

Eggs

Omelets

- \$190

Turkey Ham and Cheese Omelet

(Manchego cheese or Edam cheese),
accompanied by refried beans an rice.
- \$190

Chaya and Cheese Omelet

(Manchego cheese or Edam cheese),
accompanied by refried beans an rice.
- \$190

Longaniza Omelet

accompanied by refried beans an 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 an rice.
- \$180

Scrambled Eggs with Chaya

accompanied by refried beans an 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 an 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.

Payment Information: Prices: All prices are listed in Mexican Pesos (MXN) and include all applicable taxes. Payments in USD: If you wish to pay in U.S. Dollars, please consult our staff regarding the current exchange rate and accepted payment conditions. Gratuity: Service charge is not included. Gratuity is strictly voluntary and at your full discretion as a gesture of appreciation for the service provided.

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 -Coca cola -Coca cola light -Coca cola zero	-Sprite -Fanta -Mundet -Fuze tea	\$70	Fresh Waters: -Horchata -Lemon -Tamarind
\$90	Alamo Green Juice Bitter orange, cucumber, pineapple, and parsley.		\$75	Chaya Lemonade
\$90	Seasonal Juice Sweet orange, mandarin, or grapefruit.		\$75	Chaya Lime Drink
			\$75	Black coffee
			\$95	Cappuccino

Breakfast



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.

- \$50

Order of Chips

\$60

Order of Tortillas (8 pieces)
- \$50

Order of Beans

\$40

Roasted Tomato Sauce

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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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.



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 / Liquors

- \$160 **Licor 43**
- \$180 **Smirnoff**
- \$140 **Bacardi Blanco**
- \$190 **400 Conejos**
- \$140 **José Cuervo** tradicional
- \$190 **Tequila Reposado**
- \$210 **Don Julio 70**
- \$225 **Don Julio Añejo**

