

Appetizers



Appetizer Sampler

Lunch Dinner

Antojito Sampler **9.99 12.99**

The four most traditional Yucatan appetizers: Panucho, Salbut, Kibi & Codzito. Wondering what these are? Read below.

Panucho **6.99 8.99**

Handmade crispy corn tortilla, split and filled with black bean puree, topped with lettuce, shredded turkey, pickled red onions, and a slice of avocado. (2 pieces)

Salbut **6.99 8.99**

Handmade fluffy corn tortilla, topped with lettuce shredded turkey, pickled red onions, tomatoes and a slice of avocado. (2 pieces)

Kibi **5.99 6.99**

Brought to the Yucatan by Lebanese immigrants over a century ago, these ground beef and cracked wheat patties are seasoned with mint and spices, fried golden brown and served with Yucatecan pickled red onions. (3 pieces)

Codzitos **4.95 6.95**

Petite crispy chicken taquitos served with light tomato sauce and a sprinkling of aged baby Edam cheese.

Arroz con Platano Frito **4.95 6.95**

Confetti rice topped with fried plantain slices

Braza de Reina **5.95 6.95**

Rolled tamale filled with a pinwheel of chaya, ground roasted pumpkin seeds, hard-cooked eggs, steamed in a banana leaf served with a light tomato sauce.

Vaporcito **Lunch Dinner**

2.99 3.99
Very thin soft tamale filled with your choice of achiote-seasoned chicken, beef, pork or vegetables, steamed in a banana leaf.

Ceviche de Camaron **7.59 8.59**

A mouth watering combination of shrimp, onion, cilantro, tomato lime juice & a touch of Yucatan style olive oil.

Pulpo en su Tinta **6.99 7.99**

Fresh octopus simmered in its own ink. Served with tortilla chips on the side.



Chile Xcatic
Relleno de Atun

Chile Xcatic Relleno de Atun **7.59 8.99**

Two mild blonde chiles, battered and pan fried, stuffed with fresh albacore tuna cooked in a delicate tomato sauce with onions and epazote.

Platano con Crema **3.99 3.99**

A symphony of sweet fried plantain, paired with thickened cream.

Soups & Salads

Caldo de Pavo **3.99 4.29**

Light turkey broth, shredded lettuce and cabbage relish, topped with pickled red onions, and shredded turkey with a squeeze of lime. Crispy tortilla chips on the side.

Sopa de Lima **4.99 5.29**

Light turkey broth scented with lima agria—an aromatic lime, shredded turkey topped with tortilla strips.

Crema de Chaya **4.99 5.29**

A creamy soup made with Chaya, a delicious leafy green vegetable similar to spinach native to the Yucatan Peninsula.

Ensalada de Jicama **3.59 3.99**

Refreshing mélange of Valencia, Mandarin oranges and diced Jicama tossed with cilantro, lime juice and crushed cayenne pepper over chopped greens.

Ensalada con Pechuga de Pollo **9.99 11.99**

Baby mixed greens, corn kernel, bell peppers, tomato & a charbroiled chicken breast. Served with pasilla vinaigrette dressing.

Main Dishes



Cochinita Pibil

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Cochinita Pibil **12.99 14.99**

Succulent pork marinated with achiote, sour orange juice and spices, cooked in banana leaves, topped with pickled red onions served with sautéed black beans, confetti rice and steamy corn tortillas.

Poc Chuc **12.99 14.99**

Thinly sliced marinated pork charbroiled and garnished with pickled red onions, chunky fire roasted tomato sauce, lettuce, black bean dip, sliced avocado and tortillas.

Bistec a la Yucateca **15.99 17.99**

Thin slices of sautéed beef tenderloin served with confetti rice, fried plantain slices, fried potato, black bean puree, pico de gallo and corn tortillas.

Tacos de Cochinita **10.99 11.99**

Two soft Cochinita Pibil -roasted pork- tacos in steamy corn tortillas, served with confetti rice & black beans.

Bistec de Venado **24.99 27.99**

Grill venison cutlets served with confetti rice, fried plantain slices, fried potato, black bean puree, pico de gallo and corn tortillas.

Puerco en Pipian **13.99 15.99**

Pork tenderloin simmered in a rich pumpkin seed green mole sauce, served with steamed white rice and corn tortillas.

Pollo Pibil **11.99 13.99**

Juicy chicken marinated with achiote, sour orange juice and spices, cooked in banana leaves, topped with pickled red onions served with sautéed black beans, confetti rice and steamy tortillas.

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Pollo Asado **11.99 13.99**

Charbroiled boneless chicken marinated in achiote and sour orange juice served with pickled red onions, confetti rice, black beans and fried plantain. (Chicken breast available Add \$1.50).

Huevos Motulenos **9.99 11.99**

Two fried eggs perched on a crispy corn tortilla spread with black bean puree, a scattering of diced ham, Cheddar cheese and peas served with a light tomato sauce and fried plantains. Pure heaven.



Queso Relleno

Queso Relleno **13.99 15.99**

A ball of Baby Edam cheese is carved out hollow and filled with raisin, almond and capper flavored ground pork. A slice of this stuffed cheese is served over a bed of ground pork and finished with a white sauce & tomato sauce.

Papadzul **10.99 12.99**

Corn tortillas dipped into ground roasted pumpkin seed sauce scented with epazote, rolled around chopped hard-cooked eggs and covered with light tomato sauce.

Pan de Cazon **11.99 13.99**

Four corn tortillas layered with black bean puree, sautéed shredded shark (dogfish variety) and topped with a light tomato sauce.

Tikin-Xic **12.99 14.99**

Sautéed filet of sole marinated with achiote & sour orange juice, served on a bed of rice with pico de gallo, corn tortillas & Citrus Jicama Salad on the side.

Pulpo en su Tinta **13.99 14.99**

Octopus simmered in black calamari ink, served on bed of steamed white rice & corn tortillas.

Camaron al Xcatic **14.99 17.99**

Large shrimp, cooked in a spicy blackened "chile de arbol" sauce served with steamed white rice and corn tortillas.