



MEX

MEXICO CITY

You've got an extra day to check out the largest Spanish-speaking city in the world. Here's what you do. **BY LYDIA CAREY**

MEXICO CITY HAS AS MANY VERSIONS of itself as it does residents. Come looking for mariachis, street tacos, Frida Kahlo and pilgrims crawling on their knees through the Basilica and you'll find them—along with modern museums, high-rises, world-class jazz, Peruvian haute cuisine and wine connoisseurs sipping nebbiolo in urban vineyards. The contrasts and contradictions of this ancient metropolis give Latin America's biggest capital its vibrancy but also can make it overwhelming for first-timers, especially as the city continues to rebuild after last fall's earthquakes. Digest it in small bites, taking time to appreciate the visible signs of its history while admiring all it has achieved in the present.

CLOCKWISE FROM TOP LEFT: Mexico City at sunset; A café at Fusión; Museo Soumaya; A dish from Cicatriz; Happening's shoe display; Sopa de tortilla at Restaurante El Cardenal.

BUY MEXICAN

Mexican designers are changing the meaning of *hecho en Mexico* ("made in Mexico") from something produced in a border factory to an object handcrafted with excellence. Stop by **Tenderete**, the **Happening** concept store or **Fusión Casa de Diseñadores** for local jewelry, clothes and objets d'art. For something more traditional, try the **San Angel weekend bazaar** or **Taller Tlamaxcalli**, one of the city's last remaining toy workshops.

EAT

Get straight to eating *conchas con nata* (sweet rolls with clotted cream) or an ant roe omelet at the classic **Restaurante El Cardenal**. Or dig into rabbit stew with blue corn tortillas at chef **Sofia García Osorio**'s unmarked restaurant attached to the Bósforo mezcal bar. Sleek gourmet markets such as **Mercado Independencia** provide various Mexican fare all in one place, but venturing out into the street is the only way to taste the city's soul. Head to taquerias **Super Tacos Chupacabras** or **El Vilsito** to get your sea legs.

DRINK

Craft beer is all the rage in Mexico City. Stop by **Tasting Room**, **Beer Bros** or **El Trappist** to test drive a few local brands. Or hop on the **Turibus Cervecero** tour to visit four breweries, such as **Casa Cervecera Cru Cru**, **Cervecería Reforma**, **Crisanta Cervecería** and **Hop The Beer Experience 2**—where you can drink a pint fresh from the barrel.

EXPLORE A NEIGHBORHOOD

Start with up-and-coming Colonia Juárez. See the edible wallpaper at **MuCho** (Museo del Chocolate), then devour fresh seafood at Eduardo García's **Havre 77** or grab a fried-chicken and pickle sandwich at **Cicatriz**. End the day cozying up in **Parker & Lenox**, a speakeasy with a penchant for jazz quartets and blues singers.

MARTIN ADOLFSSON/GALLERYSTOCK (CITYSCAPE); SALOMON RAMIREZ (CAFÉ); CHICO SANCHEZ/STOCKIMO/ALAMY (TALLER TLAMAXCALLI); MARCUS NILSSON/GALLERYSTOCK; JAKE LINDEMAN (CICATRIZ)