



Mexico City + Oaxaca, Mexico

January 13-19, 2025



Looking forward to sharing Mexico City & Oaxaca with you!

We are thrilled that you will be joining us for an exciting and enriching experience in Mexico City and Oaxaca, Mexico. This journey will showcase the cultural, historical, and artistic treasures of these two vibrant regions, immersing you in the rich traditions and contemporary creativity alive in Mexico.

In Mexico City, highlights include a tour of the enchanting Xochimilco chinampas, a visit to the bustling Coyoacán Market, and an exploration of the iconic Casa Azul, the former home of Frida Kahlo. We will experience modern and historical art at the Tamayo Museum of Modern Art and the Museo INAH, and discover the work of master Mexican muralists of Jorge González Camarena, Diego Rivera, David Alfaro Siqueiros, and Rufino Tamayo at the Palacio de Bellas Artes. Then we journey to Oaxaca, where we take in the colorful streets in Oaxaca City and visit the Center for Arts in San Agustín, (CASA) in Etna. We will delve into the Indigenous intellectual history of Monte Albán, a UNESCO World Heritage site, and witness the artistry of local artisans, from the black pottery of San Bartolo Coyotepec to the red pottery of San Marcos Tlapazola. In Teotitlán del Valle, we'll experience the intricate craft of Zapotec weaving, learning from skilled artisans who maintain centuries-old traditions with innovative transformations.

Throughout the trip, we will savor the flavors of these regions, experiencing Mexico's culinary heritage at its finest, including Michelin-star/guide restaurants Pujol, Limosneros, Casa Oaxaca, Danzantes, and Alfonsina, all the while enjoying a relaxed and thoughtfully planned itinerary that balances exploration with time to unwind and soak in the vibrant atmosphere.



A note about pricing and costs:

Our team has worked diligently to create a series of exclusive experiences for you, and to ensure that we compensate all of the artists, artisans, and craftspeople we visit. We have also worked to keep the costs for the trip as reasonable as possible. And we kindly request your support in this process. To that end:

- **All alcoholic beverages on the trip are no-host, with the exception of the welcome cocktail.** We are happy to cover soft drinks or tea or coffee at the hosted meals, but anything more is on you!
- Menus have been carefully planned with restaurants to be served family-style, to promote community and connection. And dishes have been selected to meet the dietary needs of the group. **If you wish to order something off the planned menu, or a special dish, please plan to cover the cost yourself.**

Acknowledgements:

We are deeply appreciative of Dr. Xochitl Flores-Marcial, who has been so generous in sharing her expertise, connections, and time in crafting a culturally-sensitive and meaningful journey for us all! And to Araceli Garcia, her assistant on the ground who has been instrumental in handling the logistics throughout the planning process.

Karen Kienzle, Director, Palo Alto Art Center

Karen Kwan, Chief Development Officer, Palo Alto Art Center Foundation

Monday, January 13

Arrival in Mexico City, Check-in, and Introductions

- Arrive at Mexico City International Airport, our bus will transport guests to Camino Real Hotel.
- Check in at [Camino Real](#) at *Calz. Gral. Mariano Escobedo 700, Anzures, Miguel Hidalgo, 11590 Ciudad de México, CDMX, Mexico, in the Polanco District.*
- **8:30 p.m.** Welcome reception at the Blue Bar inside Camino Real.
 - If you would like a formal dinner following the welcome reception, we recommend [Hacienda de los Morales](#) (travel via Uber).



Tuesday, January 14

Xochimilco, Coyoacan, and Casa Azul de Frida Kahlo

- Breakfast on your own. Breakfast is included at the hotel. Please also see the dining section of this packet for additional suggestions.
- **9:30 a.m.** Depart for Xochimilco
- **11:00 a.m.** Xochimilco tour of chinampas
- 1:30 p.m. Lunch on your own (Suggested: [Taab](#))
- **2:30 - 3:30 p.m.** Coyoacan Market
- **3:30 - 5:30 p.m.** Casa Azul de Frida Kahlo Casa Azul, the vibrant cobalt-blue home of Frida Kahlo, offers an intimate glimpse into the life and art of one of Mexico's most iconic artists. Nestled in Coyoacan, this historic house-turned museum showcases Kahlo's personal belongings, original artworks, and cherished mementos that reflect her brilliance, resilience, and creativity.
- **5:30 - 7 p.m.** Travel back to Camino Real Polanco from Coyoacan.
- **7:30 p.m.** Dinner at [Pujol](#)
 - A two-star Michelin star restaurant on the best 50 Latin America restaurant list, Pujol redefines Mexican cuisine with innovative tasting menus,



