Izamal

Dew that Falls from the Heavens (Maya)

About Izamal

How To Get There

Description of Izamal

History of Izamal

Cuisine

Other Places To Visit

Useful Information

Things To Do

Plaza de los Mascarones

San Antonio de Padua Church and Ex-Convent

Centro Cultural y Artesanal de Izamal

Carriage tour of Izamal

Wrapping Up

Final Words

Credits

Sources

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About Izamal


The economy of the municipality of Izamal is based on agriculture, especially of henequen, artisanal craft production, production of clothing (guayaberas and other traditional clothing), and tourism. Tourism holds an increasingly important place in the local economy each year.
How to get to Izamal

Izamal is located:

- 70 km/44 mi west of Merida (1 hour)
- 70 km/44 mi east of Chichen Itza (1 hour)
- 110 km/69 mi west of Valladolid (1:30 hour)
- 254 km/159 mi west of Cancun (3 hours)

By Car

- From Merida: Take Highway 180 east (toward Cancun). After 42 km/26 mi, take the Izamal/Hoctun exit toward Izamal (go under the bridge for the exit). Continue 22 km/13.5 mi on Yuc 11. This road will take you into the center of Izamal.
- From Cancun, Chichen Itza, and Valladolid: Take Highway 180D west (toward Merida). From the Piste/Chichen Itza toll plaza continue 47 km/29 mi to the Izamal exit. Take Yuc 53 for 17 km/10.5 mi to Izamal. You will pass through two small towns (Xanaba and Sudzal) on the way. When you arrive in Izamal, turn left on Av. Zamna (Calle 39), then right on Calle 36, then right on Calle 31, which will take you to the center of Izamal.

By Public Transportation

There are second class buses between Merida and Izamal.

Next Section: Description of Izamal
Izamal is a beautiful, quiet colonial city located between Merida and Valladolid, two of the other oldest colonial cities in Yucatan. Izamal has been occupied for more than 2,000 years. It was an important Maya city that was settled before 200 BC and reached its first peak during the first centuries AD. It continued to be an important regional center through the 9th century AD but appears to have declined in importance after the Maya city of Chichen Itza started to gain power in the 9th and 10th centuries. It was mostly abandoned prior to the arrival of the Spanish but was still occupied when they arrived in 1543. Since then, Izamal has been continuously occupied through the present.

Colonial and modern Izamal was built on top of the Maya city, which gives it one of its nicknames, the "City of Three Cultures" (ancient Maya, colonial Spanish, and modern Maya). We can still see remains of the ancient Maya city in the more than 140 mounds that are scattered throughout the town. Most of these are hidden in the back patios of houses but several have been restored and are open to the public.

Modern Izamal is also known as the "Yellow City" because all of the buildings in the town center are painted yellow with white trim. Although many people will say that Izamal was painted this color in honor of the visit of Pope John Paul II in 1993, the town was already yellow before his arrival.

Izamal is home to artisans working in a variety of materials and creating jewelry, hammocks, embroidered clothing, wooden and paper mache figures, among others. Included in the artisans are people who were recognized among Mexico's Great Masters of Folk Art in a program organized by the Fomento Cultural Banamex foundation in 1996. A selection of works by the Great Masters of Folk Art is on display in the Centro Cultural y Artesanal de Izamal.

You can visit most of the main attractions in Izamal on a walking tour of the central part of the town. You can also take a horse-drawn carriage ride that covers more of the town during the hour-long ride or take a taxi or drive to some of the more remote attractions.
## Yucatecan Cuisine

### About Yucatecan Cuisine

### Useful Information

#### Breakfast
- **Huevos motuleños**
- **Huevos con chaya**

#### Appetizers
- Dzikilpak

#### Snacks
- Panuchos
- Salbutes
- Papadzules
- Tacos

#### Kibis

#### Soups
- Sopa de Lima

#### Main Dishes
- **Chicken and Turkey**
  - Pollo pibil
  - Relleno negro
  - Relleno blanco
  - Escabeche oriental
- **Pork**
  - Cochinita Pibil
  - Queso relleno
  - Frijol con puerco
  - Lomitos de Valladolid
- **Poc chuc**
- **Fish**
  - Tikin xic
- **Other**
  - Tzic de venado or Tzic de res
  - Puchero

#### Tamales
- Brazo de reina

#### Desserts
- Caballeros pobres
- Dulce de papaya

### Next Section:
- Other Places To Visit
About Yucatecan Cuisine

Yucatecan cuisine brings together local and imported ingredients and uses traditional Maya cooking techniques along with techniques brought by the different waves of immigrants. The strongest influences in Yucatecan cuisine are the Maya, European, and Lebanese.

