


APPETIZERS

<b>SIKIL P’AAK</b>  	<b>\$180.00</b> MXN
Star of the house, roasted tomato, garlic and habanero with pumpkin seeds topped with scallions.	
<b>MOLCAJETE SAUCE</b>  	<b>\$165.00</b> MXN
Grilled tomatoes, onion, peppers, garlic and corlander grinded in a rock mortar.	
<b>GUACAMOLE</b>  	<b>\$170.00</b> MXN
Avocado, tomato, red onion, lime juice, and cilantro.	
<b>CHAYA AND CHEESE PATTIES</b> 	<b>\$180.00</b> MXN
Homemade dough filled with corn, chaya and edam cheese.	
<b>MAYAN TOSTADA</b> 	<b>\$280.00</b> MXN
Sautéed octopus with garlic, achiote, and Xtabentún on a tostada with lettuce, pickled onion, tomato, and a fried chaya leaf.	
<b>OCTOPUS AND SHRIMP CEVICHE</b>	<b>\$330.00</b> MXN
Octopus and shrimp marinated with lime juice, tomato, red onion, and cilantro accompanied by cucumber and radish.	
<b>POLKANES</b> 	<b>\$180.00</b> MXN
Fried ibes dough gorditas, served with non-spicy red sauce and onion pickled with sour orange.	
<b>BLACK BUT SALBUTE</b>	<b>\$180.00</b> MXN
Fried tortilla with ground meat, and black recado with pickled red onion and hard boiled egg.	
<b>HANDMADE TORTILLAS</b>	<b>\$25.00</b> MXN

SOUPS


<b>CHECHAC OF CHAYA</b>	<b>\$115.00</b> MXN
Chaya soup with epazote, fried tortilla, red onion, habanero chili, pepitas, and bitter orange.	
<b>LIME SOUP</b> 	<b>\$180.00</b> MXN
House chicken broth with onion, red bell pepper, fried tomato, roasted limes, and fried tortilla strips.	

DESSERTS

<b>PAPAYA WITH EDAM CHEESE AND STAR ANISE</b> 	<b>\$140.00</b> MXN
Traditional sweet from the region prepared with cinnamon, sugar, and a touch of anise served with edam cheese.	
<b>CORN BREAD WITH COCONUT ICE CREAM</b>	<b>\$150.00</b> MXN
Prepared with tender corn, butter, and egg, topped with edam cheese and a scoop of homemade coconut ice cream.	

MAINS

<b>CHAYA SCRAMBLED EGGS</b>	<b>\$115.00</b> MXN
Scrambled eggs with chaya accompanied by fried beans and handmade tortillas.	
<b>BEANS WITH PORK</b> 	<b>\$180.00</b> MXN
Black beans with tender pork, onion, cilantro, radish, lime, and a slice of habanero and handmade tortillas.	
<b>COCHINITA PIBIL TACOS</b> 	<b>\$180.00</b> MXN
House cochinita accompanied by pickled red onion in a handmade tortilla.	
<b>BLACK STUFFING</b>	<b>\$180.00</b> MXN
Chicken and pork ribs with black recado sauce, black but, ground beef and hard boiled egg, with handmade tortillas.	
<b>PIPIÁN PORK</b>	<b>\$180.00</b> MXN
Pork ribs with achiote seed sofrito, whole pumpkin seeds, tomato, onion, and árbol chili oil accompanied by handmade tortillas.	
<b>PAPADZULES</b>	<b>\$180.00</b> MXN
Hard boiled eggs wrapped in corn tortilla with seeds and coriander sauce with fried tomato and onion on top.	
<b>PIBIL MUSHROOMS</b> 	<b>\$220.00</b> MXN
Mushrooms marinated a la pibil, sautéed in garlic oil and served in a panucho or taco.	
<b>PORK WITH IBES</b>	<b>\$180.00</b> MXN
Ibes accompanied by pork ribs, served with red onion, cilantro, chopped avocado and handmade tortillas.	
<b>COCHINITA PIBIL PANUCHOS</b>	<b>\$180.00</b> MXN
Fried tortilla stuffed with beans, served with cochita, lettuce, tomato, onion and avocado.	

<b>COCONUT CREAM WITH PEPITA NOUGAT AND XTANBETÚN HONEY</b>	<b>\$140.00</b> MXN
Chef's recipe made with coconut and a touch of vanilla accompanied by the traditional pepita nougat and Xtabentún honey.	
<b>COCONUT ICE CREAM</b> 	<b>\$110.00</b> MXN
House recipe made artisanally with coconut.	

REFRESHING DRINKS

NATURAL LEMONADE OR ORANGEADE	<b>\$60</b> MXN
MINERAL LEMONADE OR ORANGEADE	<b>\$70</b> MXN
MINERAL WATER	<b>\$65</b> MXN
FANTA	<b>\$80</b> MXN
FRESCA	<b>\$80</b> MXN
MANZANA MUNDET	<b>\$80</b> MXN
BOTTLED WATER	<b>\$40</b> MXN
COCA COLA ORIGINAL	<b>\$80</b> MXN
COCA-COLA ZERO SUGAR	<b>\$80</b> MXN
COCA-COLA DIET	<b>\$85</b> MXN
SPRITE	<b>\$85</b> MXN

MAYAN BEVERAGES

<b>CHAYA WATER WITH LEMON AND MINT</b> 	<b>\$50</b> MXN
Traditional Mayan drink prepared with lemon, mint, and chaya.	
<b>PINEAPPLE WATER WITH CHIA</b> 	<b>\$50</b> MXN
Traditional Mayan drink prepared with pineapple and chia.	
<b>IX-KOOL HÁA</b>	<b>\$50</b> MXN
Traditional Mayan drink prepared with toasted corn and cinnamon with coconut cream.	
<b>SACAAB</b>	<b>\$50</b> MXN
Cold Mayan drink prepared with corn, cinnamon, and honey.	

COFFEE-DIGESTIFS

<b>AMERICANO</b>	<b>\$45</b> MXN
<b>ESPRESSO COFFEE</b>	<b>\$45</b> MXN
<b>DOUBLE ESPRESSO COFFEE</b>	<b>\$55</b> MXN
<b>CAPPUCCINO COFFEE</b>	<b>\$65</b> MXN
<b>MAYAN COFFEE</b> 	<b>\$65</b> MXN
American coffee with roasted corn and ground cinnamon, sweetened with local honey.	
<b>CARAJILLO</b>	<b>\$165</b> MXN
Espresso coffee with Licor 43 served on the rocks.	
<b>XTABENTÚN HONEY AND ANISE LIQUEUR</b>	<b>\$140</b> MXN
Mayan liquor produced from bee honey, feed with the xtabentún flower.	



Vegan Food



Ix-kool's favorites



Prepared at your table



