






## VEGETARIAN

**Grilled Broccoli Ceviche 150 g.**   
Ceviche made with grilled broccoli and coconut milk, served with onion, tomato and avocado. \$139

**Mushroom Salpicón Tostadas 3pcs.**   
Black beans and a marinated mix of portobello mushroom, white button mushroom and chanterelle mushroom, served on crunchy blue corn tortillas. \$139

**Grilled Avocado Tacos 3 pcs.**    
Grilled avocado, topped with nopale cactus, onion, morita pepper dressing, with a side of watercress salad and a serrano pepper. \$139

**Curry Cauliflower 1 pc.**   
Curry marinated baked whole cauliflower, topped with deep fried leek and black truffle mayonnaise. \$149



## SOUPS

**Roasted Corn Soup 180 ml.**  
Creamy roasted corn and Mexican black corn mushroom with deep fried epazote herb. \$149

**Yucatán Soup 180 ml.**  
Roasted lime soup with shredded chicken breast, peppers, and crunchy corn tortilla strips. \$139

**Tortilla Soup 180 ml.**  
Pasilla pepper, guajillo pepper, jocoque, goat cheese and crunchy corn tortilla strips. \$139


## SEA FLAVORS

**"Zarandeado" Octopus 200 g.**    
Marinated in a sauce made with ancho pepper, guajillo pepper, pasilla pepper, peanuts, and sesame seeds, served with grilled potatoes and garlic chipotle aioli. \$649

**Mahi Mahi "Al Pastor" 200 g.**  
Pan-seared mahi mahi fillet, served with roasted pineapple, roasted spring onions and mashed avocado. \$339

**Coconut Shrimp 200 g.**  
Coconut breaded shrimp, served with mashed potatoes and a spicy mango sauce. \$309

**Mustard Butter Salmon 200 g.**  
Pan-seared salmon in mustard butter with garlic, roasted cauliflower, almond powder, and truffle aioli. \$379

**Tikin Xic Red Snapper 200 g.**   
Marinated in a red sauce and sour orange juice, topped with red onion and grilled tomato, served with mashed plantain. \$559


## MEAT AND POULTRY

**Mole Negro Chicken 200 g.**  
Chicken breast stuffed with goat cheese, in "mole negro" and served with mashed plantain. \$219


**Akumal Skirt Steak 200 g.**  
Served with grilled nopale cactus, panela cheese, refried black beans, and purslane. \$369

**Bone Marrow and Rib Eye Tacos 3 pzas.**   
Marrow and sliced Rib eye served on 3 corn tortillas with Mayan pre-Hispanic recipe of red ant mayonnaise spread. \$619

**Poc Chuc 200 g.**  
Grilled pork tenderloin marinated in sour orange juice, served with avocado, red onion, and roasted tomato. \$219

**Three Chili Ribs 450 g.**   
Beef ribs slow cooked for 6 hours, served with spring onions, avocado. Braised in a guajillo, Pasilla and arbol pepper sauce. \$699

**Morita Pepper Beef Fillet 450 g.**   
Grilled beef fillet over morita pepper sauce and bone marrow, served with chambray potatoes with epazote herb and grilled vegetables. \$449

**Surf and Turf**   
**Shrimp 150 g. Beef 200g.**  
Grilled beef fillet and shrimp, over mashed potatoes with mezcal garlic butter, and grilled vegetables. \$699

## APPETIZERS

### Mayapan Guacamole 180 g.

Diced avocado mixed with onion, coriander, and serrano pepper, topped with fried pork belly. \$189

### Spicy Mushroom Sope 3 pcs.

Round corn cakes with garlic and guajillo pepper mixed mushrooms, black beans and epazote herb. \$179

### Mayapan Panucho 3 pcs.

Mexican style flat bread, stuffed with shredded slow-roasted pork marinated in achiote paste, topped with pickled onions. \$189

### Duck Gordita 1 pc.

Thick corn flour tortilla, stuffed with shredded confit duck and topped with morita pepper sauce. \$329

### Mayan Octopus Ceviche 150 g.

Poached octopus, then grilled, served with red onion, coriander, cucumber, avocado, serrano pepper and roasted habanero pepper. \$319

### Black Aguachile 150 g.

Fish of the day, marinated in a spicy lime and Gloucester sauce mix, served with red onions, avocado and corn sprouts. \$279

## TOSTADAS

### Shrimp Ceviche Tostadas 3 pcs.

Marinated shrimp ceviche mixed with mashed avocado, red onion, cucumber, and coriander sprouts, served on 3 crunchy corn tortillas. \$189

### Bluefin Tuna Tostada 1 pc.

Tuna tartare mixed with avocado, cucumber, red onions and a garlic chipotle aioli, served on a crunchy corn tortilla. \$179

## SALADS

### Mayapan Salad 150 g.

Arugula, organic lettuce, fried brussel sprouts, roasted pumpkin seeds, green tomato vinaigrette and Maasdam cheese. \$169

### Paradise Salad 150 g.

Spinach, goat cheese, roasted almond, pumpkin seeds, sunflower seeds, cherry tomatoes, Papantla vanilla bean and balsamic vinaigrette. \$159

## DESSERTS

### Traditional Churros 120 g.

Mexican style churros, served with vanilla ice cream and chocolate sauce. \$129

### Chaac Flan 120 g.

Soft and silky flan, made with our house recipe using Mexican eggnog Rompopo. \$129

### Kinich Flan 120 g.

Goat cheese flan, flamed with mezcal and decorated with fruit slices. \$139

### Banana Cheesecake 120 g.

Served with guava confit and strawberry sauce \$129

### Pan de Elote 120 g.

Sweet corn cake served with vanilla ice cream, caramel sauce, and toasted pecans. \$149

### Oaxacan Chocolate Cake 120 g.

Mexican chocolate cake, served with vanilla ice cream and passion fruit sauce. \$129

 Not available in the All Inclusive plan.

 Vegetarian

 Spicy

\*Prices in Mexican pesos. Taxes included.

\*Consumption of raw or undercooked meat, poultry, fish, seafood or eggs, is under your own risk and could cause foodborne illnesses.