

## SNACKS

<b>FRIED CALAMARI</b> .....	160
Crunchy and irresistible fried rings with jalapeño, garlic & bacon dressing.	
<b>HUMMUS WITH VEGETABLES</b> .....	140
Chickpea, tahini paprika, celery, carrots & cucumber.	
<b>GUACAMOLE</b> .....	130
Perfect combination of fresh avocado and Mexican sauce (tomato, onion, & cilantro) accompanied with corn tortilla chips.	
<b>SEA FOOD EMPANADAS</b> .....	130
Unique plantain dough filled with, shrimp, fish & octopus, accompanied with pickled onions, red sauce & habanero sauce.	
<b>PLANTAIN EMPANADAS</b> .....	100
Unique plantain dough filled with cheese, comes with mole & red sauce	

## CEVICHE & AGUACHILES

<b>TUNA &amp; MANGO CARIBBEAN CEVICHE</b> .....	220
With fresh local jungle mango, avocado, red bell pepper, onion & house blend salsa, accompanied with won ton fried toasts, Fresh Chile Serrano.	
<b>TRADITIONAL MEXICAN CEVICHE</b> .....	
With a touch of lemon, onion, cilantro, organic tomato, If you want we can add a touch of chili.	
<b>Shrimp</b> .....	220
<b>Mixed (shrimp, fish, octopus)</b> .....	200
<b>Fish</b> .....	170

## SALADS

<b>KALE &amp; SUPERFOODS</b> .....	140
Grilled kale with kefir & herbed dressing, pumpkin seeds, chickpeas, cherry tomato & avocado.	
<b>MEXICAN BOWL</b> .....	130
Spinach, arugula, black beans, rice, Persian cucumber, cherry tomato, olives, corn kernel, fried tortilla and jalapeño dressing.	
<b>AHUACATL (AVOCADO)</b> .....	120
Exotic salad of avocados of the peninsula, organic tomato, Olives, fresh cheese, red onion, parsley, cilantro, olive oil, and sweet corn from the region.	

## TACOS

<b>RIB EYE</b> .....	200
With cowl, guacamole, spring onion, & cucumber.	
<b>MAHI TIKIN XIC</b> .....	200
Yucatan style, with red achiote marinade charbroiled, with cowl & pickled habanero red onions.	
<b>CHIPOTLE SHRIMP</b> .....	160
Marinated in honey-chipotle sauce, with cucumber picked onions & guacamole.	
<b>TUNA &amp; XNIPEQ SAUCE</b> .....	160
Mango, peppermint, sour orange in fried won ton sauce.	
<b>COCHINITA</b> .....	150
With local meat, baked in plantain leave, with achiote sauce, with handmade tortilla & habanero sauce.	
<b>AJILLO &amp; RED WINE MUSHROOM TACOS</b> .....	120
Sautéed mushrooms with guajillo sauce, and red wine.	

## PIZZAS

<b>CASA AGAPE</b> .....	220
Rucula, caramelized pecans, procciuato & balsamic reduction.	
<b>VEGANA</b> .....	180
Kale, arugula, spinch, chaya, olive oil, mushrooms & pomodoro.	
<b>CHEESE QUARTET</b> .....	150
Mozzarella, bries, parmesano, feta cheese & pomodoro.	

## HAMBURGERS

<b>LAMB HAMBURGUER*</b> .....	200
Brie, red wine caramelized onions, alioli, arugula & cucumber..	
<b>CLASSIC BEEF HAMBURGUER*</b> .....	200
Grilled homemade patty, with cheese, lettuce, tomato, onion & bacon. Accompanied with fries, fries sweet potatoes or green salad.	

\*Accompanied wuth pickled cucumber and fresh mixed onions.

## FROM THE SEA

<b>GRILLED SHRIMP*</b> .....	200
260 grs of juicy jumbo shrimp grilled in charcoal, with pickled spicy onions & Persian cucumber.	
<b>CHARBROILED OCTOPUS*</b> .....	240
220 grs of juicy octopus grilled in charcoal, with pickled spicy onions & Persian cucumber.	
<b>GRILLED TUNA &amp; MANGO CHUTNEY</b> .....	240
Seared tuna, with chopped mango, mint & habanero salsa comes with rice.	
<b>FISH STEAK OF THE SEASON*</b> .....	220
220 grs of fresh seasonal fish steak, with pickled spicy onions & Persian cucumber.	

