DELIGHTS OF MEXICO

COLIMA 71

CASA DE ARTE · HOTEL





PRIVATE TOUR

Mole, insects, salsas, tortillas and tacos, with a food guide.

A personal food guide takes us through five subjects in Mexican cooking and explains where each one comes from.

- **Mole.** The word comes from the Nahuatl mōlli, sauce. We taste mole poblano, made with almonds, raisins, sesame seeds and chocolate.
- **Insects.** Chapulines (grasshoppers) and escamoles (ant larvae) have been eaten in Mexico for centuries.
- **Salsas.** They are ground in a molcajete, a stone mortar, with chillies, tomatoes and herbs.
- **Tortillas.** We follow maize through nixtamalisation into masa, then taste corn and flour tortillas side by side.
- **Tacos.** From al pastor in the centre of the country to the crisp tacos dorados of the north.

We eat at four or more different places.

Includes

- Private transport by SUV.
- Private guide: an artist.
- A visit to two museums of your choice: Museo Jumex, MUAC, ECO, Museo Tamayo or Museo de Arte Moderno.

From USD 650 for two people.

Reserve at least 48 hours in advance.

See you in Mexico City.



