

PRESS RELEASE

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IXTAPA-ZIHUATANEJO: GASTRONOMY CELEBRATED AROUND THE WORLD

Mexico is endowed with one of the richest culinary cultures in the world. Ixtapa-Zihuatanejo plays an essential role in this diversity of colors and flavors. Recipes from traditional cooking have prevailed from generation to generation, obtaining an identity renowned and celebrated by those today that know it.

Seaside restaurants possessing an ambiance characterized by incomparable natural beauty strike a perfect balance between a fusion of the traditional and food from the contemporary world, allowing for an unforgettable culinary experience.

"Fish Strips Zihuatanejo Style" today is an iconic reference to seafood, featuring Dorado fillet, sailfish or "barrilete" garnished with lemon-juice marinated strips of onions and chilies. A white wine, extremely fresh, can accompany this delicious and original dish from Zihuatanejo and rich in white floral aromas, like that of the Mexican wine, Silvana 2007.

In Ixtapa-Zihuatanejo sophisticated restaurants of varied styles of international cuisine can be found, where diners can enjoy some of the Pacific's and the world's best seafood. Mediterranean cuisine, and fine Mexican and Japanese cuisine are also among the specialties to savor for those in the doubly pleasant Ixtapa-Zihuatanejo.

The art of good eating is a vital component of the culture of towns, and an essential element of traveling. With certainty we can say that food and beverage identify and distinguish the country's different regions, as some of the most important elements contributing to the permanence of the culture are the culinary traditions

Pozole or "pozilli" as it is called in the Nahuatl language, is "officially" eaten on Thursdays. It can be white or green, made with hominy and slow cooked pork or chicken. This dish is typically served with avocado, red chili, oregano, grain salt, pork rinds, chili peppers, cheese and onions. Traditionally pozole is accompanied with mezcal from Guerrero Mountain, refined or mixed with "damiana". Pozole can also be complimented with a dry rose' wine, accentuated with hints of citrus and spice, or with a moderate red wine such as Domenica de Vinas Pijoan, Grenache, petite syrah, and Cabernet Sauvignon, whose fresh red fruit, plum, coffee and honey aromas, make it an ideal mate for either a chicken or pork pozole. .

In addition to these two symbolic dishes of the State of Guerrero, whoever visits Ixtapa-Zihuatanejo, cannot resist trying the shrimp dishes prepared from different recipes, the succulent lobsters, fresh oysters, the famous chocolate clams, and the zesty ceviche. Moreover, if one cares to sample a bit of everything in one single dish it's fitting to try the "Campechana" or "Return to Life" cocktail. Visit Ixtapa-Zihuatanejo and enjoy a doubly pleasant stay.