Meats that are most commonly used in Yucatecan cooking are pork, chicken, and turkey. Beef is rarely found on the menu in traditional Yucatecan cuisine, except as a substitute for venison in dishes such as tzic. Many dishes rely on sour orange juice as a marinade or as part of a sauce accompanying the main dish.

Indigenous ingredients:
- Corn
- Squash and squash seeds
- Tomatoes
- Beans (various types)
- Avocados
- Turkey and turkey eggs
- Venison
- Fish
- Chile peppers
- Chaya: A leafy green vegetable that was one of few available to the ancient Maya. Modern nutritional testing has shown that it is is significantly higher in protein, calcium, potassium, iron, and vitamin C than other leafy green vegetables.

Imported ingredients:
- Chicken and chicken eggs
- Beef
- Domesticated pork
- Cheese
- Wheat
- Onions
- Citrus fruits (orange, lemon, lima)
- Lettuce
- Cabbage
- Radishes
- Cilantro
- Bananas and plantains

Next Section: Huevos motuleños

Table of Contents
Huevos motuleños

Main ingredients:
- Hard-fried corn tortillas
- Eggs
- Tomatoes
- Onions
- Ham
- Peas
- Cheese
- Plantains

Huevos motuleños are supposed to have originated in and are named after a town in Yucatan called Motul. This egg dish starts with a hard-fried corn tortilla. A thin layer of beans is added and then topped with a sunny-side-up fried egg. A tomato sauce is poured over the egg and then chopped ham and cheese are scattered on the tomato sauce along with canned green peas. Slices of fried plantains accompany the dish. The normal order has two eggs.

Next Section:
Huevos con chaya
Huevos con chaya

Main ingredients:
Eggs, chaya

Huevos con chaya, or eggs with chaya, is a scrambled egg dish that uses chaya. In this dish, the chaya is sauteed, sometimes with onion, and then scrambled with the eggs.

Next Section:
Dzikilpak
Dzikilpak

Main ingredients: Ground squash seeds (usually roasted), tomato, onion, cilantro

Dzikilpak is a dip served with tortilla chips. All of the ingredients are pureed together along with salt and other spices. It is often served at restaurants along with salsas while you are waiting for your order to be served.

Next Section: Panuchos
Panuchos

Main ingredients:

Handmade corn tortilla with mashed beans inside the tortilla, a meat (turkey, chicken, or pork), pickled onions, tomato, avocado.

The tortilla base for a panucho is a handmade corn tortilla that is split open after it has been cooked and then stuffed with mashed beans. The tortilla is then deep fried until it is nearly hard. The meat topping will vary, with the most common ones being roast turkey, roast or boiled chicken, pollo pibil, and cochinita pibil.

The panucho is finished with onions pickled in citrus or vinegar, a little slice of avocado, and sometimes some lettuce.

Next Section: Salbutes
Salbutes

Main ingredients:
Handmade corn tortilla, a meat (turkey, chicken, or pork), pickled onions, tomato, avocado.

The tortilla base for a salbute is a handmade corn tortilla that is briefly deep fried until it is stiff but still bendable. The meat topping will vary, with the most common ones being roast turkey, roast or boiled chicken, pollo pibil, and cochinita pibil. The panucho is finished with onions pickled in citrus or vinegar, a little slice of avocado, and sometimes some lettuce.

Next Section:
Papadzules
Papadzules

Main ingredients:
- Corn tortilla
- Hard-boiled egg
- Sauce made from ground squash seeds
- Tomato sauce

Papadzules are rolled machine-made corn tortillas stuffed with chopped hard-boiled eggs. The plate is finished with two sauces, a mild green sauce made from ground squash seeds and a tomato sauce.

Next Section: Tacos
Tacos

Main ingredients:

Corn tortillas, a meat (pork, beef, chicken)

Yucatecan tacos are small machine-made tortillas that are heated and softened and then folded around a filling. The fillings are various preparations of pork, beef, or chicken.

In some restaurants tacos are machine-made tortillas that are rolled around a filling and then deep-fried until crisp. These are sometimes called "tacos dorados."
Kibis

Main ingredients: Bulgar wheat

Kibis come from the Middle Eastern influence on Yucatecan cuisine that was brought by Lebanese immigrants to the area. Kibis are deep-fried flat or cigar-shaped patties of bulgar wheat. They can be plain or filled with hard-boiled eggs or ground meat (usually pork). Kibis are served with a sauce made from chopped or shredded cabbage and onions marinated in lemon juice.

Next Section: Sopa de Lima
Sopa de Lima

Main ingredients: Chicken or turkey broth with onions, tomatoes, and green peppers, shredded chicken or turkey, crisp tortilla strips, and lima or lemon juice.

