

# Guadalajara

## GUADALAJARA'S LEADING CHEFS AND RESTAURATEURS CREATE ONE-OF-A-KIND CULINARY EXPERIENCES

*A restaurant lined with bones, grasshopper guacamole, and a sandwich only produced locally are just a few things not to miss*

GUADALAJARA, MEXICO – OCTOBER 29, 2018 – A city best known as the home of Mexican culture and traditions such as tequila, mariachi, and charrería, Guadalajara has emerged as one of Mexico's top culinary destinations in recent years. In Guadalajara, travelers from around the world can relish in expertly executed traditional cuisine, envelope-pushing modern dishes, and one-of-a-kind dining experiences curated by some of the country's leading chefs and restaurateurs.

### *Bones, Bones, Bones – Chef Poncho Cadena*

[Hueso](#) is a restaurant that catches the eye due to thousands of white animal bones (more than 10,000 to be more exact) lining the interior of the space. To the owners, bones represents flavor, so those dining at the communal style tables stretching the length of the restaurant are surrounded by them. Chef Poncho Cadena, co-owner of the establishment, can be seen in the open kitchen creating inventive haute cuisine from his ever-evolving menu. If someone is looking at the tasting menu, the waiter may ask if the diner is more inclined towards beef, duck, or seafood, and Chef Cadena will adjust accordingly. Reservations at Hueso are recommended as this hot spot books up fast.

### *Overwhelming Sweet Aesthetic – Chef Fernanda Covarrubias*

[La Postrería](#) is known for the beautiful aesthetic of its dishes, particularly its desserts. The look and taste are created by Guadalajara-born co-owner and visionary pastry chef Fernanda Covarrubias. After courses at Parisian patisserie Laduree, she and Chef Jesús Escalera established La Postrería to bring her take on the French patisserie to her hometown. The tangerine cheesecake is unbelievably creamy, and the breakfast yogurt is lighter than air.

Chef Covarrubias' shares her secrets to plated perfection in four-hour cooking classes that cover topics ranging from blown candy to macarons, techniques in intensive desserts, and Christmas treats. Class fees vary by topic. A four-hour macaroon class is an estimated US \$62 (\$1,250 Mexican pesos), and an intensive four-day class is upwards of US \$720 (\$14,500 Mexican pesos). Book via e-mail [lapostreriataller@hotmail.com](mailto:lapostreriataller@hotmail.com) or via phone +52 33 1050 2537.

### *French-meets-Mexican – Chef Darren Walsh*

At [Lula Bistro](#), Chef Darren Walsh, husband of Chef Covarrubias, offers creative French-Mexican fusion cuisine. This Irish chef trained in Michelin star restaurants in France, but ultimately fell in love with Guadalajara before choosing it as the site for his own restaurant. His four to 12-course tasting menus and his seafood selections – particularly octopus – with wine pairings have won over many discerning palates. Walsh and Covarrubias, a culinary power couple, will soon open a momentous project – a three-restaurant concept inside a mansion in the heart of the city.

*Latin America's Best – Chef Paco Ruano*

[Alcalde](#) was voted one of Latin America's [50 Best Restaurants of 2018](#) under the watch of chef and co-owner Paco Ruano. Chef Ruano began his informal culinary education in the kitchens of his mother and grandmother before cooking his way around the world in lauded establishments including Noma and the three Michelin Star El Celler de Can Roca in Catalonia, Spain. One of his aims with Alcalde is to cultivate a new generation of local chefs by hiring and training staff directly out of local culinary schools, eliminating the need for European training. In addition to down-to-earth Mexican cuisine, guests can expect a menu with distinct local influence. Chef Ruano's creativity is reflected in dishes such as one comprised of aguachile de cactus, physalis sorbet, and flowers.

Chef Ruano also runs [Trasfonda](#), a traditional Mexican restaurant based on the flavors of his childhood with a few daring dishes (read: guacamole with grasshoppers).

*A dish of the people – Guadalajara's drowned sandwich*

The torta ahogada, which translates to drowned sandwich, is Guadalajara's signature culinary creation. The birote bread necessary for the sandwich can be created only in the Jalisco region thanks to the perfect altitude and temperature. A variation of the baguette, birote doesn't lose its consistency when filled with pork and soaked with the spicy Yahuahualica pepper salsa that typically tops a torta ahogada. The sandwich is widely accessible and extremely affordable. In addition to food stands throughout the city, many go to [Tortas Toño](#), a local chain that specializes in the torta ahogada, for a pick-me-up breakfast.

For additional ways to experience Guadalajara or to view a full list of tour packages, visit [www.visitguadalajara.com](http://www.visitguadalajara.com).

Images of the establishments, chefs, and dishes are available for download, [here](#).

### **About Guadalajara**

The birthplace of iconic Mexican heritage including tequila and mariachi, Guadalajara is the second largest city in Mexico and considered the country's cultural center. Each year, tourists travel to this cosmopolitan destination to experience a plethora of attractions including nearby magical towns such as Tequila, where the popular spirit is produced; explore colonial architecture; and visit museums and small towns with exquisite crafts and artwork. Guadalajara is the capital of the state of Jalisco, which is located in the center of Mexico, 350 miles west of Mexico City and 200 miles east from Puerto Vallarta along the Pacific Ocean. The metropolitan area of Guadalajara consists of four urban districts – Guadalajara, Tlaquepaque, Tonalá, and Zapopan – and three suburban districts, Tlajomulco, El Salto, and Tequila.

Travel to Guadalajara is easily accessible via the Miguel Hidalgo International Airport (GDL), which is located 24 miles from the city center of Guadalajara, with non-stop daily flights from major markets across the United States and Canada.

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