

Starters

Tuna crudo 245

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

Roasted corn on the cob 200

Garlic mayo, cotija cheese, chili and epazote powder

Mereva platter for two 375

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

Mexican salad 260

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

Purple salad 220

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

Orchard salad 275

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

Wood oven pizza

Formaggio 290

Tomato, mozzarella, grana padano parmesan

Veggie 330

Tomato sauce, mozzarella, harvest vegetables selection, parmesan cheese

3 cheeses 360

Tomato sauce, mozzarella, taleggio, reggiano parmesan cheese

Blue sky 410

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

Mexican 310

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

Amore Mío 385

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

Forest 365

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

Main courses

Seafood casserole 440

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

Risotto ai funghi 310

Arborio rice, wood roasted mushrooms, aromatics. Rice crisp

Green Tagliatelle 410

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

Pan seared scallops 420

Roasted red pepper purée, succotash. Butter sauce, herbs

Baked chicken 310

Spicy honey, coleslaw, baked baby potatoes and pickles

Duck with mole 470

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

From the charcoal grill

Catch of the day in orange marinade 440

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

Beef brisket 360

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 820

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

Grilled octopus 390

Wild rice salad, baked baby potatoes, chimichurri

Pork belly from Tizimín 420

Glazed in IPA beer, orchard vegetables, sweet potato purée

Sweet finale

Chocolate tart 175

Nut base, spiced chocolate and sea salt

Artisan Gelato 190

Vanilla, chocolate, strawberry, coconut, lemon

Tart Tatin 250

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

Crumble 260

Red berries and mezcal, butter biscuit, sweet cream