

THE MEXICAN WAY OPENING IN DOWNTOWN ACTON

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Almost exactly one year ago, Julian Cruz and his wife, Veronica Velez Gonzalez, began selling homemade Mexican food for pickup and delivery out of their home in Georgetown. Now, they're opening The Mexican Way (37 and 39 Mill St.) in downtown Acton.

Within the first four hours of posting on Facebook, Cruz said, he'd received more than 300 comments interested in ordering from him; that demand, a year later, has showed little sign of slowing down. The couple has established some regular customers and, having shut down

their delivery to prepare for the store opening, customers are eager to have access to the menu once again.

The new physical location will serve a variety of functions, with a faster takeout area, a slower dine-in area, a casual patio and a place to purchase a selection of Mexican pantry items.

For on-the-go customers, items like tacos, burritos and tortas are available from the takeout counter.

"Tacos are super democratic," Cruz said. "They're not expensive, and for the same amount of money you spend on lunch you can have something different every day."

From chipotle chicken

THE MEXICAN WAY

LOCATION: 37 and 39 Mill St., Acton
WEBSITE: themexicanway.ca
FACEBOOK: facebook.com/TheMexicanway.ca
CONTACT: 289-368-TACO (8226)

to park carnitas to barba-coa, The Mexican Way's menu is filled with variety. That's not surprising, considering the rich culinary history of Mexico.

"Anywhere you go in Mexico — you could have a different breakfast every day," Cruz said.

In 2010, Mexican cuisine was recognized by the United Nations Educational, Scientific, and Cultural Organization (UNESCO)



Graham Paine/Metroland

Julian Cruz Paniagua, the owner of Acton's new The Mexican Way restaurant and bar, with one of their featured menu items - Pork Tacos Al Pastor.

as part of the Intangible Cultural Heritage of humanity.

"We've tried to choose items that will appeal to most people," Gonzalez said.

Mexican street corn, elote, is one item Cruz and Gonzalez are eager to share.

"In Mexico, you come out of church on Sunday and go to the park and eat

it," Gonzalez said.

Ears of corn are roasted and then topped with mayonnaise, chili powder and Mexican cheese like cotija.

While the food is served to go, Gonzalez noted, it's made fresh.

"Mexican food takes a lot of work," Gonzalez said. "We have the meats ready to go because it marinates for hours."

Mexican food also calls

for some ingredients that are harder to find in Canada than in Mexico.

"The challenge is to have them fresh," Cruz said. "Some of the items, I have to bring them myself (from Mexico)."

Procuring ingredients was a bit more challenging during the pandemic, considering travel restrictions, but Cruz said he was able to have some items shipped.

Decor representative of Mexico also proved challenging.

"We couldn't go to Mexico to get any of the items for decoration," Gonzalez said. However, the new space is brightly coloured and joyful, including the types of flags used in Mexican fiestas.

One decor item, which Cruz was able to acquire from Mexico, is a tapestry created by Oaxacan artisans over the course of a month. Orders can be placed by calling 289-368-TACO (8226).

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