

VEGAN MENÚ



BREAKFASTS WITH FRESH COFFEE, TEA OR JUICES

- **Typical Breakfast:** Beans, rice, corn tortilla, guacamole, tofu egg, bristy cu aceugodmol.
- **Pigeon pancake with cocoa,** bananas, seeds and see fruits, verchompany bio we abgea.
- **Fried grated potato** cakes with avocado, egg fried bo, sauteed vegetables and sauce pl ob nant.
- **Burritos:** rice or corn tortillas, beans, sweet corn, vegetables, guacamoles and sauce.
- **Budda fruit boll** with seeds, med et lod ho.
- **Gluten-free bread with avocado,** cauliflower egg and fruit.
- **Boxbole with iwaxtel** sauce, swiss chard, corn dough, sauce, baguacate and sauteed vegetables

LUNCH WITH FRESH JUICES OR KAMBUCHA

- **Vegetable pasta** with vegan cheese.
- **Aztec soup** with chips, seeds, avocado and tortillas corn chips.
- **Lentil tacos** with seasonal salad.
- **Budda boll with rice,** vegetables, vegan meat and cheese vegan.
- **Quinoa ceviche** with seasonal fruit and cucumber.
- **Organic salad** with popcorn and dressing.
- **Bean and apasote pupusa,** local herbs, from the season with tomato sauce and garden salad.

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DINNERS WITH FRESH DRINKS AND DESSERT

- **Chipilin and cauliflower risotto**, vegan cheese.
- **Hamburger with vegan** meat and potatoes.
- **Sweet potato ñoquis** with putanesca sauce and salad.
- **Arepas with vegetables** and mushrooms with pesto tomato sauce and green salad.
- **Tacos of plantain tortillas** with vegan meat, caramelized onions, pickled cabbage and tomato sauce, avocado.
- **Pad thai with mushrooms**, vegetables and mania.
- **Aubergines stuffed with vegan** meat and vegetables, accompanied by arugula salad
- **Vegan meatballs** with bechamel sauce, mashed potatoes and salad.
- **Vegan tacos of tuna**, sauteed cabbage, radish and caramelized onion

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MENÚ



BREAKFAST WITH COFFEE, TEA OR FRESH JUICES

- **Chapín breakfast:** eggs, guacamole, beans, banana, goat cheese or cream, longaniza and tortilla.
- **Spinach crepe,** eggs, mozzarella, kel salad and baked potatoes.
- **Green beans wrapped with egg,** guacamole, chirmol, sautéed potatoes and tortillas.
- **Fresh bread** with avocado and poached egg with fruit salad.
- **Omelette burrito,** chard, egg, cheese, basil, tomato, guacamole and sauce.
- **Buddha boll with oats and seeds,** banana flambé.
- **Zucchini and cocoa pancake** with panela reduction with essences, fruits and yogurt.
- **Mayan Boxbole,** chard, dough, cheese, eggs, iguashtel sauce and fruits.
- **Potato waffle with avocado,** poached eggs and bacon.

MENÚ

LUNCH WITH FRESH JUICES OR KAMBUCHA

- **Lentil tacos** with salsa, avocado and pico de gallo.
- **Pumpkin flower quesadilla**, beans, cheese, guacamole and chirmol.
- **Pumpkin and carrot soup or cream** with coconut and crispy bread.
- **Kel and guacamole hummus** with different chips and tortilla chips.
- **Organic salad** with crispy poached egg with dressing, jamaica reduction.
- **Zucchini and carrot spaghetti salad** with cheese and mushroom sauce.
- **Chicken or chipilin pupusa**, beans, with avocado and pickled cabbage and tomato sauce.
- **Spinach waffle** with mushroom cheese, and salad, arugula, tomato and dressing.
- **Quinoa salad** with mango and sautéed tomato with pesto

DINNERS WITH FRESH DRINKS AND DESSERT

- **Gnocchi with potatoes and sweet potato** with pesto or Alfredo sauce and mushroom.
- **Lentil and chickpea burger** with cheese, fries, sweet potato and fried malanga and sauce.
- **Mushroom risotto** with sweet corn, leek and Parmesan cheese.
- **Homemade pasta lasagna** or eggplant, cheese and salad.
- **Filled with sweet chili**, quinoa, cheese, sauce and mixed salad.
- **Ravioli with goat cheese** and spinach, with subanik sauce and Parmesan cheese.

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**PIZZAS ACCOMPANIED WITH SALAD,
AVOCADO, SALSA AND SPICY**

- **Margarita pizza**
- **Mushroom pizza.**
- **White pizza** with mozzarella cheese, blue cheese, pear and arugula.
- **Prosciutto cheese and arugula pizza.**
- **Chicken, ham or salami pizza** with cheese.
- **Mixed vegetable pizza**
- **Pesto pizza with tempe,** arugula and avocado

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MENÚ

IX K'AT



TYPICAL MEAL FUSIONADO, WITH FRESH DRINKS AND DESSERT

- **Chicken pepián with rice**, vegetables and chipilín tamales.
- **Jocón with chard**, green tomato, green onion and seeds, with vegetables, rice and tamales.
- **Chicken kakik with rice**, avocado and tamales.
- **Beef and cheese burger** with fried or baked potatoes, sweet potato and malanga and sauce.
- **Fried lake fish**, with rice or potatoes, pickled vegetables and sauce.
- **Mashan fish** with onion, aromatic herbs, baked potatoes with Parmesan cheese and salad.
- **Banana Tortilla Tacos**, Shrimp or Fish, Caramelized Onion, Sautéed Cabbage, Radish, Salsa and Salad
- **2-meat subanik**: beef and chicken, with rice or mashed potatoes, with sautéed vegetables and tayuyo tamales.
- **Garlic shrimp** with Caribbean rice and pickled cabbage, carrots and fried plantains.
- **Shrimp soup**, with coconut and banana, arugula and bread with butter.

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BEBIDAS

VINOS EN BOTELLAS

- **Casillero del diablo**, tinto o blanco Q. 115.00
- **Norton Malbec**, Tinto Q. 120.00
- **Astica Malbec**, Tinto Q. 55.00
- **Cosecha Sauvignon**, Blanco Q. 55.00
- **Reservado Chardonnay** Q. 60.00

CERVEZA

- **Gallo**, bandeja lata Q. 160.00
- **Moza**, Bandeja lata Q. 150.00
- **Modelo**, botella Q. 175.00

- **Wisky Johnnie** Rojo Q. 175.00
- **Ron** Zacapa Q. 360.00
- Botella, **Botran** de 8 Q. 125.00
- Botella **Gin London** Q. 145.00
- **Tequila, José Cuervo** Q. 130.00
- **Vodka Smirnoff** Q. 165.00
- **Agua Mineral**, Bandeja Q. 110.00

COCTELES

Margarita Fruta temporal

- Margarita Maracuyá o limón Q. 35.00
- **Gin** de pepino, romero Q. 35.00
- **Gin** de Maracuyá
- **Mojito** Q. 30.00

Daquiri de Fruta Temporal

- Mango, maracuya o fresa Q. 30.00
- Piña Colada Q. 35.00