

La Joya
Restaurante

Menu



Tuna Mayan Xec

Tuna carpaccio cured with regional citrus a hint of habanero shaved vegetables and fresh fruits

Mexican Snacks

Chicken taco, cochinita pibil taco guacamole, salbute with blackend turkey style, beef tostada, zucchini flower and cheese empanada

Short Ribs Tacos

Braised short ribs tacos with charred tomatillo sauce, onion, cilantro and guacamole

Shaved Vegetables Green Salad

Organic lettuce mix dressing with tamarind vinaigrette and pickle fruits, pecan, amaranth and pumpkin seed granola, with:

- salmon amaranth and cascabel chile crust
- or chicken with epazote pesto
- or shrimp in tamarind and mezcal glazed

“Tacos al Pastor”

Roasted pork marinated in achiote and grilled pineapple, served with guacamole, tomatillo and pineapple relish

Scallops in the Cornfield

Scallops and corn kernels served in creamy cauliflower aromatized with vanilla and “cuitlacoche” puree

Entree

Hibiscus Flower Tostadas

Two tostadas (hard shell tortillas), top with hibiscus flower stewed, with goat cheese and epazote pesto, sea salt cured prickly pear with grasshoppers

Lobster Crepes

Poblano pepper cream sauced and "cuitlacoche" corn husk mushroom tuile, garnished with fresh green salad

Soups

Seafood Chilpachole

Shrimp, clam scallops and fish in a warm seafood broth

Cream of beans

Cheese foam and epazote "chochoyotas" (corn dough dumplings) pork rinds, avocado and cilantro

Caribbean Lobster "Pozole"

"Cacahuacintle" corn kernels and caribbean lobster in pumpkin seed thickened broth

Sopa de Tortilla

Served with crispy tortilla, avocado, cilantro, sour cream and pasilla chili crisps

"Mi casa es su casa" ¡Bienvenido to your home!

We have prepared a special evening with our best mexican cuisine, open international bar and entertainment. This dining experience a la Carte selection includes 3 course-dinner to choose from (1) Appetizer (1) Main Course (1) Dessert and pairings with your favorite international drinks

Main Courses

Three Ways Shrimp

Shrimp Pastor style with pickled pineapple plum, shrimp "mixiote" garlic sauce, and creamy spinach shrimp

Fish Filet with Tequila

Tequila creamy corns sauce, marinated in citrus and coriander seeds, with roasted vegetables and charred onions

Beef "Barbacoa"

Cooked in maguey and avocado leaves with drunk sauce and beef broth, with our homemade blue corn tortilla

Surf and Turf

Grilled rib eye, glazed with aguacatillo sauce, garlic shrimp roasted sweet potato puree, sauted purslane

Turkey Mole Enchiladas

Fresh tortillas stuffed with shredded turkey almonds, plantain, sauced with mole, cream cheese from Chiapas topped with cilantro

A la Talla catch of the day

A la talla style adobo, with a smoked chilli mayonnaise gratin charred onions and homemade tortillas

Salmon in Green Mole Sauce

Zucchini, green beans, grilled tomatillos and sautéed mushrooms and purslane

Main Courses

Chicken in Oaxacan Black Mole Sauce

Chicken breast with the ancestral Oaxacan mole sauce served with white rice, and fried plantain

"Tampiqueña" Beef Filet

Beef filet with guacamole, charro beans, Mexican rice, poblano pepper with cream and "poblano" mole sauce enchilada

Pork Filet in "Manchamanteles" Mole Sauce

Braised pork filet with a fruity mole sauce, spiced plantain puree and roasted fruits relish

Grilled Chicken in "Poblano Chili" Hummus

Hummus, figs, glazed carrots and corn kernels, sauced with chicken jus

Duck Magret

Plum and cassis contemporary mole sauce, with charred onion petals, baby corn and fresh plums

\$720 pesos, Three course dinner, Per person

Consuming raw or undercooked products increases the risks of food borne illness

Please advise your server of any allergies you may have to food products

Prices in Mexican Pesos - Tax included

Dessert

Mole Sauce Creme Brulée

Peanut ice cream

Early corn cake

Yoghurt ice cream

Guava Puff Pastry

Guava “ate” and jocoque

Flan duet

Mexican eggnog ice cream

“Cuatro Leches” Cake

“Dulce de Leche” Ice - Cream

Mexican fritters

Mexican Fruit Sherbet Tasting

Seasonal flavors

Rice Pudding

Seasonal fruit compote