

Dinner

PLEASE ASK FOR THE DINNER SPECIAL



Starters

-  **GUACAMOLE** (for 2) \$128.00
Avocado with onions, red tomato, coriander, lemon and crumbled cheese, served with tortilla chips
-  **KIBIS** (2) \$136.00
Broken wheat croquettes stuffed with Edam cheese accompanied by pickled purple onions
-  **EMPANADAS OF CHAYA AND EDAM CHEESE** (3) \$106.00
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** \$158.00
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** \$94.00
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** \$102.00
With panela cheese in cubes, fried chaya and achiote seeds and oil
-  **GREEN SALAD** \$112.00
Mix of fresh lettuces with apple, walnuts, raisins, ibes and Edam cheese served with basil vinaigrette
-  **SHEK** \$112.00
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** \$148.00

Roasted vegetables skewers with red and white recado topped with coriander and basil oil, served with white rice and pot beans

 **LOCAL PUMPKIN SQUASH** \$158.00

Roasted slices with black recado, served with white rice, chiltomate and pot beans

CHARCOALED TUNA STEAK \$262.00

Served over a red recado and sour orange sauce, served with black rice and mixed vegetables

FISH \$256.00

Only fresh fish. Tikin Xic style, charcoaled or grilled. Served with grilled tomato, avocado, red onions, rice and beans

SHRIMPS IN RED RECADO \$256.00

Sauteed in red recado sauce, served with rice and mixed vegetables

CHARCOALED CHICKEN BREAST \$228.00

Marinated in white and red recado, served with white rice and chaya sauteed with tomato

CHARCOALED BEEF FILET \$298.00

Served with black recado sauce, with mixed vegetables sauteed in butter and mashed orange yam

COCHINITA PIBIL \$236.00

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 \$236.00

Charcoaled pork loin marinated in white recado and sour orange, served with roasted red onions, chiltomate, kabax beans and avocado

VALLADOLID STYLE LOIN \$236.00

Pork loin in pieces stewed with tomato sauce and chawaik chili, accompanied with refried beans, rice, hard-boiled egg and avocado