

DESAYUNOS

HUEVOS RANCHEROS	\$98
HUEVOS DIVORCIADOS	\$98
HUEVOS A LA MEXICANA	\$98
HUEVOS ESTRELLADOS (con tocino)	\$98
HUEVOS REVUELTOS (jamón, salchicha o queso)	\$98
HUEVOS CON MIGAS (revuelto con tortilla cebolla, cilantro)	\$98
HUEVOS REVUELTOS (chorizo vegetariano)	\$98
OMELETTE COMBINADO CON:	\$104

Espinaca, champiñones, chaya, Jamón o queso (únicamente 2 ingredientes)	\$14
INGREDIENTE EXTRA (sólo para omelettes)	\$115
OMELETTE DE FLOR DE CALABAZA	\$115
LOS PLATILLOS ANTERIORES VAN ACOMPAÑADOS DE FRIJOL Y PAPAS CAMBRAY	

TOSTADAS DE PAN INTEGRAL (con huevo, tocino y tomate)	\$108
HOTCAKES CON FRUTA (con nutella)	\$88
HOTCAKES CON HUEVO Y TOCINO	\$105

Especialidades CEIBA

HAMBURGUESA VEGETARIANA (de lenteja con papas a la francesa)	\$108
TACOS DE PESCADO AL PASTOR marinados con naranja agria y achiote	\$170
HAMBURGUESA DE SIRLOIN ANGUS (con papas a la francesa y ensalada)	\$129
ENSALADA MEDITERRÁNEA (pechuga a la plancha marinada a las finas hierbas, queso, aceitunas en pan pita y aderezo de yoghurt y pepino morrones y jitomate)	\$145
FILETE DE PESCADO MERO BUENO (filete de mero fresco con guarnición a escoger)	\$198
ENSALADA NICOISE (ejote, lechuga, aceituna, tomate cherry, alcaparras, cebolla, papa, huevo y salmón a la plancha)	\$170
ARRACHERA (con guacamole y guarnición a escoger)	\$215
ESTOS PLATILLOS INCLUYEN AGUA DE FRUTAS: LIMÓN, SANDÍA, MELÓN, GUAYABA, PIÑA, NARANJA Y PAPAYA	

PESCADO

FILETE DE PESCADO A LA PLANCHA	\$136
FILETE DE PESCADO AL AJO CON PEREJIL	\$138
FILETE DE PESCADO EMPANIZADO	\$140
ELIJE TU GUARNICIÓN: ARROZ Y FRIJOLES, ENSALADA MIXTA, SPAGETTI VERDE, BLANCO O ROJO	
GUARNICIÓN EXTRA	\$49

POLLO

PECHUGA A LA PLANCHA	\$125
PECHUGA EMPANIZADA	\$129
PECHUGA CORDON BLUE	\$159
ELIJE TU GUARNICIÓN: ARROZ Y FRIJOLES, ENSALADA MIXTA, SPAGETTI VERDE, BLANCO O ROJO	
GUARNICIÓN EXTRA	\$49

FRUTAS de la ESTACION

COCKTAIL DE FRUTA NATURAL	\$72
PLATO DE AVENA (leche, platano, fresas, pasas y miel)	\$77
COCKTAIL DE FRUTA (con queso cottage)	\$84
COCKTAIL, GRANOLA Y MIEL	\$84
COCKTAIL, YOGHURT, GRANOLA Y MIEL	\$92
INGREDIENTE EXTRA	\$18

