

Mexico

Taste of Tradition: A Dia de los Muertos Gastronomic Expedition

Oaxaca and Mexico City

BEST SEASON

October 31 to November 7, 2025

PRICE

From US \$5,495 pp including local flights

HOW LONG

8 Days / 7 Nights



ITINERARY OVERVIEW

Prepare for a captivating culinary and cultural journey that takes you from the enchanting region of Oaxaca to the vibrant heart of Mexico City. As you step into the vibrant streets of Oaxaca, you are immediately embraced by a world where ancient traditions and cultural richness come alive. This is where the true enchantment begins, as you immerse yourself in the extraordinary celebration of Día de los Muertos (Day of the Dead), a spectacle of color, emotion, and profound meaning. Oaxaca, renowned for its gastronomic treasures, artisanal crafts, and deep-rooted traditions, offers an experience that few destinations can rival. Here, the authentic spirit of Mexico reveals itself in every vibrant market, intricate handmade textile, and unforgettable flavor. From the magic of Oaxaca, we journey to the dynamic heart of Mexico City, where history and modernity converge in a captivating fusion. Wander through its bustling streets, where colonial architecture stands alongside contemporary art, and savor the energy of a city that pulses with life. Mexico City offers a striking contrast to Oaxaca's charm, yet both destinations share a common thread: the soul of Mexico, alive in every detail.

Our curated itinerary invites you to savor traditional and contemporary dishes at the region's finest restaurants, a true palate indulgence. A highlight is diving into the world of mezcal, the iconic Mexican spirit, and learning its secrets from passionate experts. In Oaxaca City, a UNESCO World Heritage site, cultural charm and history intertwine harmoniously as we explore awe-inspiring archaeological sites like Monte Alban, Mitla, and Teotitlan del Valle, where echoes of ancient civilizations still resonate. Experience the magic of Dia de los Muertos, joining vibrant processions, admiring elaborately decorated altars, and immersing yourself in the joyful festivities that honor ancestors. Dia de los Muertos in Oaxaca is not just a commemoration; it's a journey of remembrance, creativity, and joy, enabling your spirit to come alive during this unique celebration of life and heritage. Throughout your journey, our expert guides ensure an authentic and personalized experience, allowing you to truly embrace the essence of Oaxaca's gastronomy, culture, and traditions.

Note: As part of our commitment to creating a unique and exclusive gastronomic experience for you, we have chosen to keep the names of the featured restaurants undisclosed until your final itinerary is delivered. We believe that this element of surprise adds an extra layer of excitement to your journey, allowing you to savor each culinary destination with a sense of anticipation. Rest assured; our selections are carefully curated to ensure you experience the finest in local cuisine. We look forward to delighting your taste buds and providing you with an unforgettable culinary adventure.

Quick Summary

B: Breakfast L: Lunch D: Dinner OV: Overnight

Day & Location	Transportation, Highlights and Accommodations	Meals
Day 1 / Oct 31	Arrival to Mexico and continue to Oaxaca (flight not included) Walking tour, welcome dinner OV: NaNa Vida Boutique Hotel	D
Day 2 / Nov 1	Exploring the city of Oaxaca Preparations for Dia de los Muertos OV: NaNa Vida Boutique Hotel	B, L, D
Day 3 / Nov 2	Monte Alban Archaeological site, San Martin Tilcajete, San Bartolo Coyotepec, Ethnobotanical gardens, El Mirador Dia de los Muertos Celebration OV: NaNa Vida Boutique Hotel	B, L, D
Day 4 / Nov 3	Mezcal Heritage Experience, Mitla Archaeological site, Teotitlan del Valle OV: NaNa Vida Boutique Hotel	B, L, D
Day 5 / Nov 4	Hierve el Agua and Tule Tree Town OV: NaNa Vida Boutique Hotel	B, L, D
Day 6 / Nov 5	Transfer to airport, flight to Mexico city (included) Walking tour, welcome dinner OV: Zocalo Central Hotel and Rooftop	B, L, D

Day 7 / Nov 6	Visit Coyoacan Frida Khalo Former Residence, Mexico City's Zócalo, Metropolitan Cathedral, the National Palace, Diego Rivera's monumental murals, Remnants of the Aztec Empire at Templo Mayor. OV: Zocalo Central Hotel and Rooftop	B, L, D
Day 8 / Nov 7	Transfer to the Benito Juarez International Airport for your international flight back home.	B

Please note that the itinerary **'Taste of Tradition: A Día de los Muertos Gastronomic Expedition'** is specially designed to celebrate Día de los Muertos and is available from **October 31 to November 7, 2025**. During this period, you will experience the unique traditions, festivities, and flavors associated with this iconic Mexican holiday.

However, this itinerary is also available **year-round** without the Día de los Muertos celebrations. While the festive elements will not be included, you will still enjoy the rich gastronomic and cultural experiences that make this journey unforgettable.

For more details or to customize your trip, please [contact us](#).



October 31 | Arrival to Oaxaca

Welcome to Oaxaca! Upon your arrival, your private guide, Roman Cahero, will greet you with a warm smile and a heartfelt "¡Bienvenidos!" Roman, an experienced and passionate local expert, will be with you every step of the way to ensure your journey is unforgettable. After a seamless transfer to your hotel, NaNa Vida Boutique Hotel—a charming retreat celebrated for its support of local artists and craftspeople—you'll have a moment to settle in and refresh. If time allows, Roman will lead you on a leisurely stroll through the vibrant streets of Oaxaca City. Feel the energy of this captivating city as you make your way to a stunning rooftop terrace, where you'll enjoy a refreshing sundowner. Here, you'll witness the breathtaking Oaxacan sunset, as the sky transforms into a canvas of warm hues over the horizon. Tonight, not only savor a sumptuous meal but also embark on a culinary adventure led by Chef Olga Cabrera, a distinguished authority on Mixteca cuisine. Chef Olga will personally greet you and provide an engaging introduction to the rich tapestry of flavors, ingredients, and traditions that define Mixteca cuisine. As you savor the delectable dishes meticulously crafted by Chef Olga and her team, our knowledgeable guide accompanies you, offering insights and information about the fascinating regions of Oaxaca. This immersive dining experience is designed to provide our guests with a deeper understanding of the cultural and gastronomic heritage of this region. By the end of the evening, we aim to ensure you feel not only well-fed but also well-prepared for the exciting adventures that await you on the following day. Return to the hotel for overnight at NaNa Vida Boutique Hotel, known for its commitment to supporting local artists and craftspeople.



November 1 | Oaxaca City Walking tour

Start the day with a delightful walking tour to Benito Juárez and 20 de Noviembre mercados (markets). Immerse yourself in the vibrant atmosphere filled with vendors offering an array of goods, from dried chili peppers and fresh cheese to traditional clothing and hand-woven baskets. Indulge in the enticing food stalls, where warm tortillas, grilled meats, and even spicy chapulines (toasted grasshoppers with

chili) await your taste buds. Next, discover the essence of Oaxacan culinary heritage with a figurative and literal taste of the world- renowned Oaxaca chocolate. Experience the distinct recipe that blends chocolate with sugar, almonds, and cinnamon, resulting in rich bars of chocolate. Whether enjoyed in hot or cold beverages or incorporated into savory dishes like spicy mole sauce, Oaxaca chocolate is a true delight. For lunch, your culinary adventure takes place at a restaurant led by the ingenious Chef Alejandro Ruiz, whose innovative approach to southern Mexican cuisine has earned him acclaim. Indulge in a symphony of flavors as you savor his masterfully crafted dishes, each one a testament to his culinary prowess. Experience the tantalizing combination of flavors in Chef Alejandro's rack of lamb, served in a pineapple and-vanilla sauce that elevates the dish to new heights. Delight in the richness of venison tamales, expertly paired with a velvety mole sauce that dances on your palate. The menu showcases the region's abundance of wild game, allowing you to savor the unique flavors of the land. But the culinary journey doesn't stop there. The kitchen's artistry extends to the freshest red snapper, expertly prepared to showcase its delicate flavors. From start to finish, every course is a testament to the kitchen's commitment to excellence. And to end on a sweet note, indulge in a guava tart accompanied by a refreshing rose-petal sorbet, creating a harmonious balance of citrus and sweetness. Share dishes or savor your own, as you allow your taste buds to explore the flavors and nuances of the region. After lunch, explore the Zócalo, the city's main square, surrounded by historic buildings. Visit the Government Palace (Palacio de Gobierno) to admire the vibrant murals depicting Oaxaca's history and culture. Move on to the Santo Domingo area to explore the Santo Domingo Cultural Center, where beautiful gardens and exhibitions showcase Oaxacan traditions and crafts. A visit to the Santo Domingo Church is a must do, an impressive structure whose construction began in 1555 and was completed a century later. Despite its relatively simple 17th-century façade, the lavishly decorated interior stands as a magnificent example of baroque architecture. The Zócalo square serves as the heart of the city, attracting locals who gather, socialize, and come together for cultural events. Bursting with cafes, restaurants, street entertainers, and vendors, the Zócalo offers tempting options for authentic meals that you can explore at leisure, with or without your guide. After a relaxing break, we continue our journey to witness preparations for the vibrant Día de los Muertos festivities in the town of San Agustín Etlá. The atmosphere feels even stronger as you experience the traditional parades known as comparsas, where costumed performers (family, friends, community members, and YOU!!) come together to honor and remember their departed loved ones. The parades may pass through cemeteries, where families gather to clean and decorate graves, light candles, and offer food and drinks as a way to welcome the spirits of the deceased back to the earthly realm. You'll have the unique opportunity to make this fiesta your own. Feel free to bring your own customs and personal