The distinctive flavor of sopa de lima or lime soup comes from the lima or lemon juice with the strongly flavored chicken or turkey broth. The lima that is used is translated as lime but is not the small green lime that is known in other countries. It is a larger, more aromatic citrus fruit that adds a uniquely Yucatecan flavor to the soup.

Next Section: Pollo pibil
Pollo pibil

Main ingredients: Chicken, achiote (annatto), onions, garlic, sour orange juice, banana leaves, and other spices

Pollo pibil is a pit-cooked chicken dish. The chicken is coated in a paste made from the other ingredients, traditionally ground in a mortar and pestle, and then placed in a metal box lined with banana leaves. The leaves are used to cover the chicken as well and then the covered box is placed in a pit with stones at the bottom that has been heated with a wood fire. The pit is covered and the pork is left to cook.

In many restaurants pollo pibil is prepared with individual servings wrapped in their own banana leaves. To eat, the banana leaves are opened and discarded.

Pollo pibil is served with corn tortillas and red onions pickled in sour orange juice.

Next Section: Relleno negro
Relleno negro

Main ingredients:

Chicken or turkey, charred chiles, ground pork, hard-boiled egg, and other spices

Relleno negro, or black stuffing, is a chicken or turkey soup. It gets its name from the black color of the broth, which comes from a seasoning paste based on chiles that are charred until black. In addition to the shredded chicken or turkey, a slice or ball of seasoned ground pork wrapped around a hard-boiled egg is placed in the broth. This dish can be moderately to quite spicy.

Next Section:

Relleno blanco
Relleno blanco

Main ingredients: Chicken or turkey, onions, garlic, ground pork, hard-boiled egg, and other spices

Relleno blanco, or white stuffing, is a chicken or turkey soup made with a broth-based white sauce. In addition to the shredded chicken or turkey, a slice or ball of seasoned ground pork wrapped around a hard-boiled egg is placed in the bowl. Some restaurants serve relleno blanco with a tomato sauce on top of the meat and white sauce.
Escabeche oriental

Main ingredients: Chicken or turkey, onions, garlic, chile peppers, vinegar

Escabeche oriental can be made with either chicken or turkey. It is a sour and spicy soup chicken or turkey seasoned with onions and chiles cooked in vinegar. It is often served with a roasted xcatic chile placed on top of the meat.

Next Section: Cochinita Pibil

Table of Contents
Cochinita Pibil

Main ingredients:
Pork, achiote (annatto), onions, garlic, sour orange juice, banana leaves, and other spices

Cochinita pibil is a pit-cooked pork dish. The pork is coated in a paste made from the other ingredients, traditionally ground in a mortar and pestle, and then placed in a metal box lined with banana leaves. The leaves are used to cover the pork as well and then the covered box is placed in a pit with stones at the bottom that has been heated with a wood fire. The pit is covered and the pork is left to cook for several hours.

Cochinita pibil is served with corn tortillas and red onions pickled in sour orange juice.

Next Section: Queso relleno
Queso relleno

Main ingredients:
Edam cheese, ground pork, onions, raisins, olives, capers, almonds, tomatoes

Queso relleno or stuffed cheese is traditionally made from an Edam cheese which is hollowed out and then stuffed with a filling made from ground pork cooked with onions, raisins, olives, capers, almonds, and spices. The cheese is then baked. It is served in slices surrounded or covered with two sauces, one a broth-based white sauce and the second a tomato sauce.

In many restaurants it is prepared in a baking dish with a base of the ground pork mixture and slices of cheese on top. It is baked and then divided into portions and served with the same sauces.

Next Section: Frijol con puerco
Frijol con puerco

Main ingredients: Black beans, pork, onions, garlic, radishes, avocado, tomatoes

Frijol con puerco, or beans with pork, is the traditional Monday lunch dish throughout Yucatan. The black beans and pork are stewed together with onions, garlic, and other spices. The resulting soup is served with a tomato sauce and a plate with finely cubed onions and radishes, a slice of avocado, habanero chile, and lemon to be added to the soup.

Next Section: Lomitos de Valladolid
Lomitos de Valladolid

Main ingredients: Pork, tomatoes, garlic

Lomitos de Valladolid is a pork dish named after the city of Valladolid, in the eastern part of the state of Yucatan. The cubes of pork are stewed in a tomato sauce and are served with corn tortillas.
Poc chuc

Main ingredients:
Pork, sour orange, red onion, tomatoes

Poc chuc is thinly sliced pork which is marinated in sour orange and then grilled. It is served with grilled onions and a tomato sauce made out of grilled tomatoes.

