

TULUM CENOTE

PLAYA DEL CARMEN





TULUM

THE FORTIFIED CITY

Its original name was 'Zamá' wich means sunrise in mayan language. The name Tulum is more recent and it translates to wall.

Thanks to its unique location in front of the caribbean sea, this is one of the most visited archeological sites in México. This city has an actual extension of 664.32 acres and it's located inside the only natural protected area from Cancún to Tulum.

THE HIGHLIGHTS



DESCENDING GOD'S TEMPLE

The singularity of this building relies in its tilted doors and walls since this is not a regular characteristic of the passing of time, experts think it was built that way for a unknown reason. The figure upper apart in the temple is the descendent god, present at almost every building in the city.

TEMPLE OF FRESCOES

The general appearance of this building and its decorations indicate a place of veneration. This temple maintains remains of mural paintings called frescos (hence its name) with representations of different deities, snakes and offerings such as flowers, fruits and corn cobs.



THE WIND TEMPLE

The rounded base temples such as this one are often associated with air deities since its cylindrical shape offers less resistance to air currents. It's located on the northwest corner of the city in front of the sea and there are stories about this place making a whistle-like sound whenever a hurricane was arriving the shores , warning the people to prepare, all thanks to a hole specially designed inside the building.





THE CASTLE

Located behind the sea, 12 meters above the beach, stands the largest building at this site. It is situated on a cliff with a cave that represents the underworld, while the castle represents the upper planes. The temple has three entrances, two vaulted chambers, and a lintel supported by two columns in the shape of serpents, with their heads serving as the column bases.

Its ideal location for ocean observation made it the lighthouse or house of illumination of this city, serving as a guide for friendly navigators who knew the secret passage through the coral reef barrier that protects the coast. This was the reason the Spanish could not reach Tulum.

THE DESCENDING GOD

This deity has been found in almost every building at the site, yet its identity remains unknown. Some authors associate it with the setting sun, others with Venus, rain, lightning, a swallow god (worshipped in Cozumel), and also with a bee god, 'Ah Muzen Kab'. It is depicted with the head facing forward, arms hanging or holding something, and legs bent upwards in a position as if descending from the sky.