blending tradition and creativity in an elegant, intimate, and unforgettable dining experience

Wednesday, January 15

Tamayo Museum of Modern Art, Museo INAH, Bellas Artes, and National Museum of Art

- Breakfast on your own.
- **9:45 a.m.** Depart Hotel on foot for [Tamayo Museum of Modern Art](#)
 - The Tamayo Museum blends contemporary Mexican and international art with iconic Brutalist architecture in Chapultepec Park, fulfilling founder Rufino Tamayo's vision of global artistic exchange and cultural innovation in Mexico City.
- **10:30 a.m.** Walk to [Museo INAH–Anthropology and History Museum](#)
 - The Museo INAH offers a deep dive into Mexico's rich archaeological and anthropological heritage, showcasing ancient artifacts, pre-Hispanic cultures, and historical exhibitions that highlight the country's diverse Indigenous legacy. Two scholars Dr. Mauro Mendoza, an expert on Nahuatl language and culture and Dr. Julien Machault, an expert on Yucatec Mayan, will guide us through the Maya Hall and the Mexica Hall at the INAH museum.
- **12 p.m.** Group Lunch at [Sala Gastronomica at INAH Museum](#) (Non-hosted)
- **2 p.m.** Walk back to the Hotel
- **2:30 p.m.** Depart Hotel for [Bellas Artes](#)
 - Palacio de Bellas Artes is a stunning cultural landmark, featuring impressive murals by Rivera, Siqueiros, and Orozco, and a blend of Art Nouveau and Art Deco architecture
- **3:30 - 6:00 p.m.** [National Museum of Art](#)
 - The National Museum of Art showcases an extensive collection of Mexican and European art, spanning from 16th to early 20th centuries, housed in a stunning neoclassical building.



- **7:00 p.m.** Dinner at [Limosneros](#)
 - A Michelin-Guide restaurant, Limosneros is celebrated for its innovative approach to traditional Mexican cuisine. The chef blends ancient culinary techniques with modern flavors, using locally sourced ingredients. Its stylish, rustic ambiance is housed in a beautifully restored colonial-era building, adding a unique charm to the dining experience.



Thursday, January 16

Travel to Oaxaca (Bus/Flight), Check-In and Walking Tour of Oaxaca

- Breakfast on your own.
- **9:30 a.m.** Check out and Travel to Oaxaca by Bus
 - Stop in Puebla for lunch (**Non-Hosted**)
- **5:30 p.m.** Check-in & Settle at [Hotel Azul](#) at C. de Mariano Abasolo 313, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico
- **6:00 p.m.** Walking tour by Dr. Xochitl Flores-Marcial
- **7 p.m.** Dinner at [Casa Oaxaca](#)
 - Casa Oaxaca el Restaurante is a culinary gem nestled in the heart of Oaxaca, offering a vibrant and authentic taste of Oaxacan cuisine. Renowned for its commitment to tradition and innovation, the restaurant showcases seasonal ingredients sourced from local markets and blends them into beautifully presented dishes that honor the region's rich culinary heritage. With its inviting atmosphere and rooftop terrace providing stunning views of the Santo Domingo Church, Casa Oaxaca el Restaurante offers an unforgettable dining experience where tradition meets contemporary elegance.