Next Section:
Tikin xic

Table of Contents
Tikin xic

Main ingredients:
Fish, achiote (annatto), onions, tomatoes, green peppers, sour orange juice, banana leaves

Tikin xic or pescado en tikin xic can be prepared with either a whole fish or fish fillets. In both cases, the fish is coated with a paste made of the achiote and the sour orange juice. It is then placed on a banana leaf and slices of onion, tomato, and green pepper placed on top. The banana leaves are then folded over the rest of the ingredients to create a package that is cooked over coals or baked.

Next Section:
Tzic de venado or Tzic de res
Tzic de venado or Tzic de res

Main ingredients:
The most traditional version of this dish is prepared with venison (venado) but when it is found in restaurants is most often made of beef (res). In both cases, the meat is stewed and then cooled and shredded. It is served cold, mixed with finely cubed onions and radishes, cilantro, and sour orange or lemon juice. It is served with tortilla chips.

Next Section: Puchero

Table of Contents
Puchero

Main ingredients: Chicken, pork, beef, a variety of vegetables, spaghetti, radishes, cilantro, sour orange.

Puchero is a soup that is traditionally served on Sundays throughout Yucatan. It is one of many soups called puchero throughout Mexico. The Yucatecan version of this soup is made with three meats, chicken, pork, and beef, and a variety of vegetables, including carrots, potatoes, chayote, squash, plantains, and others according to the cook's preferences. The soup also has spaghetti noodles.

Puchero may be served as a soup, with all of the components in the broth, or it may be served as a bowl of broth accompanied by a plate with the meats and vegetables. In either case it is accompanied by a sauce made of chopped radishes and cilantro with sour orange or lemon juice.

Next Section: Tamales
Tamales

Main ingredients:

- Corn
- Various fillings
- Tomatoes

There are different kinds of tamales found in Yucatan. Some have different ingredients (such as chaya or fresh beans) mixed into the corn mash that is used to form the tamales. Others have plain corn mash with different stewed meats used as fillings. One type, called "tamales colados" has a much finer-textured, almost custardy, corn mash. All of the Yucatecan tamales are cooked in banana leaves. Most are steamed but a few kinds are baked. Most tamales are served with a tomato sauce.

Next Section:

Brazo de reina
Brazo de reina

Main ingredients: Corn, chaya, hard-boiled eggs, squash seeds, tomatoes

Brazo de reina, or queen's arm, is a large tamal that is served in slices. The corn mash is mixed with chaya. The filling of the brazo de reina is chopped hard-boiled eggs mixed with ground roasted squash seed. It is steamed in a banana leaf. To serve, the brazo de reina is sliced and topped with a tomato sauce.

Next Section: Caballeros pobres
Caballeros pobres

Main ingredients:

Bread, eggs, sugar, cinnamon

Caballeros pobres, or poor gentlemen, is a bread that has been soaked in egg and then fried, very much like French toast. It is coated with a cinnamon-sugar mixture and may be soaked in syrup.

Next Section:

Dulce de papaya
Dulce de papaya

Main ingredients:

- Green papaya,
- Unrefined sugar,
- Cinnamon

Dulce de papaya, or papaya candy, is made from green papaya which is candied in a syrup made from unrefined sugar and cinnamon. It is often served with shredded or sliced Edam cheese.
While you are visiting Izamal you may also enjoy visiting these nearby places.

**Chichen Itza**
70 km/44 mi of Izamal (1 hour)
Chichen Itza is one of the most visited archaeological sites in Mexico. It was a very important Maya city in the 9th-12th centuries AD and is famous for the Castillo, the Ball Court, the Sacred Cenote, and the Observatory but has so much more to explore.

**Ake**
41 km/26 mi east of Izamal (40 mins)
Ake was an important Maya city that was settled two thousand years ago and occupied for at least 1500 years. Today you can visit the central part of the site, climb to the top of the columned building, and search for one of the earliest vaulted buildings known in Yucatan.

**Merida**
70 km/44 mi of Izamal (1 hour)
Merida is one of the earliest Spanish cities founded on the Yucatan peninsula. In the 475 years since it was founded, Merida has been the political, religious, educational, and economic capital of Yucatan. Today, Merida is home to beautiful hotels, fine dining, many museums, traditional celebrations, and friendly people. This guide includes the history of the city, museums, and the major tourist attractions.
Architectural Restoration

When archaeologists first excavate ancient buildings, they do not look as clean and orderly as they do when visitors come to a site that is open to the public. Over time, the roofs and walls of the buildings may have completely or partially collapsed. Or, walls may be leaning forward or backward. There are usually parts of walls that are missing and walls that have been pushed out of line by the action of tree roots over the centuries since the building was abandoned. The process of rebuilding a building, to make it stable and more understandable is called restoration or reconstruction. Over the years there have been different styles of restoration, based on different approaches to presenting the past in the present.

