



The Taste of México

ASSOCIATION



2014 RESTAURANT GUIDE

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The Taste of México

ASSOCIATION

MISSION

To embody, enhance and promote the authentic ingredients, flavors and traditions of Mexico's cuisine

VISION

To be the flagship organization of restaurant exponents of authentic Mexican cuisine in the U.S.

ABOUT THE ASSOCIATION

The Taste of Mexico Association is the flagship organization of restaurant exponents of authentic Mexican cuisine in Los Angeles. It was created in 2010 by LA's top Mexican restaurateurs – Jaime Martin del Campo and Ramiro Arvizu of La Casita Mexicana, Vicente del Rio of Frida Mexican Cuisine, Bricia Lopez of Guelaguetza Restaurant and Ricardo Cervantes of La Monarca Bakery – with the purpose of embodying, enhancing and promoting the authentic ingredients, flavors and traditions of Mexico's cuisine.

The Taste of Mexico Association was created with the idea of building a network of Mexican restaurateurs who seek to grow and learn by sharing experiences and information with colleagues in the industry, to gain access to valuable industry contacts, all while taking part in an exclusive platform to enhance the visibility and reputation of their restaurant, and those of Mexico's cuisine in the U.S. To advance its mission, The Taste of Mexico Association partners only with trusted brands and companies who share the Association's values.

LA Plaza is proud to be the new home of The Taste of Mexico,
enjoy Los Angeles' unique tastes, sights, sounds and more.



Learn more at www.lapca.org

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dine-in

mexican restaurants serving
regional dishes with dine-in service



_frida mexican cuisine

_la casita mexicana

_guelaguetza

_loteria grill

_mexikosher

_candela taco bar

_casa oaxaca

_casa cabo

FRIDA

MEXICAN CUISINE

FRIDA MEXICAN CUISINE

Beverly Hills

236 S Beverly Dr
Beverly Hills, CA 90212
(310) 278-7666
www.fridarestaurant.com



FRIDA RESTAURANT was founded by Vicente del Rio to bring authentic, traditional, Mexican food and environment to Los Angeles. Frida offers guests gourmet Mexican cuisine made with fresh ingredients. The menu highlights a variety of regions throughout Mexico by showcasing traditional Mayan recipes and contemporary Mexican fare. Frida also offers an extensive tequila and mezcal program in addition to several wines by the glass. Tequilas are served in traditional Mexican fashion with a side of sangrita – Tabasco, tomato juice, and spices. Join Frida Restaurant for lunch, dinner or brunch in Westwood and Beverly Hills.

BEVERLY HILLS

236 S Beverly Dr
Beverly Hills, CA 90212
(310) 278-7666

WESTWOOD

10853 Lindbrook Dr
Los Angeles, CA 90024
(310) 209-0666



LA CASITA MEXICANA

City of Bell

4030 Gage Ave
Bell, CA 90201
(323) 773-1898
www.casitamex.com



"La Casita Mexicana" is a place where people who truly enjoy real and authentic Mexican cuisine will find an enormous and extensive selection of dishes, appetizers, desserts, and drinks from various parts of Mexico. "La Casita Mexicana" offers their clients a very familiar and relaxing environment which one can find in an authentic "cenaduria" from the Mexican Republic which are characterized by excellent food and service.

comments:



GUELAGUETZA

Los Angeles

3014 W Olympic Blvd
Los Angeles, CA 90006
(213) 427-0608
www.ilovemole.com



Founded by Oaxacan husband and wife Fernando Lopez and Maria Monterrubio, Guelaguetza revolutionized American's perceptions of Mexican food by staying true to authentic Oaxacan recipes and ingredients, garnering attention and prize from top food critics and foodies, including Pulitzer prize winning journalist Jonathan Gold and celebrity chefs Martha Stewart and Rachel Ray.

comments:

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LOTERIA GRILL

Hollywood

6627 Hollywood Blvd
Los Angeles, CA 90028
www.loteriagrill.com



Lotería! Grill has grown from the open-air stall at the Farmers Market to become a nationally renowned group of restaurants that offer a casually elegant, fun and relaxed atmosphere in which to enjoy everything from a refreshing agua fresca or margarita to award-winning, delicious regional specialties and slowly cooked guisos served with handmade corn tortillas. Favorites like the Chicharrón de Queso, and the Probaditas, a mini-taco sampler of our signature guisos, have our guests coming back frequently for more.

