

# NIGHT+DAY MEXICO CITY

## Ins and Outs

### The Top 50 Noteworthy Additions plus Changes and Closures

from publication date through June 30, 2010

#### The Night+Day promise

**Night+Day** writers and editors use the same high standards in selecting and researching venues to be included in our Ins and Outs updates as we do for our books. Our local correspondents determine which new hot spots are the real deal and which are simply hype—just as you’d expect from **Night+Day**—to provide the kind of reliable information you need to make the best possible choices.

NightandDayGuides.com

#### Key to Night+Day Symbols

##### Restaurants

*Singles-friendly*

Communal table

Food served at bar

(G) Gourmet destination

Venues followed by an asterisk (\*) are those we recommend as both a restaurant and a destination bar.

##### Nightlife

*Includes bars, clubs, and entertainment*

Cover or ticket charge

*(otherwise, entry is free)*

##### Restaurants + Nightlife

*Prime-time noise levels*

Quiet

A buzz, but still conversational

Loud

#### Key to Pricing (Price Key refers to US\$)

##### Hotels

*Best deluxe room*

\$ \$100–\$199

\$\$ \$200–\$299

\$\$\$ \$300–\$399

\$\$\$\$ \$400 and up

##### Restaurants

*Main course*

\$– less than \$10

\$ \$10–\$19

\$\$ \$20–\$29

\$\$\$ \$30–\$39

\$\$\$\$ \$40 and up

##### Attractions

*Entry or service*

\$– less than \$10

\$ \$10–\$19

\$\$ \$20–\$29

\$\$\$ \$30–\$39

\$\$\$\$ \$40 and up

## NIGHT+DAY

The Cool Cities series

from PULSEGUIDES

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Hot & Cool Mexico City Hotels

**Las Alcobas • Polanco • Modern (35 rms)**

Presidente Masaryk, the city's most upscale avenue, has taken on new dimensions of luxury since the opening of this boutique hotel. The overriding philosophy here was to create the ideal home away from home for international travelers. And the renowned Yabu Pushelberg architectural firm spared no effort in doing so, bringing modern comforts to each of its 35 rooms and suites—ahem, “alcoves.” Decorated in calming earth tones, each comes with a personal attendant, designer linens, a spa-ready bathroom with whirlpool and steam room, and flat-screen televisions with Bose surround sound. In the morning, breakfast smoothies are delivered to your room. Sound better than home? Good reason to take advantage of the “Mi Segunda Casa” service, in which the hotel mends, washes, and replenishes personal items, and stores them in a private ward robe for your return. For a wraparound terrace with views, opt for the Chapultepec suite. \$\$\$\$ [Av. Masaryk 390 \(Anatole France\), 55.3300.3900, lasalcobas.com](#)

**Boutique Hotel de Cortés • Centro Histórico • Modern (28 rms)**

Formerly a Best Western property, the Boutique Hotel de Cortés offers visitors a complete upgrade from its predecessor. The small-scale hotel retains its excellent location between the business district along Reforma and the Historic Center, across from the Alameda Central and Bellas Artes. Among its extensive renovations, visitors will enjoy the completely updated suites, entranceway, and lobby, all done tastefully in a minimalist theme with colonial touches. For a scenic view, ask for a room looking onto the park. Those looking for good food can grab a seat at 1620, the Boutique Hotel de Cortés' Mediterranean-Mexican restaurant in the wide-open central patio. And if you're up for a nightcap, head to the aptly named El Cielo (The Sky) rooftop lounge. \$ [Av. Hidalgo 85 \(Paseo de la Reforma\), 55.5518.2181, boutiquehoteldecortes.com](#)

**Distrito Capital • Santa Fe • Trendy (30 rms)**

Synonymous with superbly styled boutique hotels, Grupo Hotel Habita has opened its eighth incarnation in the heart of the Santa Fe business district. Once again, the group's ability to mix the minimal with the casual results in the superlative. Expect simply styled rooms splashed with touches of modernity. Joseph Dirand, the creative genius behind the brand, brings together a showcase of designer creations, including classic Alvar Aalto lamps and stylish Carl Hansen chairs, amidst an earth-toned motif. The boutique hotel, which comes with a business center, also has the unlikely claim of being the city's highest: It is built atop the brand-new Escape Tower on a Santa Fe hillside. Executive chef Enrique Olvera and the airy terrace make the spectacular scene all the more memorable. \$\$ [Juan Salvador Agraz 37 \(Autopista Mexico-Toluca\), 55.5257.1300, hoteldistritocapital.com](#)

**NH Santa Fe • Santa Fe • Trendy (135 rms)**

Well known for its minimalist design and efficient service, this Spanish chain has been rapidly expanding over the years. Mexico City now claims three properties, the most recent of which is located in Santa Fe. The hotel's 135 fully equipped, tastefully decorated rooms are situated within an imposing cement-and-glass façade. The location couldn't be better. It sits near the heart of the prestigious business district just west of the city. Of course, the NH features every imaginable amenity, including plasma TVs, room service, minibar, medical

and laundry services, car rental, gym, and convention center. Business travelers are sure to appreciate the express checkout and high-speed Internet. Floor-to-ceiling windows offer wonderful views over the city. The hotel's NHube restaurant also offers excellent dining in a unique flex space conceived by superstar Catalan chef Ferrán Adrià. For those with the buying bug, the Santa Fe Mall, Latin America's largest shopping center, is just around the corner. \$ [Juan Salvador Agraz 44 \(Vasco de Quiroga\), 55.9177.7380](#)

## Hot & Cool Mexico City Restaurants

### 1620 • Centro Histórico • Mediterranean

1620 opened as the signature restaurant of the newly renovated and rebranded Boutique Hotel de Cortés. The modern-style eatery is located in the bright, central patio of the nearly four centuries old building (hence the name). It specializes in Mediterranean with Mexican touches and colonial flair. Those looking to try something original can savor chef Marco Antonio Reyes' newest creation, a spicy venison dish called Venado al Pastor. Just about every seat offers a view of the patio. The service and quality match the restaurant's superb location. *Daily 7am–11pm.* \$\$\$ [Boutique Hotel de Cortés, Av. Hidalgo 85 \(Paseo de la Reforma\), 55.5518.2181, boutiquehoteldecortes.com](#)

### Brasserie Lipp • Polanco • French Brasserie

The Lipp Brasserie is legendary, evoking images of the famous Lost Generation's bohemian gatherings in Paris. It recently opened its first-ever franchise at the front doors of the JW Marriott Hotel in the prestigious Polanco hotel district to great acclaim. Lipp offers a good selection of French classics, such as onion soup, steak frites, and Dover sole meunière. On Sundays many come for the popular veal fricandeau. No matter what your entrée, the chocolate soufflé with English cream and apple tart will transport you to the old continent. The formal atmosphere at Mexico City's Lipp is more inviting to the business traveler and politico than the bohemian. *Daily 7am–3am.* \$\$\$ [JW Marriott, Andrés Bello 29 \(Campos Elíseos\), 55.5281.3434, lipp.com.mx](#)

