

# CHOOJ

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## *Entradas*

<i>Memela de chaya y castacán</i>	\$180.00
<i>Salbutes tradicionales</i>	\$160.00
<i>Ensalada cesar con recado negro y migajas de pan de ajo</i>	\$180.00
<i>Sopa de lima</i>	\$150.00

## *Platos Fuertes*

<i>Risotto con calabaza local y queso de bola</i>	\$290.00
<i>Pechuga de pollo orgánica rellena con queso de cabra, bañada en salsa chipotle</i>	\$320.00
<i>Picana de res en salsa de vino tinto</i>	\$420.00
<i>Cochinita pibil</i>	\$190.00
<i>Filete de pescado en tikin xic*</i>	\$280.00
<small>*Sujeto a disponibilidad</small>	

## *Postres*

<i>Flan napolitano</i>	\$140.00
<i>Helado de coco con espuma de horchata</i>	\$90.00
<i>Bizcocho de chocolate con dulce de leche</i>	\$160.00
<i>Tarta de mousse de frutos rojos y frosting de queso crema</i>	\$170.00

*Precios en pesos mexicanos*

*Incluye IVA*

*Prices in mexican pesos*

*Tax Included*

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GALERÍA GASTRÓNOMICA

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## *Starter*

Chaya and Castacan's memela	\$180.00
Traditional salbutes	\$160.00
Caesar salad with black recado and garlic breadcrums	\$180.00
Traditional Sopa de Lima	\$150.00

## *Main course*

Risotto with local pumpkin and Dutch cheese	\$290.00
Organic chicken breast stuffed with goat cheese and dressed with a chipotle sauce	\$320.00
Beef picaña in a red wine sauce	\$420.00
Cochinita pibil	\$190.00
Fish steak Tikin Xic style* <small>*Subject to availability</small>	\$280.00

## *Dessert*

Traditional Coffee Cream caramel	\$140.00
Coconut ice cream with horchata foam	\$90.00
Chocolate sponge cake with toffee	\$160.00
Red fruit mousse and cream cheese frosting pie	\$170

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