touch, whether it's painting your face in vibrant calavera (skull) designs or adorning your head with colorful marigold flowers – the symbol of this joyful occasion. You will have plenty of opportunities to get your decorations in Oaxaca city. This evening embark on an eco-friendly dining experience at a restaurant deeply committed to sustainability and the support of local agriculture. Their cuisine is not only a celebration of authentic flavors but also a testament to their dedication to sourcing ingredients locally. What sets them apart is their very own organic garden, where they nurture and cultivate special delicacies like Huitlacoche (corn fungus) and other unique ingredients. Nestled within a storied colonial building, this restaurant offers more than just exceptional food. It provides a dining experience complemented by breathtaking panoramic views of Oaxaca city. From this vantage point, you not only savor the cuisine but also witness the vibrant heartbeat of the city. In the distance, you can see the lively ambiance, feel the festive spirit, and experience the captivating rhythm of Oaxaca, making your dining experience truly immersive. Overnight at NaNa Vida Boutique Hotel or similar.



November 2 | Exploring Oaxaca jewels and Dia de Los Muertos Celebration

A After breakfast, a one-hour drive takes you to the Monte Alban archaeological site, once the capital of the Zapotec civilization, from 500 BC to 800 AD. Situated atop a flattened mountaintop, Monte Alban provides sweeping valley views and earned a UNESCO World Heritage Site

status in 1987, alongside the colonial city of Oaxaca. Indulge in Oaxaca's renowned moles at your lunch spot, where 7 different varieties await your taste buds. Each mole is carefully crafted with traditional ingredients, creating a symphony of flavors. Sample the famous mole negro, a thick, rich blend of chiles, nuts, and chocolate, among other ingredients. The restaurant's objective is to preserve the essence of old traditional Oaxaqueñan food from the Central Valleys, offering dishes that evoke comfort and celebrate local culture. A culinary gem not to be missed in Oaxaca!

After lunch at a best-kept culinary secret, continue to San Martin Tilcajete, known for its vibrant alebrijes— mythical folk-art sculptures with surreal animal shapes. Visit San Bartolo Coyotepec to discover the art of black clay pottery, a cultural treasure pioneered by doña Rosa Real Mateo (1900–1980). A short visit to the Vives Verdes ethnobotanical gardens will be done. The garden was inaugurated in 2018 and now is home to over 200 species of plants from different countries. This once garbage dump turned paradise in Xoxocotlan and is 95% sustainable based on collecting rainwater. Witness a captivating sunset from El Mirador, a viewpoint near Santo Domingo Church, offering a breathtaking panoramic city view and conclude the day with a fine dining experience. You are about to experience contemporary Mexican cuisine that offers a fresh perspective on traditional flavors. Inspired by tradition, traditional ingredients are blended in new and innovative ways using the finest raw materials, many of which come from the restaurant's own organic garden and from the sea including huitlacoche (corn fungus). The culinary approach is in constant evolution through research and experimentation with flavors, textures, and preparation techniques, striking a perfect balance between innovation and tradition.

