

Calvillo

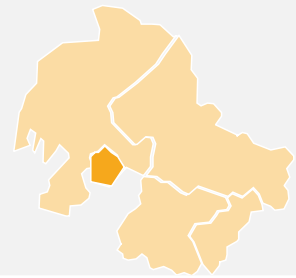
Aguascalientes

The gastronomy of Calvillo, Aguascalientes, is characterized by the inclusion of guava in many of its dishes.

It is also known for its cinnamon bread, fruit ice creams, and the fusion of pre-Hispanic and Spanish culinary traditions.

Some of its most representative dishes include:

- Chamuco and cinnamon sema
- Sweets, preserves, guava ates, and guava liquor
- Cheese
- Dishes made with guava, such as Guava Mole, Guava Pizza, Guava Salmon, and BBQ Ribs with Guava



Traditional dishes



Atole y tamales de guayaba



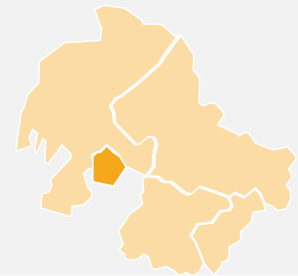
Galletas de guayaba

Pabellón de Hidalgo

Aguascalientes

The gastronomy of Pabellón de Hidalgo, Aguascalientes, is a blend of traditional Aguascalientes flavors and local recipes.

Some of the typical dishes include: roast pork (lechón), birria, pastes, tlacoyos, mixiote, chinicuales, escamoles, gualumbos, and typical sweets such as jamoncillo, sweet potato (camote), pumpkin, or biznaga. To accompany the meal, you can enjoy a refreshing tropical fruit water.



Traditional dishes



Guisado de quiste



Jamoncillo, dulces de tamarindo y palanquetas



Birria

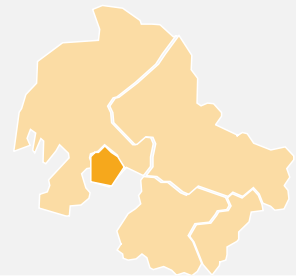


Conejo, chinicuales y codorniz

Real de Asientos

Aguascalientes

Among the local delicacies, the highlights are asado de novia, chicken cooked in nine wines, birria quesadillas, chile memelas, huitlacoche gorditas, Chichimeca-style rabbit, guava and milk sweets, guava atole, and red prickly pear water.



Traditional dishes



Gordita de picadillo



Quesadillas de huitlacoche



Dulces de guayaba y jamoncillo



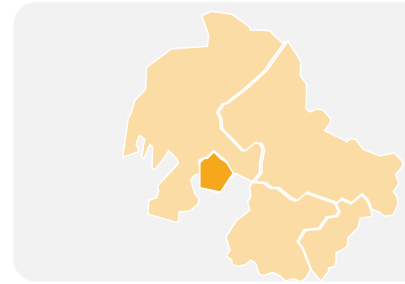
Asado de novia

San José de Gracia

Aguascalientes

Within the wide variety of local cuisine, the tradition of “Mole Blanco” or “Masita Loca” stands out. Other notable dishes include:

- Rat soup (Caldo de Rata)
- Pacholas
- Mole Blanco
- Guajolote Mole (Turkey Mole)



There are also establishments where you can enjoy fish and seafood while having a spectacular view of the dam. This area has several restaurants, some informal, where you can try the local gastronomy. Another pride of this town is the membrillate, a sweet made from quince paste and sugar.

Traditional dishes



Camarones envueltos



Gordita de rajas con elote



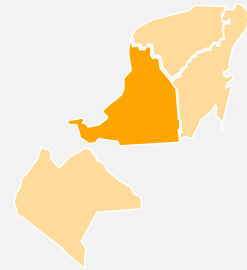
Membrillate

Candelaria

Campeche

The gastronomy of Candelaria, Campeche, is known for dishes that include fish and seafood, including one of the most famous dishes in Campeche, Camarones al Coco (Coconut Shrimp).

It also features tamales, an iconic dish of the Day of Candelaria. Tamales can be either sweet or savory. Other typical dishes include: Robalo soup, grilled pejelagarto, beef mixiote, lamb consommé, and pozol.



Traditional dishes



Caldo de robalo



Pejelagarto asado



Mixiote de res



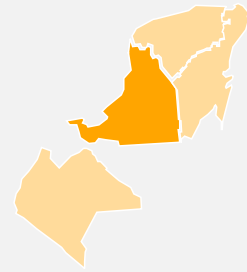
Tamales salados

Isla Aguada

Campeche

Isla Aguada is surrounded by water, making it famous for its exquisite seafood, especially giant shrimp and blue crabs.

Some typical dishes include pan de cazón, mero tikin xic, stuffed crab or garlic crab, and roasted fish, as well as various ceviches. However, Isla Aguada is particularly renowned for its shrimp, which is served in many different ways at each of its restaurants.



Traditional dishes



Especias de la región



Espagueti con mariscos



Jaiba rellena



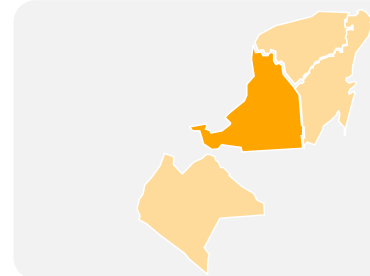
Pan de cazón

Palizada Campeche

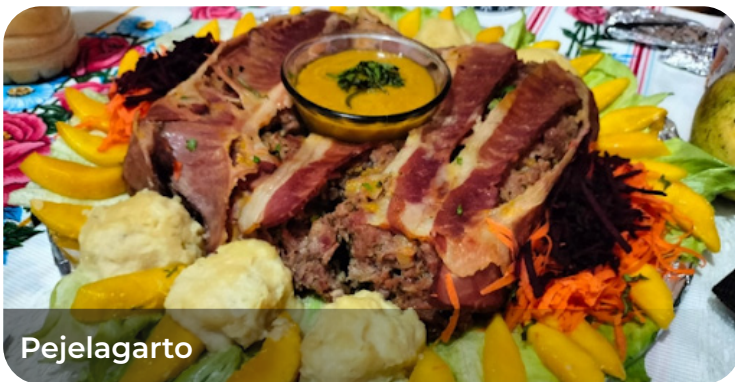
The food of this Magical Town is a blend of Campeche and Yucatecan cuisine.

Some of its typical dishes include pochitoque in green sauce, mondongo, fried mojarra, tamales, and the typical chocolomo, a meat stew served with broth, usually accompanied by a rich salsa and white rice.

Pejelagarto can be enjoyed in both empanadas and asado (grilled). As for plantains, you can taste tostones, made from mashed green plantains that are fried, or stuffed plantains filled with meat. Chocolate with bread is also a local specialty.



Traditional dishes



Pejelagarto



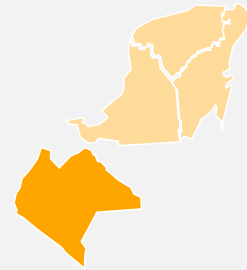
Chocolate con pan

Chiapa de Corzo

Chiapas

The gastronomy of Chiapa de Corzo is characterized by the influence of Spanish culture and indigenous traditions.

It is recommended to stroll through the portales (arcades) of Chiapa de Corzo to enjoy its exquisite cuisine, which includes dishes like roasted cochito, Chiapacorceña empanadas, fiesta soup, chipilín soup with dumplings, pepita with tasajo, pork with rice, almond mole, and pork in ninguijuti.

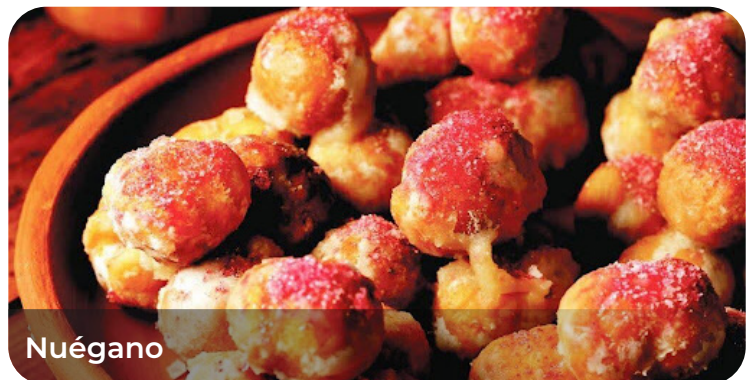


While in Chiapas, you can't miss the tamales, and in Chiapa de Corzo, you can enjoy chipilín tamales with cheese or chicken, tamal de bola, tamal de toro pinto, tamal de hierba santa, and picte de elote, among others. Typical sweets include suspiros, chimbos, nuéganos, pickled jocote, sweet rosca, sweet yuca, and sweet pumpkin. Their traditional drinks are white pozol with chile or cacao pozol. Another drink you should try is Tascalate, made with toasted corn, cinnamon, achiote, and sugar.

Traditional dishes



Cochito



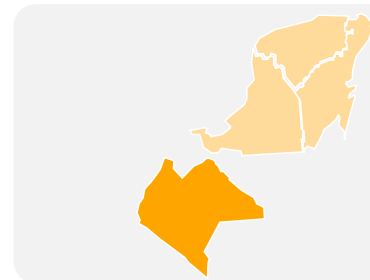
Nuégano

Comitán de Domínguez

Chiapas

The gastronomy of Comitán de Domínguez, Chiapas, is a blend of native and Spanish flavors.

Some of its most famous dishes include chipilín tamales, comiteco chamorro, quesadillas, and compound bread (pan compuesto). Key ingredients in the local cuisine include a wide variety of cheeses and sausages. The town is known for its large quesadillas, served at the Central de Abastos near the main plaza, filled with vegetables like carrots and beets.



