



## COCKTAILS



### MARGARITA ROSE

A natural way to beat your bad mood: a little bit of tequila, a little bit of lime and some chili salt on the rim to have a happy life

### TEQUILA MULE

Eat breakfast like a king, lunch like a prince, have a shot of tequila and get boozy with every single sip, mixed with ginger and lime

### MEZCAL TONIC

Not to get technical, but alcohol makes you lose your money and head and mezcal, impressively, puffs up my chest, mixed with tonic water and grapefruit

### MEXICAN PALOMA

My soul got drunk with a shot of tequila, lime and salt will solve this beautiful enigma

### TAMARIND MEZCALITA

They say in Oaxaca you drink coffee with mezcal but here I like to drink it the other way around: with chili peppers and orange juice

### JARRITO LOCO

Twinkle, twinkle little star point me to the nearest bar: tequila, lime and citrus highlights

### SANGRIA MOCKTAIL

This beverage is clearly one of the most popular staples: fresh and delicious



## ANTOJITOS

### PAPADZULES 🌱 🍃 🍷

Egg-filled tortillas smothered in a rich pumpkin seed sauce and tomato broth. Ask for our option with *longaniza* from Valladolid

### CODZITOS 🍃 🌱

Simply scrumptious crispy tacos topped with tomato sauce and crumbly cheese

### CHAYA EMPANADAS 🍃 🌱

Turnovers filled with Edam cheese, topped with tomato sauce

### BRAZO DE REINA 🍃 🌱 🍷

The name translates to Queen's Arm. This delightful dish consists of steamed corn masa, chopped *chaya* leaves and pumpkin seeds with a hard-boiled egg and tomato sauce on top

### PANUCHOS

Fried handmade corn tortillas stuffed with beans, these can be served with turkey, *cochinita pibil* or *relleno negro*

### SALBUTES

Deep fried handmade corn tortilla topped with either turkey, *cochinita pibil* or *relleno negro*

### PORK BELLY TACOS

Crispy pork belly tacos, another delight from Yucatán State, with a side of tomato, red onion, cucumber and radish with sour orange and avocado

### SUCKLING PIG TACOS

Roasted suckling pig in *recado blanco* and sour orange with a side of cabbage, cilantro, radish and tomato

### SALPICÓN

Shredded beef with cilantro, red onion and radish

### LONGANIZA FROM VALLADOLID

Spicy and slightly smoked sausage with *chiltomate*, pickled onion and sour orange

### YOU CAN HAVE OUR MIXED PLATTER FOR 4 PEOPLE

Tasty little bites perfect for sharing. You can really have it all in one single tray





## SOUPS



### CHAYA

Savory and aromatic soup  
made with pumpkin seeds

### LIME

If you're visiting Mexico, look out for  
this addictive soup served with crunchy  
tortilla strips and shredded turkey

## MAIN COURSE



### PORK AND BEANS

If it's Monday, you can bet there's a pot  
of pork and beans. Served with cilantro,  
red onion and handmade corn tortillas

### YUCATÁN STYLE STEAK

Charcoal roasted pork seasoned  
with annatto and sour orange

### COCHINITA PIBIL

Hands down the most iconic dish in Yucatan's  
cuisine, slowly cooked in an underground pit.

Sour orange and annatto marinated pork,  
wrapped in banana leaves, served with beans,  
pickled onion and handmade tortillas

### MY MOM'S BEEF STEAK

Grilled together with sliced onions. This  
reveals that mom's meals offer the best taste

### FISH FILLET

Amazingly delicious, branzino fillet served with  
*mojo de ajo* and a hint of lime



### POC CHUC 🌿

Sour orange and white *recado* marinated pork, grilled and served with *chiltomate*, pickled onions and avocado. We always have a side of tortillas readily available

### PIBIL CHICKEN 🌿

The chicken version of the *cochinita*. Marinated with sour orange and annatto. Slowly baked and wrapped in banana leaves, served with pickled onion and handmade tortillas

### RELLENO NEGRO 🌿 🌶️

Slowly simmered turkey, cooked with black *recado*, a mixture of toasted chili peppers and spices, topped with a hard-boiled egg. Surprisingly, this dish won't set your mouth on fire!

### LOMITOS 🌿

A traditional pork and tomato stew that comes from Valladolid, Yucatán. Usually eaten with a side of black beans

### QUESO RELLENO 🌿 🌿

Dutch Edam cheese stuffed with minced pork, almonds and raisins, an authentic dish from the Yucatán Peninsula



CANDELARIA QUINTANA  
Chef de Cuisine



#### 🌿 GLUTEN FREE

Riviera Maya is proud to offer a menu prepared in its entirety with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.



VEGETARIAN



VEGAN



HOT



This food contains nuts or seeds that can cause allergies.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose