

# Dinner

PLEASE ASK FOR THE DINNER SPECIAL



## Starters

-  **GUACAMOLE** (for 2) \$148.00  
Avocado with onions, red tomato, coriander, lemon and crumbled cheese, served with tortilla chips
-  **KIBIS** (2) \$148.00  
Broken wheat croquettes stuffed with Edam cheese accompanied by pickled purple onions
-  **EMPANADAS OF CHAYA AND EDAM CHEESE** (3) \$116.00  
Turnovers of corn dough with chaya, stuffed with Edam cheese, served with fried tomato sauce and cured red onions
- SHRIMPS OR TUNA CEVICHE IN RED RECADO** \$178.00  
Shrimps or tuna marinated in sour orange juice, red recado and olive oil, served with red onions, fresh pineapple pieces, coriander and mint
- LIMA SOUP** \$108.00  
Chicken broth with shredded and roasted chicken, white recado, sweet pepper, tomato, onions, lima juice and lima slices  
Served with fried Tortilla chips and fried tomato sauce
-  **CHAYA CREAM SOUP** \$116.00  
With panela cheese in cubes, fried chaya and achiote seeds and oil
-  **GREEN SALAD** \$132.00  
Mix of fresh lettuces with apple, walnuts, raisins, ibes and Edam cheese served with basil vinaigrette
-  **SHEK** \$132.00  
Mix of fresh lettuces and jicama, orange, grapefruit and pineapple, mixed with lima, achiote, honey and olive oil vinaigrette, decorated with toasted pumpkin seeds

Simbology:

 VEGAN

 VEGETARIAN

ALL FRUITS AND VEGETABLES ARE CAREFULLY DESINFECTED

## Main Dishes

-  **VEGETABLE SKEWERS** \$ 168.00  
Roasted vegetables skewers with red and white recado topped with coriander and basil oil, served with white rice and pot beans
-  **LOCAL PUMPKIN SQUASH** \$ 168.00  
Cut in kuarters, with ibes sauteed with tomato and black recado, served with white rice
- CHARCOALED TUNA STEAK** \$ 292.00  
Served over a red recado and sour orange sauce, served with black rice and mixed vegetables
- FISH** \$ 286.00  
Only fresh fish. Tikin Xic style, charcoaled or grilled. Served with grilled tomato, avocado, red onions, rice and beans
- SHRIMPS IN RED RECADO** \$ 286.00  
Sauteed in red recado sauce, served with rice and mixed vegetables
- CHARCOALED CHICKEN BREAST** \$ 258.00  
Marinated in white and red recado, served with white rice and chaya sauteed with tomato
- CHARCOALED BEEF FILET** \$ 336.00  
Served with black recado sauce, with mixed vegetables sauteed in buter and mashed orange yam
- COCHINITA PIBIL** \$ 266.00  
Pibil style pork loin cooked in wood oven and served with cured red onion marinated in sour orange juice and kabax style beans  
Powdered chawaik chili available
- POC CHUC** \$ 266.00  
Charcoaled pork loin marinated in white recado and sour orange, served with roasted red onions, chiltomate, kabax beans and avocado
- VALLADOLID STYLE LOIN** \$ 266.00  
Pork loin in pieces stewed with tomato sauce and chawaik chili, accompanied with refried beans, rice, hard-boiled egg and avocado