

Travel, eat,
and drink
like a local.

HORCHATA



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Discover the Heart
of Mexico:
Our Lady of
Guadalupe
Complex

A LIVE, VIRTUAL TOUR TO
MEXICO CITY, MEXICO

Famous Foods

TACOS AL PASTOR

A delicious blend of pork, marinated in adobo, served on corn tortillas with pineapple, cilantro, and onion. This dish is a perfect reflection of Mexico City's vibrant street food scene.

CHILES EN NOGADA

A traditional dish consisting of poblano chiles stuffed with picadillo (a mix of ground meat, fruits, and spices), topped with walnut sauce and pomegranate seeds. It is often enjoyed during Mexican Independence Day celebrations and symbolizes the country's colors.

TAMALES

Corn dough stuffed with a variety of fillings such as meats, cheeses, and vegetables, wrapped in corn husks and steamed to perfection. They are a staple in Mexican homes, often served during holidays and family gatherings.

Famous Drinks

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A refreshing drink made from rice, cinnamon, and sugar, often served chilled. This sweet and creamy beverage is the perfect complement to spicy Mexican dishes.

TEQUILA

The iconic Mexican spirit, made from the blue agave plant, typically enjoyed neat or in cocktails like Margaritas. It has become synonymous with Mexican culture and is enjoyed around the world.

AGUAS FRESCAS

Fruit-infused water beverages such as watermelon, pineapple, or tamarind, popular in every corner of Mexico. These refreshing drinks are a great way to cool down during warm afternoons.

Make Your Own

TACOS AL PASTOR

Ingredients:

- Pork shoulder (sliced),
- achiote paste
- garlic
- onion
- pineapple
- corn tortillas

Directions:

1. Marinate pork in achiote paste, garlic, and onion.
2. Grill or pan-fry pork until cooked through.
3. Warm tortillas and assemble tacos with grilled pork, pineapple slices, and cilantro.
4. Serve with lime wedges.

Mix Your Own

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Ingredients:

- 1 cup rice
- 5 cups water
- 1/2 cup sugar
- 1 tsp cinnamon
- 1 tsp vanilla extract

Directions:

1. Blend rice and water until smooth, then strain through a fine mesh.
2. Add sugar, cinnamon, and vanilla.
3. Mix well and chill before serving over ice.

Mexico City

THE CITY

Mexico City, the vibrant capital of Mexico, is home to one of the most important religious sites in the Americas - the Basilica of Our Lady of Guadalupe. Located in the northern part of the city, this sacred complex attracts millions of pilgrims and visitors each year. With an average temperature of 17°C (63°F), Mexico City's subtropical highland climate provides a comfortable environment for exploration throughout the year. The Basilica complex sits at the foot of Tepeyac Hill, where it is believed the Virgin Mary appeared to Juan Diego in 1531. This event transformed the area from a site of Aztec worship to the center of Guadalupan devotion. Over the centuries, the complex has grown from a small chapel to a major pilgrimage site, reflecting Mexico's rich history and the blending of indigenous and Catholic traditions.

THE TOUR

On our virtual walking tour, we'll explore the Our Lady of Guadalupe Complex, the spiritual heart of Mexico. We'll begin our journey at the Plaza de las Américas, the grand square that welcomes pilgrims from across the continent. From there, we'll discover the old and new basilicas, each with its unique architectural style and historical significance. Let's take a walk through the complex's various chapels. We will learn about the history of the Guadalupe apparitions, the construction of the basilicas, and the profound impact this site has had on Mexican culture and identity. We'll visit the Capilla del Cerrito, built on the spot where Juan Diego gathered roses as a sign from the Virgin, and admire the beautiful Jardín del Tepeyac with its lush vegetation and tranquil atmosphere. We will discuss the complex's role in Mexico's history, from the colonial period through the independence movement and into the modern era. You'll discover how this site has been a unifying force for the Mexican people and a symbol of national identity.