

Appetizers

Guacamole with crispy pork skin
with fried grasshoppers
Corn "Tamal" with beans, pork skin and "Holy leaf"
"Panuchos" Mayan style pork in stuffed fried tortilla
Grilled "Panela" cheese and cactus leaves in green sauce
"Ceviche" lime marinated (*with cucumber, red onion, and green chile*) on 2 baked tortillas
Green "Aguachile" lime marinated shrimp (*in green chile sauce with apple and cucumber*)
Ox tongue tacos (3)
Cheeseboard with olives, grapes and xoconostle jelly (2 pers)
Escamoles (ant eggs)

Salads

Green salad with Papalo (*spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo" leaf vinaigrette*)
Mixed Salad (*lettuce, crystalized figs, goat's cheese and apple*)
Cactus leaves salad *with pico de gallo and fresh cheese*
Spinach salad (*with apple and strawberries with xoconostle dressing*)
Grilled vegetables (*bell peppers, cactus leaves, zucchini, fresh cheese and spring onions*)
Rocket salad with mango, pineapple, orange and dried cranberries

Soups

Chicken broth with chicken and vegetables
Mayan style lime soup
Cream of black beans, (*with tortilla strips, cream and cheese*)
Oaxaca style soup (*With corn, poblano chile zucchini and "Epazote"*)
Mushrooms soup
Azteca soup (*rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream*)
Lentil soup (*with plantain and apple*)

Main Dishes

"Poblano" chile stuffed with vegetables
Chicken breast with pecan and prune "Mole" sauce
Chicken breast in green "Pipian" sauce
Chicken breast with black "Mole" sauce
Chilmole (*pork ribs with black beans in mayan black sauce*)
Pork ribs in "Morita" sauce
Cochinita pibil (*Mayan style pork*)
Poc Chuc (*Marinated grilled pork with roasted onions and tomato sauce*)
Stuffed Edam cheese (*with minced pork raisings and capers in a tomato sauce*)
Suckling pig confit with sautéed potatoes and plum sauce
Adobo beef fillet tacos with pineapple and fried onions (4)
Ox tongue with pineapple (*Barroco style with chorizo, almonds, raisin and pineappl*)
Beef fillet medallions with "manchamanteles" sauce
"Arrachera" beef skirt (*330 grams, with guacamole and sauted vegetables*)
Rib eye steak (*400 grams, with baked potato and sauted vegetables*)
Lamb "Mixiote" (*marinated and slow cooked*)
Shrimp in dry chipotle chile sauce
Shrimp in tamarind and chipotle sauce
Grilled fillet of salmon with sautéed dried chile peppers
Red Snapper with Hibiscus sauce
Red Snapper Veracruz style