Friday, January 17

Monte Alban, Black Pottery, and the Coyotepec Market

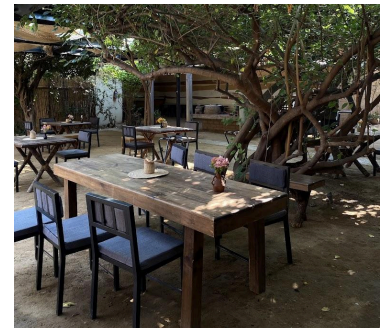
- Breakfast on your own. Breakfast is included at the hotel. Please also see the dining section of this packet for additional suggestions.
- **9:30 a.m.** Leave for [Monte Albán](#), ancient Zapotec city
 - Explore Monte Albán, one of the most significant archaeological sites in Mexico. This ancient Zapotec city, perched atop a hill with breathtaking views, showcases remarkable stone carvings, tombs, and plazas that reveal the rich history and culture of the Zapotec civilization.
- **12:30 p.m.** Leave for San Bartolo Coyotepec to visit the market and the black pottery artisans
 - The traditional black pottery of [San Bartolo](#) is known world-wide. Examples of the pottery have been found at archeological sites such as Monte Alban, and increasingly artisans are reinforcing the importance of this craft tradition. We'll visit black pottery artisans to learn about their work.
- **2:30 p.m.** Visit [Centro de las Artes de San Agustín](#) in Elta
- **3:30 p.m.** Return to the hotel for free time
- **7 p.m.** Dinner at [Los Danzantes](#) Restaurant
 - We will have dinner in the stunning Los Danzantes, a favorite of Oaxacan travelers. Los Danzantes is named for the dancing stone figures at the nearby archeological site of Monte Alban. With a focus on sustainability, local ingredients, the restaurant also has their own line of mezcal.



Saturday, January 18

San Marcos Tlapazola Red Pottery, Weaving Traditions in Teotitlan del Valle

- Breakfast on your own
- **10 a.m.** Depart to San Marcos Tlapazola for red pottery
- **12:30 p.m.** Walk through the 1000 year old market in Tlacolula and visit the 16th century church.
- **1:30 p.m.** Visit to Teotitlan del Valle, traditional weaving community
 - The small community of Teotitlan is known for its weaving, a craft that has been passed down through generations. We will visit contemporary artists at [Taller 8](#) and Corazón de Lana workshop, two of the younger contemporary weavers of this Zapotec traditional art.
- **3:30 p.m.** Return to Oaxaca City
- **6:30 p.m.** Depart for dinner at [Alfonsina](#)
 - Tucked away in the Oaxacan countryside, Alfonsina offers a unique dining experience where traditional Mexican flavors meet innovative techniques. Known for its warm hospitality and dishes crafted from locally sourced ingredients, this hidden gem celebrates the essence of Oaxacan cuisine in every bite.



Sunday, January 19

Flying Home

Coach bus departs for Oaxaca International Airport. Lunch on your own, departure home.

Meals by Day

Day	Breakfast	Lunch	Dinner
Monday, January 13			Hosted welcome reception at Blue Bar Camino Real & Dinner on your own
Tuesday, January 14	On your own	Lunch on your own (Suggestion: Taab)	Hosted dinner at Pujol
Wednesday, January 15	On your own	Lunch on your own (Suggestion: Sala Gastronomica at INAH Museum)	Hosted dinner at Limosneros
Thursday, January 16	On your own	Lunch on your own at Puebla	Hosted dinner at Casa Oaxaca
Friday, January 17	On your own	Lunch on your own at Coyotepec Market	Hosted dinner at Los Danzantes
Saturday, January 18	On your own	Lunch on your own at Tlacolula Market	Hosted dinner at Alfonsina
Sunday, January 19	On your own	Lunch on your own at the airport	

Our Hotels—Camino Real/Hotel Azul



Camino Real: This iconic hotel in the heart of Mexico City combines bold modernist design with luxurious comfort. Known for its architectural significance and vibrant ambiance, Camino Real Polanco offers world-class amenities and a prime location near the city's top attractions.



Hotel Azul: Designed by five different Mexican artists, Hotel Azul describes itself as a hotel gallery and rightly so. Think clean, Scandinavian-style wooden design and contemporary Mexican-tiled floors, coupled with installation art pieces and walls of tall San Pedro cacti. This hotel oozes modern cool, while never totally straying from its traditional Oaxacan roots.

