

Indulgences In Oaxaca, Mexico

Girl Takes Mundo Travel Guide

DESTINATION: Oaxaca, Mexico	DURATION OF STAY: 6 Days / 6 Nights
HOW TO GET THERE: Oaxaca Airport to Oaxaca City Center - <ul style="list-style-type: none">• Shared Shuttle - \$90 MXN (\$4.50 USD / £3.30 GBP) per person to the city center and can be booked upon arrival• Taxi - \$350 MXN (\$17.50 USD / £12.70 GBP) total to the city center. Oaxaca City Center to Oaxaca Airport <ul style="list-style-type: none">• Taxi - \$150 MXN (\$7.50 USD / £5.45 GBP) total	TRAVEL TIPS: <ul style="list-style-type: none">• Bartering - The markets in Oaxaca are a shoppers paradise but remember to bargain on the price as you will always be given the tourist price. (See all my haggling secrets HERE in the "Haggling 101" section.)• Money - Oaxaca is still mostly cash only especially with the various street vendors and in the markets but lucky for you there are plenty of ATMs throughout the city.
DO: <ul style="list-style-type: none">• Monte Albán - The ruins of the ancient center of Zapotec and Mixtec culture just a 20 minutes ride outside of Oaxaca city center.<ul style="list-style-type: none">◦ Entrance to ruins is \$80 MXN◦ Taxi is \$150 MXN each way◦ Shared bus is \$100 MXN round trip• Mitla - This town is a short 45 min drive from Oaxaca city centre and known for being the site of the Mitla archeological ruins.<ul style="list-style-type: none">◦ Entrance to ruins is \$75 MXN◦ Shared Taxi is \$40 MXN per person each way◦ TIP: Be sure to buy one of the tasty "Micheladas" aka Mexican Bloody Mary from the market stalls outside of the ruins.• Oaxaca City Center -<ul style="list-style-type: none">◦ Zocalo Oaxaca - Busy and vibrant town square in the city center of Oaxaca◦ Temple Santo Domingo◦ Oaxaca Markets - "Mercado 20 de Noviembre" for food & "Mercado Benito Juárez" for gifts, clothing and souvenirs◦ Barrio de Jalatlaco - Charming cobbled street neighborhood filled with colorfully street art.◦ Arcos de Xochimilco Neighborhood - Oldest neighborhood in the city still preserving its enchanting colonial vibes.• Tree of Tule - The widest tree in the world can be found just a short taxi ride outside of Oaxaca city centre in a beautiful quintessential Mexican city park in Santa Maria del Tule. (Shared taxi is \$12 MXN per person.)• Hierve de Agua - Rock formations that resemble waterfalls (FYI: Closed during the pandemic)	EAT & DRINK: <ul style="list-style-type: none">• Tacos de Cazuela Del Carmen - A mother daughter duo better known as "Las Reinas" (The Queens) run this food cart and they truly are deserving of the title. Serving scrumptious tortas, memelas and tacos.• Cafebre - My favorite coffee shop in Oaxaca that was recommended by a coffee shop owner, so you know it's good. Aside from delicious coffee they offer homemade bagels & fresh fruit bowls.• Adama - Hidden Israeli restaurant in the Xochimilco neighborhood offering a multi course family style meal on their beautiful outdoor patio that begs to be enjoyed with your travel family.• Las Ánimas - Low key but yummy family restaurant for Oaxacan food with late night hours. Open Thurs - Sat 7pm to 3am.• Pan AM - Popular place for brunch in the city centre with a lovely outdoor patio.• El Posito - Featured in Netflix's show "Street Food Latin America". Order their Pedrosas for a culinary experience and pair it with their "aguas frescas" aka fresh fruit flavored water for the ultimate snack.• Royalty - Another small family run restaurant offering local cuisine at reasonable prices. Try their tlayudas and hot chocolate.• Mezcal Don Agave - No need to waste a day doing a tour visiting various Mezcal factories. Instead, simply visit this Mezcaleria just a short 30 minute drive outside of the city center and get treated to a private tour and mezcal tasting on the house.

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MUST TRY:

- Oaxacan Tamale / Mole - Wrapped in banana leaves, this tamale version is unique to Oaxaca and a delightful way to try one of the 7 mole sauces also known for in this part of the region.
- Mexican Tamale - The more traditional Mexican tamale is wrapped in corn husk and is still very popular and tasty here. Many local women cook and sell these traditional tamales outside of their homes.
- Micheladas - This is by far my favorite way to drink beer and I'm quite the connoisseur. The larger than life versions here are not to be missed and this is coming from an expert.
- Mezcal - Consider this the 2.0 version of Tequila (which is also popular in Oaxaca). What better place to level up your Mexican alcoholic palate than in its birthplace.
- Hot Chocolate - Oaxaca is known for its chocolate. The best way to indulge in this local staple is in liquid form with milk or water and either in the morning or night.
- Tlayudas - This dish is Oaxaca's version for a Mexican pizza and despite the pizza size, it's intended for only one person.
- Coffee de Olla - Another commodity in Oaxaca is their "coffee from a pot". But be warned that locals tend to go heavy on the sugar.
- Memelas - This breakfast cuisine item is one you can't miss. Word on the Netflix sector is that "[Memelas Dona Vale](#)" is the best but unfortunately was closed during my visit.
- Tostiesquites - Corn on the cob is boring, Mexican corn is 2.0 but Tostiesquites is the future. This calorie rich snack is a combination of Mexican corn with chips/crisps and loaded with extras. Street vendors selling corn on the cob will most likely offer this version as well.



Photo Book