Antojitos MEXICANOS

CHILAQUILES (con salsa verde, roja o mixta)	\$88
CHILAQUILES CON HUEVO (con salsa verde, roja o mixta)	\$102
CHAYAQUILES (huevo revuelto con chaya salsa roja y verde)	\$102
CHILAQUILES CON POLLO (con salsa verde, roja o mixta)	\$120
CHILAQUILES XXX (salsa de chile morita, con pollo o huevo)	\$126
CHILAQUILES ESPECIALES (con salsa verde, roja o mixta con pollo y huevo)	\$132
CHILAQUILES CON ARRACHERA	\$145
Todos los chilaquiles vienen con queso cotija, crema, cebolla y cilantro	
ENCHILADAS DE POLLO (verdes o rojas acompañadas de frijoles)	\$123
ENCHILADAS SUIZAS (rellenas de pollo con salsa verde cremosa)	\$132
ESTOS PLATILLOS VAN ACOMPAÑADOS DE FRIJOLES	
FLAUTAS DE POLLO (acompañadas de lechuga, crema queso, guacamole, jitomate, cebolla, zanahoria y frijoles)	\$104
FLAUTAS MULATAS (rellenas de pollo en salsa de chile mulato y arroz)	\$108
TACOS DE ARRACHERA (3 tacos acompañados de frijoles y guacamole)	\$126
QUESADILLA VEGETARIANA (espinacas, champiñon, jitomate, zanahoria, cebolla, betabel y queso)	\$96
QUESADILLA FLOR DE CALABAZA	\$112
QUESADILLA DE CHORIZO VEGETARIANO	\$112
QUESADILLAS PECHUGA DE POLLO	\$120
QUESADILLA ARRACHERA	\$132
ORDEN CON 2 TORTILLAS DE MAIZ Ó 3 TORILLAS DE HAR	
BURRITO (tortilla de harina, frijol, jamón y queso)	\$110
BURRITO VEGETARIANO (champiñon, espinaca, tomate zanahoria, betabel, cebolla, humus y queso oaxaca)	\$110
BURRITO PAN ÁRABE (con jamón, frijol, queso, tomate)	\$102
BURRITO DE COCHINITA (rica cochinita pibil, frijol, queso y tomate)	\$125
LOS BURRITOS VAN ACOMPAÑADOS DE ENSALADA Y GUACAMOLE	

FAJITAS

POLLO (pimiento verde, rojo y cebolla)	\$152
ARRACHERA (pimiento verde, rojo y cebolla)	\$167
MIXTA (arrachera y pollo)	\$167
ACOMPAÑADAS DE GUACAMOLE Y FRIJOLES	
GUARNICIÓN EXTRA	\$49

ENSALADAS

ENSALADA MIXTA (trío de lechugas, cebolla, espinaca, zanahoria, betabel, tomate, pepino con aderezo de la casa o aderezo ranch)	\$96
ENSALADA DE ESPINACAS BABY (manzana, lechuga, nuez, queso de cabra con aderezo de frambuesa)	\$129
ENSALADA DEL CHEF (trío de lechugas jitomate, cebolla, espinaca, betabel, pepino pollo, queso, jamón con vinagreta de la casa o aderezo ranch)	\$143
ORDEN DE GUACAMOLE	\$70
ORDEN DE PAPAS FRITAS	\$50
PORCIÓN DE PECHUGA DE POLLO	\$66
PORCIÓN DE SALMÓN AHUMADO	\$77

PASTA

SPAGHETTI Salsas a elegir:	
VERDE (crema de espinaca con champignon)	\$125
ROJA (crema de pimiento con champignon)	\$125
ALFREDO (crema, champignon y jamón)	\$125
PESTO (albahaca, nuez y parmesano)	\$143

PARA los AMANTES del CAFÉ

CAFÉ AMERICANO (Refil)	\$29
CAFÉ AMERICANO (maquina)	\$35
ESPRESSO	\$38
DESCAFEINADO	\$38
ESPRESSO CORTADO	\$46
CAPUCHINO	\$46
CAFÉ LATTE	\$46
CAPUCHINO MOKA	\$48
ESPRESSO DOBLE	\$52
ESPRESSO DOBLE CORTADO	\$59
FRAPUCHINO	CH\$59
TÉ	\$35

POSTRES

FRESAS FRESCAS CON CREMA A LA VAINILLA	\$84
CREPAS DE FRUTAS (chocolate, cajeta o nutella)	\$85
CREPAS DE MANCO Y PLÁTANO (en salsa de rompopé) (solo en temporada)	\$90

