



MENU



WHAT IS A CHAYA?

The Chaya plant represented an important ingredient in the diet of the ancient Mayans and it is still used in present day for the elaboration of various traditional dishes and drinks. Since it is rich in vitamin C, carotene, fiber, protein, and iron, it is considered a medicinal plant and a green superfood.

BREAKFAST /UK ULO'OB

(7 am to 12 pm)

LA CHAYA MAYA BREAKFAST

\$ 175

Includes: Chaya juice, horchata or jamaica, fruits, coffee, and one of the following options. (This dish is served with fried beans and hand made tortillas).

- Huevos Divorciados de La Chaya Maya: Two Fried eggs on top of two fried tortillas, served with Relleno Negro and Pipián Sauce.
- Fried or Scrambled Eggs with Ham
- Scrambled eggs with Longaniza.
- Scrambled eggs with Chaya.
- Scrambled eggs with Machaca de Cochinita.
- Scrambled eggs with Machaca de Pavo.

VUCATECAN BREAKFAST

\$ 189

Includes: Chaya juice, horchata or jamaica, fruits, coffee, and one of the following options.

A) TACOS, PANUCHOS, SALBUTES (3)

3 pieces of your choice made with handmade tortillas.

- Cochinita Pibil with lettuce and pickled red onion.
- Lomitos de Valladolid. Savory chunks of pork and puree of ibes (a local white bean).
- Queso relleno. Edam cheese slices with ground pork.
- Longaniza de Valladolid
- Hard Boiled Eggs.
- Mayan style: fried Chaya leaves, tomato, red onion, sweet peppers, ground and roasted pumpkin seeds.



B) VAPORCITOS (3)

Achiote seasoned turkey wrapped in cornmeal and Chaya dough, steamed in a banana leaf and served with tomato sauce.

C) BRAZO DE REINA

A rolled tamale made of roasted pumpkin seeds and hard-boiled eggs, wrapped in a cornmeal and Chaya dough, steamed in banana leaf and served with tomato sauce.



Tradicional tomate sauce

HUEVOS MOTULEÑOS

\$139

Two fried eggs on a crispy corn tortilla, spread with black bean puree, diced ham, manchego cheese and peas. Served with fried plantains. You can choose one of these sauces:

- Tradicional tomate sauce
- Relleno Negro Sauce
- Pipián Sauce
- Papadzul Sauce



FRIED OR SCRAMBLED EGGS WITH HAM

\$119

Served with refried beans and hand made tortillas.



HUEVOS DIVORCIADOS DE LA CHAYA MAYA

\$129

Two fried eggs with two tortillas, served with Relleno Negro Sauce and Pipián Sauce.



SCRAMBLED EGGS WITH CHAYA

\$119

Served with refried beans and tortillas.



SCRAMBLED EGGS WITH LONGANIZA

\$133

Served with refried beans and tortillas.



SCRAMBLED EGGS WITH TURKEY MACHACA

\$133

Served with refried beans and tortillas.



SCRAMBLED EGGS WITH COCHINITA MACHACA

\$133

Served with refried beans and tortillas.



Chilauiles Relleno Negro Sauce

CHILAQUILES DE LA CHAYA MAYA

\$155

Choice of protein:

- Turkey
- Cochinita
- Fried eggs

Choice of sauce:

- Traditional Tomato Sauce
- Pipián Sauce
- Relleno Negro Sauce



FRUIT PLATE

\$99

Papaya, Cantaloupe, Watermelon, Banana.



SWEET BREAD (1)

\$27

TOAST BREAD (3)

\$45

Served with butter and jam.

FRIED BANANAS

\$69

SOUPS & ENTRÉES / YA' ACH'BIL JANALO'OB



SOPA DE LIMA \$ 129

Shredded turkey in a light turkey broth, flavored with lime and topped with tortilla chips.

Half order \$ 75

CALDO DE PAVO \$ 119

Exquisite turkey broth served with fresh Chaya, tomato, cucumber, and shredded turkey.



CREMA DE CHAYA \$ 119

A creamy soup made with Chaya and prepared with our secret house recipe.