The most popular dishes are: butifarra, chinculguaje, the omelette with drowned chicharrón, chipilín tamales, hueso comiteco (a pork shank bathed in a sweet sauce and served with pellizcadas dipped in chicharrón fat), lengua en pebre (tongue in sauce), and pan compuesto, a small sandwich filled with pork meat.

Traditional dishes



Pollo arebajo

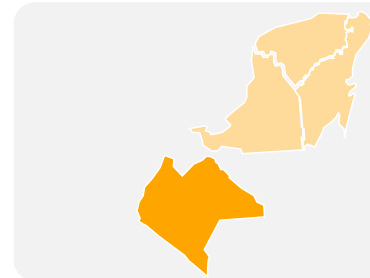


Pellizcadas

Copainalá

Chiapas

The cuisine of this town incorporates regional plants and herbs, with one of the most well-known dishes being “Tzata,” of Zoque origin. It is made with beans and green plantains, which are combined with ground chicharrón in a molcajete to enhance the flavor.



Other regional dishes include Pimbu (ground corn with chipilín and masa balls), Putzatzé (beef with lime juice), and Zispolá (chicken prepared with white chile and cabbage leaves). A variety of tamales are also present during traditional celebrations, such as chipilín, hierba Santa, bola, and mole tamales. Among the drinks are white pozol, made from corn cooked with lime, or cacao pozol, as well as atol agrio, a Copainalteca drink made from whole corn that is ground and boiled.

Traditional dishes



Tamales



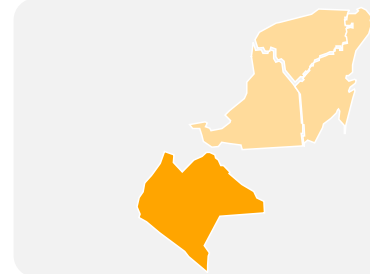
Pimbu

Ocozocuatla de Espinosa

Chiapas

The cuisine of Ocozocoautla de Espinosa, Chiapas, is characterized by blending tradition with innovation.

Some of its typical dishes include roasted cochito, chanfaina, coiteco bread, and beans with chipilín. Other traditional dishes are roasted cochito, chanfaina, zispolá, elote pictes, and pux-xaxé.



Traditional dishes

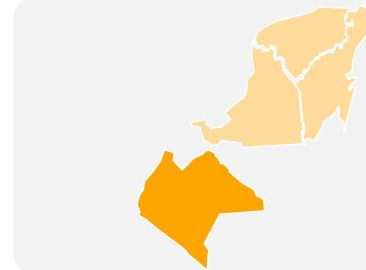


Palenque

Chiapas

The cuisine of Comitán de Domínguez and Palenque, Chiapas, reflects the blend of indigenous and Spanish cultures.

In Palenque, you will find several local restaurants where you can try typical dishes with indigenous roots, such as traditional tamales made with corn or chipilín and shote with momo (a stew made with river snails, nixtamal dough, and hierba santa leaves).



Other dishes to enjoy in Palenque include chipilín cream, venison salpicón, delicious palencana enchiladas, and roasted cochito. You can also savor a rich, high-quality organic coffee.

Traditional dishes



Salpicón de venado



Tacos de camarón



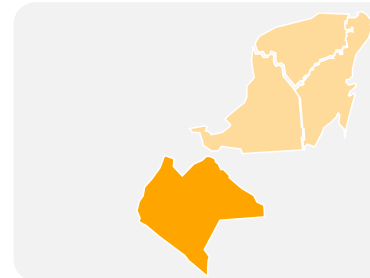
Shoto con momo

San Cristobal de las Casas

Chiapas

The gastronomy of San Cristóbal de las Casas, Chiapas, Mexico, is a blend of indigenous and Spanish flavors.

The city boasts a wide variety of restaurants offering traditional dishes, Mexican food, and international cuisine. Its cuisine weaves together indigenous and Spanish elements, using many of the seeds, vegetables, herbs, birds, meats, and spices native to the region.



San Cristóbal is home to some of the best dining options in the state, with a wide range of restaurants serving everything from traditional Mexican and Chiapaneca cuisine to international dishes. Some of the typical regional dishes include: pan soup, roasted cochinito, tasajo (beef cut into thin slices, marinated in achiote sauce), pork in pipián (pumpkin seed sauce), shutis broth, armadillo in mole, chanfaina, dried beef in pulque, Chiapaneco tamales, longaniza, serrano ham, butifarra, ninguijuti, yuyo tamales, huacasis soup or sispola, among others.

Traditional dishes



Dulces típicos



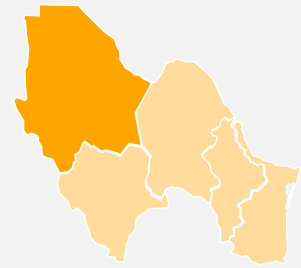
Tamales de frijol

Batopilas

Chihuahua

In Batopilas, you can try dishes such as frijoles meneados.

Other delicious options include potato soup with cheese, chile with cheese, and chilaca strips with cheese and cream. As is typical in Chihuahua, you can also enjoy a tasty machaca and the traditional flour tortillas. A must-try is the town's specialty, milk sweets. In terms of drinks, tesgüino is the most typical of the region, made from corn.



Traditional dishes



Carne asada



Frijoles meneados

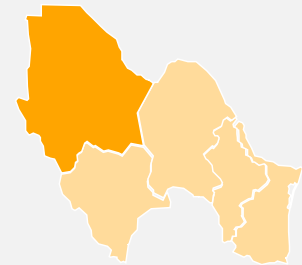


Chile con queso

Casas Grandes Chihuahua

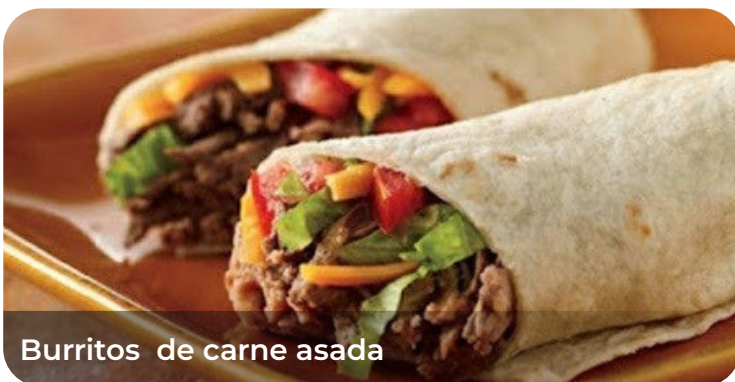
The delights of the region include Mennonite cheeses, curds, and ricotta.

These delicious and high-quality cheeses are incorporated into various dishes such as traditional burritos and beans with cheese. As with the rest of Chihuahua, you can enjoy excellent cuts of meat and one of the most famous dishes in Casas Grandes, which is the pork loin tostada.



The region also grows various fruits, especially peaches, so you can enjoy several sweets made with these fresh and tasty fruits. You can't miss trying sotol, an alcoholic beverage from the region, but what makes Casas Grandes unique is that they serve it with a dose of rattlesnake venom.

Traditional dishes



Burritos de carne asada



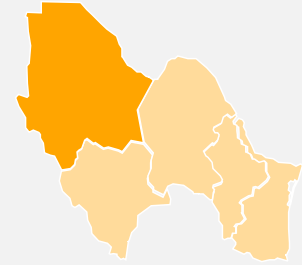
Caldo de queso con papas

Creel

Chihuahua

One dish you can't miss during your visit to Creel is caldillo de carne seca (dried beef stew).

This dish is made with tomatoes, ancho chile, and piquín chile, along with the traditional machaca. Other popular dishes include chile con queso, made with jalapeño chile and Chihuahua cheese, and the famous burritos. These dishes can be accompanied by tesgüino, a common local beverage made from fermented corn.



There are also several places offering delicious coffee and chocolate. This picturesque town offers various options to savor its rich dishes, almost all of which have that unique character that makes you feel right in the mountains.

Traditional dishes



Carne asada



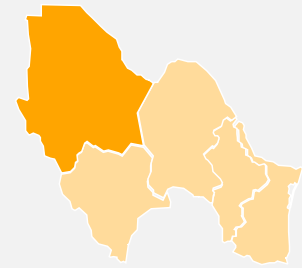
Tesgüino

Guachochi

Chihuahua

The gastronomy of Guachochi is influenced by both Rarámuri and mestizo cultures, creating unique and exquisite flavors.

One of the standout products is trout, a local delicacy that reflects the freshness and purity of the crystal-clear waters of the Sierra Tarahumara. The trout is prepared using recipes passed down through generations, offering a culinary experience that delights any palate.



You can try the trout cooked on a disc or wrapped in paper, among other options. Additionally, you can savor typical adobos, broths, and meats that are characteristic of the state of Chihuahua.

Traditional dishes



Carne asada

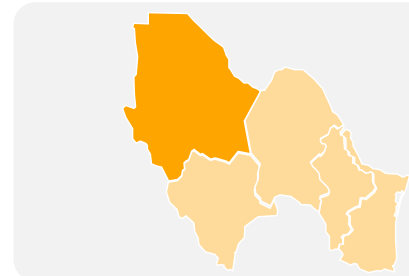


Trucha gratinada

Hidalgo de Parral Chihuahua

Hidalgo del Parral is known for its traditional sweets made from milk and nuts, as well as candied pecans and cajeta.

