

ANTOJITOS

SEAFOOD CAMPECHANA – 12

*YUCATECAN SEAFOOD COCKTAIL WITH TOMATO, ONION, AVOCADO & SOUR ORANGE.
SERVED WITH HANDMADE CHIPS*

AGUACATE – 10...ADD GRILLED PINEAPPLE OR TOASTED PEPITAS FOR \$1 EA
*SMASHED AVOCADO WITH GARLIC, ONION & FRESH LIME.
MILD OR SPICY. SERVED WITH HANDMADE CHIPS.*

SIKIL P'AAK – 8

*MAYAN DIP OF TOASTED PEPITAS, FIRE ROASTED TOMATOES, CHARRED ONION & HABANERO.
SERVED WITH HANDMADE CHIPS*

ENSALADA COL RIZADA – 9

BLACK KALE, POACHED FORELLE PEARS, SUNFLOWER SEEDS, TOASTED QUINOA, GUAJILLO VINAIGRETTE

ARROZ Y FRIJOLES – 6

CREAMY BLACK BEANS & CINNAMON RICE.

ESQUITES – 5

MEXICAN STREET CORN SALAD.

KIBITO – 9

LEBANESE FRIED BEEF MEATBALLS, STUFFED WITH WALNUTS, ONIONS & LABNEH.

TACOS

PESCADO – 15

SEARED FISH, PICKLED ONION, ROASTED POBLANO, RADISH, CILANTRO VINAIGRETTE.

CARNITAS AL PASTOR – 14

SLOW ROASTED PORK, GRILLED PINEAPPLE, CHERRY-SCORPION SAUCE.

VEGETALES – 12

CHEF'S SELECTION OF SEASONAL, LOCAL VEGETABLES.

SHAWARMA CHICKEN – 14

MARINATED CHICKEN, SUMAC ONIONS, LEBANESE PICKLES, LEMON TAHINI.

MAYAN PRAWN – 15

CHIPOTLE-MEZCAL GLAZED SHRIMP, HABANERO-CUCUMBER X'NIPEK.

CECINA – 14

CRISPY BRAISED BEEF, SMOKED SPANISH ONIONS, MINT-TOMATILLO SALSA.

PULPO – 16

CHARRED BABY OCTOPUS, ARUGULA, AVOCADO, RADISH SALPICON.

ESPECIALES DE YUCATAN

DUCK LEG PANUCHO – 18

BLACK BEAN FILLED TOSTADA, TOPPED WITH CONFIT DUCK LEG, APPLE-NAPA SLAW, PICKLED RED ONION.

SALBUTE CON PAVO – 16

PUFFED TORTILLA, TOPPED WITH BLACK TURKEY STEW, PICKLED ONIONS, AVOCADO, HARD BOILED EGG.

TACO ARABES – 17

WARM PITA, SLOW ROASTED LAMB, LABNEH, PICKLED RED ONION, PARSLEY SALSA VERDE.

TORTA CON SALCHICHA – 15

GRILLED SAUSAGE, COTIJA, ROASTED POBLANO, PICKLED VEGETABLES, LIME AIOLI. SERVED WITH SMASHED CAMOTE.

ARRACHERA – 22 (+\$5 SUPPLEMENT FOR RESTAURANT WEEK)

COCOA & CHILI RUBBED SKIRT STEAK, SERVED WITH SMASHED CAMOTE AND BRAISED KALE SALAD.

PESCADO FRITO – 24 (+\$6 SUPPLEMENT FOR RESTAURANT WEEK)

CRISPY WHOLE ROASTED FISH, MOJO DE AJO. SERVED WITH CINNAMON RICE AND GRILLED CHAYOTE.

RESTAURANT WEEK

3 COURSES for \$30*

1ST COURSE
CHOOSE ONE
ANTOJITOS

2ND COURSE
CHOOSE ONE
TACOS
or
ESPECIALES

3RD COURSE
CHOOSE ONE
DESSERT

**Does not include Tax or
Gratuity. Supplement for
Arrachera and Pescado Frito*