



# Guía Domingo: Tacos Monterrey

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<b>Territory</b>	USA & Canada
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- An exploration of Monterrey's taco culture shaped by early mornings, working-class rituals, and the rhythm of Mexico's industrial capital
- Features 35 handpicked taquerías, spanning breakfast tacos, neighborhood classics, and all-day taco institutions
- Profiles of taqueros who serve the city daily—craft-driven, consistent, and deeply connected to their communities
- Striking photography from top local photographers captures factories, streets, and taquerías where tacos fuel work, routine, and tradition
- A portrait of taco culture beyond nightlife—focused on morning hours, everyday meals, and real city life
- Companion to the *Guía Domingo* series, documenting how Monterrey eats, works, and gathers through tacos
- Bilingual edition: Spanish and English side by side

**Guía Domingo: Monterrey** is the fourth volume of a project born to celebrate one of Mexico's most powerful shared rituals: tacos. In a city shaped by fire, work, and character, taco culture takes on a distinct identity—direct, generous, and deeply rooted in tradition.

This volume explores Monterrey through its taquerías: places defined by mastery of the grill, respect for the tortilla, and a relentless pursuit of flavor. Each selection reflects not trends, but substance—legacy spots, new voices, and tacos that speak clearly of where they come from.

Built through careful research and close collaboration with the city's taco community, this book lives at the intersection of food, photography, design, and culture. More than a guide, **Guía Domingo: Monterrey** is a record of how Monterrey eats, gathers, and expresses itself—one taco at a time.