The preparation of these sweets has been passed down through generations, and the region is also known for the production of high-quality pecans and pine nuts. This city offers the opportunity to taste various northern delicacies, ranging from small street food stands to well-established restaurants.



As in many other cities in Chihuahua, the cuts of meat are excellent, but you can also enjoy other dishes such as caldo norteño (northern broth) and chile con queso served with flour tortillas.

Traditional dishes



Carne asada



Gorditas

Comalá

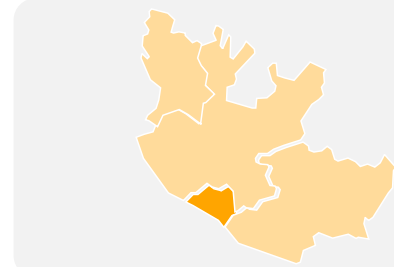
Colima

This picturesque municipality in Colima invites you to discover a cuisine full of flavor, tradition, and authenticity.

From the delicious sopitos and tatemados to the famous ponche de Comala and its exquisite coffee, each dish tells a story of the rich local culture and the warmth of its people.

Some of its most representative dishes include:

- Sopitos de Colima
- Encaladillas
- Tatemados
- Pozole Seco
- Pepela
- Sope de arroz
- Ponche de Comalá
- Tejuino



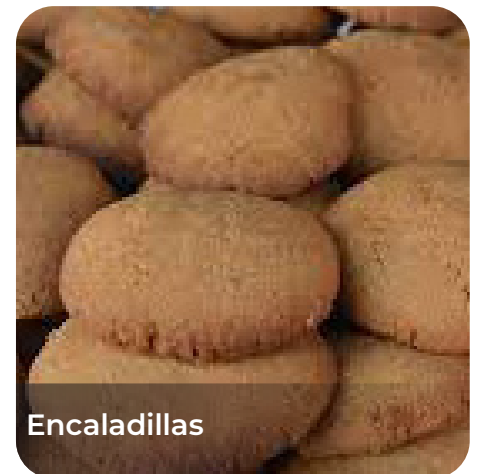
Traditional dishes



Sopitos



Ponche de Comalá



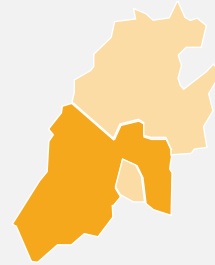
Encaladillas

Aculco

Edo de México

The gastronomy of Aculco, State of Mexico, is known for its dairy products, artisanal cheeses, and typical dishes.

The local cuisine offers visitors enchiladas aculquenses, barbacoa, carnitas, mole, and even escamoles. For desserts, you'll find milk sweets, jamoncillos, and bakery goods. In terms of beverages, there are fruit waters, curados de pulque, and various liquors. Dairy products such as Oaxaca cheese, smoked cheese, creams, and butter are also part of the local gastronomy.



Traditional dishes



Quesos



Escamoles



Enchiladas



Barbacoa

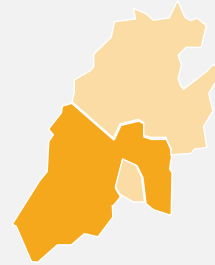


El Oro

Edo de México

The local cuisine offers excellent barbacoa and carnitas, as well as mole (red or green) with turkey meat.

For a digestif, try a “chiva,” a special liquor that, according to locals, cures “espanto” (a fear or spiritual disturbance). You can also savor delicious tamales de judas, made with blue corn and kneaded with piloncillo honey. This dish is primarily served during Lent.



Traditional dishes



Barbacoa



Carnitas



Mole verde



Dulces típicos

Ixtapan de la Sal

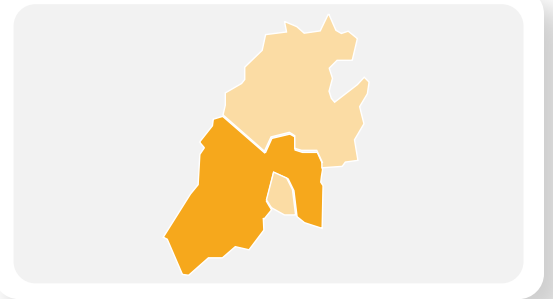
Edo de México

Some of the typical dishes include gorditas de acera, chilacayote en pipián, pancita, guajolote en mole rojo, and tamales.

If you're looking to try something more exotic, you can savor calates, which are frogs that appear after the rain. Their legs are cooked in broth or in green salsa, and they are considered a local delicacy.

For those with a sweet tooth, you'll find jellies made with regional fruits and ate, which can be made from quince or guava.

The typical drink is agua de lima, a very refreshing beverage.



Traditional dishes



Caldo de calates

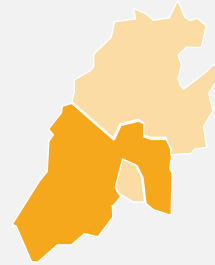


Gorditas, tacos dorados y enchiladas

Jilotepec

Edo de México

The most emblematic dishes include tortillas, beans, chili, and nopales, as well as quelites, quintoniles, verdolagas, crezones, chivatitos, papas de agua, pápalo quelite, cuitlacoche, gusanos de maguey, pulque, and atole, among others.



Traditional dishes



Quesadilla de quelites



Gusanos de maguey



Huitlacoche



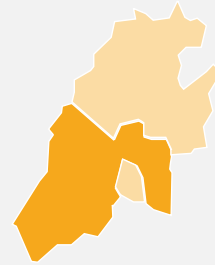
Atole de guayaba con pan

Malinalco

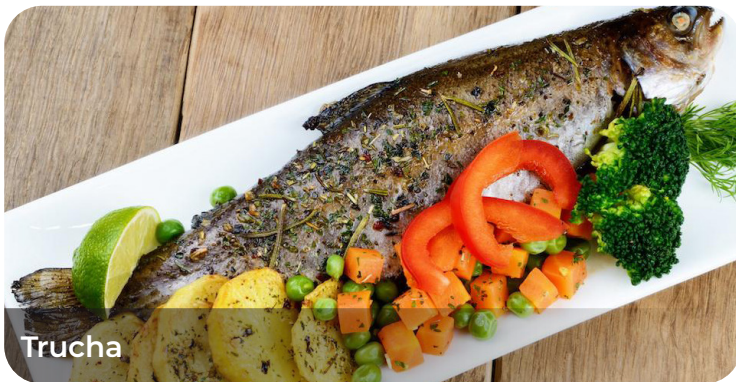
Edo de México

The cuisine of Malinalco, State of Mexico, is characterized by the use of local ingredients such as corn, fruits, and fish.

Alcoholic beverages like mezcal and pulque are also prominent. Some of the most representative dishes of Malinalco include trout, tamal extendido (flat tamale), ice creams, pan borracho (drunken bread), cecina (dried meat), chorizo, iguana broth, frog tamales, pulque, and mezcal.



Traditional dishes



Trucha



Tamales



Atole

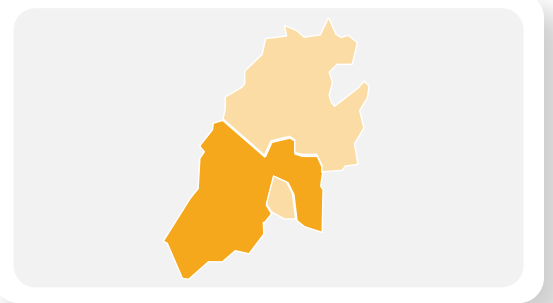


Pencas de maguey para mezcal

Meteppec

Edo de México

The typical dishes of Meteppec include enchiladas mineras (miner's enchiladas), bolillos de amasijo (traditional bread rolls), fruit jams, la Chiva (a local dish), barbacoa de borrego (lamb barbecue), mixiote de conejo (rabbit mixiote), mushroom and setas soup, stews with corn, charales (small fish), flor de calabaza (squash blossom), rajas con chile (strips of poblano pepper with chili), as well as chorizo verde (green chorizo), quesadillas, among others.



Traditional dishes



Chorizo verde



Mixiote de conejo



Bolillo de amasijo



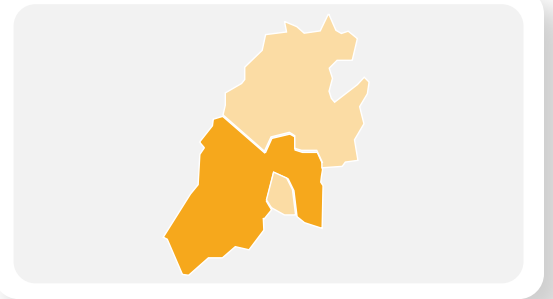
Enchiladas mineras

Otumba

Edo de México

The cuisine of Otumba, State of Mexico, is characterized by the use of local ingredients such as squash blossom, corn, nopales, prickly pear, grasshoppers, escamoles (ant larvae), and chinicuiles (red worms).

The most representative dishes include moronga (blood sausage), barbacoa (slow-cooked meat), mixiote (meat cooked in maguey leaves), mole, pulque (fermented agave drink), maguey worms, ostrich meat, chinicuiles, escamoles, and snails.



Traditional dishes



Salchichas de hígado



Gusanos de maguey



Mixiotes

San Juan Teotihuacán y San Martín de las Pirámides

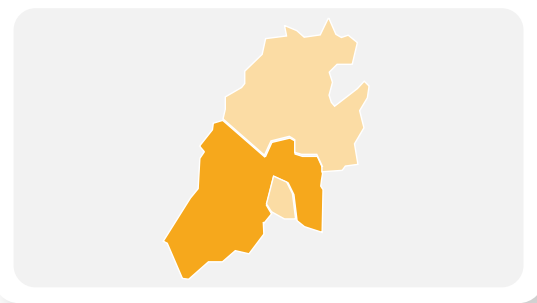
Edo de México

Food guide

The cuisine of San Juan Teotihuacán and San Martín de las Pirámides is characterized by the use of local ingredients such as nopal (cactus), corn, chile, beans, amaranto (a type of grain), and maguey (agave).

