



Top 10 Local-Approved Eateries In And Around Guadalajara

Guadalajara is a foodie paradise, with locally sourced cuisine and some of the literal best restaurants in the world. Check out our favorite spots!

BY NICOLE HANSEN PUBLISHED 6 HOURS AGO



A pastry platter at La Pastería, Guadalajara, Jalisco, Mexico

SUMMARY

- The article provides a list of the best places to eat in Guadalajara, Mexico, where visitors can enjoy the real taste of Mexican flavors.
- The recommended restaurants in Guadalajara, such as Restaurante Allium and De La O Cantina, offer authentic Mexican cuisine using locally sourced ingredients.
- These restaurants, like Alcalde and RinTinTin Café, are known for their delicious food, generous portions, and unique dining experiences, making them must-visit destinations in Guadalajara.

When visitors come to Mexico, part of the experience is enjoying true Mexican cuisine. While many restaurants, particularly in tourist hot spots, have altered their cuisine to match foreign pallets, there are plenty of places where visitors can enjoy the real taste of Mexico.

Guadalajara is one of the best destinations for foodies in Mexico and is the perfect place to go for a true taste of Mexican flavors. Of course, even in Guadalajara, some stops are better than others. With the help of some local guides, this article has gathered the best places to eat in Guadalajara, many of which are considered [bucket-list-worthy things to enjoy in Guadalajara](#).

Don't worry, we've tested them all out ourselves, and are certain they are worth the hype!

RELATED:

Is Guadalajara Safe? 15 Vacation Spots In Mexico That Are (5 To Avoid)

10 Restaurante Allium, Guadalajara

Garden fresh cuisine with a modern feel.



The open kitchen at Restaurante Allium, Guadalajara, Jalisco, Mexico

One of the best ways to ensure the cuisine of a restaurant is local is to see where its ingredients are sourced from. Trendy Restaurante Allium keeps things simple, with nearly all of its ingredients coming from throughout Mexico.

That freshness is apparent in every bite enjoyed here. From the smoked beet salad to the braised lamb, everything on the table shows off the local variety of Mexican flavors. With platters that work well for sharing (or not), visitors to Restaurante Allium can enjoy some fresh-made food knowing they are supporting local growers and sustainable practices.

About Restaurante Allium

- **Location:** Av Providencia 2411-Local 106, Providencia, 44630 Guadalajara, Jal., Mexico
- **When To Visit:** Dinner
- **What We Tried (and Loved):** Smoked Beet Salad; Shrimp Ceviche, Tartine of House-Cured Beef Tongue Pastrami, Catch of the Day

9 Yunaites, Guadalajara

Tucked inside a busy marketplace, Yunaites sees a steady stream of local patrons on a daily basis.



Squash blossom quesadilla at Yunaites, Guadalajara, Jalisco, Mexico

Tucked away inside IV Centenario market, Yunaites is the epitome of local cuisine. Community-style tables make it easy for groups of all sizes to enjoy a cup of coffee and breakfast any day of the week.

Yunaites is extremely popular with locals and has limited seating, so visitors who don't arrive early should be prepared to wait their turn. Thankfully, the colorful market that hosts the restaurant is the perfect place to wander. Food, plants, and various odds and ends are available to browse throughout IV Centenario before circling back Yunaites for a squash blossom breakfast quesadilla.

About Yunaites

- **Location:** Calle Garibaldi 824, Jesús, 44200 Guadalajara, Jal., Mexico
- **When To Visit:** Breakfast
- **What We Tried (and Loved):** Squash Blossom Quesadilla, Breakfast Street Tacos

8 De La O Cantina, Guadalajara

De La O Cantina is the place to go for classic street tacos.



Street Tacos at de la o Cantina, Guadalajara, Jalisco, Mexico

Cantina is Spanish for bar or saloon, and like any true hole-in-the-wall bar, De La O Cantina is hiding some of the best food in Guadalajara. The perfect place for classic street tacos, De La O Cantina sticks to a classic bar feel, with stone walls and plenty of upbeat music. Guests can opt to sit either at one of the tables or at the bar, where they can watch cooks prepping food and baristas shaking and stirring a variety of cocktails.

One of the most standout features of De La O Cantina's cuisine is its use of Guadalajara's ultra-thin sliced, slow-dried beef (called cecina). Rehydrated and topped with various fresh produce, Cecina tacos are one of the best bites in all of Mexico.