Día de los Muertos celebration in Oaxaca City: Today, ancient pre-Hispanic traditions intertwine with Christian holidays. During this time, the local belief is that the divide between our world and the spiritual realm dissolves, welcoming back departed loved ones for a joyous celebration. Witness the heartwarming tradition of "ofrendas", where homes, schools, and cemeteries are adorned with altars brimming with offerings. These altars, meticulously crafted with multiple tiers, showcase pictures of the deceased, sugar skulls, crosses, candles, papel picado (colorful paper banners), and an array of vibrant flowers. Fruits, nuts, special pan de muertos bread, and even beer are thoughtfully placed as offerings reminiscent of the pleasures enjoyed in life. Sand tapestries add to the intricate beauty, while the burning of copal incense purifies the air. Trails of yellow marigold and magenta cockscomb flowers guide the spirits back from the spirit world, as they consume the essence of the offerings, replenishing their strength after their journey. After dinner, we embrace the spirit of the festival and the local community as we revive one of the neglected graves of the dearly departed with the utmost respect and care. It's a heartwarming and fulfilling experience that connects you to the true essence of Dia de los Muertos. (Optional)

As the night unfolds, get ready to dance your shoes off as more comparsas converge in streets and schoolyards, engaging in spirited "Bring It On" style battles. Hopefully feeling a sense of fulfillment and contentment after celebrating and commemorating the lives of both the living and those who have departed, we make our way back to the hotel, eagerly anticipating a well-deserved and peaceful night of rest. Overnight at NaNa Vida Boutique Hotel.



November 3 | Mezcal Heritage, Mitla Archaeological site and Traditional handicrafts

Following the enchanting Dia de los Muertos celebrations, let's continue the adventure with a day of discovery, where history and artistry come alive. After breakfast, a 50-minute drive takes us to Mitla Archaeological site, once a revered religious center of the Zapotec Civilization. Marvel at the intricate stonework and decorative motifs, reflecting the spiritual beliefs and architectural brilliance of an ancient civilization. Let the site transport you back in time to a world steeped in history and wonder. Indulge in a memorable Zapotecan lunch at a little restaurant dedicated to preserving pre-Hispanic techniques and ingredients, offering you a rare culinary experience. This homemade Oaxacan restaurant is located inside a traditional tapestry gallery and a place to see the traditional weaving process for Zapotecan tapestry. Father and son use the same natural dyes and weaving process their family has been using for generations in the tapestry business, while the wife cooks amazing local foods, no place makes tlayudas like they do!. You have the privilege of participating in a cooking class led by the esteemed Oaxacan chef, Carina Santiago, renowned for her expertise in Traditional Zapotecan cuisine. During this immersive experience, you engage in the preparation of dishes, preserving time-honored pre-Hispanic techniques and authentic ingredients. Later, delve into the world of mezcal as you experience a mezcal producer in their element. Witness the original distillation process using traditional clay pots and learn about the diverse techniques

employed to create this culturally rich spirit. Explore the plantation, where unique varieties of agaves thrive exclusively in the Oaxaca region. Along this mezcal adventure, you deepen your understanding and savor a wide array of mezcal varieties. Continue your exploration by visiting Teotitlan Del Valle, renowned for its exquisite handwoven wool tapetes (fine tapestries and wall hangings). Immerse yourself in the vibrant artistic traditions of this famous weaving town, where natural dyes bring textiles to life. At the heart of downtown Oaxaca, cataloged as one of the best restaurants in Latin America, a magical encounter awaits. Step inside a storied colonial building, where the spirit of Mexican craftsmanship intertwines with the allure of contemporary sophistication. As twilight descends, surrender to the culinary symphony orchestrated by Chef Jose Manuel, a maestro of flavors. With each dish, he artfully revives the essence of traditional Oaxacan cuisine, infusing it with his own creative ingenuity. Indulge in the harmonious fusion of time-honored traditions and innovative techniques, as you savor every exquisite bite. Immerse yourself in the enchanting ambiance, reflecting on the day's adventures while eagerly anticipating the wonders that lie ahead. Overnight at NaNa Vida Boutique Hotel.



November 4 | Hierve el Agua and El Tule Tree Town

Depart early for our first destination, Hierve el Agua, renowned for its "petrified waterfalls," unique mineral-laden rock formations. A guided 2-kilometer walk unveils stunning mountain and valley vistas while providing insights into the geological significance of the site. Next, visit a