FARMERS MARKET

6333 W. 3rd St.
Los Angeles, CA 90036
(323) 930-2211

STUDIO CITY

12050 Ventura Blvd
Studio City, CA 91604
(818) 508-5300

SANTA MONICA

1251 3rd Street Prom
Santa Monica, CA 90401
(310) 393-2700

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Thousand Oaks, CA 91362
(805) 379-1800



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MEXIKOSHER

Los Angeles

8832 W Pico Blvd
Los Angeles, CA 90035
(310) 271-0900
www.mexikosher.com



Open since July, the city's only kosher Mexican restaurant delivers what it promises: tacos and burritos, carne asada and birria, salsa and guacamole, all under Kehilla kosher supervision. Chef Katsuji Tanabe formerly cooked at Shiloh's, a kosher steakhouse only a few blocks west of MexiKosher, where he won over skeptical diners -- and kosher inspectors -- with his "bacon" cheeseburger.

comments:

CANDELA

TACO BAR & LOUNGE

CANDELA TACO BAR

Los Angeles

831 S La Brea Ave
Los Angeles, CA 90036
(323) 936-0533
www.candelatacobar.com



Located in the heart of Miracle Mile is recognized for its array of delectable tacos. Candela offers a plethora of unique yet traditional dishes and fresh-squeezed Margaritas. Since its first year, Candela has been Zagat recognized, been chosen to represent Mexican cuisine at "The Taste of LA" and catered many prestigious events such as Cirque du Soleil's Iris World Premier

comments:



CASA OAXACA

Santa Ana

3317 W 1st St
Santa Ana, CA 92703
(714) 554-0905
www.casaoaxacarestaurant.com



A family owned restaurant with five years of experience, Casa Oaxaca Restaurant has trespassed borders to bring you the flavor and passion found in the pre-Hispanic recipes of Oaxaca. Indulge in the multi-sensory experience created by the region's typical drinks and its colorful cuisine rich in flavors, aromas and textures. Casa Oaxaca Restaurant prides itself in pleasing its customers and making each visit a memorable one. Mi casa es su casa.

comments:

CULVER CITY

9609 Venice Blvd
Los Angeles, CA 90232
(310) 838-3000



CASA CABO

Burbank

3000 W Olive Ave
Burbank, CA 91505
www.casacabobarandgrill.com



Located on the corner of Alameda and Olive in Burbank, right across from the NBC/Telemundo studios, Casa Cabo is in the perfect spot to entertain media and TV execs who may want to unwind after work, as well as the general public alike. And the spot has history to back it up. Once home to legendary Chadney's restaurant and jazz club, which was a regular hangout for the likes of Burt Reynolds, Tommy Lee Jones, Bob Hope, Johnny Carson, and Milton Berle, Casa Cabo has now been revived into a prime entertainment venue, this time with a Latin twist.

comments:

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_frida tacos

_mexicali taco & co.

_tortas bravas

_guerrilla tacos

_tacos punta cabras

_yuca's restaurants



FRIDA TACOS

Melrose

7217 Melrose Ave
Los Angeles, CA 90046
(323) 549-4666
www.fridatacos.com



FRIDA TACOS was founded by Vicente del Rio as a fast-casual alternative to Frida Restaurant. Frida Tacos serves authentic Mexican flavors with an emphasis on freshly prepared fillings, such as grilled beef, barbacoa, chicken mole and pork cochinita pibil. Guests can enjoy a selection of soft and crispy tacos, burritos, sopes, quesadillas, nachos, tortas and salads, all with a casual walk-up taqueria feel. Currently, Frida Tacos has locations in Brentwood, Melrose and at the Westside Pavilion.

MELROSE

7217 Melrose Ave
Los Angeles, CA 90046
(323) 549-4666

WESTSIDE PAVILION

10800 W Pico Blvd #326
Los Angeles, CA 90064
(310)475-9666

BRENTWOOD

225 26th St. #14
Santa Monica, CA 90402
(310)395-9666



MEXICALI TACO & CO.