About De La O Cantina

- **Location:** Calle Argentina 70, Col Americana, Americana, 44200, Guadalajara, Jalisco, Mexico
- **When To Visit:** Lunch
- **What We Tried (and Loved):** Cecina Street Tacos, Carnitas Street Tacos

7 Alcalde, Guadalajara

One of the Top 50 restaurants in the world, Alcalde combines large portions with beautiful plating.



A sample of starters at Top50 restaurant Alcalde, Guadalajara, Jalisco, Mexico

Mexico may fly under the radar when it comes to incredible food spots around the world, but that doesn't mean there isn't plenty to enjoy. After all, it's not every day that travelers can say they've eaten at one of the best restaurants in the world. Alcalde has been listed on the World's 50 Best Discovery Restaurants, and one meal there makes it clear why.

With a variety of fresh seafood and produce on the menu, Alcalde makes a great effort to highlight the beauty of Mexican cuisine. The modern design is two stories, and some lucky patrons can use the well-placed mirrors to look right down into the kitchen.

Unlike many restaurants that make these illustrious lists, Alcalde does not sacrifice in the name of style. From the starters to the entrees to the tasty treat at the end, Alcalde serves up generous portions that are full of flavor and color and is easily one of the best restaurants in Guadalajara.

About Alcalde

- **Location:** Av. México 2903, Vallarta Nte., 44690, Guadalajara, Jalisco, Mexico
- **When To Visit:** Dinner
- **What We Tried (and Loved):** Fish of the Day; Aguachile verde de camarón (shrimp), manzana, pepino y algas; Pulpo (octopus), salsa sikil pak, y arroz nishiki

6 RinTinTin Café, Guadalajara

Perfect for enjoying generous breakfast portions while working.



Breakfast bowl at RinTinTin Cafe in Guadalajara, Jalisco, Mexico

With breakfast portions large enough to fill guests for the whole day, RinTinTin Café is a must for anyone looking for some hearty local eats. RinTinTin offers a soothing environment for guests, with an indoor/outdoor patio setup, complete with red bricks and greenery growing along the walls. Conveniently located in the downtown district, RinTinTin feels like a little piece of paradise in the middle of busy Guadalajara.

In addition to flavorful mole bowls and smoked salmon open-faced sandwiches, RinTinTin has some of the best pastries in downtown Guadalajara, perfect for even the lightest breakfast eaters.

About RinTinTin Cafe

About RinTinTin Cafe

- **Location:** Juan Manuel 1168, Santa Teresita, 44100, Guadalajara, Jalisco, Mexico
- **When To Visit:** Breakfast
- **What We Tried (and Loved):** Mollete Mexa, Toast de Salmon Ahumado, Pan Frances

5 Casa Luna, Tlaquepaque

Features a hacienda look with live music and performers.



Sign for Casa Luna Restaurant in Tlaquepaque, Jalisco, Mexico

Everything about Tlaquepaque is magical (after all, it is one of Mexico's designated magical towns), and its restaurants are no exception. Just half an hour from downtown Guadalajara, Casa Luna is the perfect place for dinner (or lunch) and a show.

The hacienda-style restaurant features live music and an open layout. In the warm atmosphere, guests enjoy the special chicken mole, work through a fish of the day platter, or simply munch on the chip and dip sampler.

As relaxing as the restaurant is, visitors to Casa Luna had best keep their dishes close. As part of the Casa Luna experience, performers regularly make their way through the tables, showing off classic dance moves and unique costumes.

About Casa Luna

- **Location:** Calle Independencia 211, Centro, 45500 San Pedro Tlaquepaque, Jal., México
- **When To Visit:** Lunch or Dinner
- **What We Tried (and Loved):** Fish of the Day, Sampler Starter Platter

4 Peligro al Fondo, Guadalajara

Open for breakfast, lunch, and dinner, Peligro al Fondo is a popular stop among locals all day long.



A drag queen performs in the aisles at Peligro al Fondo, Americana, Guadalajara, Jalisco, Mexico

While many of the best places to eat in Guadalajara are only open for a portion of the day, visitors can catch a meal at Peligro al Fondo morning, noon, or night. With an open-concept seating area and concrete tables, Peligro al Fondo combines industrialism with the natural beauty of Guadalajara.

