



Kite

Condesa

Kite[®] Neighborhood Guide

An honest guide curated by @ambra.mex
Real Estate Developer.

25+ years understanding Mexico City's
dynamics

Relocation done beautifully

THE VIBE

Condesa

The “barrio” built around a park

The neighborhood that wrote CDMX's expat playbook Where expats find community without compromise.

Kite® Tip:

“Redondel”, music, dance lessons. Activities with your dog, running club meets. The heart of Parque México

ESSENTIALS

Walkability: 95/100

1 Bedroom

\$1,800 - \$1,800 USD/mo

Good building, furnished options

2 Bedroom

\$1,800 - \$2,800 USD/mo

Amenities, Gym/Rooftop

1 Bedroom

\$2,500 - \$4,000 USD/mo

Premium units, terrace, city views.

No car required

Ecobici is the way to go
Parque Méxcio and Parque España
are its soul, gatherings and reading
spots like no other neighborhood

Accesability: 8/10

Chapultec subway station is one of
the best connected in the city
Cut north to south with Metrobus
thru Insurgentes Av.

Expat community

Dog friendly neighborhood Cafes and
restarurants, bohemian scene, night
life and cultural scene

Why Condesa

Fun fact: Parque México used to be the center of a racecourse for horses, and Amsterdam street where the horses would run, hence its circular design and the “Hipodormo Condesa’s” neighborhood name.

Walking dstance from Roma Norte, Reforma and Juarez *barrios*. Restaurants, galleries, and plenty of outdoor activities.

It attracts young excecutive, Fintech, entrepenours and digital creatives that mostly work from home and for ammenties, all they have to do is walk outside.

PLACES TO LIVE

Loft Studios

Ideal for digital nomads and solo executives who value location over square footage.
\$1,400 – \$2,100 USD/mo

Art Deco Gems

The soul of the neighborhood. Original 1940s buildings with curved balconies, parquet floors, and ornate crown moldings.e.
\$2,200 – \$3,400 USD/mo.

Modern low rises.

New boutique developments that blend perfectly with the neighborhood's scale.
\$2,800 – \$4,200 USD/mo.

Executive Garden and Pent-Houses

The pinnacle of Condesa real estate. These units offer private outdoor sanctuaries in the middle of the city.
\$4,500 – \$7,500 USD/mo

Book a private showing through Kite.
land@kite.homes

Featured Property: Amsterdam 68 - Ambra Real Estate

The views everyone talks about

- Modern interiors designed by renowned architects
- From a 1 BR loft to a 2+ BR Penthouse with amazing Roof Garden
- Suggested lease rates from \$1,800 to \$3,500 USD/mo.
- Ideal for high end digital nomads and couples.

LAND SOFTLY clients:

Kite & Ambra negotiate, draft and review contracts for acquiring or leasing options. Pre list for new developments and real estate opportunities
Kite®Nested packages starting at \$1,000.00

LIVE FREELY clients:

Monthly subscriptions packages designed to take your worries off the hassel of setting in. Kite® All-in includes utilities, e-sim local line, co-working membership with WeWork or Público, premier health insurance with BUPA, and of course, 24/7 concierge service from \$1,200 USD/mo