Reconstruction: For many years during the 20th century, the goal of restoration was to make the building look new again so archaeologists would completely rebuild the excavated structures. They would use the architectural features that they found in excavation and then extend them to the rest of the building. You can identify buildings that have been reconstructed because they will look new.

Restoration: The most conservative version of restoration takes what the archaeologist found in excavation and cements it in place, without disassembling or rebuilding anything.

In the next most conservative version, the archaeologist will disassemble and rebuild walls and steps so they are straight but they will not add any additional stones, only using exactly the material that was found in excavation.

Anastylosis: Useful Information
Chultuns and Aguadas

A chultun is a cistern that is excavated into bedrock or constructed into a platform. They are generally bottle-shaped with a narrow neck that opens into a wide chamber. The walls of the chamber were covered with stucco to seal them, to keep water from leaking out of the chultun. The ground surface around the chultun would be covered with stucco and inclined so that rain water would flow into the mouth of the chultun.

Archaeologists often find stone rings set on top of the mouth of the chultun that acted as barriers for leaves and other trash, to keep them from falling into the chultun. When the chultun was full, the mouth could be covered with a stone cover to keep the water until it was needed during the dry season.

Many chultuns were eventually used as trash deposits after they were abandoned as cisterns. Archaeologists get a lot of information about the people who lived nearby from the trash that they find left inside them.

Chultuns were only one part of an elaborate system of water management that the Maya developed. They also took advantage of natural depression in the ground, now called aguadas, where rain water collects during a storm. The Maya would clean out the aguada and, in some cases, dig chultuns into the base or, in other cases, build small stone chambers below the base to increase the storage capacity of the aguada.

Archaeologists find many chultuns in sites, especially around residential areas.
Know Before You Go

Address

The park is located at the corner of Calle 31 and Calle 40 in the center of Izamal.

Hours

Always open

Entrance Fees

Free

Entrance fees are provided for reference and may have changed. Please help Three Stones Guides keep the information current! Let us know if prices have changed at by sending a message through the contact link in the Settings menu.

The Tour

Plaza of the Cannons

The Plaza of the Cannons is a small plaza...
Know Before You Go

Address
The park is located at the corner of Calle 31 and Calle 40 in the center of Izamal.

Hours
Always open

Entrance Fees
Free

Entrance fees are provided for reference and may have changed. Please help Three Stones Guides keep the information current! Let us know if prices have changed at by sending a message through the contact link in the Settings menu.

Next Section: Plaza of the Cannons
Plaza of the Cannons

The Plaza of the Cannons is a small plaza...
Ancient Izamal

Getting Started

Know Before You Go

The Tour

Kinich Kak Mo

Ppap Hol Chak (San Antonio de Padua Church)

Itzamatul Tuul Habuc

Next Section: San Antonio de Padua Church and Ex-Convent

Table of Contents
Know Before You Go

Hours
8:00-17:00

Entrance Fees
Free

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Next Section: Kinich Kak Mo
San Antonio de Padua Church and Ex-Convent

Getting Started

Know Before You Go

The Tour

The Atrium

The Church

The Courtyard

Museum of the Virgin of Izamal

The Virgin's Chamber

Ex-Convent

Mural Paintings

Next Section: Central Plazas

Table of Contents
Know Before You Go

Hours
The museum is open 9:00-17:00 (Tues.-Sun.)

Entrance Fees
Entrance to the church is free. There is a small museum behind the nave which costs $5 MXN to enter. Entrance fees are provided for reference and may have changed.

Restrooms
The restrooms are located to the right of the entrance to the church, nearly at the end of the passageway. There is a fee of $5 MXN per person to use the restroom.

Gift Shops
There is a shop for religious

ATM
In Izamal

Please help Three Stones Guides keep the information current! Let us know if prices have changed at by sending a message through the contact link in the Settings menu.

Next Section:
The Atrium

Table of Contents
Start the Tour!
The Franciscan presence in Izamal dates to 1549, when they approved the founding of their fourth convent in Yucatan. The friars arrived in Izamal and moved into the Ppap Hol Chac, the largest of the remaining Maya buildings in Izamal. Fray Diego de Landa started construction of the church in 1553 with the architect Fray Juan de Merida. The Spanish dismantled the Maya building and used the stones to build their church and other buildings. The church was completed in 1554 and the rest of the complex, including the "Indian chapel," where the Maya were allowed to enter, the four offering chapels at the corners of the atrium, and the convent was completed in 1561.

The atrium is the largest closed atrium in the Americas and the second largest in the world, following St. Peter's plaza in Rome. The atrium covers 7,806 sq. m./1.9 acres. It is surrounded by a covered passageway with 75 arches. The covered passageway that joins the four offering chapels and encloses the atrium was added later and was completed in 1618.

