

[By Larry M. Lynch](#)

You travel to try out new things and have new experiences, right? So why not stretch your palate a bit too during your travels? Although here in Mexico City you can truly experience the “exotic” in dining, you needn’t delve into the bizarre. Take a step a little off your normally beaten path with these suggestions. If you want to try something just a little different while eating out in Mexico City, try these.

**Here are two Cevicherias or raw seafood specialty houses:**

Mariscos Pípiripau  
Palma No. 31  
Centro Histórico

Hostería Las Palmas  
Palma No. 30-A  
Centro Histórico

Ceviche is raw fish or seafood marinated in lime juice with vegetables and spices that is sort of chemically “cooked” by the acids. Usually served chilled, it’s a staple in many Latin countries, especially in seaports. Seafood cocktails and Caldos de Mariscos are featured here. The specialty of the house at Las Palmas is “Vuelve a La Vida”, (\$60 pesos) a combination of fish, octopus, crab, shrimp and oysters that will “bring you back to life” for sure. Other raw, but marinated seafood cocktails served in a sundae glass are priced at about \$30 pesos for your choice. Another noted specialty is the stuffed crab, served in its shell for \$35 pesos. It’s a unique experience, check it out.

Want to sample sushi?

Would that be Japanese or Mexican sushi? No, just kidding about the Mexican, but you can sample a variety of made-before-your-eyes treats at this duo of restaurants. Later, you can learn how to make your own sushi rolls.

Teriyaki San  
Republica de Uruguay No. 71 Local 2  
Centro Historico  
5510 - 9971, 5510 - 9556

A sort of "fast-food" style Japanese restaurant, their selection is a tad limited, but ready to go and budget-priced. You can choose from some pre-packaged combos that aren't bad for the money. Staff is Mexican though so you lose a little in the translation. The setting is typical "fast-food" stark, although the location is conveniently in the thick of the Republic de Uruguay shopping scene.

Sushi Roll  
5 de Mayo No.  
Centro Historico Metro: Allende

An authentic Japanese sushi bar where you can watch slices of raw or pickled seafood, rice and vegetables being turned into aromatic, colorful tidbits right before your dazzled eyes. Prices range from \$10 pesos per piece to \$60 or \$70 for mixed combination platters. It gets pretty crowded around lunchtime, so come early or late afternoon and evenings for fewer crowds. If you're truly ready for the real thing, and a unique experience at prices you can afford, this is the place I'd recommend.

...Dine on Vegan Vittles?  
(...and we're not just talking "rabbit food" here)

Restaurant Vegetariano Filomeno Mata  
Filomeno Mata No.  
Centro Historico  
5521 - 1895

If you haven't tried vegetarian food why not give it a shot here where the selection is ample and tasty with entrees like Aguacate and Tomate Relleno, Papa al Horno con Cebollitas Aztecas

and Croquetas de Elote con Puree de Papaya. As an old-fashioned "meat and potatoes" man myself, I have to admit that I was pleasantly surprised at the delicious entrees on the menu here. Open Mondays to Saturdays 8am to 8pm, Sundays 9am to 7pm. Soft Pop music plays in the background as you dine thanks to a live keyboards performer mornings and evenings most days. A truly delightful touch.

### **Two additional vegetarian locations are:**

Vegetariano y Dietetico

Madero 56 Altos

Centro Historico

5521 - 6880

Vegetariano Roma

Tuxpan 24

Colonia Roma

5564 - 7930

Los Magueyes

Palma 10-A (between 5 de Mayo and Tacuba)

Centro Historico

5518 - 4073, 5521 - 5191

The waitress placed a platter on the table in front of me. A generous slice of grilled beef lay next to a pool of gravy-colored refried beans. An ample green salad of tomato, lettuce, shredded carrot and cucumber filled one side of the platter, but it was the beef's topping that was the center of attraction. Slender, deep green strips with a slightly pungent aroma lounged mixed with small, bright red whole chilies. A steaming short stack of corn tortillas filled a saucer beside the platter. So this was the "Beefsteak con Nopales". The Maguey is a type of succulent plant. If your Botany is rusty that means it's sort of a kind of cactus. Nopales are a staple here and as you'd expect, a number of dishes such as Nopales Au Gratin, and Costilla con Nopales, feature them. Young, tender ears of the Prickly Pear cactus are harvested, cleaned and shaved of their spines and thorns before being grilled or fried. The good value entrees here are priced from \$21.50 to \$42.50 pesos. A number of restaurants and "Taquerias" prepare them in dishes for their distinctive flavor. They can also be juiced and mixed with other fruit and vegetable juices for a flavorful, healthful beverage. Bottoms Up!

