



FONDO MIXTO  
DE PROMOCIÓN TURÍSTICA  
DEL DISTRITO FEDERAL

## **TAKE TO THE STREETS TO SAMPLE AUTHENTIC, FLAVORFUL GASTRONOMY IN MEXICO CITY**

*Some of the best food in Mexico's capital city can be found along the roads most traveled.*

**MEXICO CITY (March 31, 2015)** – Home to some of the most critically-acclaimed chefs globally, Mexico City is experiencing a culinary renaissance. Modern, complex flavors and sophisticated cuisine mixed with generations-old traditions has earned Mexico City the reputation as a trendsetter in the world of gastronomy. While there are infinite options for world-renowned cuisine here, some of the best dishes can be found not only in the many fine restaurants and cantinas, but also right on the city streets.

Bold flavors and vibrant experiences are present at every turn with Mexico City's many casual dining carts, food trucks and street vendors serving traditional antojitos, or "little cravings," such as *tacos*, *tamales*, *esquites*, *tlacoyos*, *quesadillas* and more, plus some more adventurous snacks such as *escamoles* (ant eggs) and *chapulines* (grasshoppers).

At local markets, such as La Merced in the city's Centro neighborhood, visitors will find an abundance of street food vendors within reach and an opportunity to sample multiple street delights in one setting. Every Tuesday in the San Miguel area located in the Condesa neighborhood, locals and visitors alike can indulge in tantalizing food stalls at Tuesday Tianguis, a lively outdoor green market with everything from carnitas to tacos along with locally-grown produce, cheese and sweets. Mobile vendors can also be found in various locations throughout the city, serving traditional Mexican bites out of their truck windows.

Navigating the many street food options in this sprawling city can be an overwhelming task, but luckily there are a variety of companies – such as Eat Mexico Culinary Tours, Sabores Mexico Food Tours and Club Tengo Hambre, among many others – that provide gastronomy walking tours offering intimate street food explorations multiple times a week.

The world has taken notice of the significance of Mexico's culinary offerings: the United Nations Educational, Scientific and Cultural Organization (UNESCO) added Mexican food as the sole cuisine on the Intangible Cultural Heritage list. And recently, culinary enthusiasts from all walks of life were able to sample some of Mexico City's savory street food-style dishes during the South Beach Wine & Food Festival – February 19-22, in Miami – where attendees were delighted with such dishes as Braised Short Rib with Baby Corn, a festival fan favorite.

For more information on culinary travel to Mexico City, visit <http://mxcity.mx/en/>.

Mexico City is the country's premier tourism destination, welcoming more than 12.5 million visitors a year. The ancient capital offers a vibrant, contemporary culture that combines pre-Hispanic, colonial and modern influences that span nearly seven centuries. With more than 150 museums and more than 180 galleries, 30 distinct archaeological and historic sites, the city is a mecca of fine art and treasures that speak to its vast history. The Mexico City Tourism Promotion Fund (Fondo Mixto de Promoción Turística del Distrito Federal) supports and enhances city tourism. For more information and daily updates please visit/follow us on Facebook ([www.facebook.com/MexicoCityLive](http://www.facebook.com/MexicoCityLive)) and Twitter (@MexicoCityLive).

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