SANDWICHES

SANDWICH VEGETARIANO (queso oaxaca, zanahoria jitomate, cebolla, aguacate, betabel, champiñon y espinaca)	\$82
SANDWICH DE JAMÓN Y QUESO	\$84
SANDWICH DE ATÚN (con pimiento morrón y cebolla)	\$84
CLUB SANDWICH (jamón, pollo, queso y tocino)	\$102
BAGEL DE SALMÓN (salmón noruego, queso crema, alcaparras, cebollin y aguacate)	\$140
Todos los sandwiches van con jitomate y aguacate	

WRAPS/ROLLOS

ROLLO VEGETARIANO (lechuga, espinaca, queso manchego, arugula, zanahoria, betabel, humus, limón y sal)	\$82
ROLLO ATÚN (dip de chipotle con atun, queso manchego, pimiento morrón, perejil y lechuga arugula)	\$82
ROLLO PECHUGA DE PAVO (dip de jalapeño, pechuga de pavo, queso manchego, lechuga arugula y zanahoria)	\$82
ROLLO SALMÓN (dip de cebollin, salmón, lechuga, aguacate, tomate y alcaparras)	\$118

TORTAS

JAMÓN DE PAVO (con queso oaxaca, manchego o panela, jitomate, cebolla, aguacate, frijól y mayonesa)	\$86
VEGETARIANA CON QUESO (queso oaxaca, manchego o panela, champiñon, espinaca, betabel, humus, jitomate, cebolla, aguacate)	\$85
SALCHICHA CON QUESO (queso oaxaca, manchego o panela, jitomate, cebolla, aguacate, frijól y mayonesa)	\$88
HUEVO CON JAMÓN DE PAVO Y QUESO (queso oaxaca, manchego o panela, jitomate, cebolla, aguacate, frijól y mayonesa)	\$92
MILANESA DE POLLO CON QUESO (queso oaxaca, manchego o panela, jitomate, aguacate, frijól y mayonesa)	\$110
MILANESA DE RES CON QUESO (queso oaxaca, manchego o panela, jitomate, aguacate, frijól y mayonesa)	\$112
PECHUGA DE POLLO (queso oaxaca, manchego o panela, jitomate, aguacate, frijól y mayonesa)	\$112
(Las tortas van acompañadas de ensalada mixta.)	



donde comer sano también es rico...

BREAKFAST

RANCHERO EGGS (fried eggs with ranchero sauce over tortilla)	\$98
DIVORCIADO EGGS (with green and red rancheros sauce)	\$98
MEXICAN EGGS (scrambled with tomato onion, mild with bell pepper or spicy serrano chilli)	\$98
SCRAMBLED EGGS (ham, sausage or cheese)	\$98
MIGAS EGGS (scrambled with fried tortilla coriander and roasted onion)	\$98
SCRAMBLED EGGS (with vegetarian sausage)	\$98
SUNNY SIDE UP (with bacon)	\$98
OMELETTE COMBINED WITH: Spinach Mushroom, Chaya Leaf, Ham or Cheese (only two ingredients)	\$104
EXTRA INGREDIENT (only for omelettes)	\$14
PUMPKIN FLOWER OMELETTE	\$115
ALL DISHES ABOVE WITH BEANS AND CAMBRAY POTATOES	

WHOLE-WHEAT TOAST (with eggs, bacon and tomato)	\$108
PANCAKES WITH FRUIT (strawberry banana with nutella)	\$88
PANCAKES WITH EGGS AND BACON	\$105

CEIBA specials

VEGETARIAN HAMBURGER (lentils hamburger with french fries)	\$108
TACOS DE PESCADO AL PASTOR marinated with achiote bitter orange	\$170
ANGUS SIRLOIN HAMBURGER (with french fries and salad)	\$129
MEDITERRANEAN SALAD (grilled chicken breast marinated with herbs, cheese, olives in pita bread with yoghurt and cucumber dressing lettuce, bell pepper)	\$145
MERO BUENO BLACK CRUPPER FISH FILLET (fresh fish fillet and garnish to choose)	\$198
NICOISE SALAD (greenbeans, lettuce, olive and cherry capers, onions, potatoes and egg)	\$170
ARRACHERA (beef steak with guacamole and garnish to choose)	\$215
THESE DISHES INCLUDE FRESH FRUIT WATER: WATERMELON, LEMON, MELON, GUAVA, PINEAPPLE, ORANGE AND PAPAYA	

