

Travel, eat,  
and drink  
like a local.



MARGARITA

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A LIVE, VIRTUAL TOUR TO  
MEXICO CITY, MEXICO

# Famous Foods

## TACOS AL PASTOR

Mexico City has become known for this seasoned, spit-roasted pork. It was brought to the country by Lebanese immigrants and is served into the wee hours across the city. Chefs masterfully shave meat and pineapple into tiny corn tortillas, then add onions, cilantro and salsas.

## CHICHARRONES

Vendors weight out slabs of the savory, addictive and impossibly inflated pork rinds, then tie off accompanying nopales (prickly pear cactus paddles) and salsa in baggies.

## TLACOYOS

Tlacoyos are oval-shaped masa cakes stuffed with cheese and beans and a choice of chicharrón, nopales or flor de cabeza (squash blossom). It's best to get tlacoyos from the older ladies who set up shop in tianguis, shaped by hand and griddled to order.

# Famous Drinks

## TEQUILA

A friend or foe, tequila is the liquor of choice in Mexico. Like champagne or cognac, tequila can only be made in a specific region: the western state of Jalisco (the drink itself is named after the city of Tequila).

## BEER (CERVEZA)

Corona, Dos Equis, Tecate, and Pacifico are just a few Mexican cervezas you're probably already familiar with. Its history started long before the Spanish conquest, beer in Mexico really took flight with the influx of German immigrants in the 19th century.

## KAHLÚA

Everyone's favorite coffee-flavored liqueur is also from Mexico. Made with arabica coffee beans grown in Veracruz, Kahlúa is the base for many iconic cocktails like the White Russian and the B-52.

# Make Your Own

## Easy Chorizo Street Tacos

- Chorizo sausage link, no casing, cook, crumble
- 2 Tbsp chipotle peppers in adobo sauce
- 4 corn tortillas
- 2 tablespoons chopped onion, or to taste
- 2 tablespoons chopped fresh cilantro, (Optional)

1. Combine crumbled chorizo and chipotle peppers in adobo sauce in a bowl.
2. Heat a skillet over medium-high heat; add chorizo mixture and cook until crisp, 5 to 7 minutes. Transfer to a plate, reserving grease in the skillet.
3. Heat tortillas in reserved grease in the skillet over medium heat until warmed, 1 to 2 minutes per side. Stack 2 tortillas for each taco, then fill with chorizo, onion, and cilantro.

# Mix Your Own



## MARGARITA

- 1 ½ oz. silver tequila
- 1 oz. Cointreau (orange liqueur)
- ½ oz. fresh lime juice
- Splash simple syrup
- Salt

Combine all the ingredients (minus the salt) in a cocktail shaker filled with ice and shake well. Take your glass and using a slice of lime, wet the rim and dip it in the salt. Strain the margarita into your glass filled with ice and you are ready to go!

# Mexico City

## THE CITY

Mexico City is the capital and largest city of Mexico. It has the largest population of all cities in North America. Mexico City is also one of the most important cultural and financial centers in the world. It is located in the Valley of Mexico, a large valley in the high plateaus in the center of Mexico. Many people do not realize that it is at an altitude of 7,350 feet! The city has 16 subdivisions, formerly known as boroughs.

## THE TOUR

Mexico City is a UNESCO World Heritage site. During this one-hour tour, we will visit the most symbolic places such as the Metropolitan Cathedral, the ruins of the ancient Aztec city, the beautiful Postal Office, and Palacio de Bellas Artes. You will learn about history, architecture, and traditions. We are sure the beauty of this city will impress you and the tour will cover the highlights of the Centro Histórico.