COURSE 1

Shared

sikil pak
chips and salsa | yucatan sauce | habanero | pumpkin seeds

be elote
wood oven roasted corn | coffee habañero ash mayonnaise | aged cheese

avocado ixchel
mayan avocado | roasted ginger | fresh endive leaves | pumpkin seeds

COURSE 2

tulum salad
daily mix of greens | almonds | goat cheese | tangy citrus dressing | seasonal fruit | quinoa

COURSE 3

Select One

cozumel enchiladas
beef | bell pepper | grilled onions | blend of mexican cheese | jalapeño sauce | crema mexicana

roasted chicken
black recado | pickled vegetables | cauliflower coconut rice | fresh herbs

salmon
onion ash crusted | tomato jalapeño molcajete sauce | seasonal vegetables | goat cheese

vegetarian option upon request

COURSE 4

chocolate cake
chocolate mousse | hibiscus ganache | amaranth | raspberries
COURSE 1
Shared

ceviche tulum
barramundi | mix of citrus juices | guanabana | pico de gallo | serrano | chili oil

be elote
wood oven roasted corn | coffee habañero ash mayonnaise | aged cheese

avocado ixchel
mayan avocado | roasted ginger | fresh endive leaves | pumpkin seeds

COURSE 2
tulum salad
daily mix of greens | almonds | goat cheese | tangy citrus dressing | seasonal fruit | quinoa

COURSE 3
Select One

yucatan pork
pork chop cooked 2 ways | cochinita pibil | lechon al horno | xnipek | black beans | grilled onion puree

roasted chicken
black recado | pickled vegetables | cauliflower coconut rice | fresh herbs

grilled fish
catch of the day | achiote paste | coconut rice | grilled onion | bell peppers | sweet potato & curry puree

vegetarian option upon request

COURSE 4

chocolate cake
chocolate mousse | hibiscus ganache | amaranth | raspberries

$75