charming local eatery celebrated for its authentic Oaxacan cuisine and mezcales, all crafted with locally sourced ingredients. Throughout your culinary experience, you have the opportunity to indulge in a curated pairing of Mezcalinas (similar to margaritas but made with mezcal instead of tequila) and authentic Mexican cuisine. Imagine: Passion Fruit or Mango Mezcalina complemented by a serving of fresh fish or shrimp ceviche, anyone? or perhaps a Cucumber/Rosemary Mezcalina harmonizing with Tacos de Arrachera, and even a zesty Hibiscus Margarita alongside the complexity of black mole and pork ribs. Anticipation builds as we await this delectable experience. After lunch, the historic town of El Tule, home to the ancient Montezuma cypress, awaits. This over 2,000 year-old tree boasts one of the world's stoutest trunks. Explore the town, discover its history, and visit a local market, artisans, or the historic church. As the sun sets over Oaxaca City, gather for a special farewell dinner to celebrate the end of your time in this magical region. At a renowned culinary gem, savor the rich flavors of Oaxacan cuisine—its complex moles, succulent meats, and fresh seafood—before continuing your journey to Mexico City. Overnight at NaNa Vida Boutique Hotel.



November 5 | Bidding Adiós to Oaxaca, Hola to Mexico City

After savoring a delicious breakfast today, you are provided with a group transfer to the airport for your departure flight back to the heart of Mexico's vibrant capital city! Upon your arrival at Benito Juárez International Airport, our friendly team will be there to warmly greet you. After a seamless airport reception, we'll provide a comfortable

transfer to your carefully selected hotel, where you can unwind and settle in. As you step into the bustling energy of Mexico City, you immediately sense the captivating blend of history and modernity that defines this metropolis. Your journey has begun, and the rich experiences that await you in both Mexico City and the enchanting region of Oaxaca are just around the corner. Once you arrive, complete the check-in process at your accommodation and take a moment to unwind before embarking on an evening of Mexican flavor as you connect with your fellow travelers and our team. At a special dinner during the Mexico City leg of our gastronomy tour, be prepared to embark on a culinary journey that will leave you eagerly awaiting each delightful course. The restaurant presents a menu concept that showcases both fixed and festival menus, offering an enticing array of dishes, from refreshing salads to tantalizing desserts. While certain menu items remain consistent, the festival menus are regularly refreshed, beckoning you to indulge in culinary delights from various regions of Mexico. Rest and rejuvenate overnight at Hotel Zocalo, right on the historic Zocalo Square, the main square of the city with breathtaking views of the Mexico City Metropolitan Cathedral and the National Palace.



November 6 | Mexico City Gastronomic Delights

After breakfast, your expedition leader, Roman, accompanied by his brother Louis guides you on a captivating walking tour in Mexico City. Louis, with a bachelor's degree in agricultural economics, brings a deep understanding of Mexican gastronomy, its origins, and the significance of its main ingredients. Your next

destination is the enchanting neighborhood of Coyoacán, nestled in the heart of southern Mexico City. Your inaugural destination is the iconic former residence of the illustrious Frida Kahlo, the celebrated painter whose life intertwined with that of the legendary muralist, Diego Rivera. Stepping into the historic confines of Frida Kahlo's home, you are transported into her world, where she once shared her passions, inspirations, and tumultuous journey with Diego Rivera. Following your enriching visit to Frida Kahlo's residence, prepare to delight your palate with a sumptuous lunch with authentic Mexican flavors that serve as a delectable backdrop to your ongoing cultural odyssey. As you return to the heart of Mexico City, you embark on a guided walking tour led by Louis. Armed with a deep understanding of economics and an extensive knowledge of Mexican cuisine, Louis illuminates the origins of Mexican gastronomy,

its pivotal ingredients, and its cultural significance. Engage in insightful conversations delving into the intricate world of tacos, regional variations, and the myriad dishes crafted from the versatile corn. Strolling through Mexico City's bustling Zócalo, you have the privilege of visiting the awe-inspiring Metropolitan Cathedral and the historic National Palace, adorned with Diego Rivera's monumental murals depicting a tapestry of themes. Further, you explore the remnants of the Aztec Empire at Templo Mayor and traverse the vibrant pedestrian thoroughfare known as Madero, granting you a glimpse into the harmonious coexistence of baroque and modern architecture amidst the tapestry of daily life. To conclude this enriching day, indulge in a delectable farewell dinner at a restaurant located in a historic building, offering a sense of dining in a bygone era. The restaurant is also renowned for its faithful recreation of traditional Mexican cuisine, a fitting tribute to the culinary heritage of this captivating nation. Following dinner, we return to the hotel, where you can reflect on our Oaxaca and Mexico City adventures over a final margarita, exchange contact information, and share stories and laughter as you celebrate the memories made during this unforgettable journey. It's the perfect way to bid farewell to new friends and the magic of Mexico, carrying its flavors, colors, and spirit with you as you depart. Have a restful overnight stay at Hotel Zocalo Central.