CENOTE MARIPOSA



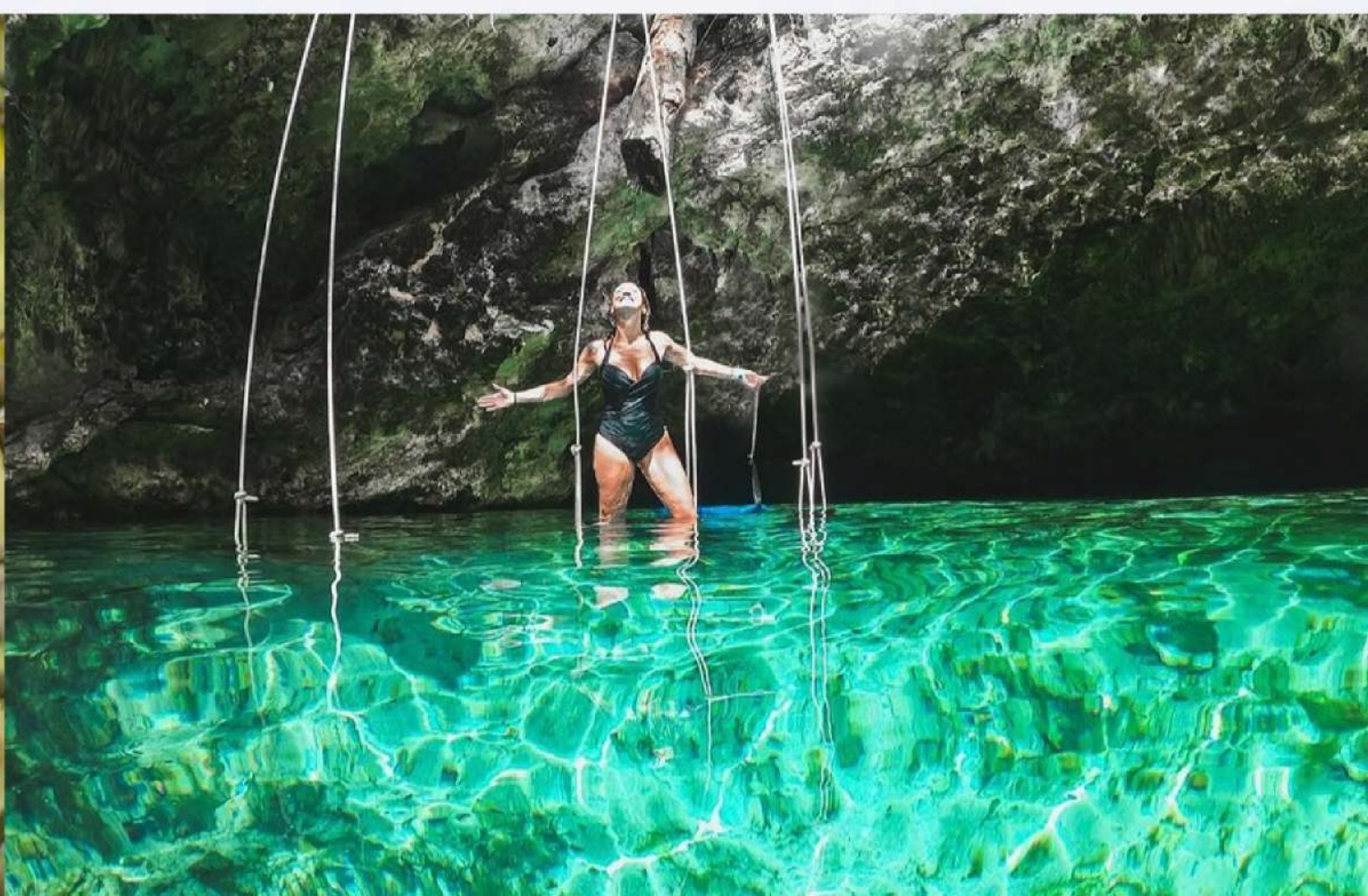
Cenotes were sacred places for the Maya culture, not only serving as their main water source but also believed to be portals to the underworld. These bodies of water are undoubtedly mystical places.

Cenote Mariposa is a semi-open cenote; its vault has collapsed over most of the area, but there is still a roofed part resembling a cavern. Its depth varies from 30 cm to 6 meters due to different rock formations on the floor. Wearing a life jacket is mandatory for safety reasons.

In this cenote, you can find Toh birds, also known as "clock birds." These birds nest in cenotes or very close to them. They have a distinctive tail composed of two turquoise feathers that they move from side to side. Bats can also be observed in the roofed area of the cenote, along with dragonflies and various types of fish.

Besides swimming and observing the flora and fauna, you can have fun on the swings at this cenote. If you get tired of swimming, you can relax in hammocks under the shade of trees and listen to the birds singing.

Remember to take a shower before entering the cenote to remove creams and oils from your body and avoid contaminating the water.



GASTRO- NOMI





Since pre-Hispanic times, maize (corn) and chili peppers have been the foundation of Mexican cuisine. Their great versatility has led to a rich variety of dishes and cooking techniques across different regions of the country.

Pre-Hispanic cuisine evolved by adapting its recipes with new ingredients, techniques, and utensils introduced to the country during the conquest. This evolution gave rise to the traditional Mexican cuisine that we know today.

The following are some popular dishes you can try in this activity:



PORK SHANK

The pork shank is slow-cooked for several hours to achieve tender, flavorful meat, enhanced by its sauce made from various chilies, garlic, oregano, vinegar, and salt.



