

# TOUR

## **WATER HOLE** \$400

Duration: 1 hour.  
3 people per boat.  
Price per boat.

## **MAYAN BATH** \$400

Duration: 1 hour.  
3 people per boat.  
Price per boat.

## **DOUBLE** \$700

Duration: 1:45 hours.  
3 people per boat.  
Price per boat.

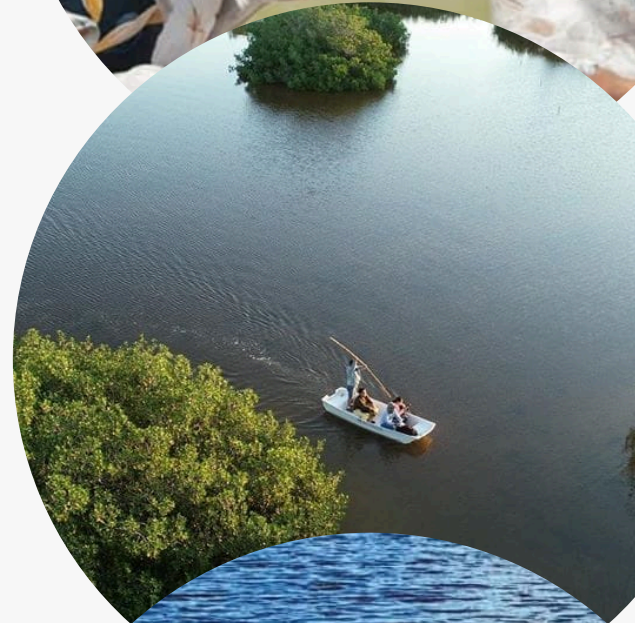
## **KAYAKISM** \$100

- Kayak.
- Kayak double.

Price per person  
+ \$100 guide.  
(4 people p/group).

## **NOCTURNE** \$500

**Previous reservation.**  
Duration: 1:45 hours.  
3 people per boat.  
Price per boat.



## ENTREES

### FISH SOUP \$90.00

Accompanied with fruit of the season.

### "DEAD AWAKENER" \$90.00

Spicy seafood consommé accompanied with leon, onion and coriander.

### BEANS \$80.00

Order of smashed beans with totopos.

### RICE \$80.00

Order of white rice with fried bananas.

### FRIED BANANAS \$100.00

Order of fried bananas with cream.

### FRIES \$100.00

order of homemade fries with dressings

### GUACAMOLE \$120.00

order of guacamole with totopos

### PICO DE GALLO \$75.00

Order of pico de gallo with totopos

### PESCADILLAS CORN OR FLOUR \$120.00

Order of 3 quesadillas filled with fish.

### MIXED SALAD \$110.00

Mixed salad serve with vinaigrette

### CHEESE FINGERS \$110.00

Order of 7 cheese fingers with dressings

### KIBIS \$100.00

Order of 7 pieces of fish kibi with toppings

### SQUID RINGS \$100.00

Squid rings made at tempura style, with dressings.

## BREAKFAST

### PANCAKES \$90.00

3 homemade pancakes with seasonal fruit.

### FRUIT \$100.00

Seasonal fruit with yogurth and granola

### "MOTULEÑO" STYLED EGGS \$120.00

Fried eggs in top accompanied with "motuleña" sauce.

### "RANCHERO" STYLED EGGS \$100.00

Fried eggs in top of a tortilla with spicy sauce.

### DIVORCED STYLED EGGS \$100.00

Sunny side-up eggs divided between red and green sauce.

### SUNNY SIDE-UP EGGS \$85.00

Fried eggs with rice and beans

### SCRAMBLED EGGS \$85.00

Order of scrambled eggs with 3 ingredients to choose from

### POSHÉ EGGS \$100.00

Order of 2 eggs cooked in vinaigrette, with toast.

### OMELETTE \$115.00

Tortilla made of eggs with 3 ingredients to choose from: Jam, cheese, bacon, chorizo, chaya, tomato, sweet chili, serrano chili.

### QUESADILLAS CORN/FLOUR \$85.00

3 ingredients to choose from: Jam, cheese, bacon, chorizo, chaya, tomato, sweet chili, serrano chili.

### CHILAQUILES GREEN OR RED SAUCE \$120.00

Order of chilaquiles made with egg or chicken.





## FRIED FISH

**PER KILOGRAM:** \$1.40 gr.

YELLOW-TAIL SNAPPER

RED SNAPPER

SPEAKER SATROUT

MOUHPICE

CROAKER

GROUPE

-subject to availability.

## FRIED FISH STEAK

\$1.00 gr.