## STUFFED CHILES

<b>SHRIMP</b> .....	250
Stuffed peppers with shrimp, ranchera sauce, corn kernel, sour cream, white onion, parsley & cilantro.	
<b>BEEF</b> .....	250
Stuffed with juicy beef, ranchera sauce, corn kernel, sour cream, white onion, parsley & cilantro.	
<b>VEGETARIAN</b> .....	190
Light delicious and healthy stuffed chile with mushrooms, zucchini & Chaya, ranchera sauce, corn kernel, sour cream, white onion, parsley & cilantro.	

## BEEF FOWLS

<b>BRAISED LAMB SHANK</b> .....	440
Braised lamb shank, barbacoa style with chickpeas, rice, stock & drunken sauce. For 2 person.	
<b>RIB EYE 350grs *</b> .....	380
Mexican chimichurri, chambray roasted potatoes.	
<b>BEEF FILLET*</b> .....	320
With guajillo sauce, potatoes & kale.	
<b>MOLE ORGANIC CHICKEN</b> .....	260
Organic whole chicken grilled, with traditional mole sauce, plantain, beans & rice.	
<b>YUCATECAN PORK BELLY*</b> .....	250
Braised and deep fried, sliced juicy porck belly with avocado and tomatillo sauce	

## DRINKS

### SMOOTHIES 80

**HULK** Avocado, apple, spinach and orange  
**TROPICAL** Banana, strawberry, coconut milk, and cinnamon  
**GREEN LIFE** Spinach, celery, cucumber, pineapple and orange

### SUPERFOODS

**GREEN POWER** Almond milk, spinach, banana, chia..... 120  
 seeds, hemp and spirulina  
**SWEET LEMON** Coconut water, avocado, maca, ..... 120  
 lemon juice and cinnamon

### HOUSE COCKTAILS 120

**BALAM** Mezcal, mint, lemon, passion fruit and natural syrup  
**CHECHEN** Tequila, lemon juice, mint, grapefruit juice and ginger  
**CUXTAL** Rum, passion fruit and ginger  
**KUKULKAN** Mezcal, mango, cardamom and habanero honey  
**MOXITO** Mezcal, soupsour and mint

### BEERS

<b>COLMITA LAGER</b> .....	100
<b>A. M. MAYA AMERICAN</b> .....	100
<b>A. MUNDO MAYA IPA</b> .....	100
<b>ALLENDE IPA</b> .....	85
<b>ALLENDE GOLDEN ALE</b> .....	85
<b>TULUM LAGER</b> .....	85
<b>CORONA</b> .....	65
<b>MODELO ESPECIAL</b> .....	65
<b>NEGRA MODELO</b> .....	65
<b>VICTORIA</b> .....	65

### WINES

	GLASS	BOTTLE
<b>RED</b>		
<b>CALLE II MERLOT-CABERNET-GRANECHÉ</b> .....		850
<b>SURCO 2.7</b> .....	135	650
<b>UNDURRAGA BOTELLA</b> .....	90	450
<b>WHITE</b>		
<b>LAGRIMAS CHARDONNAY</b> .....		780
<b>GRENACHE BLANC / GRENACHE BLANC</b> .. 135 .....		765
<b>TANTEHUE CHARDONNAY</b> .....	90	670

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### SUPERFOODS

<b>GREEN POWER</b> Almond milk, spinach, banana, chia seeds, hemp and spirulina	120
<b>SWEET LEMON</b> Coconut water, avocado, maca, lemon juice and cinnamon	120

### HOUSE COCKTAILS 120

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<b>MOXITO</b> Mezcal, soupsour and mint

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<b>A. MUNDO MAYA PA</b> -----	100
<b>ALLENDE PA</b>	85
<b>ALLENDE GOLDEN ALE</b> -----	85
<b>TULUM LAGER</b>	85
<b>C OR ONA</b> -----	65
<b>MODELO ESPECIAL</b>	65
<b>NEGRAMODELO</b>	65
<b>VICTORIA</b> -----	65

### WINES

RED	GLASS	BOTTLE
<b>CALLE I MERLOT-CABERNET-GRANECH</b>		850
<b>SURCO 27</b>	135	650
<b>UNDURRAGA BOTELLA</b> -----	90	450
WHITE		
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