Amsterdam 315



Torre Amsterdam



Amsterdam 309



Amsterdam 68



Amsterdam 289

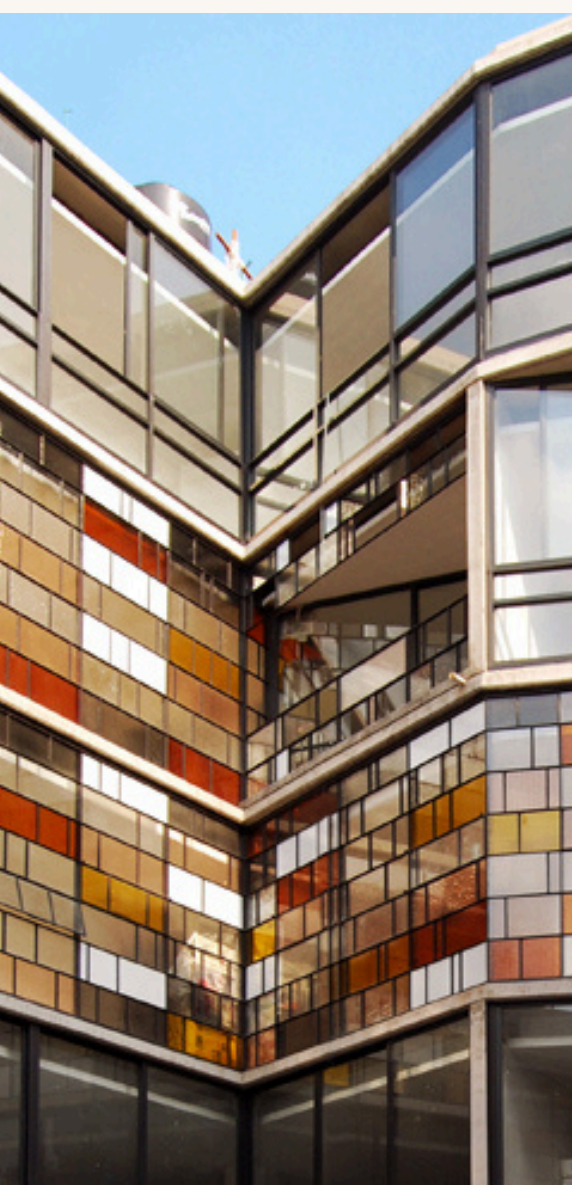


Amsterdam 235



Amsterdam 169

KITE® TIP: AMBRA'S AMSTERDAM CIRCUIT.
Ambra — As part of our Condesa portfolio, we have participated in the development of six projects in Amsterdam alone. Featured in photos, Amsterdam 235, 289 and 315.



