

ENTRES

YUCATAN STYLE OYSTERS

6pc **34**

tres granita: citrus & habanero, tequila & habanero, jamaica

12pc **68**

KIBIS YUCATECOS

19

golden bulgur & beef croquettes & refreshing
mint-habanero dressing

POC CHUC

24

citrus-marinated pork skewers, honey glaze, grilled
onions & charred tomato salsa

SIDES

ELOTE

13

chargrilled corn on the cob, habanero dressing,
chilli powder, feta, lime & habanero ashes

CITRUS SALAD

16

orange, grapefruit, red cabbage, pickled onion,
avocado, mint & roasted pepitas

TORTILLAS

2.5

house made fresh tortillas

SMALLS

CEVICHE YUCATECO

33

barramundi dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunchy maiz crackling

JACOQUE

17

24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served with warm tortillas

TOTOPOS

21

chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas

SALBUT VEGETARIANO

10

crispy tortilla with roasted pumpkin, spinach, queso fresco & habanero crema.

PANUCHO DE POLLO PIBIL

14

black bean puffed corn tortilla, pulled adobo chicken, kale, tomato, avocado, pickled onion & habanero.



BIGS

TIKIN XIC FISH

43

whole fresh barramundi roasted in citrus & annatto,
charred lime & pepitas mole

SHORT RIB

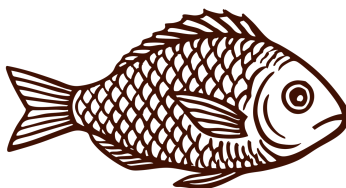
62

slow-braised beef short rib, sour orange-honey glaze,
barbacoa sauce & roasted pepitas

ROASTED PUMPKIN

26

roasted pumpkin, sikil pak puree, recado rojo
butter, jocoque & roasted pepitas



DESSERT

TRES LECHES CAKE

22

vanilla sponge, coconut & orange
syrup, fresh berries