Los Angeles

702 N Figueroa St
Los Angeles, CA 90012
(213) 613-0416
www.mexicalitaco.com



Esdras Ochoa & Javier Fregoso have garnered popularity and accolades with their Northern Baja centric cuisine. With their flame-grilled meats and abundant salsa bar, MEXICALI TACO & CO. brings the street food experience to Los Angeles, with its wood-lined interior and signature red picnic benches. A commitment to classic Baja flavors and great ingredients has brought them much success.

comments:



TORTAS BRAVAS

Downey

7414 Florence Ave
Downey, CA 90241
(562) 806-7181



The Galván family of La Amapola Market opened Tortas Bravas in 2008. Tortas Bravas serves Guadalajara's iconic dish of Tortas Ahogadas, a regional torta hailing from Guadalajara, Jalisco. It's notorious for it's crusty chew and the fact that the entire sandwich is drowned in an addicting spicy tomato salsa. Tortas Bravas also serves a mean Taco Dorado de Papa and Carne en su Jugo...¡Que viva Guadalajara!

comments:



GUERRILLA TACOS

Downtown Los Angeles

Mateo & Willow
Los Angeles, CA 90013



Guerrilla Tacos was founded in the arts district of downtown LA by Wesley Avila in August of 2012. When Guerrilla Tacos first opened it operated as a street cart. Sourcing the best seasonal ingredients such as grass-fed beef, farmers market vegetables, heritage pork and free range chicken. GuerrillaTacos is making some of the most inventive tacos in town.

comments:

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TACOS PUNTA CABRAS

Santa Monica

2311 Santa Monica Blvd
Santa Monica, CA 90404
(310) 917-2244



Tacos Punta Cabras is a Baja California inspired seafood joint. We specialize in ceviche and tacos. Hand made with love, and a touch of technique. Gourmet street food.

comments:

YUCA'S

RESTAURANTS

YUCA'S RESTAURANTS
Los Angeles

2056 Hillhurst Ave
Los Angeles, CA 90027
(323) 662-1214
www.yucasla.com



YUCA'S has received great press for their excellent cuisine and service from various publications and media outlets in the U.S. and other parts of the world. Receiving the James Beard Award in 2005 was the culmination of accolades received - an amazing honor in the category "America's Classics" that put the icing on Mom's dream to introduce as many people as possible to the true flavors of México, one delicious bite at a time!

comments:

HOLLYWOOD

4666 Hollywood Blvd
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(323) 661-0523

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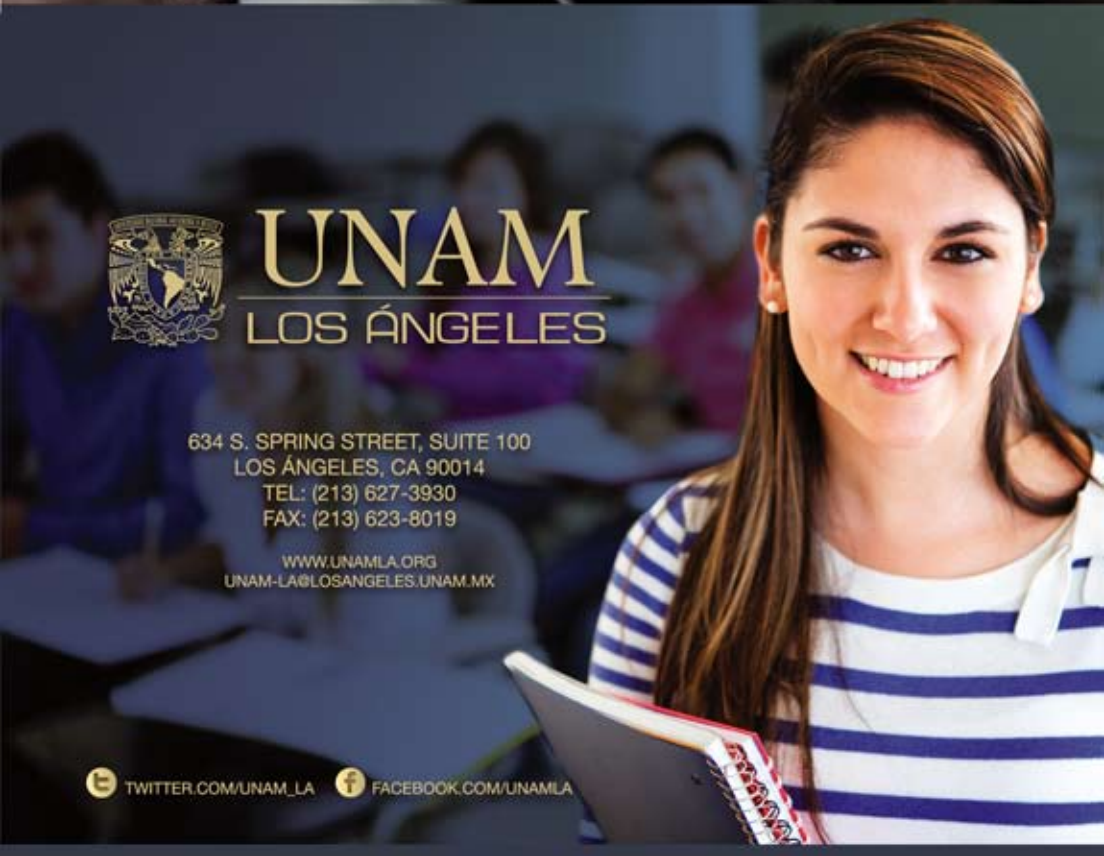
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_coni's seafood

