyoacán
- C. Plaza Hidalgo
- D. Jardín Centenario
- E. Fonoteca Nacional



Restaurants

Café Ruta de la Seda

Aurora 1, Barrio de Santa Catarina;
3869 4888; caferutadelaseda.com;
FB: Café Ruta de la Seda.

This tiny restaurant is always packed, but it's worth waiting 45 minutes to taste their cardamom coffee and violet cake or to have breakfast. It has a wide variety of tisanes and everything is made with organic ingredients.

Doba Gourmet

Avenida de las Fuentes 557, Jardines del Pedregal; 6267 2274; dobagourmet.com.mx; @DobaGourmet; FB: Doba Gourmet. Gourmet home-cooked dishes served on a plant-filled terrace that smells of bread and books. You can drop in for a cup of tea and a quiet read, order *molletes* with goat's cheese or *chilaquiles* with *morita* chili for breakfast or dig into a risotto for lunch.

Eloise

Avenida Revolución 1527, San Ángel; 5550 1692; eloisere; @eloisere. French chic and contemporary cuisine of the highest standard, from traditional onion soup with gruyère cheese to sophisticated foie gras crème brûlée with argula and passion fruit.

Jerónimo

San Jerónimo 369, Tizapán; 5550 5590; jeronimo.mx; @Jeronimo_mx; FB: Jeronimo B&R.

Hats off to Chef Alberto Ituarte (Alaia, Puerto Getaria) for his new restaurant down south. From the tapas menus, we recommend the crunchy beetroot with bass mousse, *cochinita pibil* croquettes with beans or the oxtail tacos. If you're looking for something more "substantial", try the incredible sweet saffron rice.

L'encanto de Lola

Amargura 14, San Ángel; 5550 8429; encantodelola.tumblr.com; @encantodelola; FB: L'encanto De Lola. Quite probably the coolest sandwich bar in town, Lola's pop décor is the perfect match for its psychedelic combos, like the Jalapeño Philly (flank steak and cheddar). Just as sensational are the stuffed chili pepper and porchetta varieties. Don't forget to leave room for an apple fritter and a shake.

Sud 777

Bulevar de la Luz 777, Jardines del Pedregal; 5568 4777; sud777.com.mx; @Sud777Mx; FB: Sud Pedregal. What started out as a steakhouse has clearly become the canvas of chef Édgar Núñez. We recommend the menu of the month or week, meticulously put together with an impressive choice of vegetables.

Taro

Av. Universidad 1861, Oxtopulco; 5661 4083; restaurantetaro.com; FB: Restaurante Taro. It's been going for several years, but not many are in the know. Maybe that's



Centro Cultural Elena Garro

because it's on the second floor and the entrance is pretty nondescript. The same, however, cannot be said about the food, which is as authentic as it gets: traditional Japanese sashimi, sushi rolls, nigiri, mochi and noodles.

Bars

Brooklyn Rooftop

Plaza Escenaria. San Jerónimo 263, Tizapán; 5550 5367; brooklyn.com.mx; @Brooklyn_df; FB: Brooklyn Rooftop. The house cocktails are good, but the classics, like the mojito, are first-rate. A great place for a drink and a bite before going clubbing. The mini hamburgers are so deliciously juicy you can easily find room for another portion of three (you know: to be prepared for the party later).

Citizen Kane

Avenida de la Paz 37, San Ángel; FB: Citizen - american kitchen bar -. Two in one. Citizen is an American diner that opens in the afternoon, and Kane is

a club where you can dance to the latest electro music. Order one of their gin and tonics, and seal the deal with a plate of buffalo wings. Kane opens at midnight on the dot, marking the beginning of a long, crazy night.

Corazón de Maguey

Jardín Centenario 9, Coyoacán; 5659 3165; corazondemaguey.com; @corazondemaguey; FB: Corazón de Maguey. The concept screams Oaxaca, but the décor is rustic, the details pre-Columbian and the atmosphere bohemian. In other words, Coyoacán in a nutshell. And if the artisan mescal doesn't get you coming back every Saturday, the *tlayudas* topped with *tasajo* (cured meat) most definitely will.

La Celestina

Caballocalco 14-A, Coyoacán; 5554 8920; FB: La Celestina Coyoacán. For Spanish tapas, you can't beat this bar overlooking Coyoacán's main

square. A good selection of fine wines and house drinks, ideal for catching up with friends who live down south or, as the name suggests, for hooking up. The best time to come is on weekends, when things liven up with guest DJs.

Santa Solita

Madero 16-B, Tlalpan;
6306 0198; @SantaSolita;
FB: Pulquería La Santa Solita.
Dim lights, an intimate atmosphere and stone walls, right bang in the center of Tlalpan. Santa Solita's organic pulques are made with fruit and vegetables harvested in Xochimilco. Perfect for a quiet night out with friends or take your date up to the second floor.

Museums

Museo de Arte Carrillo Gil

Revolución 1608, San Ángel;
8647 5450; museodeartecarrillogil.com;
@Carrillo_Gil;
FB: Museo de Arte Carrillo Gil.
Álvar Carrillo Gil was a pediatrician from Yucatán who left behind a collection of paintings, engravings, lithographs, collages, photographs, sculptures, installation and object art so large it merited a museum of its own. The children's workshops get an A plus.

