



# Guía Domingo: Tacos CDMX

Second Edition

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- The ultimate taco guide to Mexico City, home to one of the world's richest and most diverse taco cultures
- Features 35 handpicked taquerías curated by a multidisciplinary team of taco-obsessed experts
- A celebration of Mexico's street food through stunning photography, bold design, and cultural insight
- No recipes—just real stories, real taqueros, and the city's most iconic and unexpected taco spots
- A unique visual document at the intersection of food, art, and Mexican identity
- Bilingual edition: full English translation included in a booklet at the back of the book

Guía Domingo is a book series created to celebrate one of Mexico's greatest shared passions: tacos. Through carefully selected taquerías—whether for their legacy, creativity, or simply the magic of tortilla, salsa, and something more—this journey captures the essence of taco culture in cities where great tacos are a way of life. The first volume, **By Far, the Best Tacos: CDMX**, is the result of obsessive research by a multidisciplinary team who came together for the love of the craft. It's more than a guide—this book stands at the crossroads of food, art, photography, and design. At its core, it aims to become a lasting reference for the taquerías that define Mexico. But it also reveals something deeper: how we as Mexicans share our culture—with passion, creativity, and an endless appetite. Anyone holding this book is invited to see tacos not only as food, but as a vibrant expression of who we are.

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