The statue in front of the entrance of the church is of Pope John Paul II. The pope visited Izamal on August 11, 1993.
The history of the Virgin of Izamal begins with the arrival of the Spanish conquistador, Fray Diego de Landa, in 1562. He requested the figure of the Virgin of the Immaculate Conception from Guatemala. Fray Landa, who had come to Mexico from Spain, had acquired the figure in Guatemala. When he arrived in the small town of Izamal, he was greeted with a statue given to the church in Izamal. This statue was believed to be the "sister" virgin and was given to the church in Izamal. This statue was created in 1700. This statue was found in the possession of a convent of St. Francis in Merida but a request was made for her "sister," the other virgin that Fray Landa had brought from Guatemala.

On Good Friday in 1829 a fire in the church destroyed most of the original statue. However, the figure that you can see today is not the same figure that Fray Landa brought from Guatemala. The figure that you can see today is close to the same as possible. So they just another figure but one that was as close to the original statue. The church hierarchy agreed to replace the original statue. This statue was created in 1949, replacing an altarpiece that had been installed after the fire in 1829.

The popularity of the Virgin of Izamal started to grow. An epidemic in 1648, which consolidated her popularity. Another miracle attributed to this virgin is to have occurred in 1862. The figure of the Virgin of Izamal was for the Convent of St. Francis, and the other, an Our Lady of the Nativity, was for Izamal and the other, an Our Lady of the Immaculate Conception, was for Remedios. The figure of the Virgin is not always on view in the church. There are doors in the Virgin's chamber and a system of rails behind the figure that open into the niche holds the Virgin of the Immaculate Conception. There are doors along the front wall of the church but none of them are well enough preserved to identify.

As you walk down the nave, you can go to the right of the entrance. The roof is a heavy that they could no longer carry the statue. They got further from Izamal until she was so heavy that they could no longer carry her. The people of Izamal thought that the statue had grown in weight and that she got heavier and heavier as they started to carry the virgin to Valladolid but the people living in a Spanish town, should have priority over Izamal which was a healing town. They felt that they, as Spanish provincials, should not be denied the protection of the Virgin. The people of Izamal reluctantly agreed and said that the people living in a Spanish town, should have priority over Izamal which was a healing town. However, the figure that you can see today is not the same figure that Fray Landa brought from Guatemala.

The first miracle attributed to this virgin was for Izamal and the other, an Our Lady of the Immaculate Conception, was for Remedios. The statue was for Izamal and the other, an Our Lady of the Immaculate Conception, was for Remedios. The popularity of the Virgin of Izamal started to grow. An epidemic in 1648, which consolidated her popularity. Another miracle attributed to this virgin is to have occurred in 1862. The figure of the Virgin of Izamal was for the Convent of St. Francis, and the other, an Our Lady of the Nativity, was for Izamal and the other, an Our Lady of the Immaculate Conception, was for Remedios.
The Courtyard

As you step out of the nave you will see an arch with a large photograph of the Virgin of Izamal. There are often small photos stuck in the frame and candles, flowers, and other offerings on the steps below the picture. This is a shrine where people can light candles and make requests of the virgin.

Turn left and walk over to the railing. Look over to the left at the base of the wall of the church and you'll see a very small part of the original Maya building. The stones that remain from the original building look different from the stones used in the church and they are at a slightly different angle.

If you go around the corner you will find a small courtyard. On the right side is a small dry fountain with a carved stone image of the Virgin of Izamal.
The museum is devoted to the Virgin of Izamal. The first part of the museum has different images that have been made of the virgin over the years. There is a small room that is dedicated to Pope John Paul II's visit to Izamal in 1993. Some of the furniture that he used and his speeches are found in this room. The display in the next part of the museum includes different dresses that the Virgin has worn over time. The first case contains jewelry that once adorned the Virgin. The crown and other adornments were given to the Virgin in 1880 and replaced an earlier set that had been stolen. The earlier crown and jewelry had been a gift from the King of Spain in 1558. The dresses were made to commemorate important dates in the lives of members of the clergy. One dress is unlike any of the others. This one was a gift from an association of traditional Yucatecan folk dancers when they selected the Virgin of Izamal as their patron virgin in 2016. It is an example of a terno, the most formal version of traditional Yucatecan women's clothing.
The Virgin's Chamber

At the top of the staircase you will enter a beautiful chamber where people can come to see the Virgin of the Immaculate Conception and make requests of her. At the front of the room is the niche where the figure of the virgin stands when she is not in the church. This niche is surrounded by images from the life of Jesus.

If you are lucky, the figure of the virgin will be on this side of the door that connects this chamber with the church and you can see her up close.