### Central Brasserie • Polanco • French Bistro

Central Brasserie fuses a New York City design concept with a traditional Parisian bistro menu. The result is casual, lively, and delicious. Excellent for wine-lovers, the bistro offers a spectacular wall full of bottles, offering a variety of some 150 labels from 14 countries. Standout dishes include the oh-so-rich lobster bisque, a succulent filet mignon Rossini, and the fresh-from-the-sea Plateau Royale. Busiest times are 3–5:30pm and 10–11:30pm. Kitchen closes at midnight. *Mon–Tue 1pm–midnight, Wed–Sun 1–6pm.* \$\$\$\$ [Presidente Masaryk 123 \(Schiller\), 55.5545.5628](#)

### Charro • Condesa • Mexican

Following his success at Paxia in San Angel and Santa Fe, chef Daniel Ovadia has moved into more casual terrain with Charro, where young and trendy Condesa types come to dine on reconstructed Mexican classics while overlooking the scene on Vicente Suárez. With the help of soft candlelight, a purple ceiling cover of dried sempreviva, and live musicians playing soft boleros (Thu–Sat 9pm–midnight), the open space's minimalist décor (yes, those tables and chairs are plywood) takes on a romantic feel. The menu is innovative; think fresh-from-Ensenada, citrus-

infused geoduck, and savory beef fillet with a rich Oaxacan mole. And don't miss the excellent mezcal list. *Mon–Wed 1pm–midnight, Thu–Sat 1pm–2am, Sun 1–10pm.* \$\$ [Vicente Suárez 47 \(Atlixco\), 55.4333.3481](#)

### Distrito Capital • Santa Fe • Contemporary Mexican

Once again, world-renowned Mexican chef Enrique Olvera has paired with Grupo Habita, the pioneer of the boutique hotel concept. Distrito Capital offers contemporary Mexican cuisine in an intimate, retrochic environment conceived by Parisian architect Joseph Dirand. The menu is innovative, though not without Olvera's Mexican heritage ever present. The New York steak comes with guacamole, prickly pears, and spring onions, a romerito salad accompanies breaded duck breast, and the fine wine list pairs perfectly with any course. Or try the hotel's signature cocktail, “De ese mango quiero yo,” a tamarind, chili, and mango martini. *Mon–Fri 7am–11pm, Sat 8am–11:30pm, Sun 8am–4pm.* \$\$\$ [Distrito Capital, Juan Salvador Agraz 37 \(Vasco de Quiroga\), 55.5257.1300](#)

### Erawan • Polanco • Asian

Erawan brings together a trio of international chefs: Nobu veteran Kimura Itsuroka oversees sushi, Sumaloo Boonek works the Thai, and France's Joel Lahon bakes the pastries. A giant infinity pool greets guests with a cooling breeze, and carved partitions of Southeast Asian hardwood divvy up the 190-seat restaurant into intimate areas. While most opt for the terrace or sushi bar, groups can reserve a 25-seat, business-meeting-ready room. Start with your favorite sashimi or pan-fried rock shrimp, and continue with pad Thai, the succulent pompano, or short ribs. Top off the meal with Lahon's lovely chocolate crème brûlée, then adjourn to the Joy Room for cocktails. *Mon–Wed 2–11:30pm, Thu–Sat 2:30pm–1:30am, Sun 2–6pm.* \$\$\$ [Plaza Antara Polanco 1st Fl., Av. Ejército Nacional \(Molière\), 55.5281.3181](#)



### Fogo Le Bras • Santa Fe • Brazilian

Owned by Marcelo Leite, the former president of luxury automotive brands Aston Martin, Jaguar, and Land Rover in Mexico, Fogo Le Bras offers what Leite calls “gaucho gastronomic art.” Expect imported beef, lamb, pork, and poultry cuts marinated to perfection, grilled over an open flame, and served on elegant blades at your table. Chocolate and tropical fruits fill out the dessert menu. As for drinks, choose from over 300 selected wines from Europe and the Americas. Be sure to start your meal off with a round of caipirinhas. A mix of cachaça (a fermented sugarcane alcohol) and fresh limes, it's Fogo's reimagining of Brazil's favorite drink. *Mon–Sat 1–11pm, Sun 1–6pm.* \$\$\$ [Stadia Suites, Juan Salvador Agraz 60 \(Vasco de Quiroga\), 55.2789.1993, fogolebras.co](#)

### Gulie • Condesa • International

This wonderful chef-owned restaurant offers the best of Condesa: fantastic food, laid-back elegance, attention to detail, and a passionate and attentive staff. Situated in a spectacularly renovated-to-code California Colonial-style building, the restaurant presents a variety of seating options, including an airy deck, a foyer, a communal dining table in the open hall, and a must-see wine cellar. Chef del Piero's meticulous slow cooking brings out the subtleties of the foods. Expect understated sauces and simple, graceful presentations. Try the smoked pear salad, apple-infused salmon, and gorgonzola ravioli. At meal's end, adjourn to the richly appointed leather-seated lounge for dessert and digestifs. *Daily 2pm–2am.* \$\$ [Tamulipas 45 \(Juan Escutia\), 55.5256.3534](#)



**Ligaya Terraza • Santa Fe • Mediterranean**

After a decade in Condesa's Ligaya, chef Salomé Álvarez Freixas has brought her palette of flavors to Santa Fe; this time it's Mediterranean. Rock walls, rustic wooden tables, and breezy greenery greet guests on a lovely terrace, while inside immense windows bathe the dining room in natural light. Fresh pastas, especially the huitlacoche-infused black vermicelli, hit their mark, as do the red snapper in a creamy chipotle sauce and the black cherry chicken. The Terraza's banana brûlée is exquisite. The wine list is truly international, even including a pair of Lebanese labels. By evening, the restaurant's fireplace gives the place a decidedly romantic vibe. *Tue–Sat 2pm–1am, Sun 2–5:30pm.* \$\$\$   [Juan Salvador Agraz 37 \(Vasco de Quiroga\), 55.5292.2106, ligaya.com.mx](#)



**NHube • Santa Fe • Spanish**

A bright, modern flex space (as much a reading room as a dining room), the NHube Santa Fe comforts its guests with homey foods like chicken soup and chilaquiles (fried tortilla slices topped with a fresh spicy sauce, cheese, and cream). The tenderloin with roasted peppers will bring to mind the fine eateries of Salamanca, while the seafood platter will conjure thoughts of Sevilla. The menu explodes with flavors, both local and Mediterranean. After all, it's the brainchild of world-renowned Catalan chef Ferrán Adrià, whom *Gourmet* magazine dubbed a "Salvador Dali of the kitchen." *Daily 7am–11pm.* \$\$\$   [NH Santa Fe, Juan Salvador Agraz 44 \(Prolongación Vasco de Quiroga\), 55.9177.7380](#)

