

# 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

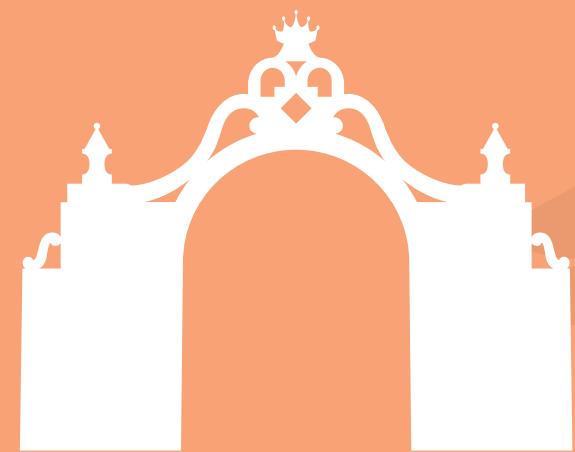
**\$75 Chaya Lemonade**

**\$75 Chaya Lime Drink**

**\$75 Black coffee**

**\$95 Cappuccino**

# Breakfast



CENOTES HACIENDA  
**MUCUYCHÉ**  
— SIGLO XVII —

# Starters

- \$195** **Lime Soup**  
Chicken broth with lime, sautéed tomato, white onion and sweet chili, served with shredded chicken, crispy tortilla strips and fresh lime.
- \$103** **Refried Beans**  
Slow-cooked black beans blended until creamy, seasoned with pork lard, onion, and epazote.
- \$253** **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.
- \$253** **Papadzules**  
Hard-boiled egg tacos bathed in pumpkin seed sauce, served with tomato sauce and chopped boiled egg.
- \$240** **Chaya Empanadas**  
Corn dough mixed with chaya leaves, stuffed with ball cheese, fried in oil and served with tomato sauce.
- \$218** **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.
- \$258** **Mucuyché Joroches**  
Corn dough balls filled with refried black beans and smoked Mucuyché sausage, sautéed with tomato sofrito.
- \$218** **Sikil Pak**  
Roasted and ground pumpkin seed dip mixed with roasted tomato, cilantro, onion, lime juice and tortilla chips.

# Snacks /Antojitos

- \$184** **Guacamole**  
Avocado pulp with chopped tomato, onion, cilantro, lime juice and tortilla chips.
- \$126** **Rice with Fried Plantain**  
White rice served with fried plantains, tomato slice and chopped cilantro.
- Panuchos (ORDER OF 3 PIECES.)**
- \$184** **Chicken Panuchos**  
Fried corn tortilla filled with refried beans, topped with chicken, lettuce, pickled red onion, tomato slices and avocado.
- \$240** **Cochinita Panuchos**  
Fried corn tortilla filled with beans and topped with slow-roasted marinated pork and pickled onion.
- \$240** **Smoked Pork Panuchos**  
Fried corn tortilla filled with beans, topped with smoked pork, lettuce, pickled onion and avocado.
- Salbutes (ORDER OF 3 PIECES.)**
- \$184** **Chicken Salbutes**  
Fried corn dough topped with chicken, lettuce, pickled red onion, tomato slices and avocado.
- \$240** **Cochinita Salbutes**  
Fried corn dough topped with roasted marinated pork and pickled onion.
- \$240** **Smoked Meat Salbutes**  
Fried corn dough topped with smoked pork, radish, cucumber, onion, cilantro and toasted garlic oil.

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# Main Dishes

- \$432** **Smoked Pork Salpicón**  
Shredded smoked pork leg served with radish, cucumber, red onion, cilantro, lime juice and olive oil.
- \$348** **Grilled Chicken Breast**  
Chicken breast marinated in regional sour orange juice, salt and pepper, served with rice and vegetable salad.
- \$840** **Carlota Grill Platter (2 PERSONAS)**  
Mixed grill with pork leg, chicken breast, pork loin and Mucuyché sausage, served with beans and grilled onion.
- \$420** **Poc Chuc**  
Pork leg marinated in sour orange juice and grilled over charcoal, served with beans and pickled onion.
- \$420** **Black Recado Stew (Relleno Negro)**  
Pork and ground meat stew with boiled egg in traditional black chili sauce.
- \$420** **Cochinita Pibil**  
Slow-roasted pork marinated with achiote and sour orange, cooked underground in banana leaves.
- \$420** **Queso Relleno**  
Stuffed Edam cheese filled with seasoned ground meat, served with white and tomato sauces.
- \$504** **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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- \$50** **Order of Chips**      **\$60** **Order of Tortillas (8 pieces)**  
**\$50** **Order of Beans**      **\$40** **Roasted Tomato Sauce**

## 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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