

MAYAN OFFERING

MEMORIES OF THE EARTH

Locally grown pumpkin, roasted and delicately mashed with double-cream cheese, toasted pumpkin seeds, and aromatic basil oil.

MARIGOLD GARDEN

Local greens atop a velvety Xcatic chili cream, with beet and baked plantain, scented with mandarin oil.

OFFERING FROM THE SEA

Char-grilled octopus over pumpkin seed mole and roasted vegetables, finished with recado oil.

CHACHAK WAAJ

Corn baked in a pib (earth oven), filled with chicken and recado rojo cream—a contemporary interpretation of Yucatecan tradition.

BRAZO DE REINA VEG

Corn with chaya, filled with pumpkin seeds and hard-boiled egg, served over a delicate tomato sauce.

THE FINAL OFFERING

Selection of sourdough and chocolate bread.

Cost:

\$1,100 MXN

Includes a welcome drink upon arrival.

Additional beverages during restaurant service are not included.

**“THE GRAVEYARD’S FILLED
WITH THE DEAD
AND THE WELL-FED”**