**Nobu • Lomas de Chapultepec • Japanese (G)**



Joining the likes of London, Tokyo, Milan, Hong Kong, and Moscow, Mexico City now claims a Nobu of its own. This sophisticated Bosques de las Lomas address is directed by the internationally lauded chef Nobu Matsuhisa, and has Robert De Niro's deep-pocketed funding. Expect the city's finest Japanese cuisine, with the freshest fish and an extensive menu ranging far beyond sushi: Nobu classics on offer include black cod in a sweet miso sauce, lobster salad with spicy lime sauce, Alaska king crab tempura, wasabi-pepper scallops, and fine cuts of Kobe beef. The extensive wine list includes a dozen different champagnes. *Mon–Wed 1–11:15pm, Thu–Sat 1pm–1:15am, Sun 1–7:15pm.* \$\$\$\$   [Paseo de los Tamarindos 20 \(Paseo de los Laureles\), 55.9135.0061, noburestaurants.com.mx](#)

**O2\* • Santa Fe • Asian**



Located at the foot of the Arcos Bosques mall, this global village ranks high in the Los Bosques social scene. The concept intermixes Asian-inspired dining, shopping (a jewelry boutique, florist, and fine food store all have niches here), and a booming party scene complete with DJs spinning tunes after dark. Veer left for Asian-influenced cuisine, right for O2's stylish lounge. Both sides offer breezy terraces, from which the establishment gets its name. *Mon–Wed 7:30am–noon and 2–11:15pm, Thu–Fri 7:30am–noon and 2–11:45pm, Sat 8am–12:30pm and 2–11:45pm, Sun 9:30am–12:30pm and 2–6:30pm.* \$\$\$   [Plaza Arcos Bosques, Av. Paseo de Tamarindos #90 \(Rodolfo Escamilla\), 55.5540.3388](#)

**Oca • Polanco • Mediterranean**



A visit to this vanguard oasis begins in a silver bullet of an elevator that launches you up to an ivy-walled rooftop patio. Savor aperitifs on leather couches around the elegant, woodless fire. Spain's Michelin-starred Vicente Torres leads the

kitchen in creating contemporary Mediterranean fare, such as the oh-so-tender shallot-stuffed squid entrée (literally smoked en route to your table) and the crispy old-world cochinillo (suckling pig). Oca is also unique in the city in offering real Iberian pork—Torres works with a local farmer who imports the acorn-fed breed straight from the Spanish Dehesa. Torres eases the pain of leaving Oca by sending guests home with a delightful package of confections. *Mon–Sat 1:30–4pm and 8pm–midnight.* \$\$\$   [Molière 50 \(Presidente Masaryk\), 55.5281.5055, ocaestaurante.com](#)



**Ohpana • Condesa • Contemporary Mexican**

Not to be outdone by the surroundings (a beautifully restored 1916 mansion), chef Omar Méndez's menu features a series of plates that combine the best of Mexico's culinary heritage with visionary twists. For example, Mendez loads his chiles rellenos with a savory mix of shrimps in a pine nut sauce, rather than the standard Oaxacan cheese filling. You'll also come across more daring combinations like the sweet-potato ravioli in a molasses sauce and a salmon dish accompanied with goat cheese bathed in a chamoy sauce. Ohpana's drink menu emphasizes Mexican tequilas and mezcals, as well as wines and flavorful margaritas. *Mon–Wed 2pm–midnight, Thu–Sat 2pm–2am, Sun 2–7pm.* \$\$\$   [Michoacán 52 \(Nuevo León\), 55.5553.3884](#)

**Piegari • San Angel • Italian/Argentinean**

A long-standing South American brand with nearly 20 years in the industry, Piegari brings fine Italian-Argentinean cuisine to a century-old San Angel mansion. Expect top-notch service in an unforgettable setting, with a contemporary twist added to the historic home. Sharing is in order, as huge portions of homemade pastas, risottos, pizzas, steaks, and seafood fill the menu. House favorites include ravioli alla scrofa—served with a rich pomodoro sauce au gratin—and a light róbaló, or sea bass, alla arugula. Piegari cellars some 150 labels from Argentina, France, Mexico, and Italy, and oenophiles can dine in the special 50-seat wine room. Otherwise, request a table in the spectacular 120-seat glass-roofed garden. For after-dinner drinks, head to the adjacent Piegari Lounge. *Mon–Sat 1pm–1am, Sun 1–7pm.* \$\$\$\$   [Av. de la Paz 6 \(Av. Revolución\), 55.5550.3535, piegari.com.mx](#)

**Primos • Condesa • French/Spanish**

Just off the tourist map, this street-side bistro on the busy corner of Michoacán and Mazatlán serves up simple, straightforward French and Spanish cuisine using quality ingredients. The restaurant's popularity has grown among DFeños in large part due to its good food and laid-back, authentic feel. In fact, the place has become so popular that the neighbors recently had it closed due the increased noise. It has reopened, and you can expect the same great flavor, feel, and fun, but with a slightly toned-down noise level. Reservations are recommended. *Mon–Sat 1pm–midnight, Sun 12:30–6:30pm.* \$\$\$   [Michoacán 168 \(Mazatlán\), 55.5256.0950](#)

**Urbano dos22 • Zona Rosa • Latin American**

Lula Martín del Campo, the renowned executive chef at Habita Hotels and HSBC, has opened her signature restaurant in the heart of the Zona Rosa. The menu is exhaustive, with a wide variety of light seafood entrées from green ceviche tostados to Lulu's tiradito de aguachile, made with fresh scallops and shrimp marinated in a spicy cucumber sauce. Then come the salads, risotto,

pastas, prime beef, and fish flown in from the Pacific. Save room for the tiramisu, the homemade sorbets, or the chocolate fondant, served with vanilla ice cream and berries. Low lit, understated, and quietly charming (white table clothes, comfortable leather chairs), the restaurant offers a nice respite from the big city outside. *Mon–Fri 8–11am and 1–7pm.* \$\$ ☐ [Hamburgo 222 \(Estocolm\)](#), 55.5525.4194, [urbano222.com](#)