FISH

GRILLED FISH FILLET	\$136
FISH FILLET GRILLED WITH GARLIC AND PARSLEY	\$138
BREADED FISH FILLET	\$140
PICK YOUR GARNISH: BEANS AND RICE, SALAD OR SPAGETTI WITH RED, GREEN OR CREAMY SAUCE	
EXTRA GARNISH	\$49

CHICKEN

GRILLED CHICKEN BREAST	\$125
BREADED CHICKEN BREAST	\$129
CORDON BLUE CHICKEN BREAST (filled with cheese and ham)	\$159
PICK YOUR GARNISH: BEANS AND RICE, SALAD OR SPAGETTI WITH RED, GREEN OR CREAMY SAUCE	
EXTRA GARNISH	\$49

Fruit SALAD

FRUIT COCKTAIL	\$72
OATMEAL (milk, banana, strawberry, raisins and honey)	\$77
FRUIT COTTAGE COCKTAIL	\$84
FRUIT GRANOLA and HONEY	\$84
FRUIT YOGHURT GRANOLA and HONEY	\$92
EXTRA INGREDIENT	\$18
FRESH FRUIT FROM THE SEASON	

Very MEXICAN

CHILAQUILES (chips with red, green or Mixed Sauce cheese and cream)	\$88
CHILAQUILES WITH EGGS (chips with red, green or Mixed Sauce cheese and cream)	\$102
CHAYAQUILES (scramble eggs with chaya leaves, green or red sauce)	\$102
CHILAQUILES WITH CHICKEN (chips with red, green or Mixed Sauce cheese and cream)	\$120
CHILAQUILES XXX (very hot matita pepper with chicken or egg)	\$126
SPECIAL CHILAQUILES (cream, cheese, green and red sauce with chicken and egg)	\$132
CHILAQUILES WITH ARRACHERA (chips with beef steak)	\$145
CHICKEN ENCHILADAS (green or red roled tortilla filled with chicken and served with chili sauce)	\$123
ENCHILADAS SUIZAS (roll tortilla creamy sauce)	\$132
THESE DISHES INCLUDE BEANS	
CHICKEN FLAUTAS (fried taco with lettuce, cheese, cream, guacamole and beans)	\$104
FLAUTAS MULATAS (fried taco with mulato chilli sauce and rice)	\$108
ARRACHERA OR CHICKEN TACOS (beef steak with beans and guacamole, order of 3)	\$126
NATURAL QUESADILLAS (choose fresh oaxaca cheese or manchego cheese)	\$96

VEGETARIAN QUESADILLA (spinach, mushroom, onion tomato, carrot, beetroot and cheese)	\$96
PUMPKIN FLOWER QUESADILLA	\$112
QUESADILLA WITH VEGETARIAN SAUSAGE (vegetarian sausage)	\$112
CHICKEN BREAST QUESADILLA	\$120
ARRACHERA QUESADILLA (beef steak)	\$132
THESE DISHES INCLUDE BEANS AND GUACAMOLE With corn tortilla (order of 2) or Flour tortilla (order of 3)	
BURRITO (flour tortilla with ham melted cheese, beans, mixed salad and guacamole)	\$110
VEGETARIAN BURRITO (spinach, mushroom, carrot, beetroot, onion, hummus and oaxaca cheese)	\$110
BURRITO PITA BREAD (with ham, cheese, beans, tomato, mixed salad and guacamole)	\$102
COCHINITA BURRITO (sheared pork with achiote beans, mixed salad and guacamole)	\$125
ONLY BURRITOS INCLUDE SALAD AND GUACAMOLE	

