



MENU

K'AMBE'ENILECH

BIENVENIDOS

WELCOME

Appetizers

FRESH GUACAMOLE \$135

Fresh avocado served with totopos.

Salado (Ancestral technique, pork cooked in salt and smoke) \$65

Longaniza de Valladolid \$49

Vegan longaniza \$49

MUSHROOM CREAM \$135

Mushroom cream served with
homemade bread.

LIME SOUP \$145

Roast chicken breast, onion, tomato, pepper, lime,
& totopos.

Vegan Specials

FARM'S PUMPKIN HUMMUS PIB (VEGANO) \$145

Farm's pumpkin hummus served,
with fresh vegetables.

SIKIL P'AAK (VEGANO) \$145

Pumpkin seeds & tomatoes paste served with totopos.

CHAYA BROTH (VEGANO) \$145

Traditional chaya broth
with vegetables & totopos.

Salads

PAK'AL SALAD (VEGETARIANO) \$145

Mixed greens, local onion, radish, cherry tomatoes,
seeds, avocado, panela cheese,
with citrus vinaigrette..

YOUR CHOICE SALAD (VEGANO) \$125

Mixed greens, other ingredients, cheese and your choice of seeds.
(Ask for the menu)

Breakfast

MIXED FRUIT BOWL \$105

Seasonal fruit, organic granola, honey & Greek yogurt.

WHOLEGRAIN CARROT PANCAKES \$135

Seasonal fruit mix, organic jam & yougurt with lime essence.

GREEN OR RED CHILAQUILES \$95

Totopos, house sauce, onion & cilantro.

Chicken \$59 Eggs \$35 Arrachera \$79
Smoked pork \$69 Shrimp \$70

SIKIL P'AAK TOAST \$139

Sourdough bread, sikil p'aak, avocado, field tomato, organic egg y sprouts.

PAK'AL TOAST \$139

Local pumpkin hummus, avocado organic egg y tomato.

TORTA YUCATECO WITH SMOKED PORK & EDAM CHEESE \$145

Sourdough bread, caramelized onions, avocado, edam cheese, creamed beans & xnipek.

Vegan specials

VEGAN FRENCH TOAST \$145

Sourdough bread, organic jam, seasonal fruit, almond milk & homemade peanut butter.

VEGAN SIKIL P'AAK TOAST \$139

Sourdough, pumpkin seeds dip with tomato, avocado & sprouts.

VEGAN TOAST \$145

Beetroot hummus, local pumpkin hummus, cauliflower poc chuc & seeds.

VEGAN CHAYA WAFFLES \$139

Seasonal fruit, mapple & organic jam.

VEGAN CHILAQUILES \$155

Totopos, house sauce, onion, cilantro & vegan longaniza.

VEGAN OATMEAL BOWL \$105

Almond milk, seasonal fruits, with homemade peanut butter.

VEGAN PAK'AL SANDWICH \$145

Sourdough bread, guacamole, mixed vegetables.

Sandwiches

HEALTHY SANDWICH

Mixed of green leaves, panela cheese & fresh salad.

Turkey breast ham \$130

Grilled chicken breast \$140

VALLADOLID SANDWICH \$140

Organic egg, edam cheese, longaniza, mixed vegetables & baked potatoes.

CROQUE KO'OLEL \$165

Bechamel sauce with longaniza, organic egg, turkey breast & mozzarella cheese.

YOUR CHOICE OF SALAD \$125

Mixed greens , other ingredients, cheese & seeds. (request the menu)

YOUR CHOICE OF EGGS \$134

Omellete

Egg white omellete

Scrambled egg

Scrambled egg whites

Rancheros

Served with creamed beans and fresh salad. (request the menu)

Available only from 8:00 am to 12:30 pm

Cocina Pak'al

K'ASTAK'AN CHANCHAMITOS \$139

Blue corn meal with crispy pork belly & mexican or green sauce..

VEGAN CHANCHAMITOS \$145

Corn meal with milpa pumpkin, tomato, onion, letucce & avocado.

SOPES OF THE HOUSE

Corn meal with achiote, strained bean, avocado, letucce & sauce.

Lomitos de Valladolid \$139

Zucchini Pak'al \$145

COCHINITA PIBIL TACOS \$159

Traditional pork marinated in anatto & sour orange, tortillas, pickled onion.

VEGAN PIBIL STYLE TACOS \$165

Corn tortillas with chaya, hibiscus flower pibil style pickled onion.

CAULIFLOWER TACOS POC CHUC \$169

Corn tortillas, cauliflower poc chuc, strained beans, chiltomate & roasted onion.

CORN QUESADILLA WITH HOJA SANTA \$139

Tortilla and hoja santa, stuffed with ajillo mushrooms.

CHICKEN BURGER \$169

Chicken burger, mixed vegetables, served with potato wedges & dressing.

VEGETARIAN BURGER \$175

Oatmeal, mixed vegetables, Oaxaca cheese, served with potato wedges & dressing.

Pastas

PASTA PAK'AL (VEGETARIAN) \$139

Fettuccini with garlic oil served with olives, cherry tomatoes, sweet corn, zucchini, spinach, sesame seed & panela cheese.

PASTA X-KATÍIK \$135

Pasta with creamy x-katíik chili sauce, served with sauteed vegetables, edam cheese, chia & pumpkin seeds.

PASTA CHIPOTLE \$135

Pasta with creamy chipotle chili sauce, served with sauteed vegetables, edam cheese, chia & pumpkin seeds.