SPACES TO WORK

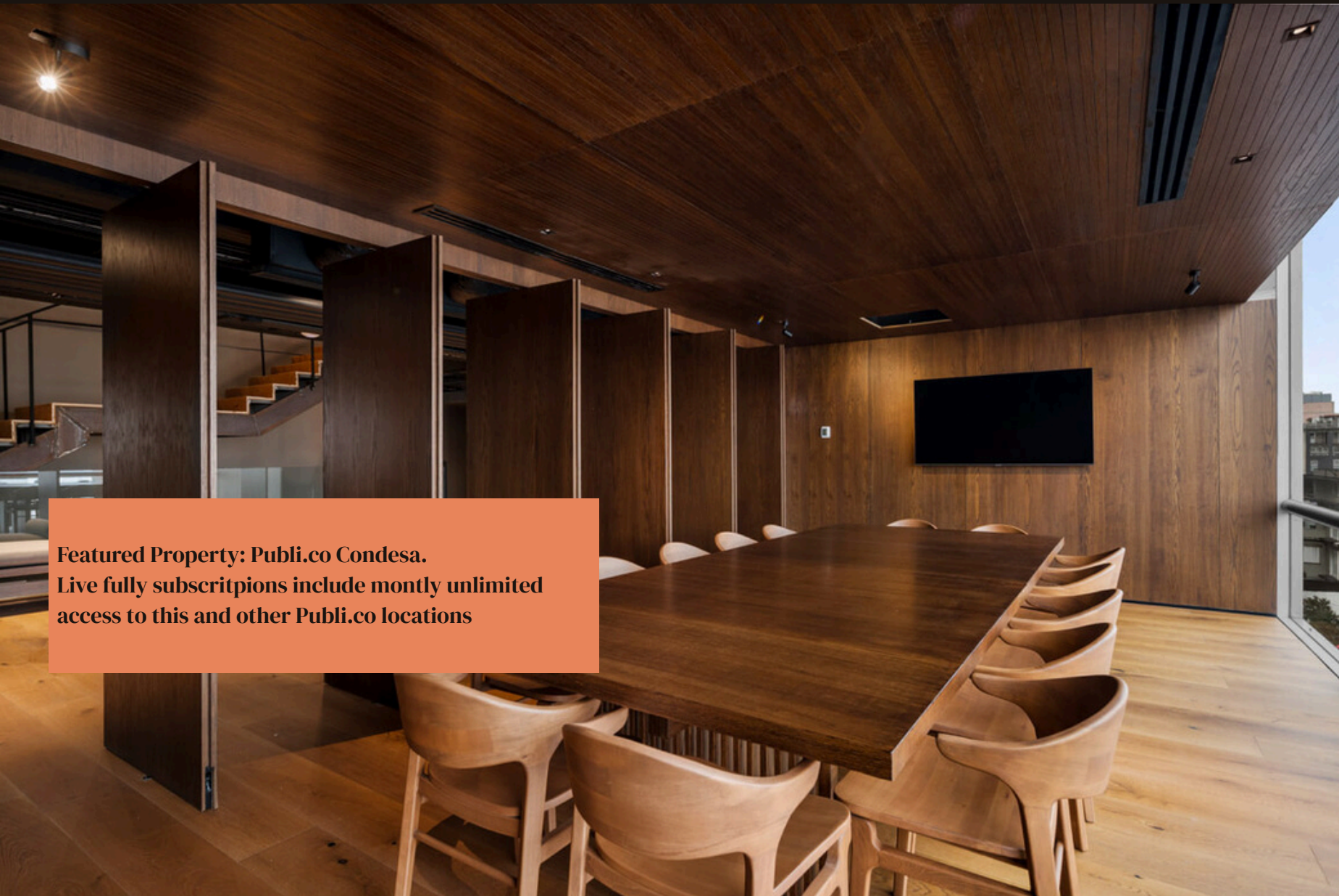
Productivity with a view

In Condesa, work is not confined to a cubicle. The neighborhood is designed for the modern professional who finds inspiration in green spaces and mid-century aesthetics. Here, the "commute" is a walk through the park.

KITE® TIP: PUBLI.CO® PARTNER

Standard relocation leaves you working from a hotel lobby for a week. Kite changes the game. Through our partnership with Publi.co Condesa, we offer Pre-Arrival Infrastructure:

- Shipping Hub: Send your essential tech or documents to our partner office before you fly. We'll have them secured and waiting at your desk.
- The "Anti-Traffic" Desk: If you're living in an Ambra property in Condesa, we've mapped out the exact Publi.co locations that are within a 20-minute walk, ensuring you never have to see the inside of a taxi during rush hour.



Featured Property: Publi.co Condesa.
Live fully subscriptions include montly unlimited access to this and other Publi.co locations

IOS Offices (The Corporate Standard)

- **The Vibe:** Prestigious, ultra-professional, and sober. This is where top-tier law firms and finance executives operate.
- **Location:** Primarily on Vasconcelos Condesa, a artery avenue in the neighborhood.
- **Benefit:** Ideal for high-stakes meetings or if you require "Corporate-grade" privacy and executive boardrooms with white-glove service.

The CITY desk

- Condesa has the highest density of parks in the city. If you have a mobile hotspot, Parque México and Parque España offer dedicated benches and shaded areas where you can take calls.
- Condesa invented the "café-office" culture in Mexico City. For deep work sessions with high-quality caffeine:

THE GASTRONOMIC THRONE

KITE® TIP: CASA D'ITALIA
For a traditional and amazing Italian home made experience, check out Casa D'Italia, run by Condesa's landmark Luigi. If you prefer an oven pizza, Il Vecchio Forno, also run by Luigi, is crossing the street.
Make sure to get a table inside, you'll feel like in The Toscana, in the heart of Mexico City, or better yet let our concierge make that happen for you.