## Hot & Cool Mexico City Nightlife

### El Cielo de Cortés • Centro Histórico • Lounge

Located in the newly renovated Boutique Hotel de Cortés, this rooftop sky bar offers a privileged panorama over the city's central quadrant. Ride up the elevator or walk the crystal staircase to get to this oasis of chic overlooking the Torre Latinoamericana, Alameda Central, and Bellas Artes. Expect Asian-inspired gourmet tapas, along with electronica on the sound system. The rooftop lounge has especially inviting martinis, the house favorite being the sweet and spicy chamoy. Bring a scarf as the evening breeze from the adjacent Alameda can be chilly. *Thu–Sat 6pm–2am.* ☒ [Boutique Hotel de Cortés, Av. Hidalgo 85 \(Paseo de la Reforma\)](#), 55.5518.2181

### Eve • San Angel • Nightclub

A shrine to vanguard design, this über-hip hangout feels more like London or New York than DF. Expect DJs spinning pop and lounge and an eclectic, candlelit-library feel, complete with a fireplace and a pool room. Outside, the terrace features a stylish retractable dome, so smokers aren't left out in the cold. Located on the gastronomic corridor in the city's affluent south side, the place has heavy-handed bouncers with a preference for beautiful and wealthy patrons, including entertainment industry types and young professionals. Celebrate your arrival inside with a strut on the catwalk-like dance floor, then try the star of Eve's extensive cocktail list: the Bufanda, or Scarf, an energy drink cocktail mixed with Hpnotiq and a local herb infusion. *Thu–Sat 10pm–4am.* ☒ [Av. de la Paz 39 \(Insurgentes Sur\)](#), 55.2646.5292

### Fever • Condesa • Nightclub

This Studio 54-inspired two-floor disco palace is where the city's well-heeled party. A throbbing mix of '70s and electronica, crystal chandeliers, a bottom-lit dance floor with gyrating hotties, sequined walls, and a smoking balcony contrive to make this a night you won't forget. House cocktails include the Shiny Disco Ball, a white chocolate delight, and the Boogie Night, a rose petal-infused martini. Well-dressed men—forget jeans if you want to pass the velvet ropes—and scantily clad women are mainstays. Make the right connections, and you'll get picked up in the club's limo and gain access to the enviable VIP area, aka the bubble room. While men always pay to play, women enter free before midnight. *Wed–Sat 10pm–3am.* ☒ [Nuevo León 67 \(Tamaulipas\)](#), 55.5212.1268

### Icebar • Condesa • Lounge

Putting the cool back in cold, Condesa's Icebar offers a spectacular scene for Mexico's club-hopping crowd. The highlight is its giant, blue-lit 10-degree room, complete with Inuit-style furniture (open bar, sofas, and love seats all made of ice) and tequila-based cocktails served up in icy glasses (a free coat checkout provides polar jackets and gloves). The warm half of the bar is darkly lit and

offers stylin' low-to-the-ground sitting areas, a pair of very social communal tables ripping with action, and live DJs spinning electronica and lounge. As for food, expect the best: the Gulie restaurant prepares its menu. *Wed–Sat 6pm–2am.* ☒ [Nuevo León 73 \(Fernando Montes de Oca\)](#), 55.5553.0438

### Joy Room • Polanco • Lounge

The Joy Room takes off where sister restaurant Erawan stops—at the sushi bar. Expect a Southeast Asian-themed lounge complete with fountains, top-of-the-line lighting, and a superb sound system with live DJs. The multilevel venue combines low-to-the-ground sofas and stylish rattan seating with a lively dance floor. As it's geared to a mature crowd, you'll need to be over 30 to pass the velvet ropes (the wilder Ragga next doors caters to a younger crowd). You'll also have to show up in person between 9–10pm on weekend nights to reserve entry. Due to its exclusivity and limited seating (800 or so), the Joy—as it's known to locals—takes no phone reservations. *Wed–Sat 9pm–3am.* ☒ [Plaza Antara Polanco 1st Fl., Av. Ejército Nacional \(Molière\)](#), no phone

### O2\* • Santa Fe • Lounge

It's hard to tell where restaurant ends and lounge begins at the lively O2. However, you'll find the best seats in the open-air terrace (smoking permitted) by the open-pit fire and under the hardened gaze of Xi'an's terra-cotta soldiers. Small clusters of benches ensure you're rubbing knees with your neighbors. *Mon–Wed 7:30am–noon and 2–11:15pm, Thu–Fri 7:30am–noon and 2–11:45pm, Sat 8am–12:30pm and 2–11:45pm, Sun 9:30am–12:30pm and 2–6:30pm.* ☒ [Plaza Arcos Bosques, Av. Paseo de Tamarindos #90 \(Rodolfo Escamilla\)](#), 55.5540.3388

## Hot & Cool Mexico City Attractions

### Museo Universitario Arte Contemporáneo • Pedregal • Art Gallery

The creative team behind the Museo Universitario Arte Contemporáneo (MUAC for short) has put together a prime space for reflection. This is the first major public museum to be built from the ground up in Mexico City in the past 30 years, and it houses the largest collection of national and international contemporary art (1,138 pieces and growing) in the country. As part of its vanguard spirit, the \$25 million facility is illuminated almost entirely by natural light. Situated strategically between the Biblioteca Nacional and the theatre space of Ciudad Universitaria's Centro Cultural, long known as one of the most important cultural centers in the country, MUAC has become, almost overnight, the center of the Centro. *Wed, Fri, and Sun 10am–6pm, Thu and Sat noon–8pm.* \$ [Insurgentes Sur 3000 \(Centro Cultural Universitario\)](#), 55.5622.6972, [muac.unam.mx](#)

## Hip Mexico City Hotels

### Hippodrome Hotel • Condesa • Trendy (16 rms)

The Hippodrome (or Hip for short) offers an ideal and discreet location for those looking to get a local's feel in Mexico City's hippest neighborhood. Housed in the historic Edificio Tehuacán Art Deco building at the heart of Condesa, the Hippodrome has 16 modern, earth-tone rooms, along with a popular bistro

downstairs. Expect all the amenities, including LCD TVs, marble bathrooms, and designer sheets. Its unassuming, tree-covered façade (there's no sign other than a floor mat) and its location on the circular and confusing-as-heck Avenida Mexico mean you'll have to be patient and meticulous to find this hidden gem. But that's the point, right? \$\$ [Av. Mexico 188 \(Sonora\), 55.5212.2110, thehippodromehotel.com](#)

## Hip Mexico City Restaurants

### Ch! • Polanco • Argentinean

Ch! brings casual, Palermo-style Argentinean dining to the stuffier side of town. The two-story brick restaurant seats 135 in a cozy, familial atmosphere. Most popular are its street-side seats. The full gamut of Argentinean foods—pastas, pizzas, grilled steaks, and salads—is served here, and the homemade spinach and walnut-stuffed cannelloni (with Ch!'s special Rossini sauce) is the house favorite. The large portions are meant to be shared. There's not much in the way of atmosphere, but Ch!'s easygoing demeanor is a reminder that less can be more. *Daily 1:30–11pm.* \$\$ [Euler 145 \(Horacio\), 55.5545.7904, chcocinacaserargentina.com.mx](#)