You will see a wooden stand with many notes and other small offerings hanging from it. These notes are from people to the Virgin, sometimes asking for her to intercede for a person and sometimes thanking her.

The style of decoration on the walls of the chamber is typical of the interior decoration of houses throughout Yucatan in the 19th and early 20th centuries. It has stencil-work that covers the walls. The ceiling is also typical of building construction for several centuries, with the wooden beams and masonry between them.
Ex-Convent

As you leave the passageway

How to Get There

Table of Contents

Head to Exit
Mural Paintings
Central Plazas

Getting Started

Know Before You Go

The Tour

Crescencio Carrillo y Ancona Plaza

Palacio Municipal

Market

Diego de Landa Statue

Plaza Zamna

Next Section: Centro Cultural y Artesanal de Izamal

Table of Contents
Know Before You Go

Please help Three Stones Guides keep the information current! Let us know if prices have changed at by sending a message through the contact link in the Settings menu.

Next Section:
Crescencio Carrillo y Ancona Plaza

Table of Contents
Start the Tour!
Crescencio Carrillo y Ancona Plaza

Located in the center of Izamal, between the church and the city hall.

During the early Spanish occupation of Izamal, they established a plaza called the Lesser Plaza between four Maya structures. Two of the structures were destroyed or buried by Spanish construction -- Ppap Hol Chak by the church and an unnamed building where the city hall now stands. Part of the other two structures -- Kabul and Hunpictok -- still remain behind the Centro Cultural y Artesanal de Izamal and the Hotel San Miguel Arcangel, respectively.

This plaza has had many names over history. It was renamed the Plaza of the Constitution in 1820 and then split into two parks by a small street connecting the church with the city hall in 1878. Now the plaza is known as the Crescencio Carrillo y Ancona Plaza. It was renamed in honor of Dr. Crescencio Carrillo y Ancona in 2007.

The statue in the park is of Carrillo y Ancona (1837-1897). He was born in Izamal and became a priest. He was later Bishop of Yucatan. He was also a historian and wrote many books on the history of Yucatan and Mexico as well as on the Catholic church in Yucatan. Many schools are named after him.

Next Section: Palacio Municipal
The Palacio Municipal (City Hall) that we see today was built at the end of the 18th century. The two wings that remain were part of a much larger complex of civil and military buildings that were built on the platform of an ancient Maya structure.
The market was built in 1970 to replace the earlier Zamna market (inaugurated in 1929). The Zamna market was demolished to create a park dedicated to Fray Diego de Landa. It is the main market for Izamal and has sections for vegetables and fruits, meats, food stalls, and many other types of stalls. It is worth exploring -- you will find local fruits and vegetables, honey, and people enjoying the traditional cuisine of the area.
Diego de Landa Statue

The statue of Fray Diego de Landa stands in what was once another small plaza, known as the April 2 Plaza or Plaza of the Bulls (because it was the site of bull fights and cock fights). The statue originally stood in another park that was dedicated to Diego de Landa and was moved to its present location in 1985.

Fray Diego de Landa is an important and ambivalent figure in the history of Yucatan.
Plaza Zamna

The Plaza Zamna is the oldest plaza in town. The plaza was originally at least five times the size that we see today and known as the Main Plaza until 1898 when it was renamed the Zamna Plaza in honor of Zamna, the Maya god who was credited as the founder of Izamal.

The buildings around the square were built over the 18th and 19th centuries and were used for many purposes including as a market, housing for pilgrims, residences, housing for the military, stores, and many others.

The buildings on the west side of the plaza were rebuilt and the covered passageway was constructed in 1816, according to the plaque on the corner nearest the church.

The plaques around the corner commemorate the times that the Virgin of Izamal was taken to Merida. Three of the journeys were in the 18th century (1730, 1744, and 1789), twice to help combat epidemics in Merida and once to help rid the area of locusts. One that was added in 1991 recalls the epidemic in 1648 during which the virgin was declared the patron of Yucatan. The other two journeys were in 1970, when the virgin presided over a large prayer meeting and was declared the patron of Yucatan by papal decree and finally in 1990 when she was taken to Merida for a silver anniversary celebration for the then Archbishop of Yucatan.

The arch in the southeast corner of the plaza crosses the old Camino Real, public road that connected Merida with Izamal.
Getting Started

Know Before You Go

The Tour
Great Masters of Mexican Art

Gift Shop

Next Section:
Carriage tour of Izamal

Table of Contents
Know Before You Go

Please help Three Stones Guides keep the information current! Let us know if prices have changed at by sending a message through the contact link in the Settings menu.