The heart of Mexico's culinary innovation.

Condesa isn't just about dining; it's about the ritual of the neighborhood. From Michelin-recognized patios to "hidden" living-room restaurants, this is where the city's most exciting flavors happen.

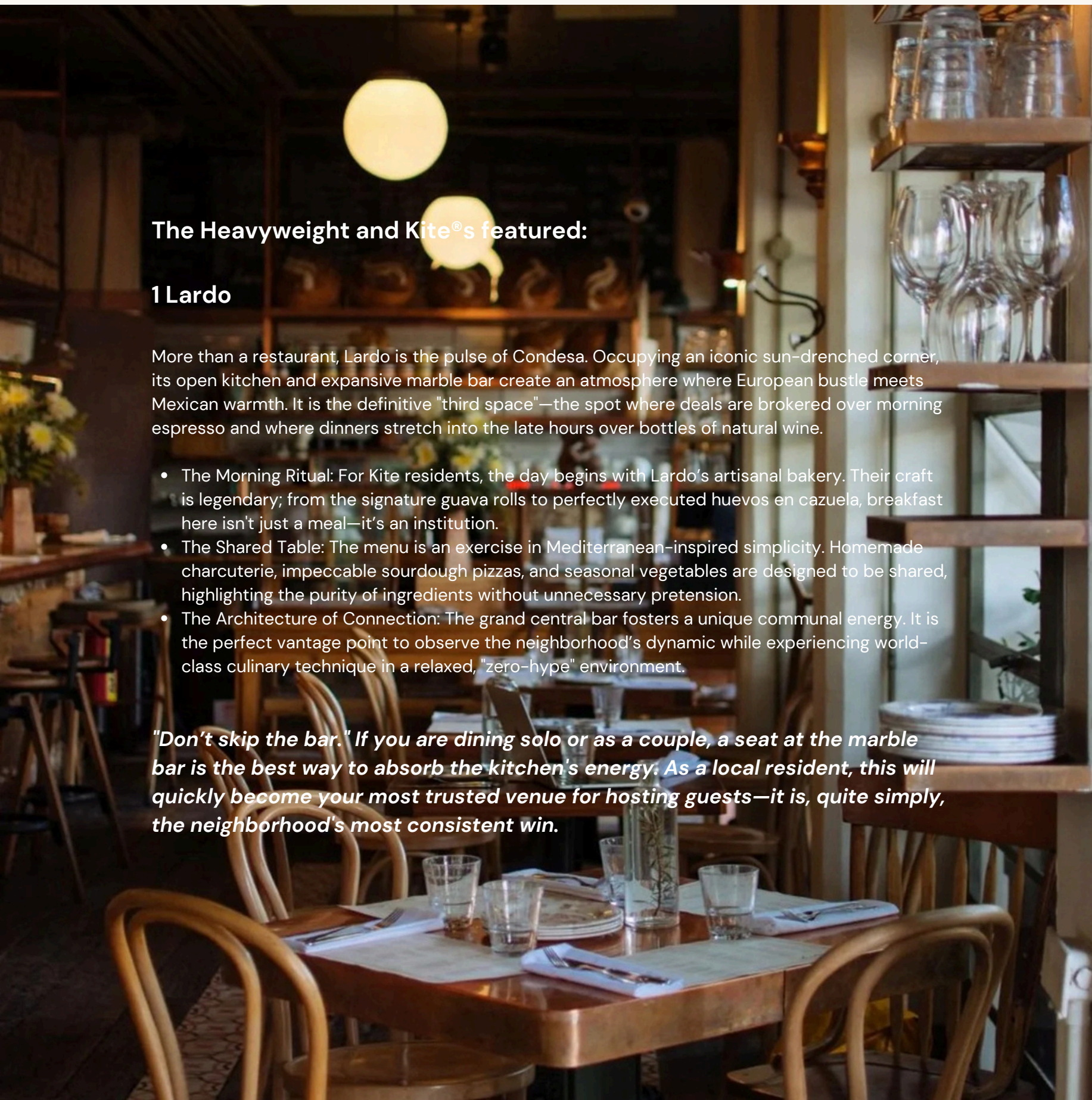
The Heavyweight and Kite®s featured:

