

TEQUILAS

Clase Clase Azul	\$140.00
Clase Azul reposado	\$180.00
Cuervo 1800 antiguo	\$140.00
Cuervo 1800 reposado	\$110.00
Cuervo tradicional	\$100.00
Don Julio blanco	\$110.00
Don Julio reposado	\$120.00
Don Julio 1942	\$180.00
Herradura blanco	\$110.00
Herradura reposado	\$120.00
Herradura añejo	\$140.00

LIQUOR

Agavero	\$100.00
Amaretto di Saronno	\$100.00
Anis Chinchon dulce	\$90.00
Anis Chinchon seco	\$90.00
Bailey's	\$100.00
Frangelico	\$110.00
Grand Marnier	\$110.00
Jägermeister	\$110.00
Kalhua	\$90.00
Licor 43	\$110.00
Sambuca Vaccari	\$100.00
Xtabentun	\$100.00

VODKA

Absolut	\$110.00
Grey Goose	\$130.00
Stolichnaya	\$120.00

WHISKY

Buchanans 18 años	\$180.00
Chivas Regal	\$140.00
Jack Daniels	\$110.00
Johnnie Walker	\$110.00
Etiqueta Negra	\$140.00
Etiqueta Roja	\$120.00

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



AMATE 38

Comida Regional

BREAKFAST

Please ask for the daily breakfast special

- FRUIT SALAD** \$92.00
Fresh and assorted seasonal fruits with local honey, pumpkin seeds and chia
- OATMEAL COOKED IN WATER OR MILK WITH COCOA** \$102.00
Served with fresh fruit and local honey
- SWEET BREAD** \$30.00
- WHOLEMEAL BREAD WITH BUTTER AND PAPAYA JAM** \$52.00
- FRIED PLANTAIN** \$52.00
Fried plantain with fresh crumbled cheese and cream
- SCRAMBLED EGGS** \$90.00
Two plain scrambled eggs
- Mixed with Valladolid style sausage, chaya, epazote, ibe beans, turkey ham or Dutch cheese \$104.00
- MOTULEÑO STYLE EGGS** \$108.00
Tostada with refried beans, fried eggs, tomato sauce with peas and turkey ham, diced manchego cheese and served with refried plantain.
- CHAYA OMELET** \$110.00
Omelet filled with chaya and Dutch cheese over a fried tomato sauce, with refried beans and roasted onions
- TEKO TEKOH EGGS** \$118.00
Eggs, slowly cooked inside a tortilla, with smoked meat and chiltomate sauce



AMATE 38
Comida Regional

NATURAL COCKTAILS

TZALAM: Mezcal with hibiscus extract and spices	\$110.00
CHECHEN: Mezcal with corn, ginger, serrano chili and lime juice	\$110.00
KATALOX: Mezcal with local honey, pineapple juice and habanero chili	\$110.00
JABIM: Mezcal with cucumber, pineapple pieces, mint and tonic water	\$110.00
CIRICOTE: Mezcal with cinnamon, red “recado” and orange juice	\$110.00

HAND CRAFTED MEZCALES

Please ask your waiter for the current selection

BRANDY

Torres 10	\$100.00
Gran Duque de Alba	\$160.00

COGNAC

Henessey VSOP	\$160.00
Martell VSOP	\$160.00

GIN

Bombay Sapphire	\$110.00
Tanqueray	\$110.00
Hendricks	\$140.00

RUM

Appleton Estate	\$120.00
Bacardi añejo	\$100.00
Bacardi blanco	\$90.00
Flor de caña 4 años	\$90.00
Flor de caña 7 años	\$110.00
Habana 7 años	\$120.00
Zacapa 23 años	\$160.00

BEVERAGES

BEVERAGES

NATURALLY FLAVORED WATERS \$42.00

Lime, sour orange, barley, tamarind and hibiscus

JUICES \$50.00

Orange, grapefruit, watermelon, papaya, pineapple, melon, banana, chaya, guava, passion fruit, kiwi, carrot, lime, beetroot, nopal cactus, cucumber, seasonal or combined

MILKSHAKES \$56.00

With whole milk and fruit

COFFEE, CHOCOLATE AND TEA

American \$38.00

Espresso \$38.00

Cappuccino \$42.00

Hot or cold chocolate (prepared with water or milk) \$42.00

Tea (black, chamomile, lime o green) \$36.00

WATER AND SODAS

Sparkling water \$34.00

Purified water \$38.00

Coca Cola \$38.00

Coca Light \$38.00

Sidral \$38.00

Sprite \$38.00

BEERS

Bohemia clara \$42.00

Bohemia oscura \$42.00

Heineken \$42.00

Tecate light \$42.00

XX Lager \$42.00

XX Ambar \$42.00

Sol \$42.00

HAND CRAFTED BEERS

Please ask your waiter for the current selection




AMATE OMELET \$110.00

Omelet with peppermint, fried plantain and Dutch cheese, served over beans, fried chaya and kuut chili

VALLISOLETANA STYLE OMELET \$118.00

Stuffed with Valladolid sausage, onions and green bell peppers served with a bean sauce, avocado, panela cheese and red tomato cubes

EMPANADAS \$96.00

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

 RED CHILAQUILES WITH CHAWAIK CHILE \$118.00

Corn tostadas covered with tomato and chawaik chili sauce, served with shredded chicken or fried eggs. Decorated with fresh crumbled cheese, onions and coriander

WOOD OVEN COOKED COCHINITA TACOS OR SANDWICH \$96.00

French bread baguette or handmade tortillas filled with “cochinita pibil”, served with “xnipek” (red onion marinated in bitter orange juice and habanero chili) and kabax style beans. Powdered habanero chili available

SIMBOLOGY

 = VEGAN  = VEGETARIAN

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

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

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

Main Dishes



LUNCH

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

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