

# YAXCHÉ DINNER

## MENU 1

### **CORN**

Cotija cheese, homemade aioli, lime, Tajín

### **CEVICHE**

Catch of the day, white recado, lime, avocado, corn

### **CAMPECHE SHRIMP**

Avocado, cherry tomatoes, organic radish, coriander and lime

### **RIBS**

Mole from Oaxaca, potatoes, mushroom sourced from Ajusco

### **PAPAYA FROM YUCATAN**

Melipona bee honey, edam cheese and cinnamon

**5,800 MXN PER PERSON**

**INCLUDES ONE WELCOME GLASS OF CHAMPAGNE  
PER PERSON**

### **Please note our cancellation policy:**

Cancellations must be 24 hours in and there is no penalty. Prices are in MXN and are inclusive of 16% tax. Service not included.



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## MENU 2

### QUELITE GARDEN

Avocado, pumpkin seeds, green tomato, double cream, fresh cheese from Chiapas

### LOCAL CREOLE GARLIC SOUP

Green apple, smoked salmon, bread crumbs, habanero chilli essence

### POBLANO

Mexican style creamy rice, fresh cheese, baby corn, poblano salad

### FILET MIGNON

Sikil pak, xcatic chilli, Mayan spinach, roasted avocado

### TROPICAL FRUIT SELECTION

Roasted seasonal fruit, star anis, coconut

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## MENU 3

### SHRIMP TACO

Flour tortilla, habanero, and chipotle

### CAMPECHE STYLE TACO

Rib eye, longaniza sourced from Valladolid, Mexican creole hairless pig, roasted green salsa

### RIB TACO

Onion, cilantro, red sauce, lime

### TACO 'AL PASTOR' STYLE

Mini trompo, onion, cilantro, grilled pineapple, corn tortillas

### CAJETA TACOS

Walnuts, fresh cheese from Chiapas, and piloncillo

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### VEGAN MENU

#### CORN

Huitlacoche, lime, chipotle chili and local sprouts

#### ORGANIC TOMATOES

Pumpkin seeds, coriander, green tomatoes

#### QUINOTO

Quinoa, tomatoes, quelites, vegan cheese

#### CACAO

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