





CHÚUN/ STARTERS /P'A BOTANEAR

 COMBINADO YUCATECO (1)Pescadilla (1)Vaporcito (1)Taco de Cochinita (1)taco de Pez -fish-	\$12.00
CEVICHE XP Shrimp marinated & mixed with our mild salsa. Cozumel Style	\$7.00
CHORIQUESO or RAJAS CON QUESO Mexican sausage or Poblano Chile with melted cheese.	\$7.50
GORDITAS DE VILLA (2 PIECES) Fried corn tortilla slit and stuffed with beef, lettuce, cheese and sour cream	\$6.50
GUACAMOLE	\$6.50
EMPANADAS (3 PIECES) Corn dough made into a semi-taco shape, fried and stuffed with (1)ground beef (1)corn & mushrooms and (1)potato w/chorizo.	\$7.00
 VAPORCITO Yucatecan tamal wrapped in banana leaf.	\$3.00

CHOK'OB/ SOUPS / SOPITAS

 SOPA DE LIMA Tangy soup made with chicken broth accented with "lima".	\$6.50
SOPA DE MARISCOS Fish, king crab, octopus, shrimp, oyster & veggies. Mom's recipe.	\$14.95

YA'AXKAABA/ VEGETARIAN / VEGETARIANO

 CODZITOS Fried mini-tacos topped with tomato sauce & cheese	\$5.00
ENMOLADAS Corn tortillas dipped in mole with cheese and onion.	\$10.50
VEGGIE PLACERAS Red enchiladas topped with lettuce, sour cream, cheese, potatoes and carrots. Filled with onion & cheese	\$10.50
 PAPADZULES Tortilla dipped in pumpkin seed sauce, filled with egg topped with tomato sauce and cheese.	\$12.50



The ancient Mayan diet focused on three domesticated staple crops: maize, squash and beans. This trio is commonly referred to as the "Three Sisters". Hunting also supplied the Maya with their main sources of protein which included: turkey, deer, tapir, peccary, monkey and iguana. The exploitation of coastal resources was also important and included: fish, lobster, shrimp, conch and other shellfish. With the conquest of the Americas all of these flavors mixed with other ingredients from places such as Lebanon, Spain and many other parts of Europe and created Yucatecan cuisine as we know it today. The core of Yucatecan cuisine resides in what we call "Recado Rojo" or Achiote paste which was an original Mayan recipe. This spice mixture usually includes annatto, Mexican oregano, cumin, clove, cinnamon, black pepper, allspice, garlic and salt. We should also mention the "Recado Negro" and "Recado Blanco", other pastes which are used to marinate and color our Yucatecan dishes.



XNI-PEC de YUCATÁN

(pronounced shnee-peck)



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Brunch and Dinner

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DINNER MENU

BAK'/MEAT & POULTRY/ CARNES Y AVES

 **POC CHUC BEEF or PORK** meat grilled & marinated served with rice, black beans & veggies. **\$14.50**

MOLE ROJO (Mom's recipe)

Traditional homemade mole made with four chiles, nuts, almonds, cocoa & herbs. Served with chicken & rice. -White meat available upon request-

 **PLATILLO DE COCHINITA** Pork marinated in Achiote. Accompanied by rice & black beans. **\$12.50**

ENCHILADAS PLACERAS

Red enchiladas topped with lettuce, sour cream, cheese, potatoes, carrots and chorizo. Filled with onion & cheese. Accompanied by a chicken drumstick. **\$11.00**

 **POLLO PIBIL** Marinated & baked Chicken served with rice & veggies. **\$12.50**

PANUCHOS Y SALBUTES


 Panuchos: Small fried tortilla with black beans& pink onion.


Salbutes: Small fried tortilla with cabbage, tomato & avocado.

Both are topped with grilled chicken. **\$12.00**

K'OMOH/SEAFOOD/MARISCOS

PESCADO CARIBEÑO (Mom's recipe) **\$13.50**
Tilapia fillet sauteed in coconut sauce, served with rice and veggies.

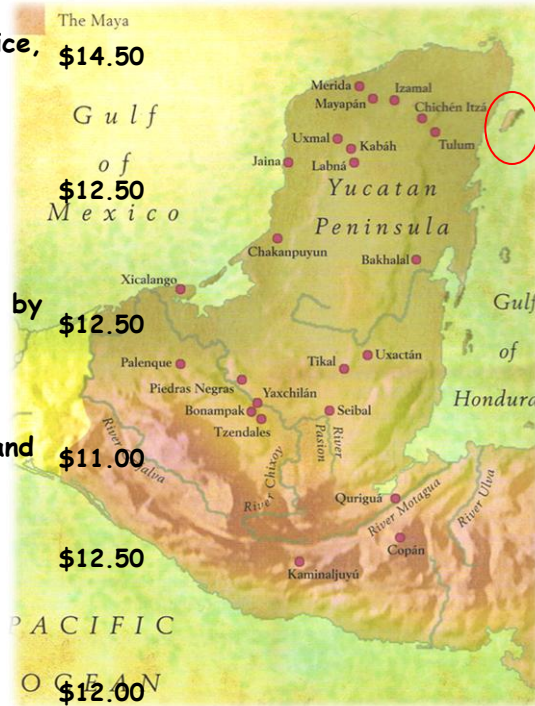
 **PESCADO TIKIN-XIC** Charbroiled fish brushed with Achiote and wrapped in a banana leaf served with rice, beans and veggies. **\$18.50**


 **ESCABECHE** Fish & Octopus stewed with onions, green olives and carrots. Accented with oregano, garlic and bay leaves. **\$18.00**

CAMARONES XP (Mom's recipe) Marinated Shrimp stewed with "Xcatic Chile", tomato and onions. Served with veggies and rice. **\$14.00**

CAMARONES AL AJILLO Shrimp Marinated in Guajillo Chile, garlic and herbs. Served with rice and veggies. **\$14.00**

COCTEL (Shrimp or Octopus & Shrimp) **\$9.99**
Tomato sauce, onion, cilantro & avocado. **\$10.99**



 **FISH & SHRIMP TACO DINNER** (1)fish taco and (1)shrimp taco served with rice. Fried fish and shrimp with black beans, cabbage and creamy chipotle dressing. **COZUMEL** Style. **\$8.00**

 **PAN DE CAZÓN.** Stack of tortillas spread with black beans and filled with "Cazón" (baby shark) topped with tomato sauce. **\$12.00**

SIDE ORDERS /GUARNICIONES

Arroz (Rice)	\$1.90
Frijol Colado (Black beans)	\$1.90
Grilled Vegetables	\$2.25
French Fries	\$1.90

CH'UHUK/DESSERTS/POSTRECITO

SWEET POTATO AND PUMPKIN (CAMOTE Y CALABAZA)
Baked with cinnamon, orange, and "piloncillo" **\$3.50**

QUESO NAPOLITANO (YUCATECAN FLAN)
Creamy and cheesy, dense, vanilla flavored flan. **\$4.00**

FRIED SWEET PLANTAIN (Plátano Macho frito) **\$4.00**

RICE PUDDING (ARROZ CON LECHE)
Pineapple, coconut, topped with "rompope". **\$4.00**

BUÑUELO Crunchy, fried flour tortilla topped with sweet "piloncillo" molasses. **\$3.50**





Wine Menu



COCKTAILS	GLASS/PITCHER
Margaritas	\$7.00 / \$18.00
Sangria	\$7.00 / \$18.00
Maya-Kiin	\$7.00
BEERS	
Michelada	\$7.00
Negra Modelo, Bohemia, XX, XX Ambar, Corona, Pacífico.	\$4.00
SODAS	\$2.00
Orange, Coke, Sprite, Squirt, Mineral Water, Gin, Lemonade, Unsweetened Iced Tea	

Bubbly

Marques Gelida	Cava Brut	2005	Spain	Fine bubbles. Crisp apple, peach like characteristics.		\$26.00
Bortolotti	Prosecco Brut	NV	Italy	Clean, floral, fruity. A dry, refreshing prosecco.		\$25.00

White

San Pietro	Pinot Grigio	2008	Italy	Fruity at the start, with ripe tropical fruits & honey.	\$6.00	\$18.00
Urban Uco	Sauvignon Blanc	2009	Argentina	Bracing lime citrus fruit with a mouthwatering finish.	\$5.00	\$15.00
Cappucine	White Blend	2009	France	Good body, soft, fruity. Refreshing with a strong finish.	\$5.00	\$18.00
Lot 205	Chardonnay	2008	California	Aromas of grapefruit/citrus, creamy texture, soft oak.	\$5.00	\$17.00
Seven Hills	Riesling	2008	Washington	Lightly sweet. Lime/green apple, long crisp finish.	\$6.00	\$21.00
Charles Smith	Chardonnay	2007	Washington	Fresh, crisp, sweet apple blossoms. Silky & soft.		\$21.00
75	Sauvignon Blanc	2008	California	Ripe pear & citrus. Tropical fruits with pleasant finish.		\$28.00

Red

Fontaleoni	Chianti	2007	Italy	Warm, soft. Medium bodied with ripe red berry fruits.	\$6.00	\$19.00
Cappucine	Red Blend	2008	France	Rustic, hearty wine with deep fruit & impressive finish.	\$5.00	\$15.00
Cartlidge & Brown	Pinot Noir	2008	California	Full flavored. Fresh plum, cherry cobbler, mild spice.	\$7.00	\$23.00
Charles Smith	Merlot	2008	Washington	Smooth/rich. Bittersweet cocoa hints of smoke/cedar.	\$7.00	\$21.00
Urban Uco	Malbec	2008	Argentina	A soft, fruity malbec with cherry and spice flavors.	\$6.00	\$20.00
Lockwood	Cabernet Sauvignon	2007	California	Dark berries, black cherry, spice tones, very delicious.	\$7.00	\$22.00
Garnacha de Fuego	Old Vine Grenache	2008	Spain	Silky, complex cherry and dark, smoky, berry finish.		\$16.00
Wrongo Dongo	Mouvedre	2008	Spain	Round, smooth, earthy with a sweet berry finish.		\$16.00
Jigsaw	Pinot Noir	2008	Oregon	Flavor of wild berries, strawberries, balanced finish.		\$33.00
Crios	Malbec	2008	Argentina	Cassis, cedar, and black cherry. Medium-bodied.		\$25.00
Victory	Zinfandel	2007	California	Explosive. Layers of blackberry & raspberry.		\$25.00
Paso a Paso	Tempranillo	2008	Spain	Rich cherry & dark berry flavors with a long finish.		\$21.00
75	Cabernet Sauvignon	2006	California	Beautiful blue/red fruits, long soft finish, balanced.		\$35.00