Additional Travel Information

Making phone calls

To call to Mexico from US: dial 011 + 52 + 10 digit number

To call to US from Mexico: dial 00 + 1 + 10 digit number

Local transportation in CDMX

Please exclusively use Uber for transportation in Mexico City. It is advised to avoid taking cabs.

Pesos and Currency Conversion

- Please prepare cash for personal expenses. ATMs in Mexico accept US debit cards and offer the best exchange rates (instead of ordering from your bank ahead of time).
- If ordering pesos from your bank, request smaller bills (\$200 pesos and below, with plenty of \$50s) as larger bills are hard to break.
- We do NOT recommend traveler's cheques.
- Currency conversion website:
<http://www.x-rates.com/calculator/?from=USD&to=MXN&amount=1>
- Notify your bank if using a US credit/debit card in Mexico. Some banks have partnerships with Mexican banks for no or reduced fees—check with yours.
- Note: There are several different bank ATMs in the CDMX airport, this is a good time to obtain cash. Additionally, there are Santander and Banamex ATMs in the Oaxaca airport. If you need to get cash when we arrive, that will be a good place to do so.

Hospital & Police in Mexico City

- [Hospital Español](#) is a private hospital in Polanco near Camino Real Hotel. *Blvd. Miguel de Cervantes Saavedra 855, Granada, Miguel Hidalgo, 11520*
- You can reach local police by calling 911.

Hospital & Police in Oaxaca

- [Hospital San Lucas](#) has excellent medical care. *Belisario Domínguez 202, col Reforma; +52 951 132 9159*
- Local Police Office, *Morelos No. 108, Col. Centro, Oaxaca, +52 951-514-4525*

Health and Wellness

- **Please note that tap water in Mexico is not safe for drinking or for teeth brushing.** Restaurants will typically serve filtered or bottled water and ice made from filtered water. When in doubt, consume bottled beverages only.
- **Listen to your body and rest as needed.** Some travelers may wish to request a preemptive antibiotic for traveler's gastrointestinal distress. You should plan to bring Pepto Bismol or another soothing medication for mild stomach disruptions. Plan to bring sunscreen and sun protection. While neither CDMX or Oaxaca are not regions impacted by malaria, you may encounter mosquitos and may wish to bring a repellent.

Shopping

We have made suggestions of independent, socially conscious shopping locations throughout the City Center.

Xochitl's personal tip: "My personal approach is to carry 3000 pesos (maximum) and one credit card. The shops in Roma and Condesa as well as the bigger shops in Coyoacan will have the option to pay by credit card. However, small shops will often be cash only."

- CDMX: San Angel, Coyoacan, Roma and Condesa
 - Stop for coffee at [Pendulo Condesa](#), buy some books and walk around the neighborhood: *Av Nuevo León 115, Colonia Condesa, Cuauhtémoc, 06140*
 - [Carla Fernandez](#) shop in Roma for Mexican textiles and Indigenous collaborations
 - [Coyoacan markets](#) for souvenirs and small objects, usually vendors at these markets will prefer cash. The stalls at the mercado will be cash only.
 - [An artist market in San Angel](#) takes place ONLY on Saturdays starting at 10:00 am: *Pl. San Jacinto 11, San Ángel TNT, San Ángel, Álvaro Obregón, 01000*
- Oaxaca Craft markets:
 - [Huizache "Pueblos Originarios de Oaxaca"](#) features a variety of traditional Oaxacan clothing and crafts: *Murguía 101, Oaxaca de Juárez, Mexico*
 - [La Casa de las artesanías de Oaxaca](#) offers a wide range of traditional Oaxacan craft items: *Mariano Matamoros 105, Centro Histórico*
- Oaxaca Independent stores:
 - [Cooperativa 1050°](#) socially conscious pottery boutique: *Esquina con, Xólotl, Rufino Tamayo 800-c*
 - [Draco](#) traditional textiles and clothing: *C. Porfirio Díaz 404, RUTA INDEPENDENCIA*
 - [Hilo de Nube](#) traditional textiles and clothing: *C. de Manuel Bravo 214, RUTA INDEPENDENCIA*
 - [Rito Chocolateria](#) chocolate: *C. Porfirio Díaz 708-H, RUTA INDEPENDENCIA*
 - [Marchanta](#) high-end boutique focused on Central American clothing designers: *Av. José María Morelos 802, RUTA INDEPENDENCIA*
 - [Realismo](#) handbags featuring traditional Oaxacan textiles: *Zárate 206, RUTA INDEPENDENCIA*
 - [Tienda Q](#) upscale art gallery and accessory store: *C. de Manuel Bravo 109, RUTA INDEPENDENCIA*
 - [Antiga](#) contemporary fashion: *C Porfirio Díaz 218, RUTA INDEPENDENCIA*

