

La Cueva del Chango



Restaurante & Bar



PLEASE ASK FOR THE BREAKFAST SPECIAL

Ask to the head waiter for the vegan and the vegetarian options

PLEASE DO COMMUNICATE TO THE MANAGER IN TURN ANY ALLERGY OR FOOD RESTRICTION YOU MIGHT HAVE

FRUIT SALAD

With yogurt and granola \$98.00

With cottage cheese \$98.00

OATMEAL

Cooked with milk or water, served with yogurt, fruits and granola \$98.00

QUINOA BOWL

Quinoa cooked in cinnamon tea, served with strawberries, blueberries, banana, walnuts, almonds, cacao bits and grated coconut \$148.00

EGGS (2)

(all eggs (except "motuleños") are served with boiled beans)

Scrambled or fried \$98.00

To choose with: "chaya", mushrooms, spinach, nopal cactus, poblano chili strips, potato, turkey ham, "Oaxaca" style cheese or "requesón with epazote" \$108.00

Egg whites with green beans and tomato, served with quinoa salad with sprouts and fine lettuces with a orange, ginger and olive oil vinaigrette \$138.00

Scrambled eggs mexican style with xcatic chili \$108.00

Fried over brown rice, served with fried plantains \$108.00

"Motuleño" style fried eggs with chopped turkey ham, green peas and tomato sauce, served with fried plantains \$108.00

"Tirado" scrambled eggs (with boiled beans, chipotle chili and epazote) \$108.00

Omelet of your choice \$108.00

Ranchero style \$108.00

Order of fried beans with corn chips and fresh panela cheese strips \$62.00

Order of fried plantain, served with sour cream and "sopero" style cheese \$62.00

EMPANADAS (3)

(Served with boiled beans and pico de gallo with or without serrano chili) \$106.00

To choose with: "Oaxaca" style cheese, chaya, mushrooms, nopal cactus, poblano chili strips, potato or "requesón with epazote"

CHILAQUILES

Plain, with 2 eggs or chicken:

(Served with sour cream, fresh onion, fresh coriander, "sopero" style cheese and avocado)

With roasted cascabel chili and green tomato sauce \$118.00

With chipotle chili and red tomato sauce \$118.00

With xcatic chili and green tomato sauce \$118.00

With morita chili and red tomato sauce \$118.00

With pasilla chili and green tomato sauce \$118.00

With ancho chili and green tomato sauce \$118.00

With "recado rojo" sauce, served with red onion and habanero chili slices \$118.00

CREPES (3)

(Served with a creamy poblano chili sauce, boiled beans and pico de gallo sauce (with or without serrano chili))

With poblano chili strips, onion and shredded chicken \$112.00

With chaya and panela cheese \$112.00

With mushrooms and cream cheese \$112.00

With nopal cactus, tomato and onion \$112.00

With turkey ham and manchego style cheese \$112.00

MOLLETES (4)

Whole wheat bread with refried beans and gratinated manchego style cheese, served with pico de gallo (with or without serrano chili) \$96.00

To choose with chaya, nopal cactus, poblano chili strips, mushrooms, shredded chicken or turkey ham \$122.00

SWEET CREPES (3):

Mixed fruit or banana, yogurt, granola and honey \$112.00

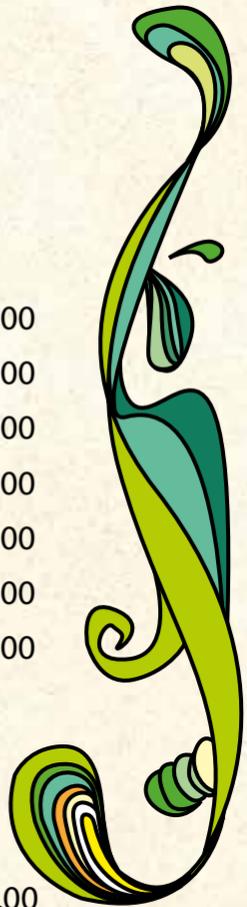
To choose with hazelnut and chocolate spread, honey or homemade plum compote, decorated with amaranth and honey \$96.00

FRENCH TOAST (3)

Made with whole wheat bread, served with butter and homemade plum compote \$122.00

