



ENTRADAS / STARTERS

CEVICHE DE LENTEJAS \$55.00

LENTIL CEVICHE

Lentejas, cebolla morada y cilantro con infusión de epazote.
A heartier salad of simmered brown lentils, prepared in a
Colourful ceviche of olive oil & Lime.

CEVICHE DE COLIFLOR \$55.00

CAULIFLOWER CEVICHE

Coliflor, cebolla morada y cilantro en escabeche ligero.
Raw cauliflower florets are tossed together with
Chopped purple onion, tomato and fresh coriander in an
Epazote infusion along

QUESADILLAS DE CHAYA \$55.00

Tradicional hoja maya frita acompañada de queso panela.
A Mexican moment. Four small, soft corn tortillas topped
with melted mild low-fat cheeses and garnished with deep
fried crispy chaya leaves.

SOPAS / SOUPS

SOPA DE GERMINADO \$55.00

BEAN SPROUT SOUP

A Light, thin soup with tomato, onions, beans sprouts
and splash of soy sauce served with home-made herbed croutons

SOPA DE CHAYA \$55.00

SOUP CHAYA

A decadente, yet deliciously Nasty Yucatan soup.

Ensaladas/ Salad

ENSALADA DE FRUTOS ROJOS \$70.00

RED FRUIT SALAD

Vinagreta de vino tinto, y crujiente nuez caramelizada,
con fresa, zarzamora,
Red wine vinaigrette, candied walnuts and crisp,
with strawberry, blackberry,

ENSALADA DE PAPAYA CON AGUACATE \$70.00

PAPAYA SALAD WITH AVOCADO

Original combinación de papaya y aguacate, una extraordinaria
experiencia

Original combination of papaya and avocado, this
salad makes an extraordinary experience

ENSALADA AHAW/ AHAW SALAD \$70.00

Ensalada de tomate, aceituna negra, queso de
cabra, pepino de la región

Tomato salad, black olives, goat cheese, cucumber region

PLATO FUERTE / MAIN COURSE

ESPAGUETTI BOLOGNESE \$70.00

Espagueti con soya bañado en una salsa de tomate
Soya spaghetti topped in a tomato sauce

TACOS DE JAMAICA \$70.00

Tacos rellenos de Jamaica, bañados en salsa de
jitomate.

The jamaican Hibiscus flower, along with diced onion,
sesame seeds and oregano, are stuffed into a crispy tortilla and topped
with a Nasty tomato sauce. With amaranth seeds.

BISTECK DE NOPAL **\$70.00**

Relleno de verduras y apio con guarnición de arroz.
Nopal stuffed with vegetables and served with rice.

ALBÓNDIGAS DE AMARANTO
AMARANTH RICE BALLS **\$80.00**

Arroz y amaranto en salsa de tomate verde y lechuga y nopal
White rice balls are stuffed with sun-dried fruits, rolled in
Amaranth seeds and deep-fried, served on a cushion green

CACTUS BURGER **\$75.00**

Hamburguesa de nopal de nuestro huerto acompañada de queso panela.
The ingenious Mexican version of the all-American stable
Prickly pear patties, together with soft, White cheese,
lettuce, onion and tomato are sándwich between a
fresh hamburger bun.

EMPAREDADO VEGETARIANO **\$65.00**
VEGETARIAN SANDWICH

Sándwich hecho de nuestro pan integral de germen,
manzana asada y fresca lechuga.
Sándwich made our bread integralcon sprout, apple,
fresh lettuce, fresh cheese

TACOS ARABES **\$85.00**

Exquisitos tacos preparados con soya con un toque de cilantro y
cebolla.
Delicious tacos prepared with soy with a hint of coriander, onion.

TOFU FRITO **\$80.00**
FRIED TOFU

Con salsa CUT (salsa maya de tomate, cilantro y cebolla asada)
y albaca de nuestro huerto.
CUT (sauce Maya tomato, coriander and onion)