Dining

For our group meals, we have curated a selection of dining options on the trip that leverage local ingredients, rich cultural traditions, and vibrant dining scene. Dining on the trip is a combination of hosted and no-host, details provided in the grid below. A reminder that alcoholic beverages on the trip are no-host and any ordering off the planned menu must be covered by guests.

Hotel Dining:

- A note that our hotels have wonderful restaurants and can provide a convenient dining option. We encourage guests to consider hotel options for breakfast. Breakfasts in Oaxaca & Mexico City are robust and filling and provide a wonderful introduction to some of the local dishes and ingredients.

Mexico City/CDMX Restaurants:

- [El Cardenal](#) *C. de la Palma 23, Centro Histórico de la Cdad. de México, Centro, Cuauhtémoc, 06000 Ciudad de México, CDMX, Mexico*-Known for its bountiful and varied breakfasts, which aren't complete without the conchas (a sweet bread) served with nata, the Mexican version of clotted cream. Open Mon-Sat | 8 a.m. - 6:30 p.m. & Sun | 8:30 a.m. - 6:30 p.m.
- [Sanborns de los Azulejos](#) *Av Francisco I. Madero 4, Centro Histórico de la Cdad. de México, Centro, Cuauhtémoc, 06500 Ejido del Centro, CDMX, Mexico*. This is a historic diner, consistent food, murals and pan dulce. Open Sun-Thu | 7 - 12 a.m. & Fri-Sat | 7 - 1 a.m.

Oaxaca Cafes and Smaller Bites in the City Center:

- [Boulenc](#) *C. Porfirio Díaz 207, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico*. Boulenc has pastries, espresso, and cafe dishes. Open 8:30 a.m. to 10:30 p.m. every day.
- [Cafebre](#) *C. de Manuel Bravo 108, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico*. Claims to have the best coffee in town with small bites. Open 8:00 a.m.
- [Cafe Brujula](#) has three locations in the City Center, one near the Zocolo, one near the Cathedral and one near Casa Oaxaca. They have a sustainability focus and feature coffee from fairly compensated local farmers. Coffee and small bites. Their locations open at 8:00 a.m.
- [Cafe Los Cuiles](#) *Labastida 115, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico*. Coffee & Small bites. Opens at 8:00 a.m.
- [Cafeto y Baristas](#) *Calle de José María Pino Suárez 407- B, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico*. Opens at 8:00 a.m.

- [Boogie Cafe and Librara](#) C. de Los Libres 209, RUTA INDEPENDENCIA, Centro, 68000 Oaxaca de Juárez, Oax., Mexico. Charming cafe and bookshop with extensive hours, open 24 hours on Sundays.
- [Ziguela](#) Miguel Hidalgo 202, Barrio de Jalatlaco, 68080 Oaxaca de Juárez, Oax., Mexico. Healthy cafe whose owners have an organic shop next door.

Oaxaca Informal Dining Spots in the City Center:

- [Lechoncito de Oro](#) C. de Los Libres s/n, RUTA INDEPENDENCIA. Night-time only food truck that has what some say are the best tacos in Oaxaca. Focus is lechon–suckling pig.
- [Calabacitas Tiernas](#) vegetarian restaurant featuring produce from local producers.

