

LUNCH

Please ask for the lunch 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

 **PANUCHOS OR SALBUTES** \$92.00
(three pieces)

Fried tortilla with “escabeche” roasted chicken or “cochinita pibil” served with red onion, lettuce and tomato

TUNA OR SHRIMP CORN TOSTADA (two pieces) \$116.00

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

LIME SOUP \$78.00

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

MIXED SALAD \$78.00

Combination of lettuces, radish, purple onion, cucumber, tomato and roasted pumpkin seeds, dressed with a coriander, lime and honey vinaigrette

VALLADOLID STYLE SAUSAGE \$92.00

Charcoaled pork sausage with “recado blanco” and “recado rojo”. Served with lettuce, “chiltomate”, roasted purple onions, sour orange and “kabax” beans

Main Dishes



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PAPADZULES \$118.00
Corn tortillas stuffed with hard boiled eggs, topped with a pumpkin seeds and epazote sauce, decorated with fried tomato sauce

VEGETABLE SKEWERS \$118.00
Roasted vegetables skewers with red and white “recado”, topped with a coriander and basil oil, served with white rice and pot beans

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 WITH CHAYA \$216.00
Shrimps sautéed with chaya cream, accompanied with black rice and roasted tomato

YUCATECAN STYLE CHICKEN BREAST \$198.00
Charcoaled chicken breast marinated with red “recado” and sour orange with “chiltomate”, red onions and “kabax” beans

CHARCOALED BEEF FILET \$248.00
Charcoal beef filet with black “recado” sauce served with local squash and mashed sweet yam

POC CHUC \$196.00
Charcoaled pork meat marinated in white “recado” and sour orange. Served with roasted purple onions, “chiltomate” and “kabax” beans

Desserts

 **COCONUT FLAN** \$86.00

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

 **DUTCH CHEESE PIE** \$102.00

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

 **SHERBERT** (price per scoop) \$52.00

 **ICE CREAM** (price per scoop) \$56.00

SIMBOLOGY

 = VEGAN

 = VEGETARIAN

All fruits and vegetables are carefully disinfected

Prices include VAT

All prices are in Mexican pesos