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_ricky's fish tacos



CONI'S SEAFOOD Inglewood

3544 W Imperial Hwy
Inglewood, CA 90303
(310) 672-2339



Sprawled along the Pacific, the Mexican state of Nayarit is known for its pristine seafood. Lots of restaurants in L.A. produce a decent version, but none with the rigor and gusto of Coni'Seafood. A billboard overlooks the storefront, the restaurant's name painted in an unsteady hand above the door. Walk into a room that's wall-to-wall turquoise, and you'll see chef Sergio Peñuelas in the cramped kitchen. His shrimp ceviche, mixed on the spot, is bright and briny; eating it, you almost forget you're on Imperial Highway.

comments:

CEVICHE
PROJECT



CEVICHE PROJECT

www.cevicheproject.com



Ceviche Project is the Los Angeles-based pop-up restaurant brainchild of founder-owners Octavio & Shannon Olivas, which aims to bring together family, friends, music and new tastes in communal and one-of-a-kind dining experiences. Octavio was born in Mexico City and his love for the cuisine was initiated when his parents introduced him to the sea at a very young age. Since then Octavio has lived in New York, London and Los Angeles ... which has brought many moments of inspiration that he has incorporated into Ceviche Project's recipes.

comments:



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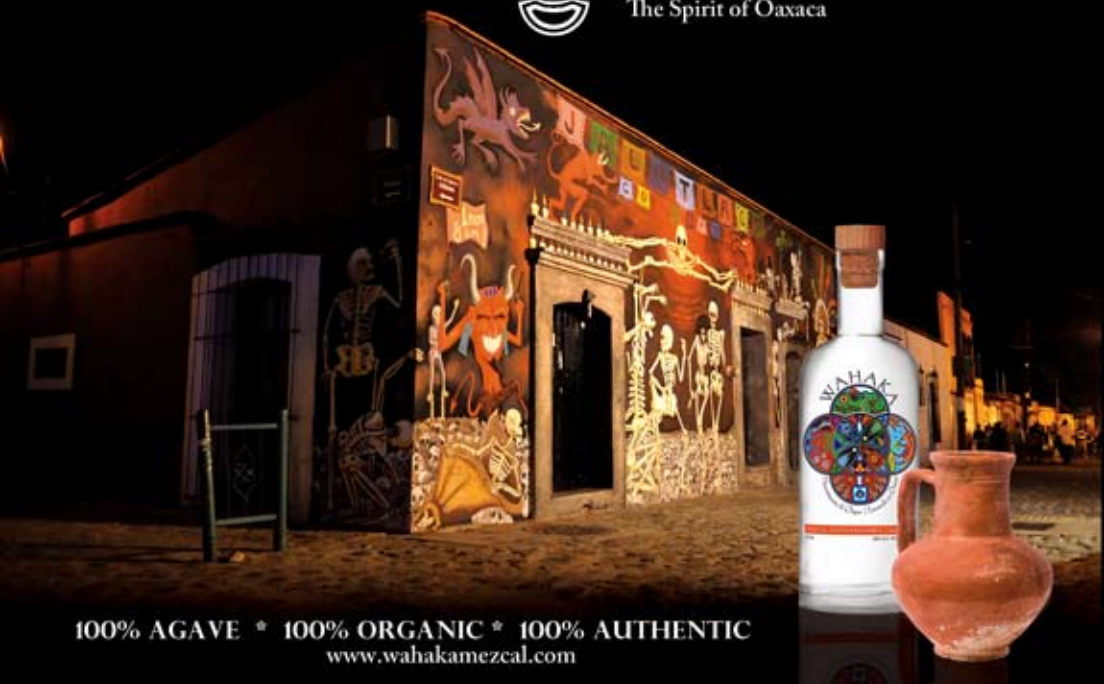