Oaxaca Mid-Range Restaurants in the City Center:

- [La Olla](#) Reforma 402, RUTA INDEPENDENCIA. Art filled restaurant with a wide range of dishes and a terrace.
- [El Olivo Gastrobar](#) C/ de la Constitución 207, RUTA INDEPENDENCIA. Tapas.
- [Santo Sabor](#) Murguía 510, RUTA INDEPENDENCIA. Has an all-you-can-eat breakfast buffet and a daily set menu for 90 pesos with drink and dessert.
- [La Casa de la Abuela \(Zocalo\)](#) C. Palmeras 716, Reforma, 68050. Traditional Mexican food with a great view of the plaza.
- [Gourmand](#) C. Porfirio Díaz 410A, RUTA INDEPENDENCIA. Deli with burgers
- [La Jicara](#) C. Porfirio Díaz 1105, RUTA INDEPENDENCIA, Luis Jimenez Figueroa, 68070 Oaxaca de Juárez. Bookshop and craft store with vegan restaurant.
- [Tierra del Sol](#) Reforma 411, RUTA INDEPENDENCIA. With more than 30 moles on the menu, Eater identifies this as one of the essential Oaxacan restaurants, a bakery on the first floor with breads and pastries.
- [Levadura de Ojo](#) C. de Manuel García Vigil 304, RUTA INDEPENDENCIA. From Eater: *“Thalia Barrios Garcia comes from a long line of cooks, starting with her grandmother and continuing on through her mom and aunts, all of whom live in the town of San Mateo Yucutindo in Oaxaca’s Sierra Sur. After graduating from culinary school, she had one goal: to open a place where she could cook alongside her aunts and serve the food her family had been perfecting for generations.”*
- [Terrazzo Itzmo](#) Av. José María Morelos 400, RUTA INDEPENDENCIA. Traditional Oaxacan food with a great balcony. Two sisters created this restaurant in 2019 to celebrate the simple food of the Isthmus region of Oaxaca.
- [Restaurant Corinita](#) # 68000, Díaz Ordaz 208, Centro, 6800. Established in 1948 by Dona Carmen Valle. Located in Hotel Valle de Oaxaca.
- [Humito Cocina y Foro 8 Temblor](#) Panorámica del Fortín 412, Faldas del Fortin, 68075. Recommended by the *New York Times*, this new restaurant presents live jazz boleros, cumbia and other genres in a cozy performance space overlooking the City. *Note: outside the Centro.*

Oaxaca Higher-end Restaurants:

- [Criollo](#) *Francisco I. Madero 129, Santa María del Marquesado*. Criollo is outside the City Center, a food lab in an UNESCO world heritage building created by two key figures in the Mexican food scene Enrique Olvera and Luis Arellano. Identified as one of the 50 best restaurants in the world.
- [Origin](#) *Miguel Hidalgo 820, Centro, 68000 Oaxaca de Juárez* The Chef here won Top Chef Mexico. Here, he fuses traditional Oaxacan flavors with other cuisines.
- [La Quince Letras](#) *C. de Mariano Abasolo 300*. Traditional Oaxacan cuisine since 1992.
- [Crudo](#) *Av Benito Juárez #309, RUTA INDEPENDENCIA*. Highlights traditional Oaxacan ingredients with Japanese techniques. Omakase, only six seats.
- [Pitiona](#) *Allende 114 Col. Centro, Oaxaca de Juárez C.P. 68000* Ranked one of the best 50 Latin America restaurants in 2021, Pitiona is helmed by El Bulli-trained José Manuel Baños who brings creativity to a larder of native Oaxacan state ingredients, serving home-style dishes with an artistic twist.

