

Eggs

Omelets

\$190 Turkey Ham and Cheese Omelet
(Manchego cheese or Edam cheese),
accompanied by refried beans and rice.

\$190 Chaya and Cheese Omelet
(Manchego cheese or Edam cheese),
accompanied by refried beans and rice.

\$190 Longaniza Omelet
accompanied by refried beans and rice.

\$160 Vegetarian Omelet
A fresh combination of tomato, onion, sautéed
mushrooms, accompanied with refried beans
and rice.

Scrambled and Fried Eggs

\$180 Scrambled Eggs with Longaniza
accompanied by refried beans and rice.

\$180 Scrambled Eggs with Chaya
accompanied by refried beans and rice.

\$180 Mexican-style scrambled eggs
A fresh combination of tomato, onion, and green
pepper, accompanied with refried beans and rice.

\$160 Fried Eggs (Soft or Well Cooked)
Served with refried beans and rice

\$160 Divorced Eggs
Fried eggs with red and green sauces,
accompanied by refried beans and rice.

\$250 Motuleños Eggs
Fried eggs served on tortillas with tomato sauce,
black beans, ham, peas, and fried plantains.

Panuchos

\$160 Chicken Panuchos
Corn tortilla filled with refried beans and fried in oil,
topped with roasted chicken, lettuce, pickled red
onion with sour orange juice, tomato slices, and
avocado.

\$210 Cochinita Pibil Panuchos
Corn tortilla filled with refried beans and fried in oil,
topped with slow-roasted pork, cooked under-
ground at low temperature, with pickled red onion
in sour orange juice.

\$210 Smoked Meat Panuchos
Corn tortilla filled with refried beans and fried in
vegetable oil, topped with smoked meat cooked
with local woods (jabín and pixoy), green leaves in
mojo sauce, onion, radish, cucumber, white onion,
cilantro, sour orange, and toasted sesame oil.

Salbutes (Order of 3 pieces)

\$160 Chicken Salbutes
Fried corn dough topped with roasted chicken,
lettuce, pickled red onion in sour orange juice,
tomato slices, and avocado.

\$210 Cochinita Pibil Salbutes
Fried corn dough topped with slow-roasted pork
cooked underground, with pickled red onion in
sour orange juice.

\$210 Smoked Meat Salbutes
Fried corn dough topped with smoked meat, radish,
cucumber, pickled red onion, white onion, cilantro,
sour orange juice, and toasted sesame oil.

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Breakfast

\$90 Seasonal Fruit Plate

\$119 Pancakes

Chilaquiles

\$160 Classic Chilaquiles
(Red or green sauce)

\$190 Chilaquiles with Fried Eggs
(Red or green sauce)

\$210 Chilaquiles with Chicken
(Red or green sauce)

Empanadas

\$210 Chaya Empanadas
Handmade nixtamal corn dough filled with chaya
leaves and Edam cheese, lightly fried and served
with a traditional tomato sauce.

Bebidas

\$75 Bottled Soft Drinks
-Sprite
-Coca cola
-Coca cola light
-Coca cola zero
-Fanta
-Mundet
-Fuze tea

\$90 Alamo Green Juice
Bitter orange, cucumber, pineapple,
and parsley.

\$90 Seasonal Juice
Sweet orange, mandarin, or grapefruit.

\$70 Fresh Waters:
-Horchata
-Lemon
-Tamarind

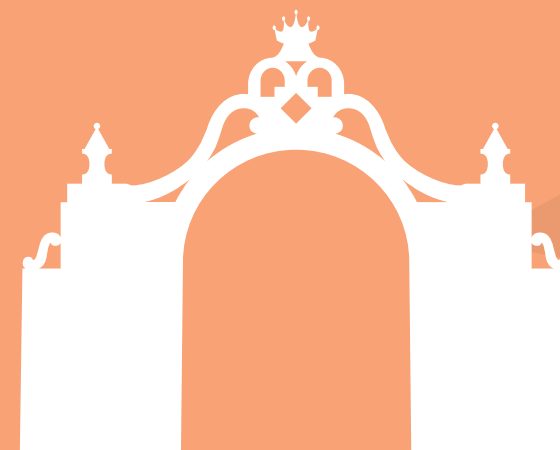
\$75 Chaya Lemonade

\$75 Chaya Lime Drink

\$75 Black coffee

\$95 Cappuccino

Breakfast



CENOTES HACIENDA
MUCUYCHÉ
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Starters

- \$170 Lime Soup**
Chicken broth with lime, sautéed tomato, white onion and sweet chili, served with shredded chicken, crispy tortilla strips and fresh lime.
- \$90 Refried Beans**
Slow-cooked black beans blended until creamy, seasoned with pork lard, onion, and epazote.
- \$220 Chayitas (ORDER OF 3 PIECES.)**
Nixtamalized corn dough mixed with chaya leaves, filled with pork belly and fried beans, served with tomato sauce and pickled red onion with sour orange.
- \$220 Papadzules**
Hard-boiled egg tacos bathed in pumpkin seed sauce, served with tomato sauce and chopped boiled egg.
- \$210 Chaya Empanadas**
Corn dough mixed with chaya leaves, stuffed with ball cheese, fried in oil and served with tomato sauce.
- \$190 Vegan Dish**
Slices of carrot, jicama, zucchini and carrot marinated in olive oil with basil pesto, grilled and served with tomato slices and fried plantain.
- \$225 Mucuyché Joroches**
Corn dough balls filled with refried black beans and smoked Mucuyché sausage, sautéed with tomato sofrito.
- \$190 Sikil Pak**
Roasted and ground pumpkin seed dip mixed with roasted tomato, cilantro, onion, lime juice and tortilla chips.

