

**CINEMA + GASTRONOMY
EXPERIENCE**



History, Food and Drink "The flavors of the Royal Road of Inland "

redlatitud 

www.lossaboresdelcaminoreal.com

What is the experience about?



We are what we eat, we are history.

It is a multi-sensory journey that will stimulate your five senses, taking you to know flavors, smells, textures, sounds and colors that will transport you to different times and regions of Mexico using "El Camino Real de Tierra adentro" as a guide.

This unique experience will allow you to acquire knowledge and appreciate the nuances that make each regional culture a culinary jewel. It is an event designed for 25 to 200 attendees, where the screening is accompanied by the director of the documentary, a historian, a chef and a sommelier who guide the tasting of drinks and regional dishes which appear in scenes from the documentary.

Excellent for restaurants, private events, corporate events and other occasions where a historical gastronomic experience is sought.



What is the documentary about?

History, Food and Drink "The flavors of the Camino Real". Chapter 1

In 73 minutes, the documentary explores the unknown history of Mexico through the evolution of its food, starting in the 15th century and ending in the 20th century. You will have as a guide: "El Camino Real de Tierra Adentro". The trip will begin in Mexico City, focusing on the state of Chihuahua.

We will tell you how the ingredients and culinary techniques came to these regions thanks to the native peoples, and how they evolved over time and the influence of characters such as nuns, expeditionaries or even Pancho Villa.

The documentary is on a festival tour this 2025 and by the end of the year it will be on several streaming channels

The Royal Road of Inland



The journey of the ingredients that formed the cuisine of New Spain and Mexico

From the mid-16th century to the 19th century, there was a 2,560-kilometer trade route that ran from Mexico City to the city of Santa Fe, now New Mexico, United States.

This viceregal route is known as "The royal road to the interior of the country," the place where ingredients traveled, which for centuries formed the cuisine of this part of the world.

The documentary and the experience.



Trailer Click on Image

From London to Moscow, they have enjoyed the flavors of history.

There are more than 10 occasions where the Cinema + Gastronomy experience has been enjoyed in film festivals, restaurants, business clubs, schools and private events.

The documentary has so far been an official selection in 2 festivals, the first at a gastronomic film festival in Moscow, Russia and the second at the Tepotzotlán historical film festival in Mexico.



The structure of experience



In 3 and a half hours, the event design focuses on creating a historical gastronomic experience.

19:00 hrs. START

20:00 hrs. Speech by director and historian

20:15 hrs. Start of documentary screening

21:30 hrs. Speech by chef and/or sommelier

22:00 hrs. Wine tasting and dessert

22:30 hrs. END

The menu is designed by a chef and focuses on old and traditional recipes which has been little explored.

- Welcome cocktail
- Starters
- Main dish
- Dessert
- Wine tasting



The Experience and the business.

Experiences are tailored to the target audience, some examples of ticket price are mentioned

- \$20 USD Film festival of Tepozotlán México
- \$45 USD Club Openminder México city
- \$100 USD Restaurant CAVITA London UK

The prices vary according to the menu, logistics and other variables that are defined with the client.

The menu focuses on old recipes from Chihuahua and pre-Hispanic food from central Mexico, which can be adjusted.

- Burritos
- Regional stews
- Regional red wine and Sotol
- Regional Desserts

The experience can have a menu of 3 to 7 courses, depending on what is defined with the client



Regional dishes and drinks

Below are **the menu options** which depend on the availability of ingredients, budget and cuisine of the place where the experience will take place.

- **Cocktail**

- 1.-Sotol (shoot)
- 2.-Sotol cocktails (margarita)



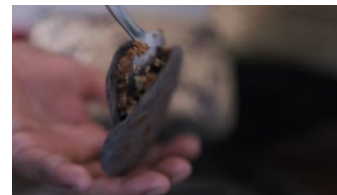
▪ **Starters**

- 1.-Dried meat (with lemon and hot sauce)
- 2.-Jackals (corn) with Mennonite cheese
- 3.-Banquete country (Mennonite sausage with crackers and Mennonite cheese)
- 4.-Mennonite cheese board



▪ **Main Course**

- 1.- Cattle rustler stew
- 2.- Roasted beef with roasted vegetables
- 3.- Gorditas (made of shredded beef and/or chili with rajas)
- 4.- Flour tortilla burritos (made of chile pasado, asado de Puerco and rajas with cheese)



▪ **Dessert**

- Quince paste with cheese and walnuts
- Pinole cookies
- Sotol ice cream with chocolate



▪ **Wine tasting**

- Red wine from the northern state of Chihuahua.



Where was the Cinema + Gastronomy experience performed?

Below are just a few of the Cinema + Gastronomy experiences. From Michelin-starred restaurant in London to historical films festival in Mexico.



Location: CAVITA Restaurant, London, England.

Client: Michelin Restaurant 2024.

Attendees: 50

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Location: Historic Film festival, Tepotztlán Mexico.

Client: Restaurant El Quintal

Attendees: 50

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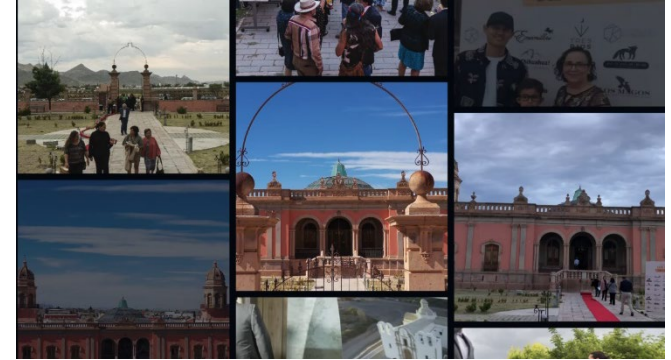


Location: Torre Mitikah, CDMX

Client: layers firm

Attendees: 50

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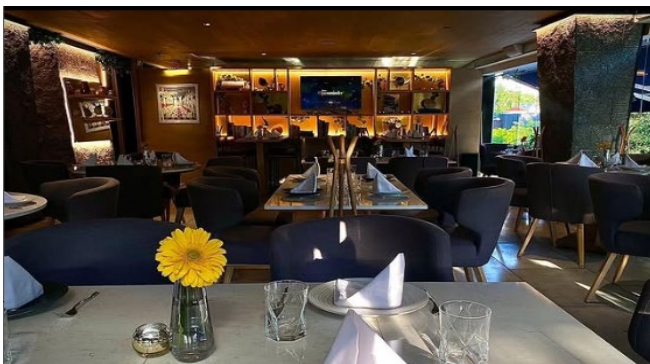


location: Museum Quinta Carolina, Chihuahua

Client: Secretary of Tourism

Attendees: 300

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Location: Casa OpenMinder, Mexico City

Client: Business Group.

Attendees: 50

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Location: Private home, CDMX

Client: Empresario.

Attendees: 25

Video click on image

Where to watch the documentary?



Contact and information

The documentary is available on TCL Channel. To be confirmed from March 2025 on the following platforms: Tubi, Pluto Tv, Vix, Canela Tv, Prime video.

Contact:

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