Insects like escamoles (ant larvae) and chinicuiles (red worms), as well as animal proteins like rabbit, venison, and turkey, are also commonly consumed.

Some of the local delicacies include stews and desserts made with tuna (prickly pear), nopal, and xoconostle (a type of sour cactus fruit). In addition, you'll find dishes like barbacoa (slow-cooked meat), carnitas (braised pork), mixiotes (meat cooked in maguey leaves), quesadillas, tlacoyos (thick corn cakes), sopes, chinicuiles, gusanos de maguey (maguey worms), chapulines (grasshoppers), tamales, escamole sandwiches, pulque (fermented agave drink), and beverages like licor de nopal (nopal liquor), tuna, and xoconostle drinks.



Traditional dishes



Quesadillas de flor de calabaza



Barbacoa



Chapulines



Gobierno de
México

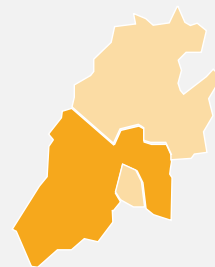
Turismo
Secretaría de Turismo

México

Tepetzotlán

Edo de México

The cuisine of Tepetzotlán, State of Mexico, is a blend of colonial and pre-Hispanic cooking traditions. Some of the typical dishes you can find here include quesadillas filled with mushrooms, zucchini flowers, brains, flor de maguey (maguey flower), and tinga (shredded meat in a tomato sauce).



Additionally, you can savor escamoles (ant larvae), gusanos de maguey (maguey worms), barbacoa (slow-cooked meat), and mixiotes (meat wrapped and cooked in maguey leaves). These dishes reflect the rich culinary heritage of the region, with ingredients and flavors that have been passed down through generations.

Traditional dishes



Barbacoa



Quesadillas



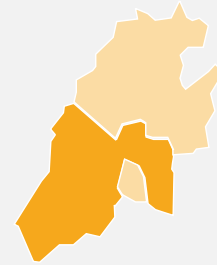
Mixiote

Tonatico

Edo de México

The gastronomy of Tonicato has its origins in the pre-Hispanic period.

Its basic ingredients include corn, beans, pumpkin, avocado, tomato, cactus, rabbit meat, turkey, some fish, and tadpoles, as well as a wide variety of fruits from both hot and cold lands. Additionally, this area is known for its “quelites,” a wide variety of edible green leaves. Some of its most typical dishes are: pork meat with huajes, quesadillas, and palanquetas.



Traditional dishes



Quelites



Palanquetas



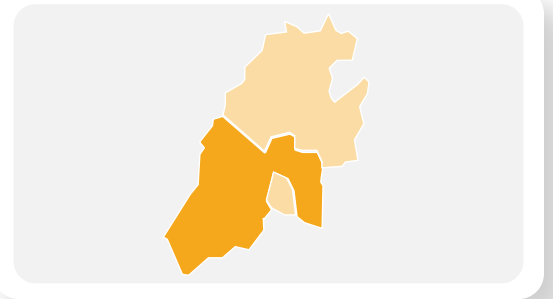
Mixiote

Valle de Bravo

Edo de México

The gastronomy of Valle de Bravo, State of Mexico, is characterized by the variety of dishes that can be found, ranging from traditional to more elaborate ones.

The most representative dishes include artichokes, esquites with shrimp, campechanas, rainbow trout, mole with chicken or turkey, barbacoa, lamb consommé, tamales, atole, pulque, sambumbia, zende, fruit liqueurs, ates, fruit ice creams, churros, among others.



Traditional dishes



Dulces típicos



Mole negro



Guarapo de caña

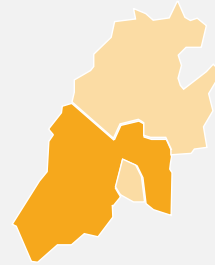
Villa del Carbón

Edo de México

The gastronomy of Villa del Carbón, State of Mexico, includes typical dishes, snacks, artisanal drinks, and rompope.

Among the typical dishes of this Magical Town, the barbacoa made with meat wrapped in vegetable leaves and cooked in a hole in the ground stands out.

However, there are other delights you can try, such as pumpkin flower soup, sunflower salad, maguey flower sandwich, chicken breast with jumiles, mixiotes, and mushrooms with meat in chili, to name a few.



Traditional dishes



Barbacoa



Rompope



Pescado a la plancha

Comonfort

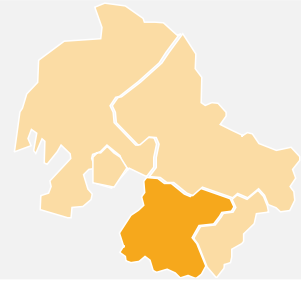
Guanajuato

Ceremonial tortillas are a very unique product of Comonfort and have an interesting history, as they are a true representation of Otomi tradition.

At first glance, they may look like regular tortillas, but they incorporate beautiful designs that tell the story and religion of the region.

Among the local delicacies, the highlights are gorditas made from broken corn, enchiladas, fruit water, baked fruits, charamuscas, ice creams, and more.

In this Magical Town, you can also indulge in delicious sweets like charamuscas, candied pumpkin, chilacayote, traditional ice creams, and baked fruits, which are exquisite breads that, when baked, emit a delightful fruity aroma.



Traditional dishes



Gorditas



Dulces típicos



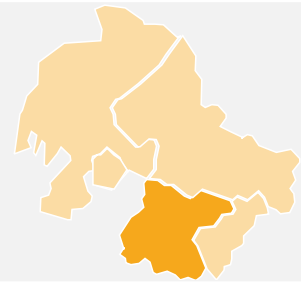
Nieves

Dolores Hidalgo

Guanajuato

The gastronomy of Dolores Hidalgo, Guanajuato, is characterized by its typical dishes, ice creams, and ancestral traditions.

Among the local delicacies, the highlights include vitualla, barbacoa, stuffed chiles, mole, carnitas sandwiches, finger capón fritters, oatmeal and spinach gorditas, atole, stuffed pigeon, squirrel in chipotle sauce, rabbit in green mole, quelite tortillas, and craft beer.



Traditional dishes



Patitas de puerco



Enchiladas mineras



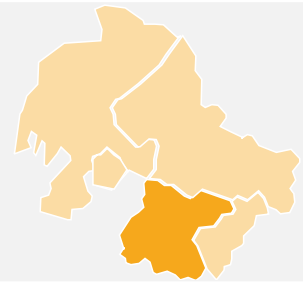
Vitualla

Jalpa de Cánova

Guanajuato

The gastronomy of Jalpa de Cánovas, Guanajuato, is characterized by the use of ingredients like walnut and quince in its typical dishes.

Additionally, you can find artisanal sweets, fruit liqueurs, and craft beers. Among the local delicacies, the highlights include walnut mole, chicken in nogada, chicken cecina, zorra broth, tomatoed pig feet, Swiss chard tamales, carnitas, birria, cajeta bread, artisanal sweets, ice creams, quince, and fruit liqueurs.



Traditional dishes



Caldo de zorra



Ate de membrillo



Dulces típicos

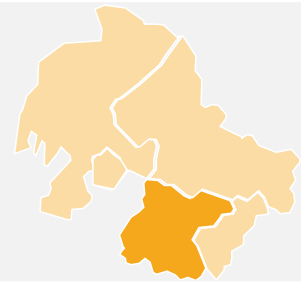


Pan de cajeta

Mineral de Pozos

Guanajuato

If you enjoy experimenting with pre-Hispanic food, there are some regional dishes that include insects such as chinicuil, cupiches, chapulines, white and red maguery worms, as well as escamoles, which are available from April to June and are considered the Mexican caviar.



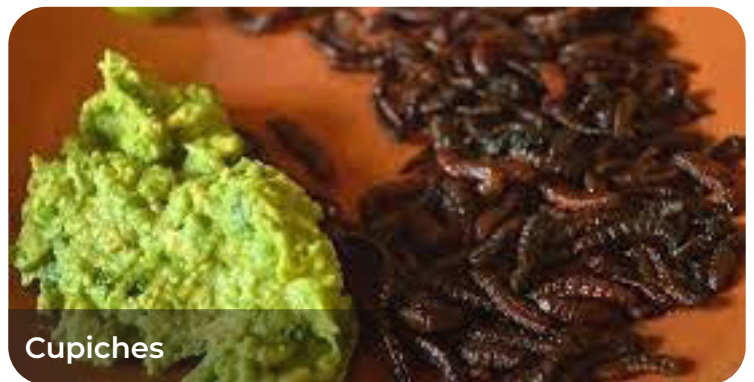
You can't leave without trying escamoles in butter with epazote, served with a molcajete sauce and worm powder.

Other pre-Hispanic ingredients used in the cuisine of this Magical Town include corn, tomato, pumpkin, beans, chili, amaranth, peanuts, chayote, pitaya, prickly pear, xoconoxtle, and some herbs like quelites.

Traditional dishes



Chinicuiles



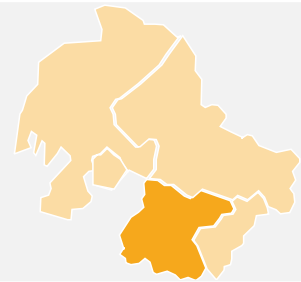
Cupiches

Salvatierra

Guanajuato

The gastronomy of Salvatierra, Guanajuato, is characterized by the use of products such as corn, peanuts, and chickpeas.

