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El Mexicano Restaurante

El Mexicano Restaurante at [Las Brisas Ixtapa](#) in Ixtapa-Zihuatanejo, Mexico combines the attractive décor of a 16th century Colonial hacienda with contemporary gourmet Mexican cuisine.



The décor at El Mexicano Restaurante is one of elegance that begins at the reception and carries over into the tasteful bar as you enter the restaurant, and to the wood-beamed dining room featuring hanging jute cylindrical lights, a marble and wood floor, and a wall of windows that overlook the garden where the tropical trees are illuminated with fairy lights. Interesting Colonial artifacts are placed effectively throughout the restaurant inviting the guests to explore with their eyes; a wood tree of life is dramatically set against a red niche,



an antique dress hangs in an armoire with accompanying photographs, and the white stucco walls display three large linen works of art embroidered in red and framed in wood. Stylish wood arm chairs with camel faux suede upholstery flank tables dressed with layered linens of beige and white accessorized with large copper charger plates and hand-blown glass bowls with floating candles and bougainvillea.



Edward F. Nesta and I had an excellent dinner at El Mexicano Restaurante in December 2007 during our stay at Las Brisas Ixtapa. The menu at El Mexican Restaurante is a gourmand's paradise with a large selection of warm and cold appetizers, salads, soups, house specialties, fish and seafood, meat and

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poultry, and desserts. Guests will also appreciate that the menu has many selections noted "think light" that are moderate in calories and fat, often an important consideration when making a dining selection.



However, with calorie counting to the wind, Edward selected the Parrillada Mixta: Arrachera, Brocheta de camarón, New York, Quesadillas de flor de calabaza, queso, champiñón, ensalada se nopales, cebolitas asadas, queso fundido con chorizo, guacamole y frijoles, which arrived on a brazerie with accompanying side dishes. Edward immensely enjoyed the Mexican specialties of flank steak, skewered grilled shrimp, New York strip steak, quesadillas which resembled turnovers and were filled with a lovely savory mixture of squash flowers, cheese and mushrooms; interesting cactus salad, and accompanying grilled onions, a bowl of melted cheese with chorizo, a bowl of guacamole, a bowl of beans, and of course, warm tortillas.



I selected the Trilogía de Camarones de la costa chica con tamarindo, coco y mango, which consisted of a trio of grilled succulent shrimp from the small coast with intriguing sauces of tamarind, coconut, and mango, accompanied by harticot verts, baby carrots, and cherry tomatoes attractively presented on a pottery plate. Both of our courses paired beautifully with a Santa Tomas Tempranillo 12% alcohol, made from 100% tempranillo grapes, from Baja California, Mexico, with rich plum, herbs, and leather on the nose and the palate.

Although the dessert menu offered rich and decadent sweets, we decided to end dinner on a lighter note, and selected a refreshing mango sorbet appealingly presented in a tuile biscuit. After delivering the dessert, our waiter returned to our table and surprised us with a glass of Espantas Suegras, a delectable liqueur made from aged tequila and digestive herbs, which was the perfect ending to an enchanting evening at El Mexicano Restaurante.

Please read more about **Las Brisas Ixtapa** in the **Destinations, Hotels and Resorts** and **Chefs' Recipes** sections.



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For information on **Ixtapa-Zihuatanejo, Mexico**, please visit the website:

www.Visit-Ixtapa-Zihuatanejo.org.

For information on **Aeroméxico**, please visit the website: www.AeroMexico.com, or call them at 1-800-237-6639 in the United States.

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