

# Lunch

PLEASE ASK FOR THE LUNCH SPECIAL



## Starters

-  **GUACAMOLE** (for 2) **\$148.00**  
Avocado with onions, red tomato, coriander, lemon and crumbled cheese, served with tortilla chips
-  **PANUCHOS OR SALBUTES** (3) **\$148.00**  
Fried tortilla with escabeche roasted chicken or cochinita pibil served with red onion, lettuce, jalapeño chili, avocado and tomato
- TUNA OR SHRIMP CORN TOSTADA** (2) **\$166.00**  
Marinated in lime and sour orange juice, black recado and olive oil, served with red onion, 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
-  **MIXED SALAD** **\$114.00**  
Variety of lettuces, radish, purple onion, cucumber, tomato and roasted pumpkin seeds, dressed with coriander, lima and honey vinaigrette
- VALLADOLID STYLE SAUSAGE** **\$178.00**  
Smoked pork sausage with red and white recado, served grilled with lettuce, chiltomate, roasted purple onions, sour orange, kabax beans and avocado
-  **SIKIL PA'K** **\$132.00**  
Puree of pumpkin seeds, roasted tomato and xcatic chili  
Decorated with chives and coriander

Simbology:

 VEGAN

 VEGETARIAN

ALL FRUITS AND VEGETABLES ARE CAREFULLY DESINFECTED



## Main Dishes

### **CHARCOALED POC CHUC TACOS (3)**

Fresh corn tortillas with refried beans and charcoaled pork tender loin, purple roasted onions, sour orange and coriander. Served with guacamole

**\$ 178.00**

### **CHARCOALED CHIKEN BREAST TACOS (3)**

Fresh corn tortillas with refried beans and charcoaled chicken breast, marinated in red recado purple roasted onions, sour orange and coriander, served with guacamole

**\$ 178.00**

### **CHARCOALED BEEF FILET TACOS (3)**

Fresh corn tortillas with refried beans and charcoaled beef filet, marinated in black recado and purple roasted onions, sour orange and coriander, served with guacamole

**\$ 226.00**



### **PAPADZULES**

Corn tortillas stuffed with hard boiled eggs, topped with pumpkin seeds and epazote sauce, decorated with fried tomato sauce

**\$ 168.00**



### **VEGETABLE SKEWERS**

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

**\$ 168.00**

### **CHARCOALED BEEF FILET**

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

**\$ 336.00**

### **CHARCOALED TUNA STEAK**

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

**\$ 292.00**

### **FISH**

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

**\$ 286.00**

### **SHRIMPS WITH CHAYA**

Shrimps sautéed in chaya cream, served with basil oil, black rice and roasted tomato

**\$ 286.00**

### **YUCATECAN STYLE CHICKEN BREAST**

Charcoaled chicken breast marinated with red recado and sour orange, served with roasted red onion, chiltomate, kabax beans and avocado

**\$ 258.00**

### **POC CHUC**

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

**\$ 266.00**