

Between Flavors & *Wisdom*

Two days to connect with Maya culture
through its people, its milpa and its table.



THE PLACE

An oasis in the *Low jungle.*

Among passages that tell stories and lush vegetation, Hacienda Santa Rosa de Lima emerges surrounded by remarkable trees —the silk-cotton, the pochote, the bonete— interwoven with the colonial architecture of the Mayab.

Restored in 1998 with the vision of offering full contact with the historical and biocultural richness of the Maya world, today it is a hotel where the ancient and the present coexist in every wall, with techniques and materials rescued from the past.

Together with Traspatio Maya we open the doors to an intimate weekend. It is neither a retreat nor a course: it is an invitation to sit at the table with those who sustain, every day, the living cuisine of the Mayab.



A man in a blue t-shirt and dark apron is peeling yellow chili peppers. A woman in a floral t-shirt and dark apron is preparing a dish in a purple bowl. In the foreground, a woven basket contains a salad of diced yellow and white vegetables. The background is a blurred outdoor setting.

The arrival, the gardens *and the milpa.*

13:00 · ARRIVAL

Welcome to the hacienda

We welcome you to the hacienda with a brief introduction to the program, to the Santa Rosa community and to the territory we will inhabit.

15:30 · FREE AFTERNOON

Explore Santa Rosa

Flexible time to rest in the hammock, swim or walk through the community and discover its artisan workshops and public spaces.

13:30 · COOKING

Garden-to-table cooking class

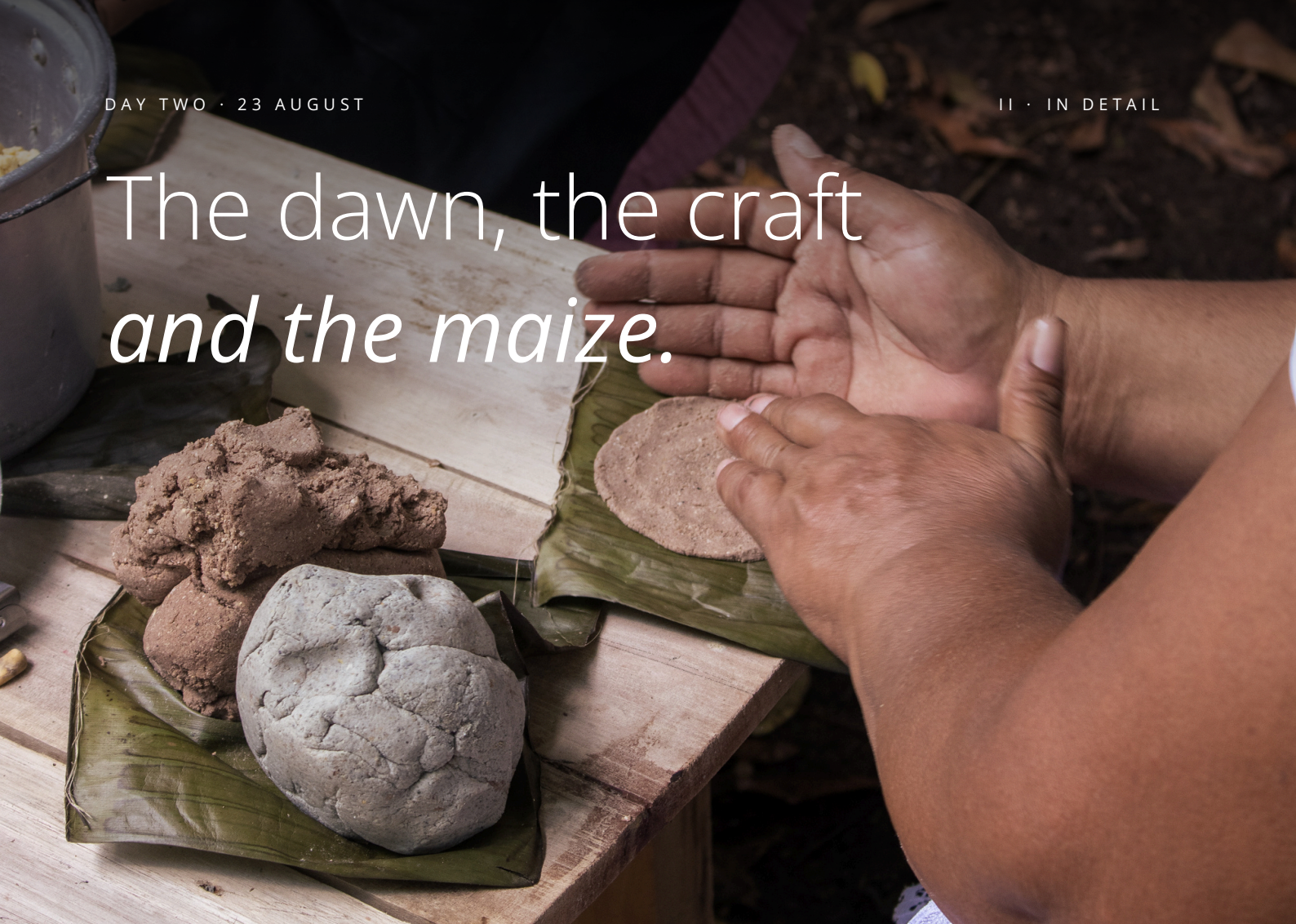
A hands-on experience with cooks and producers from Granada: seasonal dishes with garden ingredients and desserts made with melipona honey.

18:00 · THE TABLE

Milpa dinner

A dinner built on the milpa—maize, beans, squash and local produce—set under the trees by candlelight, where the sobremesa lingers without haste.

The dawn, the craft *and the maize.*



07:00 · DAYBREAK

Birdwatching outing

A guided walk at first birdsong to observe endemic and migratory birds. Low-effort, across the hacienda grounds and the edges of the milpa.

09:30 · CRAFT

Henequén workshop

Connect with the artisans of Santa Rosa to experience the art of henequén. Engage in a dialogue about the heritage of this craft and the path forward for younger generations.

8:30 · THE MAIZE

Breakfast & nixtamalization

A hands-on demonstration of the ancestral native maize technique —from limewater to masa— while breakfast is made in real time: comal tortillas and sides.

12:00 · SOBREMESA

Workshop with Chef Wilson Alonzo

A closing culinary session with the Yucatecan chef, a native of Halachó, focused on reinterpreting regional cuisine.

Rates *and reservation.*

SINGLE ROOM

362 USD

For those who prefer not to share a room.

DOUBLE ROOM

243 USD

Price per person, sharing a room.

3.RD PERSON · EXTRA

190 USD

Additional person, sharing a room.

INCLUDES

- 1 night's stay at Hacienda Santa Rosa de Lima.
- All experiences described in the program.
- The meals described in the program.
- Event souvenir.

DOES NOT INCLUDE

- Gratuities.
- Alcoholic beverages.
- Extras.

RESERVATIONS · IHG

thehaciendas.com

Haciendasreservations@ihg.com

DATES

Saturday 22 & Sunday 23
august 2026.

LOCATION

Hacienda Santa Rosa de Lima.
Yucatán, México.

Ti' uláak' jeel k'iinechi'.

SEE YOU SOON · YUCATECAN MAYA



TRASPATIO MAYA