



AMAITE RESTAURANT

Sea Kitchen & Mayan Cuisine

BREAKFAST

From 8 am to 11:30 am

Good morning!

Seasonal fruit with cottage cheese and toasted seeds \$145

Apple cocktail with natural honey and homemade granola \$135

From the farm...

Scrambled eggs or Omelette with one ingredient

Chaya \$115

Valladolid style sausage \$120

Yucatecan black sausage \$125

Ham \$125

Bacon \$125

Rancheros eggs on fried tortilla with fresh cheese, cream and red sauce \$125

Mexican style with a touch of Xcatik chili \$120

Vegetarian \$115

**All eggs are complemented with sautéed parsley potatoes

Mexican Specialties...

YUCATAN Motuleños eggs, beans, ranchera sauce, ham, peas, fried banana, cream and fresh cheese \$130

QUINTANA ROO stuffed bread with cochinita pibil (pork) with axiote, red onion and avocado \$105

PUEBLA crepes stuffed with chicken stew covered with poblano and corn sauce \$140

VERACRUZ tortilla stuffed with scrambled egg, sausage, beans, cream, coriander, radish and crunchy cheese \$145

Prices in Mexican Pesos, tip not included, suggested 15%



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International..

- Omellet stuffed with Salmon and spinach**, with mornay sauce, onion, capers served with potatoes and avocado \$160
- Vascos eggs** fried eggs with zucchini, onion, red sauce, fresh leaves and sausage (30grs) \$140
- Greek scrambled eggs** with goat cheese, cucumber, olives, dried tomatoes, feta cheese and garlic bread \$135
- Benedic poached eggs** on toasted bread covered with hollandaise sauce \$135
- Red or green chilaquiles** fried tortilla chips with beans, fried onion, fresh cheese, cream, avocado, tomato sauce and fried segg (2pcs) \$120

Opional add ons for your chilaquiles:

Flank steak (100grs) \$100	Black Yucatecan Chorizo(100grs) \$100
Chicken (100 grs) \$60	Smoked Salmón (80grs) \$100

- Vegan tostada (2 pcs)** fried tortillas with tomato, smoked seeds, bleached, saint leave leaves, fresh coriander leaves and pickled turnip \$125
- Spinach tostadas (2 pcs)** fried tortilla with ricotta cheese, avocado slices, fried eggs and tomato fricase \$140
- Pancakes** served with banana, orange wedges and strawberry compot \$105

Migas rellenas

- Smoked salmon sandwich**, fresh leaves, black olives, fresh tomatoes and yogurt dressing \$110
- Boloni sandwich** with fresh leaves and basil mayonnaise \$95

**All the sandwiches are served with sautéed potatoes and avocado



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LUNCH AND DINNER from 12:00pm to 10:00pm

Starters..

Guacamole served with roasted panela cheese	\$165
Roasted corn with chili Xcatic, chipotle mayonnaise, chili and lemon slices	\$125
Fried octopus tacos (2pcs) , served with breaded mozzarella cheese, sour orange juice, pickled carrots with BBQ sauce.	\$160
Mayan fish Tacos (2pcs) marinated with axiote, served with red onion and coriander	\$135
Battered Shrimp tacos (2pcs) served with purple cabbage and coriander mayonnaise	\$160
Breaded grouper taco (2 pcs) served with "pico de gallo" with chipotle mayonnaise, and mojo sauce	\$160
Cochinita Pibil Tacos (2pcs) Marinated pork pibil style, served with red onion and avocado	\$135
Oriental tuna tostada (1pc) , cucumber, red grilled onion, chipotle mayonnaise and fried leek	\$130
Seared tuna tostada (1pc) , turnip and carrot, seaweed oil and saint leave mayonnaise	\$130

Soups and Creams

Holbox Cream , potatoe and peppers cream with "Xcatic chili" served with croutons au gratin holland cheese	\$145
Lime Soup , with chicken, fried tortilla slices and lime wedges	\$150
Shrimp soup with cognac, vegetables (pore and carrots) and a touch of cajun	\$295

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DESSERT

Strawberry flambé with Xtaben-tun liqueur and black pepper	\$145
Fruit salad macerated with orange juice and mint ice cream	\$120
Corn creme caramel served with coffee reduction	\$120
Brownie served with mint ice cream	\$145
Seasonal ice cream	\$95

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Touches of freshness...

