

DINNER

Please ask for the dinner special



Starters

 **GUACAMOLE** (for 2 persons) \$98.00

Avocado with onions, red tomato, chawaik chili, coriander and lemon, served with tortilla chips or charcoal toasted tortillas

 **KIBIS** (2 pieces) \$102.00

Broken wheat stuffed with Dutch cheese accompanied by pickled purple onions

 **EMPANADAS** (3 piezas) \$96.00

Corn dough with chaya, stuffed with Dutch cheese, served with fried tomato sauce and cured onions

AXIOTE SHRIMPS OR TUNA \$128.00

CEVICHE

Shrimps or tuna marinated in lime and sour orange juice, “recado negro” and olive oil served with purple onions, fresh pineapple pieces, coriander and mint

LIME SOUP \$88.00

Chicken broth with shredded and roasted chicken, sweet pepper, tomato, onions, lime juice and slices. Served with fried tortilla slices and fried tomato sauce

 **CHAYA CREAM SOUP** \$82.00

Chaya cream soup with panela cheese in cubes, fried chaya and achiote seeds

 **GREEN SALAD** \$82.00

Variety of lettuces with apple, walnuts, raisins, “xpelón” beans and Dutch cheese topped with a basil vinaigrette

 **SHEK** \$88.00

Mix of fresh lettuces and jicama with orange, tangerine (in season) and lemon, mixed with lime, achiote, honey and olive oil vinaigrette, decorated with toasted pumpkin seeds

All fruits and vegetables are carefully disinfected

Prices include VAT

All prices are in Mexican pesos

DINNER

Main Dishes

VEGETABLE SKEWERS

\$112.00

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

LOCAL PUMPKIN SQUASH

\$118.00

Cooked in a wood oven and served with white rice, “chiltomate” and cucumber salad with avocado

CHARCOALED TUNA STEAK

\$212.00

Charcoaled tuna steak served over a “recado rojo” sauce, black rice and local pumpkin squash

FISH

\$224.00

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

SHRIMPS IN “RECADO ROJO”

\$216.00

Shrimps sautéed in “recado rojo”, served with rice and vegetables

CHARCOALED CHICKEN BREAST

\$198.00

Grilled charcoal chicken breast (marinated in white and red “recado”), served with white rice and a warm chaya and corn salad

CHARCOALED BEEF FILET

\$248.00

Charcoal beef filet with black “recado” sauce served with local squash and mashed sweet yam

COCHINITA PIBIL

\$186.00

Pork meat marinated with red “recado” and sour orange, cooked in a wood oven. Served with habanero chili powder, sour orange and pickled purple onion

POC CHUC

Charcoaled pork meat marinated in white “recado” and sour orange. Served with roasted purple onions, “chiltomate” and “kabax” beans

\$196.00

VALLADOLID STYLE LOIN

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

\$204.00

Desserts

COCONUT FLAN

Milk and natural coconut flan with sugar syrup and pumpkin seeds brittle

\$86.00

DUTCH CHEESE PIE

Dutch cheese filling over a cookie, butter, cinnamon and spices pastry

\$102.00

SHERBERT (price per scoop)

\$52.00

ICE CREAM (price per scoop)

\$56.00

DINNER

All fruits and vegetables are carefully disinfected
Prices include VAT
All prices are in Mexican pesos