Additional Resources

- 2019, March. "[Chocolate on the streets of Oaxaca](#)"
- 2018, March. NY Times, [36 hours in Oaxaca](#):
- [60-second intro](#) to Oaxacan food
- [14 restaurants](#) in Oaxaca City
- [Bon Appetit](#) on Oaxacan food
- [The New York Times 36 hours in Oaxaca](#), 2023


Oaxaca on Facebook

- [biblioteca burgoa](#)
- [San Pablo](#)
- [cafe brujula](#)
- [Lila Downs](#) (a Oaxacan singer)

Near Oaxaca City

- [Monte Alban](#)
- [Things to do in the Valley](#)
- [Tlacoahuaya](#)
- [Mitla](#)
- [CASA in ETLA](#)

Additional Reading

-  [Reading Materials for January 2024 in Oaxaca](#)
- Zapotec authored texts from the Mexican Colonial Period:
 - <http://ds-wordpress.haverford.edu/ticha-resources/modules/>
 - <https://arstechnica.com/science/2023/07/archaeologists-may-have-found-ruins-of-fabled-entrance-to-zapotec-underworld/>

Museum Destinations That May Be Of Interest in Your Free Time in the Centro

- [Museo de Arte Prehispanico de Mexico de Rufino Tamayo](#) houses a vast collection of pre-Hispanic figures from Rufino Tamayo's personal collection.
 - Open daily 10 a.m.- 2 p.m.; 4-7 p.m., Sunday only 10 a.m. - 3 p.m.
- [Oaxaca Graphic Arts Institute](#) Library, press, and exhibition space.
 - Open 9 a.m. - 8 p.m. daily
- [Museo Textil de Oaxaca](#) Textile museum
 - Open 10 a.m.- 8 p.m.; 10 a.m. - 6 p.m. Sunday
- [Museo de las Pinturas Oaxaqueñas](#) Features gallery with local artists.
 - Open every day, 10 a.m. to 6 p.m., closed Monday
- [Manuel Alvarez Bravo Photography Center](#)
 - Open every day except Tuesday, 9:30 a.m. - 8 p.m.

Detailed Itinerary

Day 1—Monday, January 13

8:30 p.m. Welcome Cocktails @ Blue Bar inside Camino Real Hotel

Day 2—Tuesday, January 14

*** Breakfast on your own.
9:30 a.m. Depart hotel for Xochimilco
11:00 a.m. Xochimilco tour of chinampas
Lunch on your own (Suggested: Taab)
2:30 p.m. Coyoacan Market
3:30 p.m. Casa Azul de Frida Kahlo
5:30 p.m. Return to Hotel
7:30 p.m. Dinner at Pujol

Day 3—Wednesday, January 15

*** Breakfast on your own.
9:45 a.m. Walk to Tamayo Museum of Modern Art
10:30 a.m. Walk to Museo INAH—Anthropology and History Museum
Lunch on your own (Sala Gastronomica at INAH Museum)
2 p.m. Break at hotel
2:30 p.m. Depart Hotel for Bellas Artes
3:30 p.m. National Museum of Art
7:00 p.m. Dinner at Limosneros

Day 4—Thursday, January 16

*** Breakfast on your own.
9:30 a.m. Check out and Travel to Oaxaca
Lunch on your own (Stop in City of Puebla for lunch)
5:30 p.m. Check in Hotel Azul
6:00 p.m. Leave hotel for walking tour
7 p.m. Dinner at Casa Oaxaca El Restaurante

Day 5—Friday, January 17

*** Breakfast on your own.

9:30 a.m. Leave for Monte Albán

12:30 p.m. Leave for San Bartolo Coyotepec to visit the market & black pottery artisans. Lunch on your own at the market

2:30 p.m. Visit Centro de las Artes de San Agustín in Elta

3:30 p.m. Return to the hotel for free time

7 p.m. Dinner at Los Danzantes Restaurant

Day 6—Saturday, January 18

*** Breakfast on your own.

10 a.m. Depart to San Marcos Tlapazola for red pottery

12:30 p.m. Walk through Tlacolula Market and visit 16th century church

1:30 p.m. Visit to Teotitlan del Valle, traditional weaving community, Taller 8 and Corazon de Lana workshops

3:30 p.m. Return to Oaxaca City

6:30 p.m. Depart for dinner at Alfonsina

Day 7—Sunday, January 19

*** Breakfast on your own.

Check out of the hotel, load luggage onto the bus, and depart for Oaxaca International Airport