JOROCHES \$ 119

Portions of cornmeal dough stuffed with longaniza sausage and fried. Served in a delicious soup of black bean puree, tomato, cream, and topped with crumbled white cheese.



TZIC DE VENADO (100 g) \$ 379

Shredded venison meat mixed with chopped radish, white local cucumber, red onion, cilantro, and marinated in sour orange juice.



EMPANADAS DE QUESO DE BOLA (3) \$ 109

Classic empanadas stuffed with dutch Edam type cheese.



HOUSE SALAD \$ 179

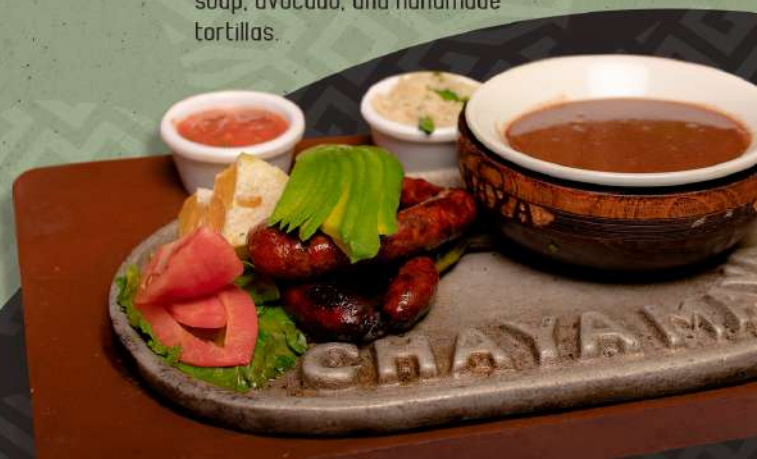
Fresh salad with tomato, cucumber, bell pepper, red onion, local lettuce, and olives. Marinated with salt, black pepper and fresh oregano with olive oil and lemon juice.



GUACAMOLE \$ 119

LONGANIZA DE VALLADOLID \$ 209

Longaniza served with pickled red onions, chunky fire roasted tomato sauce, black bean soup, avocado, and handmade tortillas.



CLASSICS FROM YUCATAN/ JANALO'OB

PANUCHO (1)

\$ 55

Handmade crispy corn tortilla, filled with black bean puree and topped with one of the following options:

- Roasted turkey "the classics": marinated with achiote and served with lettuce, cucumber, tomato, pickled red onion, and avocado.
- Cochinita Pibil: served with lettuce and pickled red onions.
- Lomitos de Valladolid: served with tomato sauce and a puree of ibes (a local white bean).
- Turkey in Relleno Negro sauce: served with lettuce and hard-boiled egg.
- Mayan Style: served with fried Chaya leaves, tomato, red onions, sweet peppers, and grounded roasted pumpkin seed.



Mayan Style Panucho



"Classic" Salbut



SALBUT (1)

\$ 55

Handmade crispy corn tortilla, topped with one of the following options:

- Roasted turkey "the classics": marinated with achiote and served with lettuce, cucumber, tomato, pickled red onion, and avocado.
- Cochinita Pibil: served with lettuce and pickled red onions.
- Lomitos de Valladolid: served with tomato sauce and a puree of ibes (a local white bean).
- Turkey in Relleno Negro sauce: served with lettuce and hard-boiled egg.
- Mayan Style: served with fried Chaya leaves, tomato, red onions, sweet peppers, and grounded roasted pumpkin seed.



Popadzul



PAPADZUL (3)

\$ 135

Corn tortillas filled with chopped hard-boiled eggs and covered with a sauce made out of epazote and ground roasted pumpkin seed puree.



Vaporcito

VAPORCITO (1)

\$ 45

Achiote seasoned turkey wrapped in a cornmeal and Chaya dough, and then steamed in banana leaves.

BRAZO DE REINA

\$ 135

A rolled tamale made of roasted pumpkin seeds, hard-boiled eggs, and wrapped in cornmeal and Chaya dough. This dish is steamed in banana leaves and served with tomato sauce.