1 Lardo

More than a restaurant, Lardo is the pulse of Condesa. Occupying an iconic sun-drenched corner, its open kitchen and expansive marble bar create an atmosphere where European bustle meets Mexican warmth. It is the definitive "third space"—the spot where deals are brokered over morning espresso and where dinners stretch into the late hours over bottles of natural wine.

- **The Morning Ritual:** For Kite residents, the day begins with Lardo's artisanal bakery. Their craft is legendary; from the signature guava rolls to perfectly executed huevos en cazuela, breakfast here isn't just a meal—it's an institution.
- **The Shared Table:** The menu is an exercise in Mediterranean-inspired simplicity. Homemade charcuterie, impeccable sourdough pizzas, and seasonal vegetables are designed to be shared, highlighting the purity of ingredients without unnecessary pretension.
- **The Architecture of Connection:** The grand central bar fosters a unique communal energy. It is the perfect vantage point to observe the neighborhood's dynamic while experiencing world-class culinary technique in a relaxed, "zero-hype" environment.

"Don't skip the bar." If you are dining solo or as a couple, a seat at the marble bar is the best way to absorb the kitchen's energy. As a local resident, this will quickly become your most trusted venue for hosting guests—it is, quite simply, the neighborhood's most consistent win.



THE GASTRONOMIC THRONE - Michelin star guide

BOTÁNICO

2 Botánico

Hidden behind an unassuming façade in a grand Porfirian mansion, Botánico is a masterclass in modern Mexican hospitality. The restaurant is centered around a lush, cactus-filled courtyard that acts as a natural lung for the neighborhood. It's an architectural oasis where the boundary between the indoors and the garden is intentionally blurred, creating a space that feels both expansive and deeply private.

Conscious Gastronomy: The menu is a dynamic, product-driven narrative. Chefs Alejandra Navarro and Ernesto Hernández focus on fire and seasonal harvests, delivering dishes that are sophisticated in their simplicity. Whether it's a perfectly grilled catch of the day or a creative vegetable-forward plate, the technique is always impeccable but never overshadows the ingredient.

The Atmosphere: Botánico is the "anti-glitzy" luxury of Condesa. The crowd is a mix of the city's design elite, international travelers, and locals who value a serene, high-end dining experience without the corporate stiffness of other neighborhoods.

KITE® TIP: TIME YOUR VISIT

Let us book a table for 5:30 PM.

Watching the light shift across the cactus garden as the sun sets over Condesa's rooftops—while sipping a mezcal cocktail—is one of the most transcendent experiences the neighborhood has to offer.



THE GASTRONOMIC THRONE - Michelin star guide

ESQUINA COMÚN



3. Esquina Común

Esquina Común is the antithesis of the traditional restaurant. Born as a nomadic pop-up and now settled in a discreet, lush rooftop in Condesa, it operates with no signage and a reservation-only policy that maintains its intimate, residential soul. It's not just a place to eat; it's like being invited to the private terrace of the city's most talented culinary minds.

The Living Room Vibe: The space is an extension of the neighborhood's architecture—open-air, surrounded by greenery, and filled with natural light. The atmosphere is unpretentious yet intellectually sophisticated, attracting a crowd of artists, architects, and culinary purists.

Led by Chef Ana Dolores, the kitchen delivers a rotating menu that is a love letter to Mexican ingredients. The flavors are bold, honest, and technically brilliant, often reviving traditional techniques with a contemporary, minimal aesthetic..

