

DESSERTS

TIRAMISÚ

Mascarpone, cocoa powder,
espresso ice cream

ROASTED APRICOTS & AMARETTO ^{GF}

Goat cheese ice cream and pistachios

ARROZ CON LECHE ^{GF}

Brûléed rice pudding with pineapple, raisins
and pine nuts

RUSTIC CHOCOLATE COULANT

Cacao nibs and mexican vanilla ice cream



MEX MYK

ZAPOTE

JOURNEY BAR

NIGHT

SPREADS

Served with Gulam's Bread & Pita

GUACAHINI ^{GF}

Avocado and sesame with xcatic chili and charred pickled onions

HUMMUS DE LA CASA ^{GF}

Traditional with tahini and chickpeas barbacoa

EGGPLANT & YOGURT ^{GF}

Bell peppers, herbs and spices

TZATZIKI ^{GF}

Yogurt, local citrus and mayan cucumber

TAPENADE ZAPOTE ^{GF}

Black garlic, chilies, parsley and olive oil.

MUHAMMARA ^{GF}

Roasted red pepper, pumpkin seeds, smoked paprika

THE ZAPOTE SAMPLER ^{GF}

Three spreads served with naan and homemade pickles

FROM THE GRILL

On zapote wood charcoal

LOCAL SQUASH ^V

Tehina, za'atar, black pepper and lemon

CHICKEN (780grs.) ^{GF}

Spiced yogurt, red peppers and arugula

BEEF & LAMB KEBAB (100grs.) ^{GF}

Spices, hot peppers, ginger, cilantro, garlic and sweet tomatillo salsa

SHRIMP (320grs.) ^{GF}

Ginger, lime, spices, chilies and gremolata

LAMB CHOPS (300grs.) ^{GF}

Agave, pink peppercorn, coriander and vinegar

SIGNATURE DISHES

FALAFEL ^V

Chickpeas, spices, herbs and labne

BEEF CARPACCIO (50grs.) ^{GF}

Mushrooms, arugula, parmigiano and truffle dressing

CATCH OF THE DAY TIRADITO (60grs.) ^{GF}

Coconut milk, jicama, coriander seeds, jalapeño and chives

THE PASTRAMI SANDWICH (125grs.)

Dijon, pickles, caramelized onions and arugula

PULPOREGANO (100grs.) ^{GF}

Octopus, potatoes, olive garlic paste and greens

FIDEUÁ

Noodles cooked in seafood broth with saffron and seasonal shellfish topped with jabugo ham

IBERIAN HAM (50grs.)

Authentic "Joselito" sliced a la minute

CHRAIME (180grs.)

Spiced fish stew with tomato sauce, potatoes and fennel salad

RIB EYE TAGLIATA (400grs.)

Chili ash crust, arugula, avocado and parmigiano

SIDES

Sourced from our organic herb garden & local farms

HOMEMADE PICKLES ^V ^{GF}

Assorted seasonal vegetables and chili

ROASTED POTATOES ^V ^{GF}

Rosemary, garlic, olive oil

GREEN TABBOULEH ^V

Bulgur with herbs, cucumber, green apple and tomatillos

VEGETARIAN DISHES

Sourced from our organic herb garden & local farms

CEIBA SALAD ^V ^{GF}

Tomatoes, cucumbers, red onion, avocado, garlic vinaigrette and burrata

SHAKSHUKA YUCATAN (120grs.) ^V ^{GF}

Two farm fresh eggs poached in habanero spiced tomato stew, herbs, pickled onions, pepitas and goat cheese

ROASTED SMOKED CAULIFLOWER ^V ^{GF}

Marinated with pimentón, sea salt and olive oil

ARTICHOKE SALAD ^V ^{GF}

Confit lemon, burrata cheese and za'atar

FENNEL SALAD ^V ^{GF}

Orange, herbs from the garden, chili flakes and spices

^V Vegetarian

^{GF} Gluten Free

Our culinary teams work in collaboration with local suppliers to source the highest quality, fair trade ingredients

All prices are in Mexican pesos and include VAT