Brazo de Reina

TACO WITH HANDMADE CORN TORTILLA (1 Piece)

\$ 49



Cochinita Pibil

Marinated pork and red onion.



Estilo Maya

Served with fried Chaya leaves, tomato, red onions, sweet peppers, and grounded roasted pumpkin seed.



Lomitos de Valladolid

Savory chunks of pork and puree of ibes (a local white bean).



Pavo en Relleno negro

Turkey in a spicy sauce made from different varieties of blackened chiles and spices.



Pipián de Pavo

Turkey in a rich pumpkin seed mole.



Queso Relleno

Edam cheese slices with ground pork.



Cazón



Longaniza de Valladolid



MUCBIL POLLO

\$ 165

Large tamale made with turkey, pork, and achiote and Chaya filling. Wrapped in a Mucbil Pollo dough made out of cornmeal, and baked in banana leaves.

TAMAL COLADO

\$ 133

Tamale filled with a special blend of turkey, tomatoes, onions, sweet peppers, and spices. Wrapped in a layer of cornmeal dough, wrapped in banana leaves and steamed.

TORTA DE COCHINITA

\$ 149

Baguette filled with Cochinita Pibil (marinated pork) and topped with red onions.



HOUSE SPECIALITIES / JANALO'OB



POC-CHUC

\$ 247

Thinly sliced marinated pork, charbroiled and garnished with pickled red onions, chunky fire-roasted tomato sauce, black bean soup, a slice of avocado and served with handmade tortillas.

POC-CHUC DE
POLLO

\$ 247

Thinly sliced marinated chicken breast, charbroiled and garnished with pickled red onions, chunky fire-roasted tomato sauce, black bean soup, slice of avocado and served with handmade tortillas.



LA CHAYA MAYA
FISH FILLET

\$ 289

Fish fillet marinated with lemon juice and tender chopped chaya leaf, cooked over low heat, bathed in exquisite chaya cream, accompanied by rice and house salad.



PARRILLADA
YUCATECA

(for 2 people)

\$ 489

Grilled POC-CHUC, Longaniza de Valladolid, and Chicken Fajitas Yucatecan style. Served with black bean soup and handmade tortillas.



LOS 4 YUCAS

(for 2 people)

\$ 489

A unique combination that includes the four most representative dishes of Yucatan cuisine: Cochinita Pibil, Relleno Negro Turkey, Turkey Pipián, and Queso Relleno. All dishes ready to enjoy with our handmade corn tortillas.



LOS 3 MOSQUETEROS
YUCATECOS

\$ 247

Three crepes stuffed with turkey, bathed in the flavors of Yucatan: Papadzul sauce, Pipian sauce, and Relleno Negro sauce. The three flavors are surrounded by a ribbon of deliciously seasoned puree of platano macho (a type of banana), bringing the flavors together for a new flavor experience.



ORDEN DE
COCHINITA

\$ 237

Succulent pork marinated in achiote and sour orange juice, then cooked in a banana leaf and served with pickled red onion, black bean puree, and hand made tortillas.



TIKIN XIC

\$ 395

Fish fillet, shrimp and octopus, marinated in achiote and cooked in banana leaves. Served with rice and handmade tortillas.



RELLENO NEGRO

\$ 239

Turkey and ground pork cooked in a spicy sauce made from a variety of blackened chiles and spices.



POLLO PIBIL

\$ 269

Chicken marinated with achiote, sour orange juice, spices, sweet pepper, tomato, and onion. Cooked in banana leaves and served with black bean puree and handmade tortillas.



PAN DE CAZÓN

\$ 229

Four corn tortillas layered with black bean puree, sautéed shredded cazón (tender shark) and topped with tomato sauce.

LOS TRES REYES VUCATECOS

\$ 395

Delicious New York steak served with three popular sauces from our traditional cuisine: Papadzul sauce, Pipián sauce, and Relleno Negro sauce. Served with banana puree.

BISTEC DE VUELTA Y VUELTA

\$ 289

Thinly sliced marinated beef, charbroiled and garnished with roasted onions, rice, and black bean soup.

ARRACHERA

\$ 357

A juicy cut of steak served with black bean soup and guacamole.