November 7 | Transfer to Loreto International airport for Departure

After breakfast, begin your journey homeward with a transfer to the Benito Juarez International airport. While it's time to bid farewell for now, please know that we're already excited to welcome you back for your next adventure in Mexico!

Please be aware that the routes, activities, and schedules provided may be subject to potential changes. Weather conditions could require adjustments to the itinerary or the sequencing of days to ensure the best possible and enjoyable experience. Moreover, the local trip coordinators maintain the authority to replace accommodation with alternatives of comparable quality if necessary. Please be assured that every endeavor will be undertaken to enhance your overall experience.

Pricing

2025	Price per person
Based on 4 adults traveling together	\$5,495
Based on 6 adults traveling together	\$6,795
Based on 8 adults traveling together	\$5,495

This is a preliminary costing; hotels may vary according to availability at time of booking.

Included

- Private English-speaking Cultural and Naturalist Guide
- Private land transportation
- Guided tours and entrance fee to all venues
- Internal flight Oaxaca to Mexico City.
- Hotel accommodation as indicated.
- Meals as indicated [B-Breakfast, L-Lunch, D-Dinner]
- Drinks: Bottled or filtered water is included in all meals, along with one beverage – either sodas, beer, or one cocktail such as a margarita or piña colada. Extra drinks must be paid at additional cost.
- Green Planet Expeditions travel consultation and pre-departure services

Not Included

- International airfare
- Flight from Mexico city to Oaxaca
- Tips and gratuities
- Airport departure taxes (when applied)
- Drinks, alcoholic beverages, and meals other than those listed above.
- Personal expenses for extra services, optional activities, or changes in your itinerary for reasons beyond our control
- **Mandatory Travel Insurance:** To ensure a smooth travel experience, all participants are required to have a comprehensive travel insurance policy. This policy should include trip cancellation, medical services, and coverage for active adventures or evacuations. “Cancel For Any Reason” (CFAR) coverage is highly recommended to protect your investment in case of unforeseen circumstances.
- Any other items not mentioned above

ACCOMMODATIONS



NaNa Vida Hotel Boutique, Oaxaca is located in the city of Oaxaca, a 10-minute walk from the zócalo and the cathedral. Housed in a restored 18th-century building, the hotel features 10 rooms, each decorated with local art and craftsmanship. Rooms include private bathrooms, free Wi-Fi, and fans or air conditioning. The hotel has a central courtyard with a garden and a rooftop terrace offering views of the city. A complimentary

breakfast, made with local ingredients, is provided daily. NaNa Vida collaborates with regional artists and artisans to decorate its spaces. It is situated near museums, galleries, and traditional markets.



Hotel Zocalo and Rooftop, Mexico City is located in the historic center of Mexico City, directly facing the Zócalo square. The hotel occupies a 19th-century building and offers 105 rooms, each equipped with free Wi-Fi, a flat-screen TV, and a private bathroom. The property features a rooftop terrace with views of the Zócalo and the Metropolitan Cathedral. A complimentary breakfast is served daily, and the on-site restaurant

specializes in Mexican cuisine. Additional amenities include a 24-hour front desk, room service, and a business center. The hotel is within walking distance of landmarks such as the Templo Mayor and the Palacio de Bellas Artes. located in the city of Oaxaca, a 10-minute walk from the zócalo and the cathedral.



Your Tour Leader: Roman Cahero, Cultural and Naturalist Guide, Marine Biologist.

Roman Cahero, hailing from Mexico City, has cultivated a profound connection with the ocean from an early age. His childhood explorations took him along the captivating coastlines of both the Caribbean and Pacific oceans in Mexico. Remarkably, at the tender age of 5, Roman embarked on his inaugural diving experience, inspired by the captivating documentaries of Jacques Cousteau. This initial immersion ignited an enduring passion for marine biology that continues to define his life's journey.

In the late 1990s, Roman's trajectory led him to a pivotal decision - the relocation to La Paz, Baja California Sur, where he embarked on his odyssey as a marine biology student. Concurrently, he delved into the realm of marine ecosystems by embracing the role of a naturalist guide.