Museo Diego Rivera Anahuacalli

Museo 150, San Pablo Tepetlapa;
5617 4310; museoanahuacalli.org.mx;
@anahuacalli; FB: Museo Diego

Rivera-Anahuacalli.

Located in the less touristy part of Coyoacán, Diego Rivera had this impressive residence-cum-temple built to house his collection of over 59,000 pre-Columbian artifacts. On Day of the Dead, a huge altar is erected in Rivera's memory.

Museo Dolores Olmedo Patiño

Av. México 5843, La Noria;
5555 0891; museodoloresolmedo.org.mx; @DoloresOlmedo;
FB: Museo Dolores Olmedo.
Dolores Olmedo was a businesswoman, but she was also an art lover, and her personal collection boasts more works by Frida Kahlo and Diego Rivera than any other in the world, as well as over 900 archaeological artifacts and popular Mexican art objects.

Museo Universitario Arte Contemporáneo (muac)

Centro Cultural Universitario. Insurgentes Sur 3000, Ciudad Universitaria; 5622 6972; muac.unam.mx; @muac_unam;
FB: Museo Universitario Arte Contemporáneo.
Designed by architect Teodoro González de León, this glass-and-concrete building is an ode to the works of contemporary art waiting to be discovered inside. Far from off-putting, its spaces mold organically to the international expos that are regularly shown here.

SOMA

Calle 13 núm. 25, San Pedro de los Pinos; 5277 4947; somamexico.org; @SOMAmexico; FB: Soma México.
A debate, research and consultancy forum where artists can get together and bounce ideas off one another. "Wednesdays at SOMA" are classics: round tables, talks by artists, book presentations, music events and art projects.

Shopping

Bazar del Sábado

Plaza San Jacinto, San Ángel;
Saturdays, 11 am to 4 pm approx.
You can find practically everything at this open-air market, from leather and ceramic goods to paintings, sculptures and clothes made by talented artisans.

Centro Cultural Elena Garro

Fernández Leal 43, Coyoacán; conaculta.gob.mx/elena-garro.
A fabulous bookstore whose striking architecture and landscaped gardens

make choosing a book all the more pleasurable.

Happening Store

Madero 10-C, San Ángel; 5550 8971; happeningstore.tumblr.com; @happeningmx; FB: Happening Store.
Located in San Ángel, one of the city's more picturesque districts, Happening Store carries a good multi-brand selection, while showcasing new, local designers. Choose from clothes, shoes, accessories, bags and curios.

Mercado del Carmen

Amargura 5, San Ángel;
mercadodelcarmen.mx; @mercdelcarmen; FB: Mercado Del Carmen.
This market in San Ángel promotes independent trade in the area. More than 20 producers display their wares in a rambling colonial-style mansion, from herbal infusions, organic products, chocolate and cold cuts to pastries and ice-cream. In addition to the culinary delights, you can find handicrafts from Chiapas and designer clothes.

Luxury Shopping in Altavista

Many refer to it as the "Masaryk of the South", but shopping in Altavista is actually a whole different experience. For instance, Altavista 147 (the name is the same as its address) is a compact mall where you can purchase luxury items discreetly, with no unnecessary flapping around. Back-to-back are boutiques selling the world's top brands: Louis Vuitton, Carolina Herrera, Vilebrequin and Tane if you're looking for jewelry. The advantage is that there are plenty of restaurants nearby where you can rest those weary feet and refuel once you're done with the shopping spree (that may very well continue in the furniture stores down the road).



Other Outings

Charrería

Traditional feats of skill and daring few tourists get to witness. Rancho del Charro, in the third section of Chapultepec Park, puts on shows intermittently throughout the year. Rancho del Charro Javier Rojo Gómez: Constituyentes 500, puerta 4, Bosque de Chapultepec-Tercera Sección; 5277 8706; asociacionnacionaldecharros.com.

Desierto de los Leones

The pièce de la resistance of this national park is its old convent dating from 1705. Guided tours are available, given by actors dressed up as historic figures who fill visitors in on local lore and legend, while the park's natural areas are popular among cyclists and trekkers. Parque Nacional Desierto de los Leones; 5814 1100, ext. 2183, 5812, 0921; daily, 6 am-5 pm (park), Tuesday-Sunday, 10 am-5 pm (former convent).

Reforma by Bike

On Sundays, Paseo de la Reforma becomes a huge bicycle lane. You can cycle from Polanco to the Historic Center without having to worry about being mowed down. If you don't own a bicycle, borrow one from the Mexico City cycle station system or use an Ecobici (ecobici.df.gob.mx), but don't forget these are limited to 45-minute trips.

Xochimilco

Xochimilco is totally unlike anywhere else in the city. These floating gardens are laced with canals that are best explored by boat. Rent your own and don't worry if you've forgotten to bring along provisions, because *trajineras* offering food, drink and live music will row up alongside you. Excursions to the rural part of the canal system last just over four hours. Ask your oarsman to take you to the spine-chilling, but totally inoffensive Doll Island. Any taxi driver should know how to get to the docks. We recommend Cuemanco.