KITE® TIP: THE BOOKING STRATEGY
Plan ahead. Because of its limited capacity and cult following, securing a table requires foresight. We recommend booking with us at least two weeks in advance. It is the perfect setting for a "Welcome to Mexico" lunch that feels authentic, private, and deeply special.

THE GASTRONOMIC THRONE - Michelin star guide

MEROTORO



3. Esquina Común

Before the neighborhood became a global hotspot, Merotoro was already there setting the standard. This restaurant is a sophisticated bridge between the rugged, honest flavors of Baja California and the refined architecture of Av. Amsterdam. It is a space designed by the renowned architect Javi Sánchez, where wood, concrete, and light create an environment that feels as structured and timeless as the menu itself.

The Surf & Turf Narrative: Chef Jair Téllez has created a menu that is famously "rough around the edges" but technically flawless. From the iconic roasted pig's jaw to the freshest catch from the Pacific, every dish is an exploration of contrast—crunchy, tender, acidic, and bold

The Wine List: As pioneers in the farm-to-table movement in Mexico, their wine cellar is a curated map of the Guadalupe Valley. It is arguably one of the best places in the city to discover the real potential of Mexican viticulture.

KITE® TIP: A WITH A VIEW

Let us request a terrace table.

Sitting on the edge of the restaurant, facing the lush trees of Av. Amsterdam, provides the quintessential Condesa experience.

It allows you to feel the neighborhood's energy while being protected by the restaurant's impeccable service and quiet luxury.

THE TRENDY PULSE

Polanco's dining scene is constantly evolving. These are the restaurants setting the tone right now—bold concepts, fearless creativity, and the energy that defines 2026. Whether it's wood-fired Asian fusion or retro-chic elevated comfort food, the trendy spots are where Polanco's future is being written. Come hungry for innovation.



HUGO.

Hugo is not just a wine bar; it is a cultural statement. Located on a prominent corner of Av. Veracruz, it has mastered the art of "low-key luxury." It's the place where the neighborhood's creative elite, international fashionistas, and tech entrepreneurs converge. The atmosphere is electric, fueled by a soundtrack of vinyl records and the constant pop of natural wine corks.

The Natural Wine Authority: Hugo led the revolution of natural wines in CDMX. Their cellar is a living map of small producers from around the world, curated for those who seek discovery over labels.

Cuisine of Precision: The food is surprisingly sophisticated for a wine bar. Every small plate—from the cult-favorite milanesa to their seasonal crudos—is designed with a focus on high-quality ingredients and sharp, clean flavors that complement the wine program perfectly.

KITE® TIP: SIGNATURE DISH

The Pork Milanesa at Hugo is a masterclass in culinary precision. It consists of a premium, thinly pounded pork cutlet, breaded to a perfect golden-brown crisp while maintaining a tender, juicy interior. It is served minimally—typically accompanied by a vibrant, acid-forward green salad.

THE TRENDY PULSE



FILIGRANA:

This colorful and vibrant venue by Chef Martha Ortiz radiates beauty and personality on a grand scale. Tucked beneath a residential building in Roma Norte, this 'concrete jungle'—featuring purple upholstered sofas, expansive floor-to-ceiling windows, and indoor trees—offers a setting as elegant as its cuisine, which showcases clever and playful reinterpretations of great classics.

You might begin with a gordita: a crisp, delicate disc stuffed with shredded tongue and garnished with fried epazote leaves.

As for the most beautiful tamal? It is presented here as a cube of fried portobello mushrooms bathed in a rich guajillo chili sauce.

