**SOUTH OMAHA**

**HOME TO ETHNIC CULTURES FROM ACROSS THE GLOBE, SOUTH OMAHA IS A MELTING POT OF RICH HISTORY, FOOD AND ART.**

From folk art and hand-painted murals to authentic cuisine and local shops, South Omaha offers big doses of Polish, Czech, German and Mexican culture at every turn. At its heart is Historic South 24th Street, filled with Mexican tradition.

Dozens of family-owned restaurants line the intricately tiled sidewalks of South 24th Street. Enjoy savory slow-cooked chicken enchiladas, fiery roasted jalapeños, and carne asada (marinated and grilled thinly sliced steak) at a handful of eateries. Afterwards, grab a yo-yo (a traditional Latino pastry) or artisan bread at the **International Bakery**. Don’t forget about margaritas; **El Alamo**, **Gauca Maya** and elsewhere in “South O,” are known for serving up a mean cocktail.

**El Museo Latino** celebrates the area’s rich diversity with exhibits and programs, where special events include performances by “CHOMARI” Ballet Folklorico Mexicano. **Apollon Art Space** is Omaha’s multi-genre arts and entertainment venue offering locally produced art exhibits, improv shows and “Drink ‘n Draw” classes. Don’t miss the themed, interactive dinners allowing the audience to get into character and join in the fun. **South Omaha Museum** works to preserve and display the past and present of the “Magic City” with rotating exhibits on the area’s stockyard history, **Cinco de Mayo**, architecture and more.

South Omaha offers tried-and-true dishes made from old-world family recipes, and **Lithuanian Bakery**’s Napoloen Torte is a shining example. **Joe Tess Place** has been an area staple since the 1930s, serving quality fresh fish and their famous fish sandwich; it’s also been featured on the Food Network’s *Diners, Drive-Ins and Dives*. Don’t let the hole-in-the-wall ambiance fool you; the meatball sub and Italian sausage sandwich at **Ethnic Sandwich Shop**, which has been making Italian food fast since 1977, will haunt you.

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