The Taste of México
ASSOCIATION

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EL CORALOENSE

Bell Gardens

6600 Florence Ave
Bell Gardens, CA 90201
(562) 776-8800



The Curie family combines the traditional fresh seafood-based coastal cuisines of Sinaloa and Nayarit with a formal chef training. El Coraloense prides themselves in the freshness of their affordable traditional and contemporary regional Mexican seafood. Their 'fish wings' for example, are made with swordfish and glazed with the traditional a la diablo style sweet and spicy sauce. This, plus their fresh real abalone and octopus cóctel are just some of the dishes that will have you going back to Bell Gardens for more.

comments:



RICKY'S FISH TACOS

Los Angeles

1400 N Virgil Ave
Los Angeles, CA 90027
(323) 906-7290



Ricky's fish tacos specializes in crispy Baja-style fish and shrimp tacos. Its flavors and signature crunch has been touted by many angelenos and visitors alike as the best outside of proprietor Ricky Piña's hometown of Ensenada.

comments:

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Santa Monica

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Santa Monica, CA 90403
(310) 451-1114
www.lamonarcabakery.com



With stores in Huntington Park, East LA, Santa Monica, South Pasadena and Hollywood, La Monarca Bakery offers unique products with The Sweet Flavor of Mexico™, which have earned it multiple features on CNN, NBC, Univision, LA Times, La Opinion and LA Weekly, and recognitions such as "20 Best Mexican Restaurants in Los Angeles" by SAGARPA 2010, Best of LA Weekly 2011, Best of Sunset Magazine 2012 and Best of Los Angeles Magazine 2013.

HUNTINGTON PARK

6365 Pacific Boulevard
Huntington Park, CA 90255
(323) 585-5500

EAST LA

5700 E. Whittier Blvd
Commerce, CA 90022
(323) 869-8800

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S. Pasadena, CA 91030
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comments:

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LA TIENDITA MEXICANA

City of Bell

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(323) 773 - 4030
www.tienditamex.com



La Tiendita Mexicana is a store filled with incredible Mexican art crafts and is complement of the restaurant La Casita Mexicana. La Tiendita Mexicana carries a wide variety of items made entirely by hand from different parts of Mexico. Items include: Lead free ceramics, embroidered clothing, souvenirs, paintings by Mexican artists, fine jewelry, party decorations, Mexican candles, traditional mole from La Casita Mexicana and many other goodies.

comments:

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comments:

Amapola

DELI & MARKET

AMAPOLA

Downey

7420 Florence Ave

Downey, CA 90240

(562) 776-0246

www.amapolamarket.com



Amapola Deli and Market was co-founded in 1961 by Carlos B. Galvan along with his father Francisco Galvan. Carlos took over the helm in 1970, when it was still a "mom-and-pop" neighborhood market with only six employees. Today, Amapola is a specialty food store and manufacturer of tortillas, employing more than 200 employees. Throughout the years, Amapola has gained fame by selling the best corn tortillas and masa for tamales. Every holiday season, queues of customers line up outside the stores hours before the stores open for business.

comments:

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Sacramento		3 frecuencias semanales
San Francisco	Morelia	4 frecuencias semanales
Las Vegas		4 frecuencias semanales
San Francisco		4 frecuencias semanales