TACOS AL PASTOR *THE MOST REQUESTED IN MEXICO!*

They emerged when immigrants from Syria and Lebanon who arrived in Mexico tried to recreate their Shawarma, substituting lamb with pork. They also incorporated a blend of chilies and achiote paste into their marinade, resulting in its distinctive red color.



TORTILLA SOUP

Tortilla soup," also known as "sopa azteca," is a tomato-based soup made with chilies, garlic, and onion, and typically includes fried strips of corn tortillas. It is served with avocado, slices of chili pepper, cream, and cheese. This dish originates from the state of Tlaxcala, which means "place where tortillas abound" or "land of corn.

PLAYA DEL CARMEN





Portal Maya

Playa del Carmen was also an ancient Maya settlement, known as Xaman Há, meaning "water from the north," and served as the port for sailing to Cozumel. This small town was one of the first seen by Spanish conquistadors upon their arrival.

After its discovery, many fishermen settled in this region, and until the 20th century, it remained a fishing village with no more than 2,000 inhabitants. Starting in the 1990s, it began its transformation into a tourist destination and has since become one of the most visited places on the Yucatán Peninsula.

The 5th Avenue is the most famous street in Playa del Carmen; it is a 4-kilometer-long pedestrian avenue filled with shops and restaurants, perfect for shopping and nightlife.

At the southern end of the 5th Avenue, you can find the impressive Portal Maya, a 60-ton, 16-meter bronze sculpture. It was placed in the Founders' Park due to the historical significance of the ancient Maya inhabitants. Its creator, Mexican artist Arturo Tavares, mentioned the following about its meaning: "We come from a cycle of darkness and are entering one of light. Through this door, humanity moves towards a new cycle of light and towards a state of elevated consciousness."



5ta Avenida



Capilla de Nuestra Señora del Carmen

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Besides these two dishes, you will be able to taste typical Mexican dishes such as cochinita pibil, tacos dorados, chicken tinga and lomo en ciruela (pork loin in plum).



Cochinita Pibil



Chicken tinga



Lomo en ciruela



Tacos dorados

DO YOU WANT TO KEEP AN INDELIBLE MEMORY OF YOUR TIME HERE?

Explore our enchanting Mayan-inspired souvenirs that are guaranteed to bring a piece of this paradise with you!



EXCLUSIVE DESIGNS ON YOUR T-SHIRT!

Ask about your size



25 USD



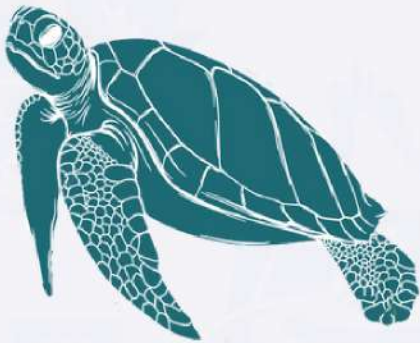
T- SHIRT



15 USD



CAPS



PROTECT YOURSELF FROM THE SUN WITH STYLE!

ARTESANAL SALT

The artisanal salt from Las Coloradas, Yucatán, is a unique product that combines tradition, quality, and natural beauty, making it a true treasure of the region.



The artisanal salt from Las Coloradas, Yucatán, is notable for several distinctive features. Its pink color is visually striking, resulting from the high concentration of minerals in the local waters.

Produced using artisanal methods passed down through generations, this salt is harvested with care and dedication in the Ría Lagartos Biosphere Reserve, respecting the environment.

Its purity and distinctive flavor, free from additives and chemicals, make it a prized choice for chefs and culinary enthusiasts.

Furthermore, salt production in Las Coloradas is deeply rooted in the local culture, reflecting the connection between the community and its ancestral traditions.



Thank you for choosing Mexico as the destination to create cherished memories with your family and friends.

We are delighted to have accompanied you on your journey and hope it was as enjoyable for you as it was for us.

If you liked our service, please help us by sharing your experience.



Thank you