Fried thick cut, accompanied with jalapeño chili, red onion and tortillas.

## CEVICHE

### FISH

Large

\$220.00

Small

\$120.00

### SHRIMP

Large

\$250.00

Small

\$130.00

### OCTOPUS

Large

\$400.00

Small

\$200.00

### MIXED

Large

\$400.00

Small

\$210.00

## AGUACHILE

### FISH

\$220.00

Fish aguachile with habanero chili and lemon.

### SHRIMP

\$240.00

Shrimp aguachile with habanero chili and lemon.

### OCTOPUS

\$300.00

Octopus aguachile with habanero chili and lemon.

### MIXED

\$400.00

Fish, shrimp and octopus aguachile with habanero chili and lemon.

## COCKTAIL

### SHRIMP

Large

\$230.00

Small

\$130.00

### OCTOPUS

Large

\$250.00

Small

\$140.00

### MIXED

Large

\$270.00

Small

\$150.00



## FILLET

### "MUMMY" STYLED FILLET \$200.00

Marinated fillet, filled with cream cheese and folded with bacon.

### BREADED FILLET \$180.00

Accompanied with rice and steamed vegetables.

### GRILLED FILLET \$180.00

grilled fillet with rice and vegetables.

### "AL CHIPOTLE" FILLET \$180.00

Stewed with a chipotle chili cream, accompanied with rice and steamed vegetables.

### MUSHROOM FILLET \$200.00

Stewed with mushroom cream, accompanied with rice and steamed vegetables.

### BUTTERED FILLET \$180.00

Stewed with garlic and butter, accompanied with rice and steamed vegetables.

### "MOJO DE AJO" STYLED FILLET \$200.00

Stewed with olive oil and fried garlic, accompanied with rice and steamed vegetables.

### "AL GUAJILLO" STYLED FILLET \$200.00

Stewed with garlic and guajillo chili, accompanied with rice and steamed vegetables.

### "AL SOL" STYLED FILLET \$200.00

Tempura fillet, accompanied with rice and steamed vegetables.

### "AL CILANTRO" STYLED FILLET \$180.00

Stewed with coriander cream, accompanied with rice and steamed vegetables.

### STUFFED FILLET \$400.00

Filled with shrimp and cream cheese, accompanied with rice and steamed vegetables.

### "A LA DIABLA" STYLED FILLET \$200.00

Stewed in chili mix with rice and vegetables.

## SHRIMP

### NATURAL SHRIMP \$210.00

Marinated with lemon and spices, accompanied with rice and steamed vegetables.

### "AL CHIPOTLE" STYLED SHRIMP \$220.00

Stewed with chipotle chili cream, accompanied with rice and steamed vegetables.

### BUTTERED SHRIMP \$210.00

Stewed with butter, accompanied with rice and steamed vegetables.

### "A LA GAMBA" STYLED SHRIMP \$230.00

Cooked at tempura, covered in bacon and cheese, accompanied with rice and steamed vegetables.

### "AL GUAJILLO" STYLED SHRIMP \$220.00

Marinated with lemon and spices, accompanied with rice and steamed vegetables.

### MUSHROOM SHRIMP \$220.00

Stewed with mushroom cream, with rice and steamed vegetables.

### "MOJO DE AJO" STYLED SHRIMP \$220.00

Stewed with olive oil and fried garlic, with rice and steamed vegetables.

### "A LA DIABLA" \$220.00

Stewed in chili's sauce, with rice and steamed vegetables.

### "AL CILANTRO" STYLED SHRIMP \$220.00

Stewed with coriander cream, accompanied with rice and steamed vegetables.

### SKEWERS \$250.00

Stewed with coriander cream, accompanied with rice and steamed vegetables.

### BREADED SHRIMP \$210.00

Marinated with spices, breaded and accompanied with rice and steamed vegetables.

### "AL COCO" STYLED SHRIMP \$230.00

Breaded and sprinkled with coconut, with coconut cream, rice and steamed vegetables.

### "MUMMY" STYLED SHRIMP \$260.00

Marinated shrimp, filled with cream cheese and folded in bacon.





# SAYACHALTÚN



## ESPECIALITIES

### **"SAYACHALTÚN" STYLED FISH** \$250.00

Marinated fillets with red spices, cooked in the oven..

### **"SAYACHALTÚN" STYLED PASTA** \$280.00

Spaguetti with seafood and cheese.

### **IN IT'S TINT** \$280.00

Cooked with it's tint, accompanied with rice and steamed vegetables.

### **"EARTH AND SEA" SKEWERS** \$280.00

Marinated shrimp and chicken skewers with red wine and spices, accompanied with rice and steamed vegetables.

