



## Tour Name

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Private Mexico City: New York Times Journeys - Arts, Food and Markets

## Tour City

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Mexico City

## Tour Snapshot

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Seven-hundred-year-old Mexico City is transforming itself into a vibrant, hip destination for artists, restaurants and businesses but it never forgets its past. With your Urban Adventures guide and an itinerary inspired by *The New York Times*, spend a day immersed in Mexican culture, markets and cuisine with exclusive, behind-the-scenes access to our favorite designer workshops, concept stores and food joints.

### Highlights

- Marvel at the many treasures of Latin America as you browse the stalls at Medellín market and chat to stallholders about their lives, their products and their love for Mexico City
- Wander around Colonia Roma, one of the hippest neighborhoods in the city, and try some of the best churros you've ever had in your life
- Discover the work of Mexican artists and artisans as we visit galleries and stores in the city's most artsy neighborhoods
- Taste a delicious variety of local food, including Mexican vegan dishes, oysters, mezcal and wine

- Visit a hidden gem that's missed by most tourists, and discover a magical lost world of Latin American decorative arts

### **New York Times Exclusives:**

- *Behind-the-Scenes Access:* Go behind the scenes at designer Carla Fernández's workshop and laboratory, watch her team create clothes for her collections and learn about the significant social impact of her designs
- *Hands-on Element:* Shake up your own original mezcal and avocado cocktail at a famed *mezcalería* that's forever pushing culinary boundaries with its Mexican products
- *Local Interaction:* Enjoy lunch with the volunteers available at Huerto Roma Verde Community Garden and be inspired by its transformation from a seedy neighborhood hangout to a multi-functional community space that's become a symbol for environmental and social hope in the city

Inclusions: Local English-speaking guide, entrance fee to Franz Mayer Museum, Metrobus fare, vegan ceviche or a sandwich paired with fresh fruit water at Huerto Verde, ice cream at Helados Palmeiro, coffee and/or hot chocolate and a churro at Churreria el Moro, avocado and mezcal cocktail, sample of Mexican oysters and Mexican wine.

Exclusions: Additional food and drinks not mentioned in the itinerary, souvenirs and personal shopping, tips/gratuities for your guide.

### **Schedule details**

- Duration: 6-7 hours
- Meeting point:  
Franz Mayer Museum Entrance. Avenida Hidalgo 45, Guerrero, 06300 Cuauhtemoc, CDMX.

[View on Google Maps.](#)

- {label-what3words-location}
- Starting time: Various
- Ending point:

La Docena. Avenida Álvaro Obregón 31, Roma Norte, Roma Nte., 06700 Ciudad de México, CDMX.

[View on Google Maps.](#)

## Full Itinerary

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Allow us to introduce you to the Franz Mayer Museum, an often overlooked Mexico City attraction that quietly displays the largest collection of decorative arts in Latin America. Located in a former monastery and hospital building, its extensive collection spans three centuries. You will learn about the museum's origins as your guide directs you towards its most significant pieces. On the second floor, we will admire one of our favorite objects, a 17th-century screen that depicts the chaos of the Spanish conquest on one side and an idealized version of the pristine Mexico City that rose from the ashes on the other.

Ethical fashion is next on our agenda. Carla Fernández is an exciting contemporary designer who uses indigenous textiles and themes in her clothing designs. The team here travel throughout Mexico meeting artisans who specialize in handmade textiles, learning from them and utilizing their centuries-old indigenous techniques, preserving them for future generations to enjoy. Carla's studio is not usually open to the public but you will be granted exclusive access to find out more about this inspirational fashion house.

Lose your fear of navigating Mexico City's chaotic streets by hopping on the Metrobus with us. We will stop for lunch at Huerto Roma Verde, a funky community garden that grew out of a neighborhood ruined by the devastating 1985 earthquake. In a city as crowded as this, the garden focuses on sustainability and innovation through research and participation and is a wonderful example of turning blight into beauty. We will talk to some of the volunteers and see for ourselves the need for green spaces amongst the cement jungle.

