



## TO SHARE

### GUACAMOLE

Pico de Gallo, Serrano Chilli, Tortilla Chips \$300

### FRIED QUELITES

Panela Cheese, Parsley, Epazote,  
Salsa Martajada \$310

### CEVICHE

Catch of the Day, Avocado, Radish, Onion,  
Chilli Oil \$420

### OCTOPUS ENAMORADO

Chipotle Mayo, Serrano, Cilantro, Lime \$490

### SHRIMP AGUACHILE

Avocado, Radish, Jalapeño \$400

### CANTINA SALAD

Mix Greens, Tomato, Avocado, Cucumber,  
Creamy Poblano \$300

## GARNACHAS

### CHALUPAS

Morita Salsa, Tomatillo Salsa, Queso Fresco,  
Onion, Cream \$220

### CHIVICHANGAS

Chilorio, Sour Cream, Lettuce, Salsa Roja \$330

### VEGETARIAN EMPANADAS

Poblano, Corn, Pickled Onion, Queso \$290

## TACOS Y TORTAS

### ARRACHERA TACOS

Jalapeño Chilli, Radish, Avocado \$500

### HIBISCUS AL PASTOR TACOS

Pineapple, Onion, Cilantro \$380

### ACHIOTE FISH TACOS

Bell Pepper, Onion, Habanero Mayo \$410

### POC CHUC TACOS

Pork, Sour Orange, Pickled Onion \$430

### CHICKEN CEMITA

Avocado, Oaxaca Cheese, Guajillo Mayo \$420

### TORTA DE COCHINITA

Xnipec, Habanero Mayo, Black Beans \$420

## POSTRES

### JERICALLA

Rompopo, Strawberry \$200

### CHURROS

Cinnamon Sugar \$200

### PALETAS

Seasonal Flavours \$120

### MEXICAN ICE CREAM

Flavours from Mexico \$220

Please advise your waiter of any allergies or food restrictions before ordering. Your safety is what matter most to Fairmont Mayakoba, we strive to meet the highest quality standards, following Mexican regulations we would like to remind you that consumption of raw or undercooked food may increase your risk of foodborne illness, we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.