Xeec salad, jicama, tangerine, orange wedges, chopped coriander and touches of sour orange \$135

Classic Caesar Salad, with parmesan cheese croutons \$145

Smoked Salmon Salad with roasted seeds, kiwi, green apple, lettuce with yogurt and mint dressing \$195

Cucumber and green apple Salad, tomato slices, blueberry, seeds, parmesan cheese lime and honey dressing with Xcatic chilli \$215

Greek Salad, tomato, cucumber, red onion, feta cheese, black olives with cucumber, and mint yogurt dressing \$210

Marbella Salad, mix of sautéed seafood, shrimp, octopus, mussels and squid, fresh radish, leek, carrot accompanied with citrus dressing and cajun seasoning \$295

Extras:

Chicken	\$60	Shrimp	\$120	Tuna	\$100
Black Yucatean Sausage	\$45	Salmon	\$115	Flank Steak	\$95

Pickled seafood Amaite, octopus, shrimp, fish, pepper slices, red onion, coriander, sour orange and fried banana \$315

Fish Ceviche, cucumber, red onion, coriander and roasted pepper with "Xcatic" chili \$215

Holbox Shrimp Ceviche, onion, coriander, cucumber, cedron herb, "piquin" and "Xcatic" chilli sauce \$225

Traditional Shrimp Aguachile with cucumber, red onion and coriander (spicy) \$220

Mixed Traditional Ceviche, shrimp, octopus, fish, onion, tomato and coriander \$330



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Classic and Delicious

Premium Beef Hamburger (220gr) with cheese, saint leaves mayonnaise, crispy bacon, pickles, onion rings, potato wedges and tartar dressing	\$260
Sealed Salmon Burger (200 g) gouda cheese, basil pesto, salad coleslaw, potato wedges served with chipotle mayonesse	\$275
Chicken sandwich with caramelized onion, lettuce, dried tomato, chipotle mayonnaise, and potato wedges.	\$210
American Club Sandwich , lettuce, tomato, fried egg, bacon, chicken, ham and cheese with potato wedges	\$230
Flank steak fajitas au gratin with Oaxaca cheese, peppers and onion served with tortilla, mexican sauce and guacamole	\$340
Breaded chicken breast , with french fries and salad	\$190
Pomodoro Spaghetti with parmesan cheese	\$135
Penne pesto Alfredo with shrimp , served with Parmesan cheese	\$175

Fresh Island Specialties

Fish fillet wrapped with saint leaves served with fried tomato sauce, smoked seeds and mashed potato	\$295
Grilled catch of the day served with spinach cream with lemon essence and hibiscus reduction in Xcatik chili with a touch of ginger	\$295
Grilled tuna served with chipotle butter and portobello marinated with curry	\$325



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Grilled octopus , with "Zac-cool" sauce, pickled onion and fresh coriander served with fried sweet potato	\$380
Grilled Lobster (250 grams) covered with pineapple sauce, flamed with Xtaben-tun liquor touch of coriander accompanied by grilled zucchini	\$595
Chicken breast in mandarin and chipotle sauce with yucca pure and vegetables	\$225
Mixed grilled (1 person) fish fillet, shrimp, octopus, squid and lobster (130 grs) served with grilled vegetables and garlic mojo sauce with butter	\$625
Lobster to taste or chef's suggestion	\$2.5 per gram
Whole fish to taste	\$0.8 per gram

Grilled Specials

ANGUS QUALITY

Cowboy	(500 grams)	\$550
Tomahawk	(850 grams)	\$1,200
Beef gizzard	(250 grams)	\$235
Smoked Yucatán Beef	(250 grams)	\$190
Flank Steak	(300 grams)	\$295
Rib eye	(400 grams)	\$480
New york	(400 grams)	\$395
Picaña	(350 grams)	\$445
Beef filet	(300 grams)	\$320

