

Lunch

PLEASE ASK FOR THE LUNCH SPECIAL



Starters

-  **GUACAMOLE** (for 2) **\$ 128.00**
Avocado with onions, red tomato, coriander, lemon and crumbled cheese, served with tortilla chips
-  **PANUCHOS OR SALBUTES** (3) **\$ 128.00**
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) **\$ 146.00**
Marinated in lime and sour orange juice, black recado and olive oil, served with red onion, fresh pineapple pieces, coriander and mint
- LIMA SOUP** **\$ 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
-  **MIXED SALAD** **\$ 94.00**
Variety of lettuces, radish, purple onion, cucumber, tomato and roasted pumpkin seeds, dressed with coriander, lima and honey vinaigrette
- VALLADOLID STYLE SAUSAGE** **\$ 158.00**
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** **\$ 118.00**
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)

\$ 158.00

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

CHARCOALED CHIKEN BREAST TACOS (3)

\$ 158.00

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

CHARCOALED BEEF FILET TACOS (3)

\$ 196.00

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

PAPADZULES

\$148.00

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

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

CHARCOALED BEEF FILET

\$ 298.00

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

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 WITH CHAYA

\$ 256.00

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

YUCATECAN STYLE CHICKEN BREAST

\$ 228.00

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

POC CHUC

\$ 236.00

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