Among the local delicacies, the highlights include largas, urireo mole, broken corn gorditas, prestiños, crystallized fruit, peanuts, tamales, corn, chickpeas, picaros, traditional sweets, puscua atole, buñuelos, and artisanal ice creams.



Traditional dishes



Mole de guayaba



Tamales



Prestiños



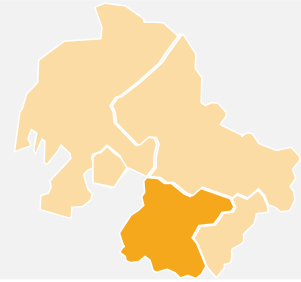
Dulce de guayaba

Yuriria

Guanajuato

The gastronomy of Yuriria, Guanajuato, Mexico, is characterized by its typical dishes made with fish, mole, tamales, meat, and sweets.

Among the local delicacies, the highlights include michi broth, huilota mole, carnitas tacos, pig's feet, ash tamales, barbacoa, beef stews, blue or red masa tamales with peanuts and chickpeas, as well as zarandeado fish, peanut tamales, wind buñuelos, and chickpea and wheat atole.



Traditional dishes



Buñuelos



Tamales



Manitas de cerdo

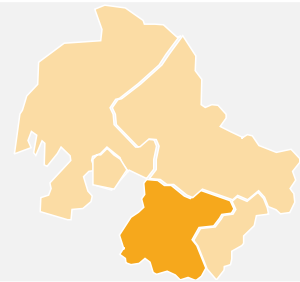
Cotija de la Paz

Michoacán

The gastronomy of Cotija de la Paz, Michoacán, is characterized by its sweet dishes and Cotija cheese, an iconic product of the region.

Among the typical dishes and products you can't miss are:

- **Cotija Cheese:** Known nationwide for its strong flavor and firm texture, this cheese is the symbol of the region.
- **Chocolate Mole:** A traditional recipe that combines the flavor of cacao with spices and chilies, perfect for accompanying meats.



Traditional dishes



Queso cotija



Mole de chocolate

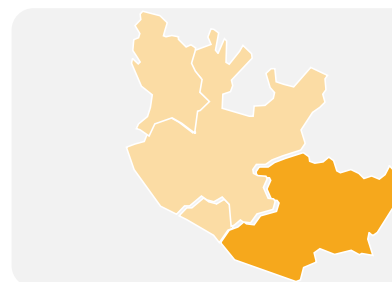
Cuitzeo del Porvenir

Michoacán

Cuitzeo Lake is famous for the exquisite charal, which locals prepare in various ways, especially fried and “a la diablo.”

Additionally, you can try turkey mole with colorful corn tortillas dyed with vegetable colors, mojarras in garlic sauce, goat birria, the typical corudas, nacatamales, pozole, and Michoacán-style carnitas.

If you want to try something more exotic, you can taste delicious frog legs. You can also indulge in a wide variety of sweets, such as pinole or cream cookies, artisanal candies made with piloncillo, sesame, tamarind, and fruits like guava and apple. All of these delights can be paired with a delicious black atole.



Traditional dishes



Pescado a la plancha



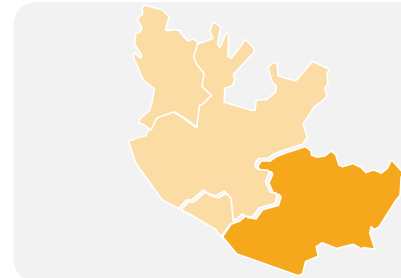
Caldo de verduras

Jiquilpan

Michoacán

Jiquilpan offers delicious Michoacán cuisine, so you can taste all the delights of this region.

Some of the most notable dishes include barbacoa, churipo, menudo, and pork in green sauce, to name a few. However, the standout dishes are the mole cosechero, the incomparable morisqueta (rice with tomato sauce and cheese), and the local version of corundas with chile and cheese wrapped in Swiss chard leaves.



This is also one of the places where you can enjoy delicious ice creams made in large barrels. If you're still craving something sweet, you can indulge in chorreadas or the tasty cajeta wafers. As for drinks, we recommend mezcal de olla and craft beers.

Traditional dishes



Charales fritos



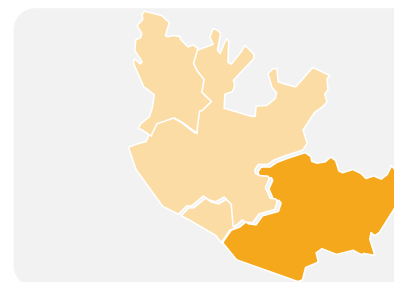
Mole cosechero

Mineral de Angangueo

Michoacán

The most representative dish of Mineral de Angangueo is wheat pozole.

However, you should also try the turkey mole, carnitas tacos, and the exquisite lamb barbacoa. Mineral de Angangueo has the Municipal Market where you can taste all the regional dishes. There are several stands offering barbacoa, moronga, carnitas, gorditas, and delicious bread.



For something sweet, you can enjoy their rich ice creams and fruit preserves made with piloncillo. Some of the fruits grown in the region, such as endrina and capulín, are used to make delicious liqueurs.

Traditional dishes



Mole de guajolote



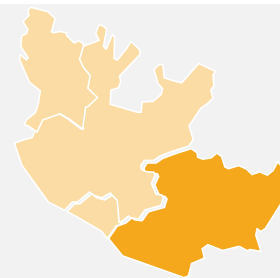
Taco de carnitas

Paracho de Verduzco

Michoacán

The typical dishes of Paracho include churipo, atole de grano, and corundas.

Corn plays a very important role in Paracho's gastronomy and is central to a wealth of traditions passed down through generations. In the center of Paracho, there is a peaceful atmosphere, and it is here where you can find a wide variety of dishes prepared by traditional cooks.



In the different establishments, you can enjoy elotes, traditional atoles, buñuelos, and freshly baked bread, which is a true delight you must not miss. Another option to enjoy the region's dishes is the Municipal Market, which has several stands offering traditional churipos, a broth made with chiles, tomatoes, and beef, or atapakua, a soupy dish with pork.

Traditional dishes



Churipo



Pan tradicional

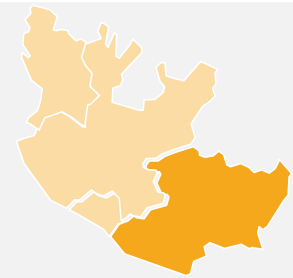
Santa Clara del Cobre

Michoacán

The gastronomy of this Magical Town clearly reflects its Purépecha roots.

Among the dishes you must try are baked lamb stuffed with vegetables, “pollo a la artesana,” lamb barbacoa, and carnitas cooked in a copper cauldron.

One of the most representative dishes is the torta de tostada de carne apache, which consists of a toasted tortilla soaked in red sauce that becomes the filling of a roll along with some stew. You can also savor some typical Michoacán dishes like corundas, tarasca soup, and enchiladas placeras.



Traditional dishes



Corunda



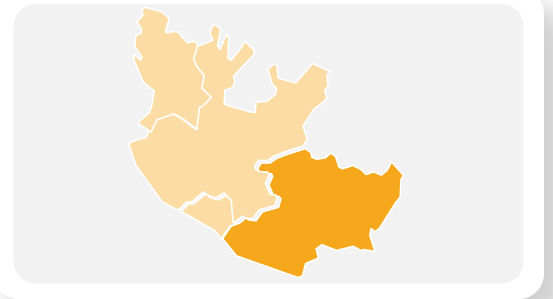
Torta de carne de apache

Tacámbaro de Coballos

Michoacán

Its gastronomy is considered one of the best in Michoacán.

Some of its typical dishes include corundas, huchepos, enchiladas with cecina, menudo, steamed tacos, and the traditional Tacámbaro carnitas, which you can even enjoy on pizza. Some of the most representative dishes of this Magical Town are aporreadito, which is scrambled eggs with semi-dried meat, and bola de Pedernales, which are dough balls made with beans, cheese, and dried meat.



We also recommend trying the fresh cheese from the region. For dessert, you can indulge in avocado ice cream or a delicious dulce de leche.

Traditional dishes



Carnitas



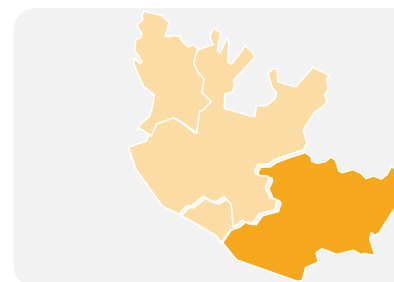
Tacos de asada

Tlalpujahua de Rayón

Michoacán

The most famous dish of the town is barbacoa cooked in a traditional adobe oven.

However, you can also enjoy other local delights such as beef head, milpa soup, pulque bread, turkey mole, corundas, and uchepos de cuchara, all typical of Michoacán cuisine. For something sweet, you can savor crystallized fruits and pan de pucha, which is very dry and fluffy.



Traditional dishes



Dulces cristalizados



Barbacoa



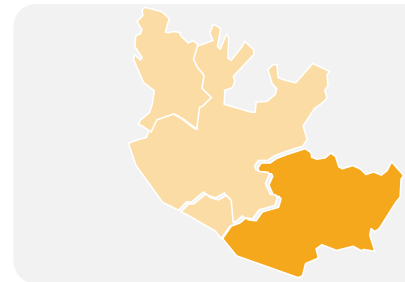
Mole de guajolote

Tzintzuntzan

Michoacán

Tzintzuntzan, like many other places in Michoacán, is home to many traditional cooks.

