



the best food menu
in Merida city.
Since 2018

Micaela



Ceviches and aguachiles

Tacos and tostadas

MAR Y LEÑA
VOL. november 2023

- **SMOKED FISH TOSTADA \$165**
NEW Creamy local fish smoked in lime and tomatillo served in a tostada with habanero dust.
- **CUERITOS TOSTADA \$145**
NEW Smoked cucumber on top of guacamole, xnipec and bitter orange peel puree served in a tostada
- **PAIR OF PENINSULA SHRIMP TACOS \$165**
Beer battered deep fried shrimp tacos.
- **PAIR OF TUNA TACOS \$165**
Tuna, dressed with chipotle mayo, served with cilantro, onion and cucumber.
- **SMOTHERED DUCK TOSTADITAS \$180**
NEW
- **ESQUITE TOSTADA WITH OCTOPUS \$165**

Soup and salads

- **MILPA SALAD \$195**
A mix of leafy greens and roasted carrots served with corn dressing.
- **MACHA SALAD \$225**
→ add shrimp \$105
- **CAZUELA DE MARISCOS \$250**



CONCHITAS & OYSTERS



• **MEDIUM OYSTER** •

flown from the Pacific Ocean

PAIR \$160	HALF DOZEN \$320	DOZEN \$620
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\$ EACH ONE

- **ALMEJA REINA \$130**
- **ALMEJA PATA DE MULA \$110**
- **ALMEJA CHOCOLATA \$110**
- **DON ANSELMO TRAY \$990**
NEW Half a dozen oysters, a mule leg clam, a queen clam, a chocolata bordel clam, six pieces of sea shrimp.

- **BEETROOT TEXCALLI \$165**
Pickled beetroot covered in creamy epazote and chipotle, topped with baked beetroot carpaccio and lemon puree.

- **DEWLAP AGUACHILE \$180**
NEW Sheets of pork dewlap marinated in chile guajillo and charred garlic, finished off at the grill, served with mulato aguachile, alioli, charred avocado and pork rinds

- **SEAFOOD STUFFED CUARESMEÑO PEPPERS \$295**

- **RED SHRIMP AGUACHILE \$230**
Made with raw shrimp dressed with a mix of mexican chiles.

- **TUNA CRUDO \$230**
Almonds, extra virgin olive oil, pickled grapes.

Sarnachitas and antojitos

- **PLANTAIN MOLOTES \$165**
Stuffed with Oaxaca cheese served with black mole.

- **GRILLED BEEF MARROW \$230**
The best way to start your meal.

- **DRY NOODLES \$165** → add shrimp, it will be incredible
Mexican pasta dish served with a quesillo burrata and a chipotle and tomato sauce.

- **SHRIMP UCHEPOS \$165**
Oaxaca cheese → Young corn tamales served with creamy cheese sauce and sautéed shrimp.

- **QUESILLO TETELA WITH BEEF TONGUE \$230**
NEW Tetela filled with quesillo, served with beef tongue carnitas, grilled greens, topped with avocado and green tomatillo sauce.

- **4 MULATO GORDITAS \$230**
pair for \$145
- **GUACAMOLE \$165**

- **GRILLED CARROTS \$105**
- **ESQUITE \$165** you can add chicharron or marrow

• Del fogón al plato •

• STRIP ROAST WITH BEANS \$390

NEW ♡ Beef cut served on refried beans mixed with bacon and longaniza from Valladolid.

• SHRIMP AND BACON CREAMY RICE \$450 *→ pork sausage*

• LENTILS, OCTOPUS AND LONGANIZA FROM VALLADOLID \$365

NEW ♡ Stir-fried lentils served with octopus, longaniza from Valladolid and castacan, finished off with a tomato sauce and candied cherry tomatoes *→ pork belly*

• SHRIMP MEXTLAPIQUE \$390

6oz of grilled shrimp served in a corn husk with a creamy *add truffle oil \$35* poro cheese sauce and esquites..

NEW ♡ • BEEF TONGUE SERVED WITH A PEANUT MOLE SAUCE \$365

A las Brasas

• GRILLED SHRIMP \$365

12 oz of grilled shrimp in a garlic and guajillo pepper marinade comes with a side dish.

• RED PIPIAN FISH FILLET WITH POTATOES \$365

NEW ♡ Fish fillet marinated in chintextle dust, grilled and served in a yucatecan red pipian with pickled potatoes

• CAIMAN GRILLED OCTOPUS \$450

Our beautiful Mayan octopus cooked over the grill, served with sweet potato and avocado pureé.

• BEEF RACK IN MOLE HONEY \$450

Beef braised meat bathed in aromatic mole served with mashed potato.

• RIBEYE \$890

Served with half a sautéed onion and flavored butter.

• GRILLED CAULIFLOWER \$195

NEW ♡ Served with tahini and roasted carrot pureé.

• SHORT RIB WITH CENIZA MOLE SAUCE \$1350

→ To share with 3 friends

For the little ones!!

- FISH FILLET
- GRILLED SKIRT STEAK
- NEW ♡ • MEATBALLS

Includes one side \$180



"ASK ABOUT OUR SEASONAL VEGAN DISH \$195

IF YOU LIKED HOW MY CHILDREN COOKED FOR YOU, SEND THEM A BEER.



ROUND OF BEER TO THE KITCHEN \$95

Mijito rounds of beer are not billable. Thank you for your affection.

• Nana's favorite • Contains chili • Contains gluten

With the imagination of Chef Rebeca de Anda and the ♡ of the great team of cooks.

THE CONSUMPTION OF MEAT, POULTRY, SEAFOOD AND RAW OR RARE COOKED EGGS CAN INCREASE THE RISK OF FOODBORNE ILLNESSES. TELL YOUR WAITER IF ANY PERSON OF YOUR GRUPO HAS ANY KIND OF FOOD ALLERGY. ALL OUR PRICES INCLUDE IVA. SOME PLATES REQUIRE UP TO 25 MINUTES TO ELABORATE. GROUPS OF 11 OR MORE PEOPLE WILL BE SEATED ON DIFFERENT TABLES. SALSAS AND ADDED DRESSINGS COST \$15 PESOS EACH. WE DO NOT MODIFY OUR PLATES.