Dulceria de Celaya  
5 de Mayo No. 39  
Centro Historico Metro: Allende  
5521 - 1787

If it's sweet Bunky, they've probably got it. (Well, not me, but candied fruits and vegetables, yes.) And if they don't have it, you can order it and they'll get it or make it for you. Boasting that they've been in business for 125 years, baskets, special sweets and candied everything are in this glass-walled little shop. The window displays alone are enough to peak your interest. Try some candied Yucca or pumpkin - fantastic! Products are sold by weight so you can order as little or as much as you're game for. A definite "Must - Stop" on your "Offbeat Mexico City" tour. Your sweet tooth will thank you, and thank you, and thank you. Enjoy!

Los Jarochos  
Local 21  
Mercado de Alimentos San Camilito

The yelling and screaming started as soon as I stepped through the entranceway, "Over here Sir! We have the best", "what would you like? We have it over here!" "You like the best home cooking? Try ours, it's ready now. You won't be sorry!" "My Mother cooks our ham herself. It's so tender you'll cry with pleasure at the taste." A dozen cooks and garroteros assailed me all at once. Each trying to lure me into eating at their establishment. Everything looked good. Everything smelled good. They were insistent. They begged. They pleaded. They implored. When all that didn't work, if there was time, they cajoled. "You're passing up the best food in the market!" "You should've eaten here, now you're going to get heartburn!" Welcome to the Mercado de Alimentos San Camilito, located on one side of the boisterous Plaza Garibaldi. I settled at the seafood stand of Norberto Uscanga Ortiz and enjoyed Arroz con Pulpo (seasoned rice with generous chunks of octopus mixed in-20 pesos), Mojarra frito (fried Mojarra -a fish) with a mixed tomato, lettuce and avocado salad, a small loaf of fresh-baked bread (38 pesos for the platter) and washed the whole thing down with a couple of nearly frozen Coronas (10 pesos).

I waddled out of there an hour and a half, 11 Mariachis and three good stories from Norberto later, a stuffed and happy man. When you go, please give him my regards. You'll feast on some of the choicest seafood platters in town.

Want more exotic dining tips and tales?

Check out “Piranha: Deadly and Delicious” at:

<http://ezinearticles.com/?Piranha---Deadly-and-Delicious&id=72722>

“Preparing Piranha: Four Delicious Recipes for Adventuresome Eating” online at:

<http://ezinearticles.com/?Preparing-Piranha:-Four-Delicious-Recipes-for-Adventuresome-Eating&id=82857>

“Eating in Colombia: Healthy, Delicious But Strange” online at:

<http://ezinearticles.com/?Eating-in-Colombia:-Healthy,-Delicious-But-Strange&id=72715>

and “What’s the Strangest Thing You’ve Ever Eaten?” at:

<http://ezinearticles.com/?What’s-the-Strangest-Thing-You’ve-Ever-Eaten?&id=81349>

Buen Provecho!

Prof Larry M. Lynch is a certified English language teacher / trainer, bi-lingual copywriter, expert author and photographer specializing in business, travel, food and education-related writing in South America. His work has appeared in Transitions Abroad, South American Explorer, Escape From America, Mexico News and Brazil magazines. He teaches at a university in Cali, Colombia. To get original, exclusive articles and content for your newsletter, blog or website contact him at: [lynchlarrym@gmail.com](mailto:lynchlarrym@gmail.com) . For quotes on English language services for business, personalized business English training, copywriting or eye-popping photography, E-mail: [pentagon\\_elsb@hotmail.com](mailto:pentagon_elsb@hotmail.com)

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