Pick a side dish of your choice for each cut

Creamy spinach / Potato wedges / French fries / Broccoli sautéed with garlic and Chinese pepper / Mixed salad / Coleslaw salad

Additional side dish cost \$ 75

Prices in Mexican Pesos, tip not included, suggested 15%



MENU SHIMA SUSHI

Perfect fusion of Peruvian & Japanese cuisine
Tuesday to Sunday from 2.00pm to 10:00pm

Sashimi

- Tuna sashimi**, red onion, serrano pepper, avocado and a touch of sesame oil, served with soy sauce \$185
- Salmon sashimi**, red onion, serrano pepper, avocado, garlic oil, served with soy sauce and cucumber \$195

Tartar

- White fish (grouper) tartar**, cucumber, chives, parsley, marinated with a touch of tropical citrus dressing, served with avocado splash. \$195
- Oriental tuna tartar** served with avocado slices, cucumber cubes, jicama, coriander, marinated with oriental spices scented with sesame \$195

Ceviches

- Peruvian Ceviche** fresh fish cut into cubes marinated with tiger milk, red onion, coriander and corn served with sweet potato tempura \$200
- Nikkei tuna ceviche**, cucumber, chives, furikake and sweet and sour sauce yuzo \$235
- Salmón Ceviche with Yellow Chili**, with fresh mango, avocado, sweet orange supreme, mildly spicy (moderately) \$245

Tiradito Nikkei

- Fine fish rind**, parmesan cheese, tomato brunaise, chimichurri sauce, red tobico, garlic oil and ponzu sauce \$210



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Nigiri

MAGURU TRUFFLE (2 PIECES)

Shari wrapped in tuna slices, grated organic egg whites with black truffle essence, red tobiko and yuzu sauce \$130

TUNA TRUFFLE (2 PIECES)

Shari covered with rolled tuna, flamed with truffle butter and lemon drops \$130

SALMON TRUFFLE (2 PIECES)

Shari covered with fine cut salmon, citrus zest with black truffle essence \$130

YELLOW AJI SHAKE (2 PIECES)

Shari covered with salmon and Peruvian yellow chili sauce \$100

CHIA SHAKE (2 PIECES)

Shari covered with salmon, avocado and chia sauce \$125

TUNA MAGURO, (2 PIECES)

Shari covered with tuna, warm cream cheese, chimichurri sauce and tobico \$120

Makis

MAYOSPICY

Roll stuffed with shrimp and avocado covered with tuna tartare and spicy acevichada sauce \$207

NORI FURAI

Fried roll stuffed with shrimp, cream cheese, cucumber with salmon tartare covered with eel sauce \$245

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TERI MAKI

Shrimp, cream cheese, avocado covered with salmon and lemon and teriyaki sauce \$270

PASSION MAKI

Shrimp, cream cheese, mango covered cucumber bathed in passion fruit sauce and sesame \$230

ROLL ACEVICHED

Peruvian classic, shrimp and avocado covered with white fish, acevichado sauce and furikake \$260

FURAI MAKKI

Stuffed with cream cheese, avocado and salmon, fried on the outside with eel sauce \$265

PHILADELPHIA MAKI

Shrimp, avocado covered with cheese and chimichurri with eel sauce \$220

PALTEADO

Cream cheese and furai fish topped with avocado and sesame with eel sauce \$225

Poke bowl (Special dish fusion peruvian and Hawaiian)

SHAKE POKE BOWL

Salmon covered with passion fruit sauce with grapefruit and Japanese cucumber, wakame seaweed and avocado \$320

MAGURO POKE BOWL

Tuna in acevichado sauce with avocado, wakame seaweed, organic egg white and red tobiko \$320

TERIYAKI POKE BOWL

Grilled chicken, avocado salad, lettuce and mango \$245