Next Section: Great Masters of Mexican Art

Table of Contents

Start the Tour!
Great Masters of Mexican Art

This exhibit

Table of Contents
Gift Shop

The gift shop has products that are made

Table of Contents
Carriage tour of Izamal

Getting Started

Know Before You Go

The Tour

Short Tour

Long Tour

Next Section:

Artisans Tour

Table of Contents
Know Before You Go

Address
Zamna plaza, across the street from the church.

Hours
Daylight hours

Entrance Fees
A half-hour tour costs Free and visits .
A one-hour tour costs $300 MXN and visits . You can take the time to climb the pyramids and visit souvenir shops and the driver will wait for you.
You can also take a longer tour to visit several of the artisan's workshops as well as the pyramids. This costs $250 MXN per hour.

Entrance fees are provided for reference and may have changed.

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Next Section:

Short Tour
**Short Tour**

The short carriage tour lasts for about half an hour and takes you to the main points of interest in central Izamal. You can’t stop and explore the sites or visit souvenir shops on this tour.

Most of the carriages are parked along the side of the Zamna Plaza but you can also find carriages waiting in other parts of the town center.

All of the drivers visit the same places but they may go in a different order than they are listed here.

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**Zamna Plaza**

The tour starts out along the Zamna Plaza.

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**Corner Markers**

**Casa Franciscana**

**Kinich Kak Mo**

**Traditional Maya Houses**

**Old Train Station**

**Izamatul**

**Centro de Bellas Artes**
Long Tour

The long carriage tour lasts for about an hour and takes you to the main points of interest in central Izamal. You can stop and explore the sites or visit souvenir shops on this tour.

Most of the carriages are parked along the side of the Zamna Plaza but you can also find carriages waiting in other parts of the town center.

All of the drivers visit the same places but they may go in a different order than they are listed here.

Zamna Plaza

Corner Markers

Casa Franciscana

Kinich Kak Mo

Traditional Maya Houses

Old Train Station

Capilla de los Remedios

Casa de Ramiro Briceño

Corner of the Deer

Izamatul

Centro de Bellas Artes

17th-Century House

Tuul

Well

Diego de Landa Statue

Landing Field

Habuc

Diego de Landa Statue

Table of Contents
The Books of Chilam Balam are a group of texts that were written in the Maya language using the Spanish alphabet after the Conquest. Nine texts are known and are named after the towns where they were found. The content of the books varies but includes regional history, prophecy based on the pre-columbian Mayan calendrical system, myths, and other traditional knowledge. Some of the language in the books suggests that these texts may have originally have been transcribed from similar books written in the ancient hieroglyphic writing system before the Conquest but the content also reflects the hundreds of years of contact with the Spanish and Catholicism between the Conquest and the time when the texts were collected by scholars, largely in the 19th century.

The towns where these texts were maintained include Chumayel, Tizimin, Mani, Kaua, and Na.
Caste War
Back to History of
Directions to Ppap Hol Chak (San Antonio de Padua Church)

When you leave Kinich Kak Mo, you can drive around the pyramid to see the other sides. When you return to Calle 27, turn left onto Calle 27. Turn right at the second corner (Corner of the Deer) and follow that street to the Zamna Plaza. The San Antonio de Padua church was built on top of the Ppap Hol Chak.
Directions to The Church

Enter through the main door of the church.
Directions to Museum of the Virgin of Izamal

Go through the last door on the left side of the nave, nearest the altar, and turn right. Pass through the passageway and through the gate. The museum is the door on the right at the base of the staircase.
Directions to The Church

Return to the church and go through the last door on the left side of the nave, near the altar. Turn right and go through the passageway and through the gate. You can see remnants of the mural paintings as you go through the passageway. The entrance to the museum is to the right at the base of the staircase.
Directions to The Virgin's Chamber

Leave the museum by the door that you entered and turn right up the staircase.
Head to Exit

Leave the museum by the door that you entered and turn left to return through the passageway. Continue straight until you leave the building.
Directions to Ex-Convent

Leave the chamber by the same door that you entered. Go down the staircase and through the passageway. The ex-convent is to your right.
Head to Exit

Leave the chamber by the same door that you entered. Go down the staircase and through the passageway. Continue straight until you leave the building.
Directions to Mural Paintings

Continue straight until you reach the last room before you leave the building.
Head to Exit
Continue straight until you leave the building.
Directions to Palacio Municipal

The Palacio Municipal is the building with arches on the side of the park opposite the church.
Directions to Market

The market is the building with arches across the street from the corner of the church.

Back
Directions to Diego de Landa Statue

The statue is located in a small island in the street on the south side of the church. Follow the street on the side of the market until you see the statue.
Directions to Plaza Zamna

The Zamna plaza is on the other side of the church from the statue.
Directions to

From the Zamna plaza, return to the Plaza of the Constitution. The Centro Cultural y Artesanal de Izamal is on the same side of the street.