Destinos Nacionales

Guadalajara	Tijuana	28 frecuencias semanales
Culiacán	Tijuana	14 frecuencias semanales
Culiacán	Guadalajara	14 frecuencias semanales

* Consulta términos y condiciones, aplica para vuelos internacionales.
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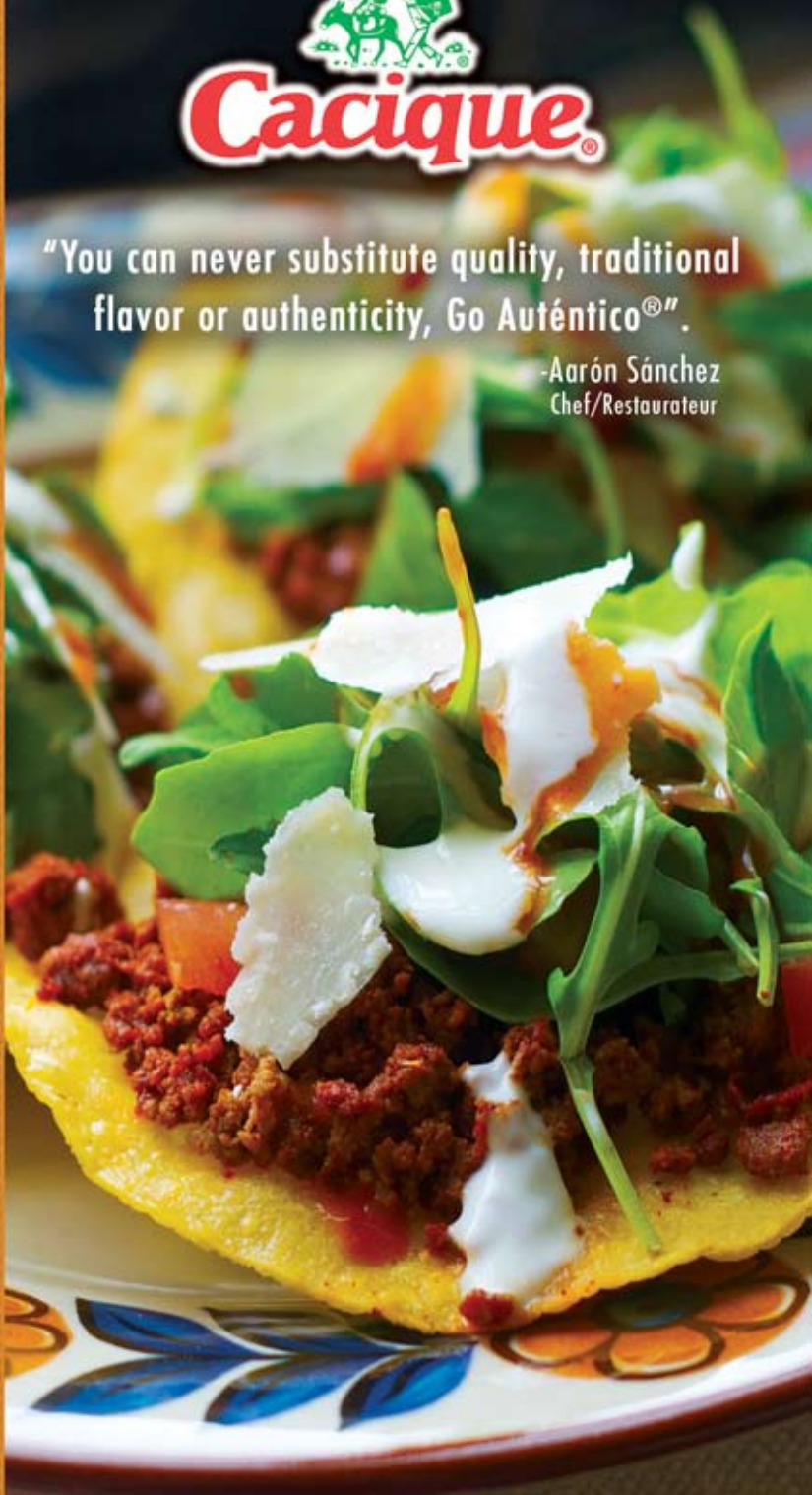
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