### Chiringuito San Sebastian • Polanco • Tapas

Tapas have taken over Emilio Castelar's lively dining scene. Chiringuito's laid-back approach comes with a slightly more vernacular twist—louder, less pricey, and more gregarious—than Jaleo, its upmarket neighbor. The busy, 15-table Chiringuito takes excellent advantage of its large street front, almost guaranteeing good people-watching of the regular suspects—ambulant musicians, shoe shiners, and well-dressed diners in search of a free table. The menus come adorned with photos if you're not up on your tapas standards or ordering in Spanish. The kitchen specializes in Iberian small plates, including solomillo con queso brie (pork tenderloin baked in brie) and the classic Spanish tortilla. Don't like sharing? Dig into the savory medallions. *Mon 1–10pm, Tue–Sat 1pm–2am, Sun 1–6pm.* \$\$ [Julio Verne 87 \(Emilio Castelar\), 55.5280.5161, chiringuito.com.mx](#)

### Harumi • Centro Histórico • Japanese

After 15 years serving Colonia del Valle's best Japanese food, Harumi and son have finally taken their concept downtown. The location is hard to beat—a second floor on one of the city's busiest streets, just blocks from the Zocaló. Designed by architect and co-owner Eduardo Muray Abe, the elegant red-and-black interiors contrast with the centuries-old colonial exterior. Harumi serves up high-grade sushi, with a menu that ranges from traditional tuna, salmon, and shrimp nigiri to Mexican-influenced creations like the Tanuki roll, a spicy scallop wrapped in avocado and rice. Harumi complements this spread with more than 20 different sakes and a variety of Japanese beers. *Mon–Sat 1–8pm.* \$\$ [Francisco I. Madero 69 \(Palma\), 55.5521.2793, harumi.com.mx](#)

### Hip Kitchen • Condesa • Mexican

No doubt the owners of the Hippodrome Hotel picked the right name for their funky little restaurant and bar. The narrow-but-bustling 40-seat dining room serves up Asian-influenced Mexican favorites. Highly recommended plates include the huitlacoche (corn fungus) risotto, the spicy tuna entrée, and the bean soup with jocoque cream. If you're having trouble choosing, pick from the

“small dishes” sampler menu. The private dining room for 10 or fewer has a pleasant mini garden view. The bar specializes in apple, cucumber, and maracuya martinis. *Mon–Sat 8–11am, 1–5pm, and 7–11:30pm, Sun 8–11am and 1–5pm.* \$\$\$ [Hippodrome Hotel, Av. Mexico 188 \(Av. Sonora\), 55.5212.2110, thehippodromehotel.com](#)

### Hip Kitchen Santa Fe • Santa Fe • Tapas

With the inauguration of its Santa Fe site, this kitchen has gotten even more hip. The name remains the same as for the original, but expect significant changes from the Condesa branch: for starters, it has three times the space. A sushi bar brings a loungey feel to the dining room, and DJs spin tunes at night—those diners willing to pay an extra fee get access to a VIP area. Foodies will also enjoy the upgrade from the menu of the Condesa outpost, including a corn mushroom risotto and a sweet-and-sour tuna dish, along with the area's deepest martini list, a necessity for the well-heeled Santa Fe crowd. Ironically, there is an ecological Green Terrace for smokers. *Mon–Sat 1pm–2am.* \$\$\$ [Calle 3 No. 5 \(Av. Santa Fe\), 55.5292.0444, hipkitchenlounge.com](#)

### Jaleo • Polanco • Tapas

At a prime Emilio Castelar address just across from pretty Parque Lincoln, this cozy two-floor restaurant does traditional tapas just right. Blackboards announce daily specials and menu highlights flood the walls, but friendly chef-owner Pedro Martín is always willing to help narrow down the choices and advise on pairings with his Old World wines. Winners include the gazpachos, succulent garlic shrimp, crunchy croquettes de jamón, and Joselito Gran Reserva cured ham. Casually dressed 30- and 40-somethings come for relaxed romantic dinners and gatherings with good friends, rubbing knees at small tables with low wooden benches. Seating is limited, so arrive early to command the street front. *Mon–Sat 1pm–midnight, Sun 1–6pm.* \$\$ [Emilio Castelar 121 \(Oscar Wilde\), 55.5281.8970, jaleo.mx](#)

### Nube Siete • Pedregal • Contemporary Mexican

Inside the university's Contemporary Art Museum (MUAC), Nube Siete's minimalist black-and-white interior hovers above a glass floor atop the museum's volcanic rock foundation. Nube Siete offers all-day service, including breakfast (from Western-style pancakes and waffles to regional dishes like enchiladas) and lunch (cream of chile soup, burgers, shrimp tacos, and crepes). If you're feeding a larger appetite, try the tampiqueña de filete, a thinly sliced salted beef that comes accompanied with stuffed chiles, fillet of pork, and beans. For dessert, try the homemade ice cream. *Daily 8am–8pm.* \$\$ [Insurgentes Sur 3000 \(Centro Cultural Universitario\), 55.5622.6972, nubesiete.com](#)

## Hip Mexico City Nightlife

### Amapola • Outskirts • Theme Bar

What's old is new again at Amapola's decadent cabaret-style bar. Bar-goers are in for a treat: feathers and legs flashing and a live orchestra playing sounds from the Big Band era, including swing, the cha-cha, and jazz. The cabaret show starts at 1:30am on Fridays and Saturdays. No surprise, in this 450-seat retro bar, martinis are the cocktail of choice, with a ginger-based cocktail mixed with orange liqueur the house favorite. The cover admission also includes entrance to the

Amapola's lively 160-seat terrace, complete with boleros and rock bands playing more modern tunes. *Wed–Sat 9pm–3am.* ☎ [Av. Insurgentes Sur 953 \(Eje 6 Sur\), 55.5523.3936, amapolacabaret.com](#)

### La Coyoacana • Coyoacán • Cantina

Located just off Coyoacán's central square, this cantina features the best outdoor terrace in the city's most bohemian neighborhood. And as with its predecessor, the Guadalupana, first and foremost you come here to drink; eating is secondary. Expect an extensive beverage menu with a wide selection of tequilas and mezcals. Standard appetizers, or botanas, include the regular array of Mexico's vitamin T: tacos, tlacoyos, and tortas. (The Yucatecan cochinita pibil is by far the best.) Sepia photos of the city hang beside bullfighting posters, and local football matches are always on the TV. *Mon–Wed 1pm–midnight, Thu–Sat 1pm–2am, Sun 1–9pm.* ☎ [Higuera 14 \(Caballo Calco\), 55.5658.5337](#)