### **SEAFOOD SOUP** \$280.00

Seafood concentrated accompanied with totopos.

### **LOBSTER TO THE TASTE** \$3.00gr.

Mojo de ajo

Buttered

Fried

Al ajillo

Served with rice and vegetables.

### **DOGFISH BREAD** \$150.00

Fried tortilla with filled sith dogfish and beans, accompanied with tomato sauce and avocado.

### **GRILLED SQUID** \$350.00

Fried tortilla with filled sith dogfish and beans, accompanied with tomato sauce and avocado.

### **TOAST** \$200.00

order of 3 toast with dressings

3 options to choose from:

**Shrimp**

**Squid**

**Mixed**

## VARIETIES

### **GRILLED CHICKEN** \$120.00

Grilled marinated chicken, accompanied with rice and steamed vegetables.

### **BREADED CHICKEN** \$120.00

Breaded marinated chicken, accompanied with rice and steamed vegetables.

### **CHICKEN FAJITAS** \$120.00

Grilled chicken strips, accompanied with rice and steamed vegetables.

### **ALFREDO ATYLED PASTA** \$180.00

Alfredo styled pasta with chicken or mushrooms.

## DESSERT

### **COCONUT FLAN** \$50.00

Flan slice with caramel sauce and coconut.

### **COCONUT "CREMITA"** \$35.00

Natural coconut cream jelly with sparkled cinnamon.on top.

### **DESSERT OF THE DAY** \$35.00



# BAR

## FRESH JUICES & SODAS

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NATURAL WATER	\$25.00
FRESH JUICES	\$30.00
JAR	\$105.00
SPARKLING WATER	\$40.00
COCA-COLA GROUP	\$40.00
CRISTAL SABORES	\$40.00

## BEER

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CORONA EXTRA/ LIGHT	\$45.00
PACÍFICO CLARA/ SOFT	\$45.00
VICTORIA	\$45.00
MODELO ESPECIAL/ NEGRA	\$50.00
ULTRA MICHELOB	\$50.00
STELLA ARTOIS	\$50.00
SOL	\$45.00
TECATE LIGHT/ ROJA	\$40.00
XX ÁMBAR/ LAGER	\$50.00
INDIO	\$50.00
BOHEMIA	\$50.00
HEINEKEN/ HEINEKEN N/S	\$45.00

## CRAFT BEER

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FLAMINGO LAGER	\$100.00
LAGARTO STOUT	\$100.00

## COCKTAILS

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PIÑADA	\$80.00
CUBA LIBRE	\$100.00
PALOMA	\$100.00
PIÑA COLADA	\$110.00
MOJITO	\$100.00
GIN TONIC	\$90.00
TINTO DE VERANO	\$100.00
TEQUILA SUNRISE	\$100.00
BLUE MARGARITA	\$110.00
SEX ON THE BEACH	\$110.00
STRAWBERRY DAIQUIRI	\$90.00
LEMON DAIQUIRI	\$90.00
"SAYACHALTUN" COCKTAIL	\$120.00

## WHISKEY

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BLACK AND WHITE	\$80.00
WILLIAM AND LAWSON'S	\$80.00
RED LABEL	\$100.00
BLACK LABEL	\$110.00
BUCHANAN'S	\$110.00

## MIXED DRINKS

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MICHELADA	\$35.00
CHELADA	\$35.00
CLAMATO	\$35.00
OJO ROJO	\$35.00

## BRANDY

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AZTECA DE ORO	\$100.00
TORRES 10	\$100.00

## WINE

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WHITE WINE	\$100.00
RED WINE	\$100.00

## GIN

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HENDRICK'S	\$100.00
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## TEQUILA

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JOSÉ CUERVO ESPECIAL	\$90.00
JOSÉ CUERVO TRADICIONAL	\$100.00
DON JULIO 70	\$110.00
HORNITOS REPOSADO	\$110.00

## MEZCAL

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RECUERDO DE OAXACA	\$100.00
400 CONEJOS	\$100.00

## DIGESTIVES

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XTABENTÚN	\$100.00
KHALÚA	\$100.00
AMARETTO	\$100.00
BAILEY'S	\$100.00
LICOR 43	\$100.00

## RUM

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BACARDÍ BLANCO	\$80.00
BACARDÍ AÑEJO	\$100.00
BARAIMA	\$100.00
MATUSALEM CLÁSICO	\$100.00

## VODKA

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STOLICHNAYA	\$100.00
OSO NEGRO	\$100.00
SMIRNOFF	\$100.00
ABSOLUT	\$100.00