



### YUCATECAN CONTEMPORARY MENU 1

Open quesadilla with "Castacan" (Yucatan style Pork Skin)  
Fish, kiwi and pineapple ceviche with fried plantain

Traditional Yucatecan lime soup

Chicken breast filled with edam cheese in a "Chirmole sauce" with a Chaya Tamal

Bananas in ecstasies with chocolate sauce

Coconut rice pudding with drops of sweet papaya

Price per person \$80.00 USD + TAX  
Service Included

### YUCATECAN CONTEMPORARY MENU 2

Tatemado Corn cream with Serrano, Avocado Gelatin bites and Cotija cheese foam.

Green salad with grapefruit, fresh cheese from Chiapas and hoja santa dressing

Regional farmed pumpkin cream with pumpkin seed "Butts"

Tik in Xic style Caribbean grouper with white rice and ix ne pec sauce

Pineapple turnover cake with coconut ice cream and honey glazed

Coconut milky jelly with almond meringue and cinnamon foam

Price per person \$80.00 USD + TAX  
Service Included

### YUCATECAN CONTEMPORARY MENU 3

Fish and fine herbs ceviche with fired plantain

Cold cucumber and yoghurt soup with "hoja santa" oil

Caribbean grouper with apple and mango relish and bacon dressed with a "reacudo Blanco" emulsion.

Artisan sorbets: lemon, tamarind and hibiscus flower with berries sauce

Chocolate cake with dairy ice cream done with a XVIII century recipe