QUESO RELLENO

\$ 239

A slice of edam cheese is hollowed out and filled with ground pork seasoned with raisins and capers. We serve a slice of this dish finished with our white sauce.

PIPIÁN DE PAVO

\$ 239

Turkey simmered in a rich pumpkin seed mole called "Pipián". Served with handmade tortillas.

LOMITOS DE VALLADOLID

\$ 239

Savory chunks of pork, slowly cooked in a rich sauce of ripe tomatoes, onions, garlic, and mild spices from Yucatan. Served with a delicious puree of ibes (a local white bean).



SPECIALS

Subject to availability



PUCHERO DE 3 CARNES

\$ 299

(Every Sunday From 1pm to 5 pm)



FRIJOL CON PUERCO

\$ 249

(Every Monday From 1pm to 5 pm)

DESSERTS / CH'UJUKO'OB



\$99

Dulce de Papaya
Candied papaya.



\$99

Nance en Almíbar
Nance is a small tropical fruit, it is served with sweet syrup and cinnamon.



\$99

Circote en Almíbar
Circote is a small tropical fruit, it is served with sweet syrup and cinnamon.



\$99

Caballero Pobre
A delicious Yucatecan version of bread pudding.



\$99

Rico Caballero Pobre
A delicious Yucatecan version of bread pudding, topped with ice cream and Xtabentún (Mayan liqueur made from fermented honey and anise seed)



\$99

Arroz con Leche
Rice Pudding.



\$99

Queso Napolitano
Sweet egg and cheese custard.

ICE CREAM
(Different flavors) \$99

DULCE COMBINADO \$99

(Includes: Dulce de Papaya, Circote en almíbar, y Caballero Pobre)

DRINKS / ¿BA'AX TAAK A WUK'IK?

COFFEES

ESPRESSO	\$ 39
CAPUCHINO	\$ 49
AMERICAN OR DECAF	\$ 39
MAYAN COFFEE	\$ 81
CARAJILLO 43	\$ 101
MAYAN CARAJILLO	\$ 81
HOT CHOCOLATE	\$ 43
BLACK TEA OR CHAMOMILE	\$ 37
MILK	\$ 37

BEERS FROM YUCATÁN 12 hrs to 23 hrs

PATITO LAGER YUCATECA	\$ 91
PATITO PORTER VAINILLA	\$ 91
PATITO IPA ÁMBAR	\$ 91

BEERS 12 hrs to 23 hrs

MONTEJO	\$ 63
MODELO ESPECIAL	\$ 63
CORONA	\$ 63
MICHELOB ULTRA	\$ 63
VICTORIA	\$ 63
BOHEMIA CLARA	\$ 63
BOHEMIA OSCURA	\$ 63
INDIO	\$ 63
TECATE LIGHT	\$ 63
XX LAGER	\$ 63
HEINEKEN	\$ 63
HEINEKEN NON ALCOHOLIC	\$ 63

JUICES AND SODAS

CHAYA WITH LIME JUICE (450 ml)	\$ 37
CHAYA WITH PINEAPPLE JUICE (450 ml)	\$ 37
JAMAICA (450 ml)	\$ 37
HORCHATA (450 ml)	\$ 37
LEMONADE (450 ml)	\$ 41
ORANGEADE (450 ml)	\$ 41
ORANGE JUICE (350 ml)	\$ 47
PURIFIED WATER BOTTLE (600 ml)	\$ 37
SPARKLING WATER (355 ml can)	\$ 49
COCA COLA (355 ml can)	\$ 49
COCA COLA LIGHT (355 ml can)	\$ 49
ORANGE SODA (355 ml can)	\$ 49
GRAPEFRUIT SODA (355 ml can)	\$ 49
APPLE SODA (355 ml can)	\$ 49
SPRITE (355 ml can)	\$ 49

BEER COMPLEMENTS 12 hrs a 23 hrs

MICHELADA O CHELADA	\$ 25
OJOS ROJOS	\$ 39
CLAMATO	\$ 49





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Monday to Sunday
7:00am to 11:00pm

reservaciones@lachayamaya.com