Snacks /Antojitos

- \$160 Guacamole**
Avocado pulp with chopped tomato, onion, cilantro, lime juice and tortilla chips.
- \$110 Rice with Fried Plantain**
White rice served with fried plantains, tomato slice and chopped cilantro.
- Panuchos (ORDER OF 3 PIECES.)**
- \$160 Chicken Panuchos**
Fried corn tortilla filled with refried beans, topped with chicken, lettuce, pickled red onion, tomato slices and avocado.
- \$210 Cochinita Panuchos**
Fried corn tortilla filled with beans and topped with slow-roasted marinated pork and pickled onion.
- \$210 Smoked Pork Panuchos**
Fried corn tortilla filled with beans, topped with smoked pork, lettuce, pickled onion and avocado.
- Salbutes (ORDER OF 3 PIECES.)**
- \$160 Chicken Salbutes**
Fried corn dough topped with chicken, lettuce, pickled red onion, tomato slices and avocado.
- \$210 Cochinita Salbutes**
Fried corn dough topped with roasted marinated pork and pickled onion.
- \$210 Smoked Meat Salbutes**
Fried corn dough topped with smoked pork, radish, cucumber, onion, cilantro and toasted garlic oil.

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- \$50 Order of Chips** **\$60 Order of Tortillas** (8 pieces)
- \$50 Order of Beans** **\$40 Roasted Tomato Sauce**

Main Dishes

- \$360 Smoked Pork Salpicón**
Shredded smoked pork leg served with radish, cucumber, red onion, cilantro, lime juice and olive oil.
- \$290 Grilled Chicken Breast**
Chicken breast marinated in regional sour orange juice, salt and pepper, served with rice and vegetable salad.
- \$700 Carlota Grill Platter**
Mixed grill with pork leg, chicken breast, pork loin and Mucuyché sausage, served with beans and grilled onion.
- \$350 Poc Chuc**
Pork leg marinated in sour orange juice and grilled over charcoal, served with beans and pickled onion.
- \$350 Black Recado Stew (Relleno Negro)**
Pork and ground meat stew with boiled egg in traditional black chili sauce.
- \$350 Cochinita Pibil**
Slow-roasted pork marinated with achiote and sour orange, cooked underground in banana leaves.
- \$350 Queso Relleno**
Stuffed Edam cheese filled with seasoned ground meat, served with white and tomato sauces.
- \$420 Arrachera**
Charcoal-grilled skirt steak served with black beans, grilled onion, guacamole and tortillas.
- \$350 Escabeche**
Chicken pieces cooked in a spiced broth with roasted chili and pickled onion.

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Desserts

- \$110 **Rice Pudding**
Traditional regional dessert made with rice and milk.
- \$120 **Grandma's Flan**
Homemade caramel custard following the family recipe.
- \$130 **Manjar Blanco**
Creamy coconut dessert with cinnamon, served in a cup.
- \$120 **Spanish Cream**
Smooth vanilla cream dessert.
- \$110 **Seasonal Dessert**
Special dessert depending on the season.

Coffee *No Refill

- \$75 **Black Coffee**
- \$95 **Cappuccino**
- \$160 **Carajillo**
- \$95 **Espresso**

Soft Drinks

- \$75 **Coca Cola**
- \$75 **Coca Cola Ligth**
- \$75 **Coca Cola Zero**
- \$75 **Sprite**
- \$75 **Fanta**
- \$75 **Mundet**
- \$75 **Fuze tea**

Fresh Waters *No Refill

- \$70 **Lemon Water**
- \$70 **Lime Water**
- \$75 **Chaya Lemonade**
- \$70 **Sparkling Lemonade**
- \$75 **Lime with Chaya**
- \$70 **Horchata**
- \$70 **Tamarind**

Restaurant



Beers

- \$85 **Tecate Ligth**
- \$85 **Indio**
- \$85 **XX Lager**
- \$85 **XX Ambar**
- \$85 **Ultra**
- \$85 **Bohemia Clara**
- \$85 **Bohemia Oscura**

BEER PREPARATIONS

- \$70 **Red Eye Beer** (Ojo Rojo)
- \$70 **Chelada Beer**
- \$85 **Michelada Beer**
- \$90 **Natural Clamato**

Cocktails

- \$180 **Carlota** Margarita
- \$180 **Blue Maya** Margarita
- \$180 **Imperial Guava** Cocktail

NON-ALCOHOLIC COCKTAILS

- \$90 Virgin **Margarita**
- \$90 Virgin **Daiquiri**
- \$110 **Piñada**

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- \$180 **Piña Colada**
 - \$175 **Daiquiri**
 - \$210 **Strawberry Frozen**
Margarita (Fresada)
 - \$170 **Mezcalitas**

Spirits / Liqueurs

- \$160 **Licor 43**
- \$180 **Smirnoff**
- \$140 **Bacardi Blanco**
- \$190 **400 Conejos**
- \$160 **José Cuervo** tradicional
- \$180 **Tequila Reposado**
- \$140 **Don Julio 70**
- \$190 **Don Julio Añejo**



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