These cooks have managed to preserve the ancestral culture, bringing it to life again through gastronomy. The Magical Town is famous for its gastronomic specialties: caldo ahogado (drowned broth), trout soup, fish tamales, corundas, and fried charales with salt and lime.



One of its most traditional dishes is churipo de pescado, a fish broth with red chile and vegetables. Another dish often prepared for celebrations is rabbit in chile. As for drinks, they offer a version of atole made with tender corn, anise, and a green tomato sauce.

Traditional dishes



Posuti



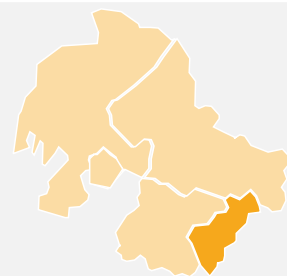
Chile en nogada

Amealco de Bonfil

Querétaro

Culinary traditions are also important in Amealco.

Here, you can taste a delicious lamb barbecue, either at the market or at someone's home on Sundays. Other typical dishes include pork carnitas, beef chicharrones, and quelites, served in tacos or quesadillas. One dish you can't miss is Mole Tuesday, when various types of this rich dish are prepared at all the local restaurants.



Other typical dishes are gorditas, enchiladas, pork carnitas, and the famous “tostadas de arriero,” also known as tostadas made from broken corn, which are prepared with lime, salt, and corn. The tostadas are eaten with nopales, meat, cheese, and spicy salsa. Among the most common desserts in the town are crystallized candies. Typical drinks include pulque, maguey honey water atole, and “Sendecho,” a drink produced in Santiago Mexquititlán with corn, cascabel chili, and alcohol, which is left to ferment for three or four days before being bottled.

Traditional dishes



Barbacoa



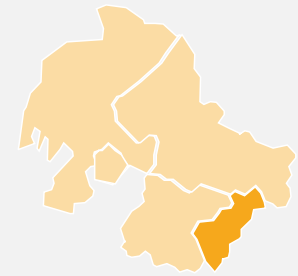
Pulque

Bernal

Querétaro

Among the typical dishes to taste in Bernal are colorful esquites with various flavors like poblano, pozole style, and habanero, among others.

At the artisan and food market, or in the alleys near the Main Garden, you can enjoy exquisite gorditas martajadas with red chili, delicious serrano enchiladas with cecina, santos nopales, or lamb barbecue, which are some of the town's typical dishes.



One of the dishes with the most history in this Magic Town is nopal en penca. It is an open leaf served in a container, where the filling is cooked, typically consisting of nopal in pieces, combined with onion, chili, and tomato. When it comes to desserts, you can't miss the cheese bread, which is combined with blackberry, cajeta, and chocolate, as well as cajeta and piloncillo sweets, milk sweets, and crystallized fruit. Of course, you also can't miss the delicious wines from Querétaro.

Traditional dishes



Gorditas de guisado



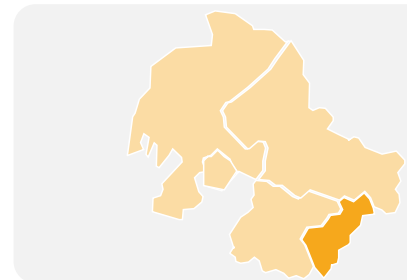
Menudo

Cadeyta de Montes

Querétaro

The town is a paradise for meat lovers, as there is high-quality meat and delicious dishes where meat is the main ingredient.

Here, you can enjoy steaks with aromatic herbs, barbecue, pork, and its derivatives, such as chicharrón. Another important product in the local gastronomy are cacti, where you can try Nopal en su Madre, a nopal served inside a penca and filled with meat or seafood. This dish is a clear heritage of the Otomí Guamichi culture.



You can also enjoy a delicious biznaga candy and ice creams made from a wide variety of fruits. One of the traditional drinks in Cadereyta is Charape, which is made from pulque, cinnamon, piloncillo, anise, and clove. Different ingredients, such as barley or various fruits, can be added to this drink.

Traditional dishes



Pulque



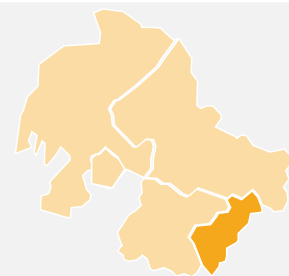
Nopal en su madre

Ezequiel de Montes

Querétaro

In addition to the fine wine produced in the region, Ezequiel Montes is known for its wide variety of dishes made with pre-Hispanic culinary techniques and ingredients that can only be found in this semi-desert region.

A must-try is the nopal en penca and gorditas made from broken corn. Among its typical dishes are barbecue, carnitas, chicharrones, mole, gorditas, and cheeses.



Traditional dishes



Nopal en su penca



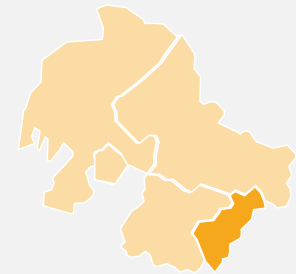
Mariscos

Jalpa de Serna

Querétaro

One of the typical dishes of the Sierra Gorda of Querétaro is cecina serrana.

You can taste cecina at any of the restaurants in Jalpan de Serra, or enjoy the dried meat that is marinated with sour orange and salt. You can also indulge in acamayayas (river shrimp), prepared in various ways, or zacahuil, a huge tamale made with smashed dough, or some delicious gorditas.



One of the must-try dishes during your visit to this beautiful Magic Town is bocoles, which are gorditas filled with beans, typical of this region. A unique feature of its gastronomy is the use of wild fruits in its stews, such as izote flower and nopal prickly pears. Nearby is Acatitlán del Río, a community where various guava products are made, such as liquor, rolls, and ate (a type of preserve).

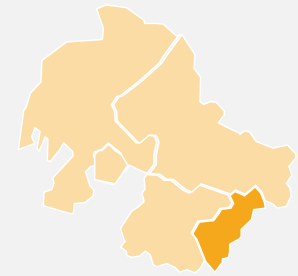
For drinks, you can try atole de maíz de teja, which is made from sunflower seeds, atole de guayabilla silvestre, or atole de puzcua, made with corn and piloncillo. However, what will leave you with a wonderful experience is the local coffee, which has an incomparable flavor, as organic, high-quality coffee is produced in the community of Landa de Matamoros.

Pinal de Amoles

Querétaro

In the gastronomy of Pinal de Amoles, you can find dishes with cecina, tamales, gorditas, pulque bread, and barbecue.

The drinks they prepare include fruit liqueurs, atole de teja, flavored pulques, and aguamiel. They also make various types of milk and fruit candies.



Traditional dishes



Enchiladas queretanas



Barbacoa



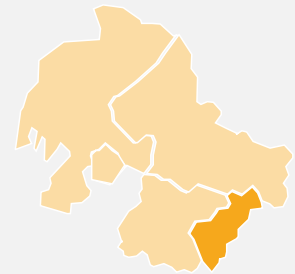
Pan de pulque

San Joaquín

Querétaro

Among its typical dishes are lamb barbecue with nopales in green salsa and tamales.

Querétaro-style enchiladas are another delicacy you can try in San Joaquín, along with its chicharrón, which some claim is the best in the region. One of the ingredients that characterizes this Magic Town is the apple, so many of its dishes include it, such as apple chicken, suchi, or fried ice cream. For desserts, you can taste ates and candies made from pumpkin or chilacayote. Don't miss out on the delicious fruit liqueurs, especially peach and apple.



Traditional dishes



Ate



Ayote en miel

Tequisquiapan

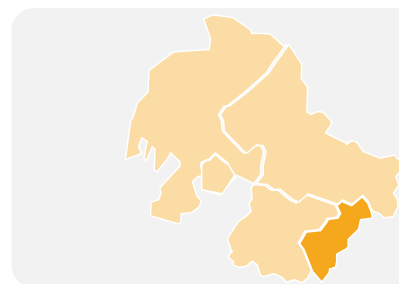
Querétaro

One of the most representative dishes of Tequisquiapan is lamb barbecue.

Other must-try dishes include gorditas made from broken corn, pork roast, turkey in mole, carnitas, and quesadillas with chicharrón or huitlacoche.

Other delights you can try in this Magic Town are quelites, cheese bread, oatmeal sandwiches, and nopal tostadas, which can be accompanied with Tequisquiapan chili, a blend of guajillo and chilaca chilies.

However, the stars of the cuisine in Tequisquiapan are the cheeses, especially those made from sheep and goat milk, as well as the wines. When it comes to cheeses, it is considered one of the best places in the country to taste artisanal cheese. You can visit some farms to learn more about the production process and take home a delicious ranchero cheese or a reblochón cheese, marinated with a good wine from Querétaro.



Traditional dishes



Mole rojo



Quesos

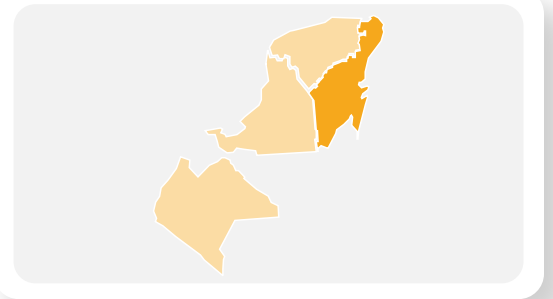
Bacalar

Quintana Roo

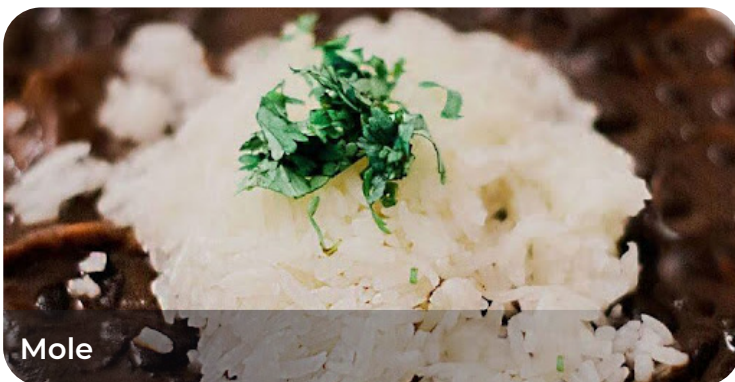
One dish you can't miss is the classic rice with beans, which is unique here because it is cooked with coconut oil. This is a very Caribbean recipe.