PASTA WITH ORGANIC MAYA PESTO \$145

Pasta with mixed greens, pesto sauce & seeds, served with mixed sauteed vegetables, & edam cheese.

Wraps

VEGETARIAN WRAP \$165

Mixed vegetables, mixed seeds & panela cheese.

CHICKEN WRAP \$155

Grilled chicken breast, mixed vegetables, & panela cheese.

ARRACHERA WRAP \$195

Arrachera, mixed vegetables & Oaxaca cheese.

Extras

Chicken \$59

Shrimp \$75

Arrachera \$79

Hard boiled eggs \$35

Maincourses

CHICKEN IN A CREAMY XKATÍIK CHILI SAUCE \$185

Chicken in a creamy xkatíik sauce, served with fresh salad & roasted vegetables.

MAYAN STUFFED CHICKEN BREAST \$189

Stuffed chicken breast with chaya, turkey ham, edam cheese, zucchini, bell peppers, served with mashed sweet potatoes & fresh salad.

VEGETARIAN PANUCHOS (VEGANO) \$130

Corn tortilla stuffed with creamed beans, served with local lettuce & mixed vegetables.

MAYA GNOCCHI (VEGETARIANO) \$179

Sauteed in sauce & parmesan cheese.

Yucatecan pesto

Creamy X-katíik

VEGAN OR VEGETARIAN LASAGNA \$190

Thin zucchini slices, mixed vegetables, lentils plantain with tomato sauce & panela cheese.

ROASTED VEGAN LONGANIZA \$205

Strained beans, chiltomate, onion, fresh salad & avocado.

Chef's specials

YUCATECAN CHIRMOLE WITH ESPELON \$369

Fish in a roasted chili sauce, saute with beans served with quelites.

ANCESTRAL PIPIAN WITH SHRIMPS \$295

Shrimps with mashed sweet potatoes & fresh salad.

ARRACHERA WITH YUCATECAN PESTO \$335

Marinated arrachera with yucatecan pesto, served with baked sweet potato, local vegetables & guacamole.

ANCESTRAL POLLO PIBIL \$249

Accompanied by rice with makulam & strained beans.

TRADITIONAL COCHINITA PIBIL \$259

Pork marinated with achiote, cooked in pib, handmade tortilla, pickled onion.

Desserts

NAPOLITAN CUSTARD \$95

Napolitan custard served with corn cookies, meringues & local fruit.

VEGAN COCONUT CREAM \$95

Organic coconut milk with cocoa powder & traditional coconut ice cream.

KOL NÁAL \$129

Jicama dessert served with sweet corn ice cream, mashed sweet potato & cinammon.

ASK FOR THE DESSERT OF THE DAY

Salads

BASE

Mixed lettuces

OTHER INGREDIENTS (CHOOSE 3)

Cucumber Red cabbage Beets Tomato Jicama

Bell peppers Olives Mushroom Zucchini

Apple Season's Fruits Strawberry

Carrot Sweet corn Red onion

CHEESES (CHOOSE 1)

Cottage cheese Panela cheese Parmesan cheese Edam cheese

GRAIN AND SEEDS (CHOOSE 2)

Almonds Peanut Walnuts Cranberries

Pumpkin seeds Raisins Sesame seeds

DRESSINGS (CHOOSE 1)

Honey lime Olive oil Chili oil Tamarind

Alioli Pesto Chipotle Honey mustard

EXTRAS

Boiled eggs	\$35	Arrachera	\$79
Turkey ham	\$40	Shrimp	\$75
Chicken breast	\$59		

Your choice of eggs

(CHOOSE 3)

Mushroom

Chaya

Panela cheese

Tomato

Ham

Bell pepper

Onion

Longaniza sausage

Zucchini

Spinach

Smoked pork

Oaxaca cheese

Sweet corn

Cilantro

Red or green sauce

Available only from 8:00 am to 12:30 pm

Hot drinks

AMERICAN COFFEE	\$45
COFFEE REFILL	\$50
ORGANIC CHOCOLATE	\$55
TEA (Ask for the flavors)	\$40
CAPUCCINO	\$55
MACCHIATO	\$45
LATTE	\$55
ESPRESSO	\$45

Non alcoholic drinks

		1 LT
CARROT, ORANGE WITH GINGER	\$35	\$95
BEETS, GINGER WITH PINEAPPLE	\$35	\$95
CARROT, PINEAPPLE WITH MINTS	\$35	\$95
PINEAPPLE, ORANGE WITH CHAYA	\$35	\$95
LIME, CUCUMBER WITH CHIA SEEDS	\$35	\$95
LEMONADE WITH CHIA SEEDS	\$35	\$95
HIBISCUS, LIME WITH CHIA SEEDS	\$35	\$95
PINEAPPLE	\$30	\$90
HIBISCUS	\$30	\$90
ORANGEADE	\$30	\$90
WATERMELON	\$30	\$90

Cold drinks

		1 LT
GREEN JUICE	\$40	\$120
VAMPIRE JUICE	\$40	\$120
ORANGE JUICE	\$40	\$120

Milkshakes

Lactose free milk or almond milk

MIXED BERRIES AND BANANA	\$56
APPLE WITH PEANUT BUTTER	\$56
STRAWBERRY, YOGURT AND GRANOLA	\$56
MANGO, YOGURT AND GINGER	\$56

Soft drinks

SODA	\$35
MINERAL WATER	\$35