### Mojito Room • Condesa • Bar/Performance

You just can't miss with a mojito-themed bar in the Condesa. This club offers some of the city's hottest Cuban bands playing live tunes from Thursday through Saturday in an open area made for dancing. Of course, the drink of choice is rum: Bartenders mix more than a dozen kinds of mojitos, along with the usual suspects such as Cuba libres. With its booming live music and its size, forget the small talk, and bring your dancing shoes. *Wed–Sat 7pm–3am.* ☎ [Nuevo León 81 \(Fernando Montes de Oca\), 55.5286.6316, mojitoroom.com](#)

### REC • Condesa • Karaoke

For those in need of a little shout therapy, REC is the place to come and sow your Hall & Oates. The design-oriented backers of this bar, located on Condesa's prime party drag, have reinvented karaoke using a 1980s one-hit-wonder theme. Cassettes, LPs, and old machines are reinvented as art forms on the walls. A DJ keeps things moving in the main room, and those looking for a little private party can book any of the three karaoke lounges for groups of 10 to 18 people. Highly entertaining and interactive, REC is a prime mingling ground—particularly if you're willing to sing (or at least try). *Wed–Sat 9pm–2am.* ☎ [Nuevo León 73 \(Tamaulipas\), 55.4606.1591, reckaraoke.com](#)

## Classic Mexico City Hotels

### St. Regis Mexico City • Cuauhtémoc • Modern (189 rms)

Located in front of the Diana monument on Paseo de la Reforma, the St. Regis Mexico City combines an ideal location with timeless luxury. Designed by architect César Pelli of Pelli Clarke Pelli Architects, renowned for the Petronas Towers in Kuala Lumpur and London's Canary Wharf Tower, this tastefully designed 189-room hotel is found within the city's eighth-highest building, the brand-new Torre Libertad, or Liberty Tower. But more than just big, the St. Regis Mexico City embodies quality worthy of the St. Regis brand. Expect floor-to-ceiling windows, spectacular views throughout, and nothing but the best service with, yes, butlers included. Three restaurants, including the elegant Diana and the J&G Steakhouse, fill in the hotel's culinary side, while its world-class Remède spa sprawls over two floors and comes with an ample fitness room and

an indoor pool. The hotel also houses exclusive boutiques and the city's most opulent conference rooms. \$\$\$\$ [St. Regis Mexico City, Paseo de la Reforma 439 \(Monte Altai\), 55.5228.1818, stregis.com/mexicocity](#)

## Classic Mexico City Restaurants

### Arturo's • Condesa • French Bistro

With over 30 years in the kitchens of some of Mexico City's best French restaurants, Arturo Cervantes finally opened a place of his own in one of Mexico's trendiest neighborhoods. And he didn't come alone. The entire crew from the well-known Champs-Élysées has joined him. Expect an elegant atmosphere, tasty classical flavors, and a wide selection of French, Chilean, and Spanish wines. Some of the most popular dishes include Dijon-style kidneys, a Gascony-inspired duck confit, and succulent snail-stuffed potatoes. The place tends to fill quickly during peak hours, so make sure to reserve in advance. The service, like the restaurant itself, is all French. *Sun–Wed 1–6pm, Thu–Sat 1–11pm.* \$\$\$ ☎ [Cuernavaca 68 \(Fernando Montes de Oca\), 55.5553.0403](#)

### Biko • Polanco • Basque (G)

Biko (which means “couple” or “duo” in Euskera, the language of the Basques) is arguably the city's most important culinary phenomenon in years. Its recipe for success is simple: Take two of the city's top trained chefs, Mikel Alonso and Bruno Oteiza (both schooled by the world-famous Juan Mari Arzak), put them in a prime Presidente Masaryk address, and mix in the finest ingredients available, an extensive wine list, and some first-class service. While Biko's food preparation is intense and arduous (just have a look at its spectacular cotton candy-topped foie gras appetizer), the philosophy here is simple. Chef-owner Alonso says, “A meal should change you.” And here it does. *Mon–Sat 1:30–11pm.* \$\$\$\$ ☎ [Presidente Masaryk 407 \(Lafontaine\), 55.5282.2064, biko.com.mx](#)

### Diana Restaurant • Cuauhtémoc • Mediterranean (G)

As can be expected with the opening of the very exclusive St. Regis on Paseo de la Reforma, fine gastronomy follows suit. The hotel's Diana restaurant is all things luxurious. Here you can expect the finest tableware and elegant leather seating, all completed with a lovely terrace overlooking one of the city's most iconic monuments—the Diana. Then comes the menu. Executive chef Jean-François Pelaez serves up sophisticated Mediterranean-inspired creations, each with a local flair and, of course, the freshest ingredients. Attractive mains include corn mushroom tournedos wrapped in serrano ham and duck meatballs served with onion marmalade. Begin with the St. Regis' emblematic Bloody Mary made with Oaxacan mezcal and spiced with chile pasillo. *Daily 6:30–11:30am, 1–5pm, and 7–11pm.* \$\$\$\$ ☎ [St. Regis Mexico City, Paseo de la Reforma 439 \(Monte Altai\), 55.5228.1702, stregis.com/mexicocity](#)

### Jaso • Polanco • French (G)

This chef-owned and -operated gourmet restaurant has become a word-of-mouth hit for Mexico City's in-the-know crowd—so much so that the restaurant doesn't need to advertise or even post its name on the façade. (If you're having trouble locating it, Jaso is hidden behind the big tree on Newton.) The contemporary cuisine of chefs Jared Reardon and Sonia Arias (from which the acronym Jaso is derived)

mixes perfectly with the well-appointed interior—sleek leather seats, clean wood tables, and fine silver and stemware. Ask for one of the sampling menus—from 3 to 12 courses—which will give you a taste of diverse flavors from French to Mexican, all made with the freshest ingredients. *Mon–Sat 2–11:30pm*. \$\$\$ = 88 Newton (Presidente Masaryk), 55.5545.7476, jaso.com.mx

**La Mansion • Juárez • Steak House**

This upscale steak house is the Mexico City Marriott Reforma Hotel's specialty restaurant. More than specializing in steak in all its cuts (this is the place if you're looking for a porterhouse or a New York strip, and the beef broth is superlative), La Mansion is all about service. Here you can expect just about everything done at your table, from cocktails, to mixed salads, to steaks and flambéed deserts and coffees. It even offers bibs so that you can steer clear of the cleaners afterwards. If the weather is right, reserve any of the five outside tables overlooking the action on Mexico's most important avenue. Otherwise, ask for table 25. *Daily 8am–2am*. \$\$ = Mexico City Marriott Reforma Hotel, Paseo de la Reforma 276 (Sierra de la Breña), 55.1102.7030, x2143