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Breakfast

ASK FOR THE LUNCH SPECIAL

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MEXICAN SPECIALTIES

Corn chips and pico de gallo sauce (with or without "serrano" chili)	\$44.00
Guacamole served with "sopero" style cheese (with or without serrano chili)	\$118.00
CHALUPITAS (2) with black beans, "Oaxaca" cheese and pico de gallo (with or without "serrano" chili)	\$86.00
SOPES (3) with shredded chicken or nopal cactus and your choice of black beans, tamarind or mole sauce	\$116.00
ENFRIJOLADAS (3) to choose stuffed with shredded chicken, "panela" cheese or scrambled eggs, served with a black bean and "hoja santa" sauce, garnished with tomato, avocado, epazote, sour cream and "sopero" style cheese	\$122.00
ENCHILADAS (3) To choose stuffed with shredded chicken or "panela" cheese, served with mole, green or red tomato sauce, garnished with boiled beans and pico de gallo (with or without "serrano" chili), decorated with onion strips, "sopero" style cheese and sour cream	\$122.00
Battered "Poblano" chili pepper stuffed with "Oaxaca" style cheese, homemade granola and corn kernels, served with boiled beans and brown rice, decorated with sour cream, green and red tomato sauce	\$136.00
TOSTADAS (2) of fish sauteed with onions, decorated with fresh pineapple, red radish, sunflower sprouts and "serrano" chili	\$116.00
DOBLADAS (3) stuffed with shrimps with "ajillo" sauce and refried black beans, served with "nopal" cactus salad	\$116.00
Grilled "nopal" cactus with "panela" cheese, onion, epazote and "pasilla" chili sauce, served with brown rice	\$122.00

SOUPS AND CREAMS:

"Tlalpeño" style chicken broth with shredded chicken, carrot, chayote, chipotle chili, chickpeas, epazote and avocado	\$88.00
Chicken and tomato broth, served with fried tortilla strips, "panela" cheese, avocado, fresh coriander, "pasilla" chili oil and sour cream	\$88.00
"Poblano" chili, cream soup, served with "panela" cheese, corn kernels and poblano chili pieces	\$88.00
Black bean cream soup served with "Oaxaca" cheese and fried tortilla strips	\$88.00

SALADS:

Grilled fish strips over lettuces, tomato, cucumber and sprouts with yogurt and dill dressing	\$176.00
Grilled tuna steak over fine lettuces, cherry tomato, roasted sunflower seeds and red onion with olive oil and balsamic vinegar	\$168.00

Marinated chicken skewers over lettuces, red radish, roasted pumpkin seeds and carrot served with honey vinaigrette and peanut dressing	\$146.00
Spinach and fine lettuces with pecans, apple, broccoli, raisins, cacao nibs and blue cheese dressing	\$146.00
"Oaxaca" cheese, turkey ham, fine lettuces, tomato, avocado, corn kernels, onion, fried corn tortilla strips and coriander dressing	\$146.00
Quinoa with fine lettuces, sprouts, chickpeas, sunflower seeds, "jicama", carrot, avocado, black beans and lime vinaigrette	\$158.00

SANDWICHES:

(Served with boiled black beans except for the turkey breast sandwich)	
Vegetarian: with olive oil, "nopal" cactus, mushrooms, "chaya", "panela" cheese, tomato, roasted onion and avocado	\$118.00
Cooked turkey breast: with butter, black beans, tomato, onion and avocado served with pickled "jalapeño" chili aside	\$132.00
Breaded fish: with mayonnaise, cucumber, lettuce, tomato, parsley and mustard	\$138.00
Grilled chicken breast: with butter, tomato, onion, cucumber, fresh coriander and avocado	\$124.00
Turkey ham and "manchego" style cheese: with mayonnaise, onion, tomato, avocado and lettuce	\$114.00
Grill tuna fillet marinated in "guajillo" chili sauce, served with avocado, alfalfa sprouts and cambray onions	\$144.00
Sweet potato fries seasoned with sea salt and black pepper	\$58.00

ENTREES:

Shrimps to choose with fresh coriander and serrano chili cream sauce, "ajillo" sauce or garlic and butter, served with spring potato sauteed in butter with parsley, and a salad of tomato, red onion and cucumber with olive oil and oregano vinaigrette	\$202.00
Grilled fish fillet to choose with garlic and butter, "ajillo" or "Veracruz" style sauce, served with white rice, local zucchini in red tomato sauce and green salad	\$208.00
Grilled tuna steak to choose with hibiscus sauce or garlic and butter, served with yam puree and salad of fine lettuces, grape tomato and black olives with basil and olive oil vinaigrette	\$216.00
Grilled or breaded chicken breast, served with white rice, vegetable pear and carrot sauteed in butter	\$188.00
Chicken breast with homemade "poblano" mole sauce, served with white rice, "nopal" cactus, onion, fresh chopped coriander, tomato and oregano salad	\$194.00

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Lunch



ASK FOR THE DINNER SPECIAL

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STARTERS:

Corn chips and "pico de gallo" sauce with or without serrano chili	\$44.00
Guacamole, served with "sopero" style cheese with or without serrano chili	\$108.00
Tacos (3) of sauteed shrimps with "Oaxaca" style cheese, sour cream, onion, "epazote" and xcatic chili	\$116.00
Tacos (3) of chicken breast marinated in "morita" chili sauce sauteed with onion and coriander	\$108.00
Dobladas (3) stuffed with grill fish fillet, refried beans, onion, coriander and "serrano" chili	\$126.00
Nopal cactus salad with fresh onion, tomato, coriander, "panela" cheese, oregano and roasted "chile de arbol" oil	\$96.00
Baked "panela" cheese with olive oil and oregano, served with cherry tomato with garlic	\$96.00
Tostadas (2) of grilled tuna steak with a sesame seed crust, fried leek and coriander dressing	\$126.00
Sikil p'ak (roasted pumpkin seeds and tomato dip) with roasted "xcatic" chili, chives and fried yucca chips	\$96.00
"Ancho" chili (2) stuffed with pistachios, sauteed shrimps, cream cheese, over red tomato sauce with grilled fresh pineapple (mango in season)	\$126.00
Tostadas (2) of grilled tuna steak with "mulato" chili sauce, over yam puree with jicama, fresh coriander, avocado and sprouts	\$126.00

SOUPS Y CREAMS:

Lentil soup with tomato, turmeric and sesame seed oil, served with fresh onion and coriander	\$92.00
"Lima" soup with chicken breast chunks, bell peppers and onion, served with caramelized "habanero" chili and fried corn tortilla strips	\$92.00
Coconut soup with shrimps, bell peppers, onion and "cascabel" chili	\$92.00
Cream of "habanero" chili, served with dill and croutons	\$92.00

SALADS:

Goat cheese, fine lettuces, pecans, grapefruit supreme, red onion, dried cranberries, sesame seeds and a balsamic vinegar reduction	\$124.00
Fresh papaya, "panela" cheese, black beans, pumpkin seeds and a citrus fruits and fresh coriander vinaigrette	\$112.00
Apple, fine lettuces, almonds, carrot and avocado with orange, ginger and olive oil vinaigrette	\$124.00
Pear, fine lettuces, homemade granola, blue cheese chunks and guava vinaigrette	\$124.00

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Quinoa with fine lettuces, zucchini, "panela" cheese, tomato, onion, cucumber and sprouts with olive oil and spearmint vinaigrette \$132.00

ENTREES:

SHRIMPS:

In plantain and red recado sauce, served with white rice and "nopal" cactus salad	\$214.00
Breaded with cinnamon, served with tamarind and "xcatic" chili sauce and with a spinach, apple and red onion salad	\$214.00
Marinated in "pasilla" chili, plantain and cacao sauce, served with yam puree and sauteed green beans	\$214.00

TUNA:

With sesame seed and black pepper crust, served with sauteed spring potato and a cucumber and cherry tomato salad, with a yogurt and dill dressing	\$228.00
Wrapped in banana leaf with olive oil and "lima" slices, served with lentil salad and roasted plantain puree	\$228.00
With a "pasilla" chili and green tomato sauce, served with white rice and avocado marinated in olive oil, red onion and lime juice	\$228.00

FISH FILLET:

Topped with homemade "mole poblano" style, over a plantain and guava sauce, served with sauteed green beans and white rice	\$238.00
In a "xcatic" chili creamy sauce, served with roasted bell peppers and sauteed pear vegetables, with red onion and fresh chopped coriander	\$238.00
With pumpkin seed, chaya and roasted green tomato sauce, served with sauteed local zucchini and carrots	\$238.00