FAJITAS

CHICKEN (with red & green bell pepper and onion) Accompanied with guacamole and beans	\$152
ARRACHERA (beef steak with red & green, bell pepper and onion)	\$167
MIX (beef and chicken with red & green bell pepper and onion)	\$167
EXTRA GARNISH	\$49

SALADS

MIX GREEN SALAD (mixed lettuce, spinach carrot, beetroot, tomato, onion, cucumber with house vinaigrette or ranch dressing)	\$96
BABY SPINACH SALAD (apple, lettuce, nut, goat cheese and raspberry dressing)	\$129
CHEF SALAD (mixed salad, chicken, ham and cheese with house vinaigrette or ranch dressing)	\$143
EXTRA SIDE: GUACAMOLE	\$70
FRENCH FRIES	\$50
GRILL CHICKEN	\$66
PULLED CHICKEN BREAST	\$55
SMOKED SALMON	\$77

PASTA

SPAGETTI Pick your Sauce:	
GREEN (creamy spinach)	\$125
RED (creamy bell pepper)	\$125
ALFREDO (creamy and butter)	\$125
PESTO (basil, nut and parmesan)	\$143

FOR coffee LOVERS

AMERICAN COFFEE (Refil)	\$29
AMERICAN COFFEE (machine)	\$35
ESPRESSO	\$38
DECAFFEINATED	\$38
ESPRESSO MOCCHIATO	\$46
LATTE	\$46
CAPUCHINO	\$46
CAPUCHINO MOKA	\$48
ESPRESSO DOPPIO	\$52
ESPRESSO DOPPIO MOCCHIATO	\$59
FRAPUCHINO	\$59
TEA	\$35

DESSERTS

FRUIT CREPES (with chocolate, caramel or nutella sauce)	\$84
MANGO AND BANANAS CREPES (with eggnog sauce) (only in season)	\$85
FRESH STRAWBERRY WITH VAINILLA CREAM	\$90

SANDWICHES

VEGETARIAN SANDWICH (cheese, carrot lettuce, beetroot, mushroom and spinach)	\$82
HAM AND CHESSE SANDWICH	\$84
TUNA SANDWICH (with bell pepper and onion)	\$84
CLUB SANDWICH (ham, chicken, cheese and bacon)	\$102
SALMON BAGEL (norwegian salmon with cream cheese, capers, chives and avocado)	\$140

WRAPS

VEGETARIAN WRAP (lettuce, spinach, arugula, carrots, beets, sprouts, hummus, lemon and salt)	\$82
TUNA WRAP (tuna, cheese, bell pepper, parsley, lettuce, arugula, lemon and salt)	\$82
TURKEY BREAST WRAP (turkey breast, cheese, lettuce, arugula, carrots, lemon and salt)	\$82
SALMON WRAP (smoked salmon, lettuce, avocado, tomato, capers, lemon and salt)	\$118

TORTAS Mexican Baguette

TURKEY HAM (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, bean and mayonnaise)	\$86
VEGETARIAN (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, hummus, carrot, beet, mushroom)	\$85
SALUSAGE WITH CHEESE (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion)	\$88
EGG WITH TURKEY, HAM AND CHEESE (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, bean and mayonnaise)	\$92
BREADED BEEF WITH CHEESE (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, bean and mayonnaise)	\$110
BREADED CHICKEN WITH CHEESE (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, bean and mayonnaise)	\$112
CHICKEN BREAST (with paneta, fresh oaxaca cheese or manchego cheese, tomato, onion, bean and mayonnaise)	\$112



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Bebidas

Jugos TROPICALES

CH \$34
MED \$42
GDE \$46

- AKUMAL naranja, mango y fresa
- SAC-BE naranja, fresa, limón y piña
- TULLUM naranja, chaya y piña
- CHUN Y YAX naranja, chaya, piña y guayaba
- XAMAHHA naranja, fresa, jengibre y miel
- XEL-HA naranja, papaya, plátano y granola
- XPU-HA naranja, toronja y chaya
- COBA naranja, manzana, melón y piña
- PAA-MUL naranja, papaya, fresa y plátano
- COCO lechada de coco
- MUK maracuya, naranja, piña, menta y miel

