



Photo by Roberto Salvador

**ABOVE LEFT, SHRIMP IN SALSA DE TAMARINDO.** Above right, the Hacienda Puerta Campeche's restaurant terrace affords a view of the hotel pool.

### Campeche, Campeche

This extraordinary city, surrounded by an ancient wall built to protect it from pirates, is becoming a prime tourist attraction. The Hacienda Puerta Campeche, a collection of restored 17th century buildings, sits beside one of the wall's most famous gates. In keeping with the Gulf setting, the hotel's tropical bistro, La Guardia, serves up well-prepared regional food. The wine menu is small, but compliments the dishes perfectly.

At night enjoy the breeze in the stylishly lit bar, a perfect backdrop for romance.

It all looks like a Hollywood movie set, and the love story will continue in a room heated by passion and cooled to the languid beat of the ceiling fan. There's even a nice hammock big enough for two.

The space is designed to calm the soul; in the morning you can float quietly through a watery labyrinth built among remaining sections of the city wall. Hacienda Puerta Campeche is not cheap, but you get your money's worth.

[www.haciendasmexico.com/puertacampeche](http://www.haciendasmexico.com/puertacampeche)  
[reservations1@thehaciendas.com](mailto:reservations1@thehaciendas.com)  
 \$315 USD per night (basic rate).  
 Pets are not allowed, children are very welcome.



**ABOVE LEFT, LA CASONA OFFERS BOUTIQUE** accommodations in the heart of Mexico City. Right, Piaf, with a menu heavy on French specialties, is one of the capital's best options for Sunday dinner.

### Colonia Roma, México, DF

In the heart of the chic and cosmopolitan Colonia Roma you'll find a beautiful boutique hotel, La Casona, with a great bistro: Piaf is one of the few restaurants that stays open for dinner on Sundays, and the service is the main attraction. Well-trained waiters suggest delicious French dishes, impeccably prepared. The wine list is a gift, showcasing good wines at great prices. Order dessert in one of the luxury suites, literally cloaked in nineteenth century style. Enjoy the French rugs, wood floors, and absolutely beautiful bathrooms. ☞

[www.hotellacasona.com.mx](http://www.hotellacasona.com.mx)  
[informes@hotellacasona.com.mx](mailto:informes@hotellacasona.com.mx)  
 \$185 USD Basic rate. Continental breakfast included.  
 Pets are not allowed, children are very welcome.



Photos courtesy of Hotel La Casona

## On the street Pozole

By Nicholas Gilman

Although I know shouldn't complain, winter in Mexico City can be cold, and nothing takes the chill off better than a hearty bowl of *pozole* (pronounced "poh-SOH-lay").

The word comes from the Nahuatl *potzontli*, meaning to boil or bubble, and versions of this festive dish are served all over Mexico. A thick soup made with *cacahuazintle* (hominy) was mentioned in the chronicles of Fray Bernardino de Sahagún, an early Spanish missionary: he reported Moctezuma eating pozole that contained thigh meat from a sacrificed warrior. Today's version is usually made with pork— a whole pig's head gives the best flavor— and garnished with shredded lettuce, radishes, onion and oregano.

One of my favorite places in the Centro to eat pozole is at Doña Yoli.

### Doña Yoli

Calle San Ildefonso 42 (go up the staircase in back)

Metro: Zócalo

Open Monday - Saturday, 2 - 6 PM

Formerly a sidewalk stall (until the recent cleanup of street vendors), it is popular with European tourists. The rich, dark, chili-infused broth contains pork, maize, all the trimmings described above, and crisp tostadas served on the side, all for 35 pesos. It's a convenient stop before or after a visit to the spectacular *Antiguo Colegio de San Ildefonso* museum across the street (entrance on Justo Sierra). ☞

Nicholas Gilman is the author of *Good Food in Mexico City: A Guide to Street Food, Fondas, and Fine Dining*, available from Amazon.com. His website is [www.mexicocityfood.net](http://www.mexicocityfood.net).