CHICKEN BREAST:

With homemade "mole poblano" style sauce, served with white rice and a boiled beans	\$196.00
Stuffed with "poblano" chili strips and onions, served with a creamy "poblano" chili sauce, sauteed "cacahuazintle" corn kernels with "epazote" and tomato salad with an onion and oregano vinaigrette	\$196.00
With amaranth seed crust, filled with cottage cheese, bell peppers and fine herbs, served with spinach, zucchini, cherry tomato and red onion salad	\$196.00

DESSERTS:

"Ate" served with "Chihuahua" style cheese	\$78.00
Homemade "Flan" with natural vanilla, served with an orange and "agave" sirup sauce	\$88.00
Sherbet or ice cream (price per scoop)	\$58.00
Cakes and tarts	\$98.00
Crepes (3) with "cajeta", orange juice and aged rum sauce, served with chopped pecans and sour cream	\$108.00

Dinner



Drinks

ASK FOR THE DRINK SPECIAL

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JUICES

Beet root, chaya, guava, ginger, kiwi, lime, apple, passion fruit, melon, orange, "nopal" cactus, papaya, cucumber, parsley, pear, pineapple, banana, grapefruit, watermelon, carrot, seasonal or combined	\$50.00
With chia, linseed or amaranth	\$52.00

MILKSHAKES

With whole milk or almond milk and fruit	\$54.00
With chia, linseed or amaranth	\$56.00

LASSIES

With yogurt and fruit	\$56.00
With chia, linseed or amaranth	\$56.00

COFFEE, CHOCOLATE AND TEAS:

Regular	\$38.00
Espresso	\$48.00
Capuccino	\$48.00
Chocolate prepared with water or milk, served hot or cold	\$48.00
Teas (black, chamomile, lime- lemon or green)	\$48.00
Yogi tea (black tea, spices and milk)	\$48.00

SODAS AND WATER:

Sparkling water	\$34.00
Still water	\$34.00
Tonic water	\$34.00
Coca Cola	\$34.00
Coca Light	\$34.00
Apple soda	\$34.00
Sprite	\$34.00
Grapefruit soda	\$34.00

CRAFT BEERS:

Please ask for the selection of craft beers

BEERS

Bohemia Clara	\$42.00
Bohemia Oscura	\$42.00
Tecate Light	\$42.00
XX Lager	\$42.00
XX Ambar	\$42.00
Sol	\$42.00

Price for 45 ml (1.5 oz)

APERITIVES

Campari	\$90.00
Cinzano dry	\$90.00

BRANDIES

Torres 10	\$110.00
Duque De Alba	\$160.00

COGNAC

Henessey VSOP	\$160.00
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Hendricks	\$140.00
Tanqueray	\$120.00

LIQUORS

Amaretto Di Saronno	\$120.00
Bailey's	\$120.00
Frangelico	\$120.00
Grand Marnier	\$140.00
Kahlúa	\$110.00
Licor 43	\$140.00
Sambuca Vaccari	\$120.00
Xtabentun	\$100.00

HANDCRAFTED MEZCALES:

Please ask for the selection of handcrafted mezcales

RUMS

Appleton Estate	\$130.00
Bacardí Añejo	\$110.00
Bacardí Blanco	\$100.00
Bacardí Solera	\$120.00
Flor De Caña 4 years	\$100.00
Flor De Caña 7 years	\$130.00
Zacapa 23	\$160.00

TEQUILAS

Clase Azul Blanco	\$160.00
Clase Azul Reposado	\$180.00
Cuervo 1800 Antiguo	\$130.00
Cuervo Tradicional	\$110.00
Don Julio 1942	\$180.00
Don Julio Blanco	\$110.00
Don Julio Reposado	\$120.00
Herradura Blanco	\$110.00
Herradura Reposado	\$120.00

VODKAS

Absolut	\$110.00
Stolichnaya	\$120.00

WHISKIES

Chivas Regal 12	\$140.00
Chivas Regal 18	\$180.00
Jack Daniel's	\$120.00
Johnnie Walker B/L 12 years	\$140.00