ESTOS JUGOS PUEDEN SER ENDULZADOS CON AZÚCAR O MIEL

Jugos ENERGÉTICOS

CH \$34
MED \$42
GDE \$46

- MAYA naranja, pepino, aplo, chaya, perejil y miel
- CHAMAN toronja, nopal, piña, aplo y perejil
- TS' UUL naranja, fresa, limón, espinaca, azúcar o miel
- MEEN betabel, aplo, chaya y zanahoria
- TATICH V8 vegetales
- TS' AAK zanahoria, jitomate, aplo, pepino y limón
- KUKULKAN naranja, espinaca, betabel, aplo y zanahoria
- NOHOCH pepino, aplo, perejil, chaya y zanahoria
- XCACEL zanahoria

CH \$42 MED \$55 GDE \$60

AGUAS frescas DEL día

CH \$31
MED \$36
GDE \$42

- AGUA DE FRESA O MANGO CH \$34 MED \$42 GDE \$46
- EXTRACTOS 1 base + 5 ingredientes MED \$69
- LICUADOS con leche de soya extra \$15
- INGREDIENTE EXTRA en jugos y licuados \$7

LICUADOS con LECHE

CH \$38
MED \$46
GDE \$49

- CHA'AK leche, fresa y nuez
- YA'AXCHE leche, plátano y papaya
- K'IN leche, chocolate, avena y vainilla
- UH leche, fresa, plátano y granola
- EK leche, aguacate, coco y granola
- K'AAN leche, papaya y fresa
- YAAK leche y fresa

LICUADOS con YOGHURT

CH \$39
MED \$46
GDE \$49

- ALLUXE yoghurt, papaya, plátano y nuez
- XTABAY yoghurt, manzana, plátano y limón
- NAHUAL yoghurt, guayaba y manzana
- BAALAM yoghurt, fresa y plátano
- IXCHEL yoghurt, granola, chocolate y plátano
- KAI yogurt, coco, guayaba, rompope
- CEIBA leche, yoghurt, rompope y mango

ESPECIALES

CH \$48
MED \$66

- NAHUI frambuesa, fresa, plátano y sábila
- U'K cardamomo, manzana, yoghurt y miel
- M'ICHEL leche de soya, plátano, dátil, tahine
- EM'LY coco, piña, frambuesa y mora azul
- YOGI COCO coco, plátano, espinaca, pera, espirulina o cacao
- YAAKUN maracuya, mango y yoghurt
- TOJOOL kale, pepino, espinaca, perejil, aplo, limón, manzana, jengibre (agrega espirulina al gusto)
- ZOT'Z limón, betabel, cereza, fresa, manzana, frambuesa y miel

SIGNIFICADOS de las BEBIDAS

XAMAHHA			
"Agua del Norte" nombre prehispánico de Playa del Carmen			
K'IN	Sol	SAC-BE	Carriño Blanco
UH	Luna	MAYA	Chaman
ALLUXE	Duende	CHAMAN	Mago
BAALAM	Jaguar	TS' UUL	Caballero
NAHUI	Número 4	MEEN	Curandero
U'K	Aire	TATICH	Cocinero
XTABAY	Mujer fantasma	TS' AAK	Medicina
IX-CHEL	Diosa de la luna, el amor y la fertilidad	CHA'AK	Rayo
EK	Estrella	YA'AXCHE	Celba
CHUN Y YAX	El principio	K'AAN	Cielo
TOJOOL	Sonno	NOHOCH	Grande
MUK	Planta trepadora	YAAKUN	Amar
		ZOT'Z	Murcielago



donde comer sano también es rico... where eating healthy is also tasty

Drinks

Tropical JUICES

SMALL \$34
MEDIUM \$42
TALL \$46

- AKUMAL orange, mango and strawberry
- SAC-BE orange, strawberry, lime and pineapple
- TULLUM orange, chaya and pineapple
- CHUN Y YAX orange, chaya, pineapple and guava
- XAMAHHA orange, strawberry, ginger and honey
- XEL-HA orange, papaya, banana and granola
- XPU-HA orange, grapefruit and chaya
- COBA orange, apple, melon and pineapple
- PAA-MUL orange, papaya, strawberry and banana
- COCO coconut milk
- MUK passion fruit, orange, pineapple, mint and honey