Other typical dishes from the region include bean tamales and the traditional "brazo de reina," a dish served at all celebrations, consisting of a large tamale filled with boiled eggs and chaya. Additionally, you can try puchero and chocolomo.

There are also dishes that include seafood and fish, such as pan de cazón, guachinango in various preparations, lobster, and the regional dish, pescado tikin-xik, which is fish marinated with achiote and sour orange.



Traditional dishes



Mole



Kibi de pescado

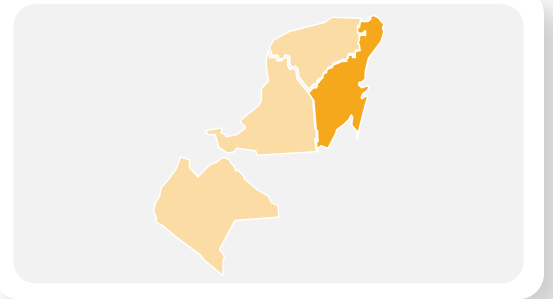
Cozumel

Quintana Roo

The gastronomy of Cozumel, Quintana Roo, is a blend of Caribbean and Mexican flavors.

On this island, you can find dishes with fresh seafood, ceviches, and other typical regional flavors.

Cozumel's culinary traditions are rooted in the most typical Yucatecan cuisine, though they also stem from the intense cultural exchange that has taken place in this region for centuries. Some of the typical dishes of the island include coconut-grilled fish fillet, conch in yellow rice with corn and chaya, as well as some Yucatecan specialties such as panuchos, papadzules, salbutes, tamales, empanadas, and cochinita pibil.



Traditional dishes



Salmón



Ceviche de camarón y pulpo

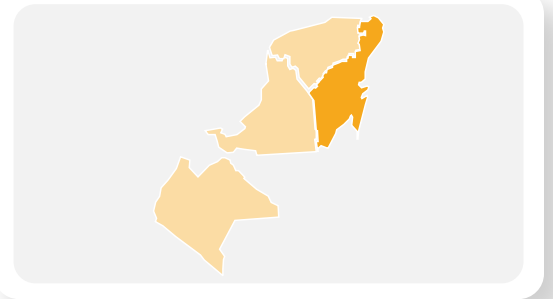
Isla Mujeres

Quintana Roo

All of the restaurants offer both regional specialties and excellent international cuisine.

This charming island is known for offering several typical dishes that combine Yucatecan cuisine with fresh seafood. A standout dish is the Tikin-Xik fish, which is cooked on the grill after being soaked in a sauce made of achiote and sour orange.

Another dish worth trying is the conch ceviche, which is mixed with orange, avocado, and xcatik chilies. However, the island offers a diverse menu of fish prepared to the customer's liking, along with some typical Yucatecan dishes such as chimole, pipián, papadzul, and of course, cochinita pibil.



Traditiona dishes



Tikin Xik



Papadzules

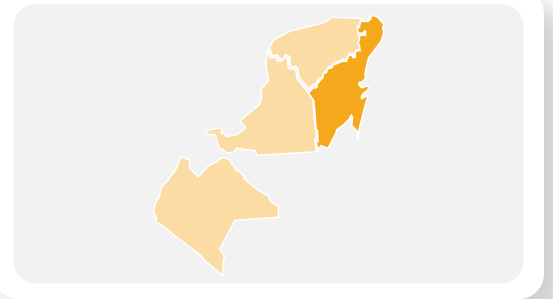
Tulum

Quintana Roo

This destination offers both modern and rustic restaurants, all with incredible views of the Caribbean or located within the tropical jungle, providing landscapes that are hard to imitate.

You can find restaurants that cook the traditional cochinita pibil (pork seasoned with achiote and slow-cooked over a brick oven grill under the palm trees), or others offering unique combinations like oyster mushroom ceviche and Mayan curry with coconut milk.

While traditional Mexican flavors are the focus of many of Tulum's menus, there is a wide variety of other cuisines, ranging from simple dishes like ceviche and fresh fish to creations by internationally renowned chefs offering traditional Mayan dishes, Mexican snacks, or international cuisine.



Traditional dishes



Almejas gratinadas



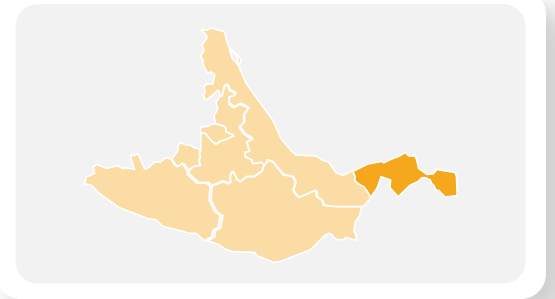
Panuchos

Frontera

Tabasco

The gastronomy of Tabasco is known for its wide variety of dishes, drinks, and desserts.

The tropical region of Tabasco produces fruits such as plantains, cashew, pitahaya, caimito, huapaque, uspí, and chinín. In this Magic Town, you can indulge in its traditional ceviche blanco, pork cheese, and its kidney bread, which can only be found in Frontera.



Kidney bread is a sweet braided bread made with a filling of quince or strawberry “ate,” decorated with bows formed from the same dough and covered with a mixture of butter and sugar.

Traditional dishes



Mariscos



Pan de riñón

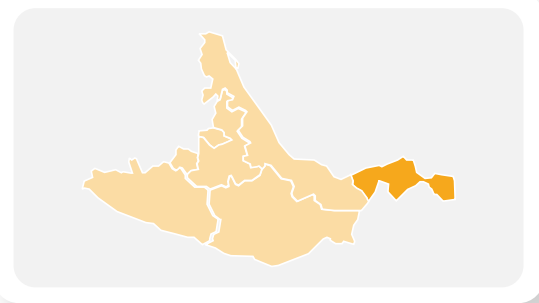
Tapijulapa

Tabasco

Other specialties of the region include meat tamales and river snails cooked with chipilín or in green salsa.

The most famous dish of this Magic Town is mone, which is pork or fish stewed with cilantro, plantain, chili, and tomato, wrapped in hoja santa. It is also known as mole de cocha.

In fact, plantain is one of the most commonly used ingredients in this region, so you can enjoy it in various forms. Other typical dishes include Mone, shotes en verde, and Pishul.



Traditional dishes



Mone

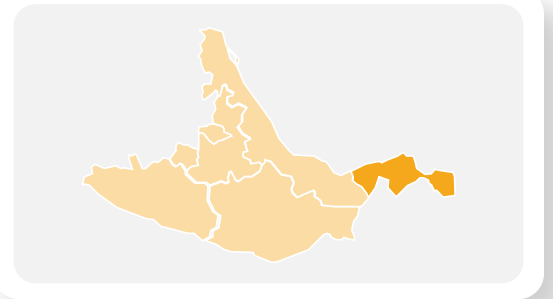


Pishul

Teapa

Tabasco

The gastronomy of Teapa, Tabasco, is characterized by its unique dishes, such as pejelagarto in escabeche, pan de cazón, and empanadas de plátano. Other typical dishes include Longaniza Enjamonada, Queso Canbe, and locally made chocolate.



Traditional dishes



Queso Canbe



Longaniza enjamonada

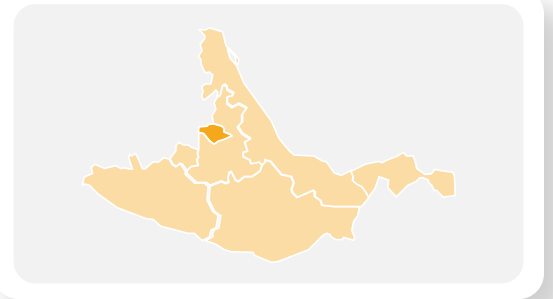
Huamantla

Tlaxcala

The typical dishes of Huamantla include mixiotes de carnero (lamb cooked in a flavorful wrap), lamb barbecue, tlacoyos made with fava beans shaped in a triangle, muéganos, and dishes made with wild mushrooms.

Other representative dishes are mole de matuma or mole de ladrillo, a thick mole made with beef, guajillo chili, cloves, cinnamon, and cilantro seeds, served with blue or purple tamales.

You can also try chicharrón in tecól salsa and escamoles with butter. Escamoles are the eggs of black and red ants, collected from beneath the maguey plants. Pulque is a basic drink in Huamantla, available in different flavors mixed with fruits, known as curados..



Traditional dishes



Barbacoa de borrego



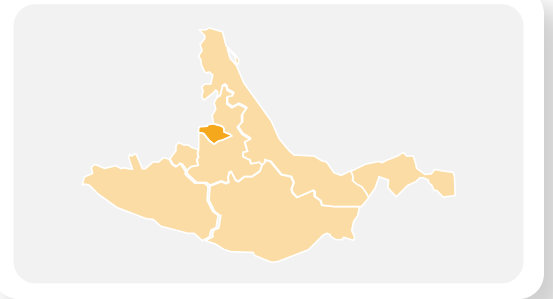
Muéganos

Ixtenco

Tlaxcala

The regional dishes of Ixtenco include turkey mole, red pipian, cheese, lamb barbacoa, and maguey worms in their juice.