In addition to amazing food, Peligro al Fondo is located in the [“Coolest Neighborhood in the World.”](#) making it the perfect place to relax and enjoy a meal. For those less interested in relaxing while they eat, however, Peligro has something more exciting as well. Each Saturday night, Peligro hosts a drag show, promising lively music, hilarious guest interactions, and, of course, some exceptional dance numbers by the queens themselves.

About Peligro al Fondo

- **Location:** C. Miguel Lerdo de Tejada 2170, Col Americana, Americana, 44150 Guadalajara, Jalisco, Mexico
- **When To Visit:** Breakfast, Lunch, or Dinner
- **What We Tried (and Loved):** Tabule Ranchero, Shrimp Taquitos

3 La Postrería, Guadalajara

Savor desserts for breakfast alongside a variety of pastries and classic morning dishes.



Breakfast parfait and sandwich at La Postrería, Guadalajara, Jalisco, Mexico

Wondering where to eat in Guadalajara for breakfast? Postrería may be Spanish for dessert, but this exceptional café is perfect for a breakfast treat. With numerous classic breakfast dishes, like parfaits and breakfast sandwiches, Postrería is the perfect stop for even the least adventurous eaters. Despite the familiar names, Postrería definitely finds a way to put its own spin on these dishes.

The yogurt parfait is a classic example of this approach. With a combination of fresh fruit and jello, the parfait uses whipped yogurt to complete the mix. The result? An exceptionally light and filling breakfast creation, perfect for starting a day enjoying all of [the various things to do in Guadalajara](#).

About La Postrería

- **Location:** Libertad 1780, Col, Americana, Americana, 44160 Guadalajara, Jalisco, Mexico
- **When To Visit:** Breakfast
- **What We Tried (and Loved):** Pasteles, Yogurt Parfait, Sandwich Roast Beef

2 Casa Sauza, Tequila

Casa Sauza highlights the power of nature with its unique plating.



Fajitas platter at Casa Sauza, Tequila, Jalisco, Mexico

Tequila lies just an hour from Guadalajara, and this day trip is full of more than just good tequila (although there is plenty of that as well). The birthplace of tequila and home to a dormant volcano, Tequila has a number of unique factors influencing its cuisine.

One of the best places to experience all of those influences is at Casa Sauza. Here, guests can start with the town's classic tequila cocktail, which is served in a red clay pot and mixes tequila with citrus sodas, juices, and fresh fruit. If that weren't enough, Casa Sauza serves its traditional "fajitas" on an actual lava stone, which helps keep the meat and tortillas sizzling as they sit at the table.

Visually spectacular and exceptionally tasty, there is no doubt that even a quick Tequila visit requires a stop at Casa Sauza.

About Casa Sauza

- **What We Tried (and Loved):** Fajitas Sampler, Cantarito

RELATED:

10 Weird Foods From Mexico Travelers Will Want To Try (10 Not-So-Much)

1 Mango Cocina de Origen, Tequila

Inside Casa Salles-Tequila, Mango offers a tequila-infused tasting menu with locally sourced produce.



Steak entree at Mango Cocina de Origen inside Casa Salles-Tequila, Tequila, Jalisco, Mexico

Unlike the rest of the entries on this list, Mango Cocina de Origen is not a standalone restaurant. Part of the Casa Salles-Tequila hotel, Mango Cocina de Origen has the unique challenge of making food that represents the town of Tequila and Mexico and also highlighting the hotel's own tequila brand. Thankfully for guests of the hotel and visitors to Tequila alike, the chefs at Mango Cocina de Origen have managed to do just that.

The tasting menu at Mango Cocina de Origen is the perfect example of cuisine that manages to be universally appealing while also highlighting some of [the most iconic food dishes in Mexico](#).

Over five courses, patrons will not only enjoy various dishes representing local produce but will have the chance to enjoy a cocktail each step of the way.

Each cocktail includes the hotel's tequileño and is specifically designed to pair with the course it is presented with. A cultural experience as much as a culinary one, Mango Cocina de Origen is undoubtedly one of the best places to eat in Tequila.

About **Mango Cocina de Origen**

- **Location:** Calle la Villa #3, Colonia la Villa, Tequila, Jalisco
- **When To Visit:** Dinner
- **What We Tried (and Loved):** Tasting Menu, Ceviche Callo, Filete de Res