Roman's insatiable thirst for adventure extended beyond the classroom, as he wholeheartedly embraced the art of sea kayaking. With certifications from the American Canoe Association (ACA) in the United States and the Irish Canoe Union in West Cork, Ireland, he honed his expertise. Additionally, Roman became a certified wilderness first responder in the US, equipping him with invaluable skills to navigate emergencies in remote and challenging settings.

His profound love for marine life and mastery in the realm of naturalism have propelled Roman to diverse corners of the globe, including Alaska, Iceland, East Asia, Africa, Cuba, Belize, and the Baja region of Mexico where he also guides our trips in the area. His deep connection to Oaxaca is also noteworthy. He is a prominent guide for our Gastronomic Trips to Oaxaca, where his rich family heritage infuses the experience with authenticity and a genuine sense of place. You might meet some of his family members!

Beyond his marine pursuits, Roman showcases a prowess in wildlife photography and draws solace and elation from the world of music. Under the starlit sky, his skilled hands often strum melodies on his guitar and ukulele, serenading those fortunate to be in his company. Furthermore, for those with a zest for the adventurous, Roman might even impart his enthusiasm for salsa dancing, unveiling yet another facet of his multifaceted persona.

Booking your Green Planet Expedition

How to reserve a trip

To secure your spot on a trip, you can conveniently book online using our [Reserve a Trip form](#) or by calling **1-800-430-9498**. Your reservation is confirmed upon receipt of the reservation form and the initial 50% trip deposit.

Please note that we are unable to hold space until the deposit is received. If the requested space is unavailable, we will promptly provide alternative options for your consideration (if an upgrade is necessary, higher rates may apply).

Pre departure service

Upon receipt of your deposit and completed reservation form, we will email you a comprehensive Predeparture Dossier. This contains important information to help you prepare including immunizations, visas, trip insurance, packing checklist, reading list, maps, cross-cultural information, optional trip extensions, and more. You will receive a final trip email including Final Reminders and local contact information in your destination 2-3 weeks before departure.

Terms and Conditions

Green Planet Expeditions has arranged your trip utilizing the travel services of local in-country ground operators who are independent contractors. These local outfitters, lodges, hotels, and other suppliers of your travel services will make every effort to conduct this trip as described in the itinerary; however, it is possible that due to transportation schedule changes, weather, delays, and unforeseeable acts of God, humans or nature, this itinerary may vary from what is described. Participants must assume all risks whether identified in advance or unforeseen. All optional activities are at your own risk. Extra costs due to unexpected changes in your itinerary for reasons beyond our control are not included.

Caring for our planet is integral to our ethos. In alignment with our commitment to sustainability, a carbon emissions mitigation fee is incorporated into all our trips. This fee contributes to environmental initiatives that offset the carbon footprint associated with our journeys, ensuring a positive impact on the destinations we explore. Your safety and peace of mind during the journey is our top priorities. **The purchase of traveler's insurance is mandatory for all participants, and it must cover trip delays, trip cancellations, baggage, accident, or sickness. In some specific cases like Antarctica, it must cover evacuation.**

All information and services provided are subject to our [Terms and Conditions](#).

At Green Planet Expeditions, we craft strategically curated journeys that immerse travelers in the finest of nature, culture, and local traditions, always seeking out opportunities for exceptional dining experiences. Our expertise lies in tailor-made trips to destinations where we maintain close relationships with local partners, ensuring flawless execution with the assistance of passionate guides deeply connected to their heritage and committed to its preservation.

We believe that tourism, when harnessed thoughtfully, becomes a powerful catalyst for conservation and community upliftment in the destinations we visit.

As with any good recipe, our trips are infused with the following flavors:

- Positive impact on the areas you choose to visit, directly or indirectly.
- Amazing private local guides.
- Lovely small boutique hotels according to your budget.
- Good food, no matter how remote the destination is, we strive to offer good cuisine.
- Our trips frequently include surprises, which often turn out to be the highlight of the journey.
- When open to it, visits to less-known destinations, reserved for the daring few, and engages in intimate and meaningful encounters with locals—a cherished treasure highly valued by discerning travelers, as we have discovered through our years of experience in the industry.

Still haven't found what you're looking for?

We offer a wide range of amazing trips that may not all be listed on our website. Plus, we can custom-build pretty much whatever your heart desires, so let us know what we can do for you. If you have any questions about our expedition cruises, private trips, or just want to talk travel, give us a call at + 1 800- 430 9498 or contact us via email at travel@greenplanetexpeditions.com