

## Starters

### **Tuna crudo 230**

Chili ashes sauce, pickles, cilantro, avocado, mango. Rice crackling

### **Roasted corn on the cob 180**

Garlic mayo, cotija cheese, chili and epazote powder

### **Mereva platter for two 340**

Baked squash dip, soft yogurt cheese, cheeses and cold cuts selection, pickled vegetables. Country bread, olives

### **Mexican salad 235**

Local beans, chickpeas, tomato, goat cheese, mixed greens and herbs, radish.  
Mezcal dressing

### **Purple salad 200**

Roasted beet purée, baby squash, cucumber, chives, toasted peanuts. Citrus dressing

### **Orchard salad 250**

Watermelon, jicama, coconut, pear, almond cream, marinated olives, fried onions. Sherry vinaigrette

## Wood oven pizza

### **Formaggio 260**

Tomato, mozzarella, grana padano parmesan

### **Veggie 300**

Tomato sauce, mozzarella, squash, peppers, onions, eggplant and mushrooms

### **3 cheeses 320**

Tomato sauce, mozzarella, taleggio, reggiano parmesan cheese

### **Blue sky 370**

Tomato sauce, mozzarella, fresh heirloom tomato, shrimp, avocado, cilantro

## Kids Menu

### **Fruit bowl 80**

Seasonal selection

### **Mac & Cheese 100**

Cheddar sauce

### **Grilled cheese sandwich 100**

White bread, melted mozzarella and oaxaca cheese, french fries

### **Mexican 280**

Tomato sauce, mozzarella, chorizo, roasted jalapeño, bell pepper and onion

### **Amore Mío 350**

Tomato sauce, fresh heirloom tomato, mozzarella, serrano ham, rocket leaves, parmesan cheese

### **Forest 330**

Creamy mozzarella sauce, spinach, roasted mushrooms, goat cheese. Truffle oil

### **Butter pasta 100**

Freshly made pasta, parmesan cheese

### **Beef filet 160**

5 oz filet, grilled vegetables, mashed potatoes

### **Chicken fingers 120**

5 oz chicken breast, carrots, french fries. Mayo

### **Pan-fried fish filet 200**

5 oz filet, grilled vegetables, mashed potatoes.

## Main courses

### Seafood casserole 400

Spicy coconut base, octopus, shrimp, catch of the day, corn, roasted peppers, aromatics

### Risotto ai funghi 280

Arborio rice, wood roasted mushrooms, aromatics. Rice crisp

### Green Tagliatelle 370

Chaya homemade pasta, sautéed spinach, tomato and toasted almonds pesto

### Pan seared scallops 380

Roasted red pepper purée, succotash. Butter sauce, herbs

### Baked half chicken 280

Spicy honey, coleslaw, baked baby potatoes and pickles

### Duck with mole 430

“Manchamanteles” fruity mole, confit leg and thigh, plantain purée, oven roasted vegetables

## From the charcoal grill

### Catch of the day in orange marinade 400

Fresh corn quesadilla, pineapple salsa, plantain purée, tortilla ash

### Beef brisket 320

Wood oven braised for 16 hours, mashed potatoes, honey glazed carrots. Chipotle sauce

### Lobster - price per oz

Baked in citrus butter, truffle potatoes, oven roasted vegetables

### Angus Choice Rib Eye 750

12 oz. steak, fried brussel sprouts, mashed potatoes. 3 peppercorn sauce

### Grilled octopus 270

Wild rice salad, baked baby potatoes, chimichurri

### Pork belly from Tizimín 380

Glazed in IPA beer, orchard vegetables, sweet potato purée

## Sweet finale

### Chocolate tart 160

Nut base, spiced chocolate and sea salt

### Panacota 180

Mango and passion fruit, fruit compote

### Artisan Gelato 170

Vanilla, chocolate, strawberry, coconut, lemon

### Tart Tatin 230

Wood oven caramelized apple and pears, topped with vanilla ice cream

### Crumble 240

Red berries and mezcal, butter biscuit, sweet cream