THESE JUICES MAY BE SWEETENED WITH SUGAR OR HONEY

Energy JUICES

SMALL \$34
MEDIUM \$42
TALL \$46

- MAYA orange, cucumber, celery, chaya, parsley and honey
- CHAMAN grapefruit, nopal, pineapple, celery and parsley
- TS' UUL orange, strawberry, lime and spinach sweetened with sugar
- MEEN beetroots, celery, chaya and carrot
- TATICH V8 vegetables
- TS' AAK carrot, tomato, celery, cucumber and lime
- KUKULKAN oranges, spinach, beetroots, celery and carrot
- NOHOCH cucumber, celery, parsley, chaya and carrot

XCACEL carrot SMALL \$42 MEDIUM \$55 TALL \$60

FRESH FRUIT WATER

SMALL \$31
MEDIUM \$36
TALL \$42

- MANGO OR STRAWBERRY WATER SMALL \$34 MEDIUM \$42 TALL \$46
- EXTRACTS 1, up + 5 ingredients MEDIUM \$69
- SHAKES with extra soy milk \$15
- EXTRA INGREDIENT in juices and shakes \$7

Milk SHAKES

SMALL \$38
MEDIUM \$46
TALL \$49

- CHA'AK milk, strawberry and nut
- YA'AXCHE milk, banana and papaya
- K'IN milk, chocolate, oatmeal and vanilla
- UH milk, strawberry, banana and granola
- EK milk, avocado, coconut and granola
- K'AAN milk, papaya and strawberry
- YAAK milk and strawberry

Lassi SHAKES

SMALL \$39
MEDIUM \$46
TALL \$49

- ALLUXE yoghurt, papaya, banana, nut
- XTABAY yoghurt, apple, banana, lime
- NAHUAL yoghurt, guava, apple
- BAALAM yoghurt, strawberry, banana
- IXCHEL yoghurt, granola, chocolate, banana
- KAI yoghurt, coconut, guava, egnog
- CEIBA milk, yoghurt, egnog and mango

Very SPECIAL

SMALL \$48
MEDIUM \$66

- NAHUI raspberry, strawberry, banana, aloe
- U'K cardamom, apple, yoghurt, honey
- M'ICHEL soy milk, banana, dátil, tahine
- EM'LY coconut, pineapple, raspberry, blackberry
- YOGI COCO coconut, banana, spinach, pear, spirulina or cacao
- YAAKUN passion fruit, mango and yogurt
- TOJOOL kale, cucumber, spinach, parsley, celery, lemon, apple and ginger (add spirulina if you like)
- ZOT'Z lemon, beet, cherry, strawberry, apple, raspberry and honey

MAYAN drinks names MEANINGS

XAMAHHA			
"Water of the north" Prehispanic Name of Playa del Carmen			
K'IN	Sun	SAC-BE	White road
UH	Moon	MAYA	Chaman
ALLUXE	Goblin	CHAMAN	Magician
BAALAM	Jaguar	TS' UUL	Knight
NAHUI	Number 4	MEEN	Healer
U'K	Air	TATICH	Chaman
XTABAY	Ghost woman	TS' AAK	Medicine
IX-CHEL	Godesses of the moon, love and fertility	CHA'AK	Thunder
EK	Star	YA'AXCHE	Celba Tree
CHUN Y YAX	The beginning	K'AAN	Sky
TOJOOL	Healthy	NOHOCH	Big
MUK	Climber plant	YAAKUN	Love
		ZOT'Z	Bat