

YAXCHE

arte culinario maya

Group Menus

Massewal Menu

Starter

Massewal soup (smokey chicken broth with lime, onion, tomato, chicken and tortilla chips)

or

Shecc (refreshing fruit salad with lemon and chile)

Main course

Pakal (chicken breast marinated in sour orange, onions and xcatic chile)

or

Poc chuc (bitter orange marinated pork steak served sizzling to your table)

Dessert

Pixan (coconut pie served cold with cinnamon)

Tstolbichay Menu

Starter

Tstolbichay (Maya style Tamales with chaya, eggs and pumpkin seeds)

OR

Malix (Cream of Chaya Soup)

Main course

Cchac Mool (Broiled shrimps lightly marinated in a tangerine, chipotle and tomato sauce)

or

Ixchel (Shrimps sauteed in coconut and guajillo pepper, garnished with epazote)

Dessert

Dulce de Virgen (Pie of three milks with lemon flavor) Served cold

Uxmal Menu

Starter

Uxmal (Healthful combination of chaya and vegetables)

or

Hanlicol (Brown Bean Broth with Vegetables)

Main course

Tikin Xic (Fish fillet marinated in axiote and sour orange and served on banana leaf)

OR

Cochinita pibil (Axiote marinated pork wrapped in a banana leaf with bitter orange and then baked)

Dessert

Dulce Virgen (Pie of three milks with lemon flavor) Served cold

Maya Menu

Starter

MALIX (Cream of Chaya Soup)

Main course

Maya (Epazote shrimps, chicken Pakal and Tikin Xic fish fillet, three favorite recipes presented together.)

Dessert

Codzito (Glazed flour rolls stuffed with chocolate and Xtabentun)

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Group Menus

Kukulcan Menu

Menu de los Dioses

A journey through the Mayan Cuisine.
Tasting of a variety of selections from our menu chosen
by the Chef

Kids Menu

Starter

Spaghetti
or
Kid's Shecc
(Salad with jicama, shredded carrot, mango, pineapple,
orange and lemon)

Main couse

Breaded chicken fingers
or
Kid's chicken fillet
or
Grilled kid's fish fillet
or
Chesse or chicken Quesadillas with guacamole
Served with french fries or vegetables.

Dessert

Vanilla or chocolate ice cream with coconut chips

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Group Menus

National Open Bar

Cocktails: Piña colada, Margaritas, Daiquiris

Brandies: Presidente – Don Pedro

Ron: Bacardi blanco & añejo

Vodka: Smirnoff

Gin: Beefeater

Tequila: Milagro, Hornitos y Conmemorativo

Refreshments: Coca, Mirinda & 7up

Beer: Corona

Juices: Orange, Pineapple, grapefruit & tomato

Wine: Merlot y Chardonay Blanc- Zinfandel, Malbec Norton

Digestive: Kahlua, Xtabentun

Water

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Group Menus

Deluxe Open Bar

Cocktails: Piña colada, Margaritas, Daiquiris

Brandies: Presidente – Don Pedro

Ron: Bacardi blanco, añejo and solera

Vodka: Smirnoff

Gin: Beefeater

Scotch: JW Etiqueta Roja Jack Daniels

Tequila: Milagro, Hornitos y Conmemorativo, Don Julio Blanco, Milagro plata, Herradura reposado

Refreshments: Coca, Sprite

Beer: Corona, Montejo, León Negra.

Juices: Orange, Pineapple, grapefruit and tomato

Wine: Cabernet Sauvignon and Chardonnay

Digestive: Kahlua, Xtabentun, Anis dulce y seco

Water

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Group Menus

Rates per person:

Massewal: \$28 usd

Uxmal \$33 usd

Tsotolbilchay: \$ 44 usd

Maya: \$45 usd

Kukulkan: \$78 usd

Kids menu: \$15 usd

National Open bar:

1st hour: \$ 17.00 usd

2nd hour: \$ 17.00 usd

3rd hour: \$15.00 usd

Deluxe Open bar:

1st hour: \$ 32.00 usd

2nd hour: \$ 25.00 usd

3rd hour: \$21.50 usd

Rates valid for 2009. Local taxes included
Gratuity not included (suggested 15%)

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