**Masarik 94 • Cuauhtémoc • Mexican (G)**

When Mexican baritone Arturo Barrera decided to build a restaurant, he did it with the panache of a world-traveling opera singer. His creation, Masarik 94, offers all the attributes of a bon vivant's dining space. Expect lovely interior design, all chocolates and creams; fine table settings; and an extensive wine list. Here you can find a smorgasbord of flavors ranging from sweet to sour to spicy, all within a dish. Music lovers can enjoy live jazz and opera on Friday and Saturday nights, respectively. Barrera, who is anything but shy, often takes the spotlight singing his favorites on Saturday nights. And no, so far no glasses or windows have ever broken by high notes. *Mon–Thu 1:30pm–midnight, Fri–Sat 1:30pm–2am, Sun 11am–5pm*. \$\$\$ = Masaryk 94 (Hipólito Taine), 55.5203.1966, masarik94.com

**Salotto • Polanco • Italian**

Venture off Masaryk onto Molière to find the the ivy-covered façade of Salotto. Inside, the three-floor space is tastefully appointed with antiques from the Apennine Peninsula and murals by Florentine artist Valentina Corsi—an elegant setting for enjoying executive chef Zahie Téllez' lively Northern Italian flavors. House specialties include capunet (sausage-stuffed cabbage leaves in a carrot infusion) and a sublime oven-cooked red snapper with lima beans, asparagus, and Mediterranean olives. Classic Italian desserts (panna cotta, meringues) fill out the menu's sweet side. We recommend a leisurely sit-down meal with after-dinner drinks on the upstairs patio, but a first-floor delicatessen also supplies gourmet dishes to go for those in a rush. *Mon–Sat 2–11:30pm*. \$\$\$ = Molière 4 (Av. Presidente Masaryk), 55.5280.3002

**Zhen Shanghai • Polanco • Chinese**

Zhen Shanghai brings new tastes from the East, but with the Intercontinental's high-quality service. Start off with a specialty martini—lychee, made with a drop of cassis, is lovely. As the food suggests, Zhen is a place for adventurous eaters who like to try a little of a lot. It's common to ask the waiter to divvy up dishes at the table so everyone can sample everything. House favorites include steamed dumpling appetizers, seafood sweet-and-sour soup, and Peking duck. Pan-fried beef rolled with shiitake mushrooms and covered in honey sauce, or red snapper

with asparagus and black bean sauce, are also worthwhile selections. *Mon–Sat 1pm–1am, Sun 1–5pm*. \$\$ = Presidente Intercontinental, Campos Elíseos 218 (Andrés Bello), 55.5327.7774, zhen.com.mx

Classic Mexico City Nightlife

**The King's Pub • Condesa • Pub**

Building on its simple recipe for success—good rock, an authentic pub atmosphere, and lots of beer (36 imports at last count)—The King's Pub opens a long-awaited Condesa franchise. Located on the most important cross section of the neighborhood's night scape, King's newest incarnation offers two floors of action, including an active stage where local up-and-coming bands battle on Wednesdays and Thursdays, and a pair of terraces for smokers. In addition to a hard-to-beat range of beers (such as the 9 percent Gouden Carolus Triple from Belgium and the Hofbräu Original), a good variety of botanas, pizzas, burgers, and salads are on offer. And with friendly ambience and extensive bar seating, King's is ideal for meeting friends and strangers alike. *Mon–Sun 1:30pm–2:30am*. = Nuevo León 92 (Michoacán), 55.5286.4667, thekingspub.com

Changes (Please make a note in your Night+Day guide.)

**Nightlife**

Celtics Pub moved to Masaryk 111 (Francisco Petrarca), 55.5255.5682, celticspub.com, p. 72.  
Salón 21 Ampliación is now the José Cuervo Salón, p. 148.

Closures (Please make a note in your Black Book.)

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# Black Book Mexico City

## Hotels

NAME TYPE (ROOMS)	ADDRESS (CROSS STREET) WEBSITE	N'HOOD PRICE	PHONE 800 NUMBER	EXPERIENCE
Las Alcobas Modern (35)	Masaryk 390 Anatole France lasalcobas.com	PO \$\$\$\$	55.3300.3900	Hot & Cool
Boutique Hotel de Cortés Modern (28)	Av. Hidalgo 85 (Paseo de la Reforma) boutiquehoteldecortes.com	CH \$	55.5518.2181	Hot & Cool
Distrito Capital Toluca Trendy (30)	Juan Salvador Agraz 37 (Autopista Mexico) hoteldistritocapital.com	SF \$\$	55.5257.1300	Hot & Cool
Hippodrome Hotel Trendy (16)	Av. Mexico 188 (Sonora) thehippodromehotel.com	CO \$\$	55.5212.2110	Hip
NH Santa Fe Trendy (135)	Juan Salvador Agraz 44 (Vasco de Quiroga)	SF \$	55.9177.7380	Hot & Cool
St. Regis Mexico City Modern (189)	Paseo de la Reforma 439 (Monte Altai) stregis.com/mexicocity	CU \$\$\$\$	55.5228.1818	Classic

## Restaurants

NAME TYPE	ADDRESS (CROSS STREET) WEBSITE	N'HOOD PRICE	PHONE NOISE/SINGLES	EXPERIENCE
1620 Mediterranean	Av. Hidalgo 85 (Paseo de la Reforma) boutiquehoteldecortes.com	CH \$\$	55.5518.2181	Hot & Cool
Arturo's French Bistro	Cuernavaca 68 (Fernando Montes de Oca)	CO \$\$\$	55.5553.0403	Classic
Biko Basque (G)	Presidente Masaryk 407 (Lafontaine) biko.com.mx	PO \$\$\$\$	55.5282.2064	Classic
Brasserie Lipp French Brasserie	Andrés Bello 29 (Campos Elíseos) lipp.com.mx	PO \$\$	55.5281.3434	Hot & Cool
Central Brasserie French Bistro	Presidente Masaryk 123 (Schiller)	PO \$\$\$\$	55.5545.5628	Hot & Cool
Ch! Argentinean	Euler 145 (Horacio) chcocinacaserargentina.com.mx	PO \$\$	55.5545.7904	Hip
Cham Mexican	Vicente Suárez 47 (Atlixco)	CO \$\$	55.4333.3481	Hot & Cool
Chiringuito San Sebastian Tapas	Julio Verne 87 (Emilio Castelar) chiringuito.com.mx	PO \$\$	55.5280.5161	Hip
Diana Restaurant Mediterranean (G)	Paseo de la Reforma 439 (Monte Altai) stregis.com/mexicocity	CU \$\$\$\$	55.5228.1702	Classic
Distrito Capital Contemporary Mexican	Juan Salvador Agraz 37 (Vasco de Quiroga)	SF \$\$\$	55.5257.1300	Hot & Cool
Erawan Asian	Plaza Antara Polanco 1st Fl., Av. Ejército Nacional (Molière)	PO \$\$\$	55.5281.3181	Hot & Cool
Fogo Le Bras Brazilian	Juan Salvador Agraz 60 (Vasco de Quiroga) fogolebras.com	SF \$\$\$	55.2789.1993	Hot & Cool

## Restaurants (cont.)

NAME TYPE	ADDRESS (CROSS STREET) WEBSITE	N'HOOD PRICE	PHONE NOISE/SINGLES	EXPERIENCE
Gulie International	Tamulipas 45 (Juan Escutia)	CO \$\$	55.5256.3534	Hot & Cool
Harumi Japanese	Francisco I. Madero 69 (Palma) harumi.com.mx	CH \$\$	55.5521.2793	Hip
Hip Kitchen Mexican	Av. Mexico 188 (Av. Sonora) thehippodromehotel.com	CO \$\$\$	55.5212.2110	Hip
Hip Kitchen Santa Fe Tapas	Calle 3 No. 5 (Av. Santa Fe) hipkitchenlounge.com	SF \$\$\$	55.5292.0444	Hip
Jaleo Tapas	Emilio Castelar 121 (Oscar Wilde) jaleo.mx	PO \$\$	55.5281.8970	Hip
Jaso French (G)	88 Newton (Presidente Masaryk) jaso.com.mx	PO \$\$\$	55.5545.7476	Classic
Ligaya Terraza Mediterranean	Juan Salvador Agraz 37 (Vasco de Quiroga) ligaya.com.mx	SF \$\$	55.5292.2106	Hot & Cool
La Mansion Steak House	Paseo de la Reforma 276 (Sierra de la Breña)	JU \$\$	55.1102.7030, x2143	Classic
Masarik 94 Mexican (G)	Masaryk 94 (Hipólito Taine) masarik94.com	CU \$\$\$	55.5203.1966	Classic
NHube Spanish	Juan Salvador Agraz 44 (Prolongación Vasco de Quiroga)	SF \$\$\$	55.9177.7380	Hot & Cool
Nobu Japanese (G)	Paseo de los Tamarindos 20 (Paseo de los Laureles) noburestaurants.com.mx	LC \$\$\$\$	55.9135.0061	Hot & Cool
Nube Siete Contemporary Mexican	Insurgentes Sur 3000 (Centro Cultural Universitario) nubesiete.com	PE \$\$	55.5622.6972	Hip
O2* Asian	Plaza Arcos Bosques, Av. Paseo de Tamarindos #90 (Rodolfo Escamilla)	SF \$\$	55.5540.3388	Hot & Cool
Oca Mediterranean	Molière 50 (Presidente Masaryk) ocarestaurante.com	PO \$\$\$	55.5281.5055	Hot & Cool
Ohpana Contemporary Mexican	Michoacán 52 (Nuevo León)	CO \$\$	55.5553.3884	Hot & Cool
Piegari Italian/Argentinean	Av. de la Paz 6 (Av. Revolución) piegari.com.mx	SA \$\$\$\$	55.5550.3535	Hot & Cool
Primos French/Spanish	Michoacán 168 (Mazatlán)	CO \$\$	55.5256.0950	Hot & Cool
Salotto Italian	Molière 4 (Av. Presidente Masaryk)	PO \$\$\$	55.5280.3002	Classic
Urbano dos22 Latin American	Hamburgo 222 (Estocolm) urbano222.com	ZR \$\$	55.5525.4194	Hot & Cool
Zhen Shanghai Chinese	Campos Elíseos 218 (Andrés Bello) zhen.com.mx	PO \$\$	55.5327.7774	Classic

### Nightlife

NAME TYPE	ADDRESS (CROSS STREET) WEBSITE	N'HOOD COVER	PHONE NOISE	EXPERIENCE
Amapola Theme Bar	Av. Insurgentes Sur 953 (Eje 6 Sur) <a href="http://amapolacabaret.com">amapolacabaret.com</a>	OS C	55.5523.3936 ≡	Hip
El Cielo de Cortés Lounge	Av. Hidalgo 85 (Paseo de la Reforma a)	CH	55.5518.2181 ≡	Hot & Cool
Eve Nightclub	Av. de la Paz 39 (Insurgentes Sur)	SA C	55.2646.5292 ≡	Hot & Cool
Fever Nightclub	Nuevo León 67 (Tamaulipas)	CO C	55.5212.1268 ≡	Hot & Cool
La Coyoacana Cantina	Higuera 14 (Caballo Calco)	CY	55.5658.5337 ≡	Hip
El Encrucijada Wine Bar	Atlixco 158 (Alfonso Reyes) <a href="http://elencrucijada.com">elencrucijada.com</a>	CO	55.5256.3162 ≡	Hip
Icebar Lounge	Nuevo León 73 (Fernando Montes de Oca)	CO	55.5553.0438 ≡	Hot & Cool
Joy Room Lounge	Plaza Antara Polanco 1st Fl., Av. Ejército Nacional (Molière)	PO	no phone ≡	Hot & Cool
The King's Pub Pub	Nuevo León 92 (Michoacán) <a href="http://thekingspub.com">thekingspub.com</a>	CO	55.5286.4667 ≡	Classic
Mojito Room Bar/Performance	Nuevo León 81 (Fernando Montes de Oca) <a href="http://mojitoroom.com">mojitoroom.com</a>	CO C	55.5286.6316 ≡	Hip
REC Karaoke	Nuevo León 73 (Tamaulipas) <a href="http://reckaraoke.com">reckaraoke.com</a>	CO C	55.4606.1591 ≡	Hip
O2* Lounge	Plaza Arcos Bosques, Av. Paseo de Tamarindos #90 (Rodolfo Escamilla)	SF	55.5540.3388 ≡	Hot & Cool

### Attractions

NAME TYPE	ADDRESS (CROSS STREET) WEBSITE	AREA PRICE	PHONE	EXPERIENCE
Museo Universitario Arte Contemporáneo Art Gallery	Insurgentes Sur 3000 (Centro Cultural Universitario) <a href="http://muac.unam.mx">muac.unam.mx</a>	PE \$	55.5622.6972	Hot & Cool

#### Neighborhood Key

AZ = Anzures	DV = De Valle	RO = Roma
BC = Bosques de Chapultepec	JU = Juárez	SA = San Angel
CH = Centro Histórico	LC = Lomas de Chapultepec	SF = Santa Fe
CO = Condesa	OS = Outskirts	TL = Tlalpan
CU = Cuauhtémoc	PE = Pedregal	ZR = Zona Rosa
CY = Coyoacán	PO = Polanco	