The sweets include fruit preserves, pumpkin with piloncillo, masa atole, and candies made from pear, tejocote, capulín, and peach. The typical drink is natural pulque. The various types of corn grown in this town are quite a sight. More than 35 different seed varieties are planted, creating a colorful display with blue, pink, purple, black, crimson, and other types of corn.



Some of the typical dishes include brick mole made with guajillo chile, lamb barbacoa, maguey worms in their juice, chileatole, and corn cake. Among the beverages, you must try the sour atole made with purple corn.

Traditional dishes



Dulces típicos



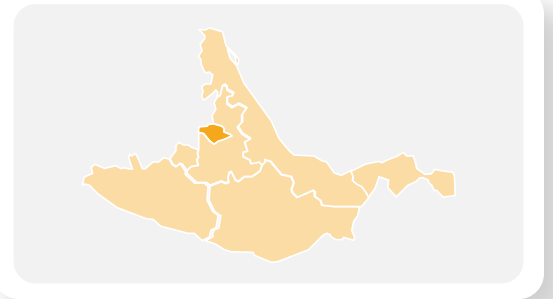
Diferentes variaciones de maíz

Tlaxco

Tlaxcala

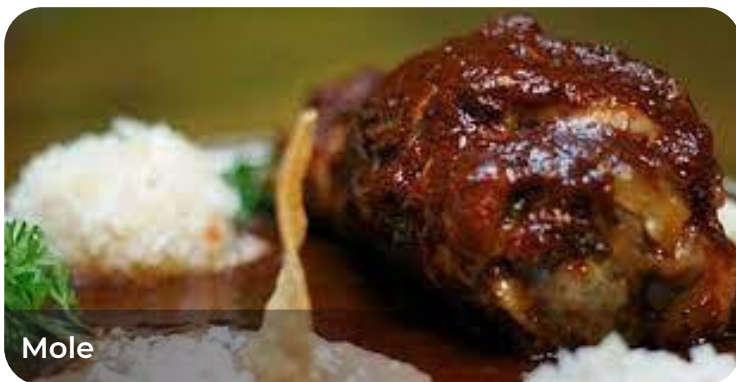
The typical dishes of Tlaxco include chamorro with pulque, escamoles, chinicuiles, and maguey worms, as well as artisanal cheeses, baked ricotta, pulque, and cured pulque drinks.

Additionally, you can enjoy pork cheese, crackling cheese wrapped in palm leaves, alverjón tlacoyitos, milpa soup, and grilled cheeses with pasilla sauce. Some of the most representative dishes are the delicious black mole with huitlacoche, chamorro with pulque, and huaxmole de chito, which is goat or lamb meat that is dried and cured with salt, mixed with guajillo chile and other ingredients, and cooked over a wood fire.



As with all of Tlaxcala, its cuisine has a clear pre-Hispanic influence, reflected in the use of certain insects like chinicuiles, which are served with sauce and tortillas.

Traditional dishes



Mole



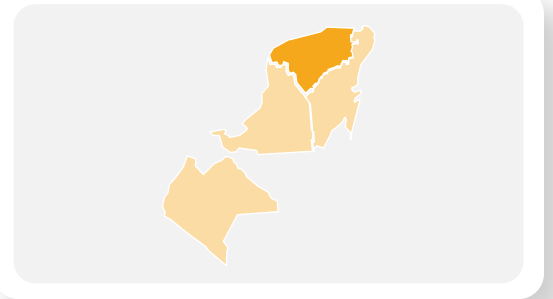
Pulque

Espita

Yucatán

Among its typical dishes are mondongo, chaya with egg, panuchos, papadzules, salbutes, and venison pipián.

However, Espita is known for the delicious Kots'ob, a dish with roots in Mayan culture, and its name means "wrapped," which refers to the way this dish is prepared. The spread dough is wrapped in mak'ulan leaves and filled with a mixture of ibes (a variety of white beans), spring onions, ground pumpkin seeds, and chile, all of which are mixed beforehand to ensure everything is well integrated. It can be steamed, baked, fried, or cooked in a pib.



Another typical dish you must try when visiting Espita is the Xupiik, which some say translates to "the chile is gone," since the veins of the chiles must be removed and boiled to reduce their spiciness. It consists of marinated meat, chiles, tomatoes, and other local spices.

Traditional dishes



Yupik



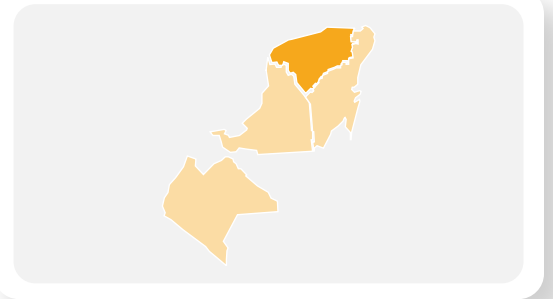
Huevos motuleños

Izamal

Yucatán

Here you can taste all the delicious dishes of Yucatecan cuisine. Among the most representative are salbutes, panuchos, papadzules, chocolomo, queso relleno, and lime soup, among many others.

However, the dish that characterizes Izamal is frijol con puerco, which includes pork loin, leg, and ribs, served with tomato sauce, radish, onion, cilantro, avocado, habanero chile, and tasty tortillas, preferably handmade. You can also try the liquor known as “Agua de Vida,” a spirit made from the henequen plant with a taste similar to tequila.



Traditional dishes



Tzic de venado



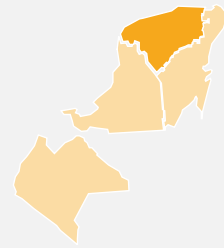
Salbutes

Motul de Carrillo Puerto

Yucatán

One of the must-do activities during your visit is to try the exquisite and famous huevos motuleños.

The history of this dish dates back to 1921 when the governor of Yucatán, Felipe Carrillo Puerto, visited his hometown with several notable figures from Mexico, such as writer José Vasconcelos, muralist Diego Rivera, poet Carlos Pellicer, and official Jaime Torres Bodet, among others.



The chef accompanying them, knowing the governor's preferences, combined all his favorite ingredients into a single dish. Other typical dishes include mondongo, tacos, salbutes, chaya water, nata bread, and bola cheese. If you really want to discover the local flavors, you can have breakfast at the Mercado 20 de noviembre.

Traditional dishes



Salbutes



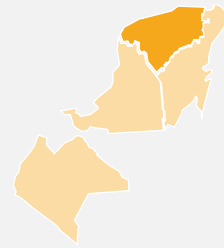
Huevos motuleños

Sisal

Yucatán

Here, you can enjoy fresh ceviches and fish cooked in various ways.

Among the typical dishes is a snail carpaccio, fried octopus, or crab claws. The added advantage is that you can savor these delicious dishes while enjoying a spectacular view of the calm sea. You can also try dishes like fish ceviche, coconut cream, traditional sweets, bola cheese sopes, and Tikin Xic.



Traditional dishes



Jaibas



Tikin Xic

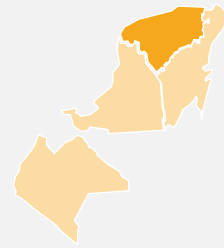
Tekax

Yucatán

Here, you can enjoy the traditional cochinita pibil, an iconic regional dish made of pork marinated in achiote and slow-cooked to perfection.

You can also try other local favorites such as poc chuc, panuchos, and salbutes. Don't forget to pair your meal with a refreshing horchata or a local beer.

Other delicious regional dishes include puchero, mondongo a la andaluza, chaya with eggs, empalizado de pescado, brazo de reina, and queso relleno. Tekax is also famous for its artisanal bread known as "mamules," made with lard, eggs, and flour. What makes them special is their exquisite variety of fillings.



Traditional dishes



Tacos de cochinita pibil



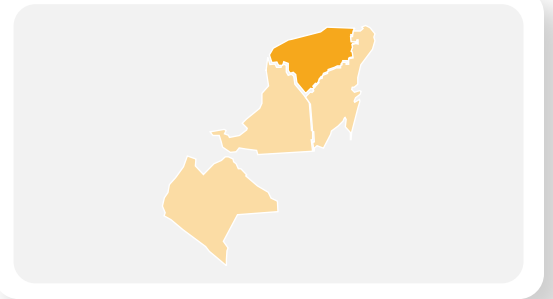
Dulce de coyol

Valladolid

Yucatán

Among the must-try dishes are sopa de lima, huevos motuleños, papadzules, queso relleno, and of course, cochinita pibil.

Here, you can also taste pavo en escabeche, made with turkey marinated in a blend of cumin, cinnamon, vinegar, garlic, sour orange, and salt. After marinating, the meat is fried in lard to achieve a crispy texture and is served with julienned red onion and güero chilies.



Other dishes you shouldn't miss during your visit to Valladolid include lomitos, which are pork chunks stewed with tomatoes, serrano chili, boiled egg, and longaniza, as well as the legendary poc chuc, a pork fillet marinated in spices and sour orange. Another local specialty is the traditional Longaniza de Valladolid, a dense, smoked chorizo typical of the city. It can be served with salsa or scrambled eggs.

Valladolid also offers a delightful selection of traditional sweets, including almond marzipan, roscas nevadas (sugar-dusted pastries), coconut candy, and the famous marquesitas.

Traditional dishes



Lomitos



Platillos tradicionales

