

La Joya
Restaurante

Menu



Tuna mayan xec

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

Mexican style snacks

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

Short rib tacos

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

Pastor style tacos

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

Hibiscus flower tostadas

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

Scallops in the cornfield

Scallops and corn kernels, served in creamy cauliflower scented with vanilla and cuitlacoche puree

Lobster crepes

Crepes filled with sauteed lobster in a creamy poblano pepper sauce, cuitlacoche tuile, served with fresh green salad

Appetizers

Shaved vegetable green salad

Organic lettuce mix dressed with tamarind vinaigrette and pickled fruits, pecan, amaranth and pumpkin seed granola

Salmon, amaranth and cascabel chile crust

Chicken with epazote pesto

Shrimp in tamarind and mezcal glazed

Soup

Caribbean lobster pozole

Cacahuacintle corn kernels and Caribbean lobster in pumpkin seed thickened broth

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

Tortilla soup

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

Main course

Three way shrimp

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

Catch of the day

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

Fish filet

Catch of the day in a creamy Tequila and corn sauce, marinated in citrus and coriander seeds, with roasted vegetables and charred onions

Salmon in green mole

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

Beef barbacoa

Cooked in maguey and avocado leafs with “salsa borracha” and beef broth, with our homemade blue corn tortilla

Chicken in Oaxaca black “mole”

Chicken breast with the ancestral Oaxaca “mole” served with white rice, and fried plantain

Surf and turf

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

Grilled chicken in “poblano”

Served with hummus, figs, glazed carrots and corn kernels, sauced with chicken jus

Main course

Tampiqueña beef filet

Beef filet with guacamole, charro beans, mexican rice, poblano pepper with cream and “mole poblano” enchilada

Turkey “mole” enchiladas

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

Pork filet in “mole manchamanteles”

Braised pork filet, sauced with a fruity “mole” spiced plantain puree and roasted fruits relish

Duck magret

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

Three course dinner