Next we will visit Mercado Medellín (officially known as Mercado Melchor Ocampo). This bustling market may be small but it's jam-packed with mouth-watering products from Mexico, Colombia, Venezuela, Cuba, Peru and other Latin American countries. The exotic fruits and desserts are particularly popular but we are here for the ice cream! We will seek out Eugenio, a molecular biologist from Havana who, luckily for us, has turned his scientific thinking to ice cream. If you're lucky, he will be the one serving. His top seller is *nata*, made from the cream that rises to the top of buttermilk, but there are plenty of options to choose from. If we have time, we'll make a quick stop to sample a beloved Latin American cocktail too.

From the traditional Mercado Medellín to the modern Mercado Roma, now Mexico City's premier foodie destination. This neighborhood, Colonia Roma, is affectionately referred to by the locals as the 'Magical Neighborhood' because of its delightful array of restaurants, bars, cantinas and breweries. Among the beer, street food, sauces, wine and chocolate you can pick up at the market is Churreria el Moro, one of the oldest and most famous *churrerías* in all of Mexico. Here we will grab a cup of coffee or chocolate and a hot churro (we may have to stand in line for a bit, but it's totally worth it!).

As we munch on our churros, we will stroll the streets, stopping in at galleries and stores selling furniture, art and old crafts. We will make our way towards the shop of David Pompa, where once again indigenous crafts are incorporated in innovative ways into contemporary fashion. Then, at Fábrica Social, a social enterprise that supports the work of female artisans, we will learn more about traditional Mexican artistry and sewing techniques.

Mezcal and the avocado are the international culinary stars of Mexican cuisine; drinks and dishes featuring these products have spread worldwide. We'll taste them both at El Traspatio. Their mezcal experts will teach you how to make a delicious cocktail that incorporates both mezcal and avocado (don't knock it until you've tried it!).

Our final stop will take us a couple of blocks to La Docena, a restaurant owned by a group of friends from the state of Guadalajara. They own a vineyard in Baja whose brands are becoming well known in Mexico and beyond. We will taste the white or rosé (the barrel-aged white wine is likely to please even red wine lovers), alongside some superb Mexican seafood. Ask the oyster experts here about the flavors, sizes, seasons and types of oysters available in Mexico and sample the catch of the day, wine in hand.

Please note that this tour includes approximately 9 kilometres of walking distance, spread out over 6-7 hours.

### **New York Times Reading List:**

- [My Mexico City Is Everyone's Now](#)
- [From Pyramids to Chocolate, Mexico City Through the Eyes of Children](#)
- [Eduardo García's Path: Migrant Worker, Convict, Deportee, Star Chef](#)
- [Retired From the Brutal Streets of Mexico, Sex Workers Find a Haven](#)
- [Grazing an Entire Country at a Mexico City Market](#)
- [Escaping Mexico City's Hustle Within City Limits](#)

A [City Tour gift certificate](#) is the perfect present for any occasion. Select a specific tour and date, or choose the value and let the lucky recipient decide how to redeem it.

### **Additional information**

Inclusions: Local English-speaking guide, entrance fee to Franz Mayer Museum, Metrobus fare, vegan ceviche or a sandwich paired with fresh fruit water at Huerto Verde, ice cream at Helados Palmeiro, coffee and/or hot chocolate and a churro at

Churreria el Moro, avocado and mezcal cocktail, sample of Mexican oysters and Mexican wine.

Exclusions: Additional food and drinks not mentioned in the itinerary, souvenirs and personal shopping, tips/gratuities for your guide.

Dress standard: Please wear comfortable clothes and shoes, and bring a raincoat or umbrella in case of rain. Note that this tour includes approximately 9 kilometres of walking distance, so comfortable shoes are a must!

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Child Policy: Travellers under 18 years of age are not permitted to join this tour.

### **Dietary Notes**

We can accommodate vegetarians and other dietary restrictions. Please notify us in advance if you have any dietary requests. You can do so in the 'Additional information' box at checkout, or by emailing us at [info@mexicocityurbanadventures.com](mailto:info@mexicocityurbanadventures.com).

### **Local contact**

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