Another standout is the pozole brujo, featuring incredibly tender chicken and a comforting, spicy broth

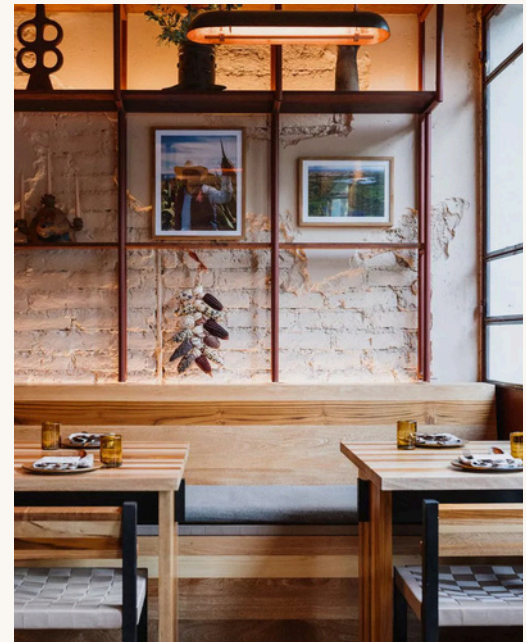


PLONK:

Nestled on a tree-lined street in La Condesa, this venue is the ultimate destination for shared moments. The exterior, featuring a bar seamlessly built around a living tree, overflows with charm, while the interior offers an intimate and romantic escape.

Chef Flor Camorlinga presents a creative, contemporary menu that masterfully bridges Mexican sensibility with Asian influences: shrimp and cheddar udon with gochujang, or bone marrow paired with cotija cheese and kimchi.

Every dish is designed for sharing and complemented by a meticulously curated selection of natural wines.



BALDIO

Chef Max MacLean drew inspiration from Silo, the London institution where he previously worked, to create Baldío—a 'zero-waste' restaurant with a holistic approach.

Going far beyond local sourcing (such as freshwater fish and vegetables from the chinampas), the project purifies its own water on-site and utilizes recycled corn husk paper.

Yet, beyond its sustainability commitment, the cuisine—available a la carte or through a tasting menu—showcases a mastery of technique. Standout preparations include the fluke crudo with jícama, starfruit, and avocado in leche de tigre.

KITE® TIP: MAIZAL

[Founded by Chef Santiago Muñoz, Maizajo is not just a restaurant; it is a research center dedicated to the soul of Mexican gastronomy. While it started as a humble molino \(mill\) supplying the city's top Michelin-starred kitchens, its transition to a full dining concept in Condesa has made it the "insider's" ultimate temple. It is a sleek, vertical space where the scent of fresh masa defines the atmosphere.](#)

AFTER HOURS & MIXOLOGY

Where the night becomes
alive

In Polanco, the night is young at 10:00 PM. The dining scene transforms into an after-hours playground where mixologists become artists, mezcal becomes meditation, and the city's most interesting people converge. Whether you're seeking agave-centric sophistication or high-energy club culture, Polanco delivers. This is where the real Polanco happens.

Ticuchi. Enrique Olvera's mezcal-centric "cave." Minimalist. Moody. Focused on rare, artisanal agave spirits from small producers. The sommelier is a collector—each bottle tells a story. This is not a place for loud conversations. It's for contemplation, for understanding the complexity of mezcal, for appreciating silence as part of the experience.

Franz 145, located on Anatole France Street, stands as a sophisticated and discreet sanctuary in the heart of Polanco, perfect for those looking to escape the neighborhood's usual bustle. The venue masterfully balances classic elegance with contemporary touches, offering an intimate atmosphere enhanced by moody lighting and a curated soundtrack designed for effortless conversation. Renowned for its meticulous signature mixology and premium spirits.

Moonbass lounge is a lunar-themed speakeasy suspended above Polanco. Vinyl music only—no playlists, just analog sound carefully curated. Green velvet booths, amber-dim lighting, craft cocktails (Wallbanger Milk Punch, Moon Martini), and sophisticated small plates. Art installation by Mexican artist Alejandro Glatt (first Mexican to exhibit on the Moon's surface). Views of the entire city skyline. Zero pretense, all intimacy



KITE® TIP: RO UPSTAIRS SPEAKEASY is a sleek Polanquito vinyl bar and speakeasy offering high-end mixology and curated music in an intimate, audiophile-focused setting.