



# Labna<sup>MR</sup>



## Yucatecan Starters

- Lime Soup** 79  
Popular & delicious broth, delicate flavor regional citrics.
- Beef Tostadas (2)** 115  
Marinated shredded beef on crisp corn tortillas with guacamole and Mexican sauce.
- Papadzules** 121  
Corn tortillas stuffed with boiled eggs bathed in pumpkin imperial seed sauce and chilmole.
- Panuchos (3)** 95  
The classic appetizer served with turkey or Pibil pork.

## Yucatecan Main Courses

- Maculam Fish Fillet** 212  
Tin foiled fish fillet seasoned with hoja santa and spices, a delicacy.
- Chelem Fish Fillet** 217  
Fish Fillet over a bed of wild spinach in cream.
- Shrimp Prepared to Your Taste** 319  
Cooked in a delicate lime sauce or garlic sauce.
- Broiled Caribbean Lobster** 638  
Baked with red mild chili butter. Served with guacamole, refried beans and flour tortillas.
- Turkey in Pepián** 156  
Turkey cooked in pumpkin seed sauce with regional condiments, seasoned with achiote. Try the delicious Sackol sauce, too.
- Cochinita Pabil** 154  
Seasoned with achiote and other local spices, wrapped in banana leaves & baked in a slow oven.
- Poc Chuc** 154  
Grilled pork with local condiments including sour Yucatecan orange, chili/tomato sauce & beans.

- Pibil Chicken** 150  
Tender chicken with achiote and other local spices wrapped in banana leaves and slow baked.

**YUCATAN TOUR**  
Poc Chuc Accompanied with a Wide Array of the Most Famous Local Yucatecan Delicacies  
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- Lomitos Vallisoletanos** 126  
Diced pork in tomato sauce, with frijoles and tortillas.
- Queso Relleno** 204  
Dutch Edam cheese with ground pork, tomato, raisins, capers, almonds, olives & local spices served with our special house 'red sauce'.
- Relleno Negro** 169  
Turkey in a traditional and unique black mole, flavored with ancestral spices.
- Escabeche Oriental** 156  
Turkey roasted and then grilled, served in broth of onions, pickles, laurel, oregano, sweet chile xcatic and garlic

## Mexican Favorites

- Poblana Cream Soup** 94  
Poblano pepper cream, served with corn, cheese and fried tortilla strings.
- Melaque Fish Fillet** 217  
Pumpkin flower, corn, cactus, baked with cheese.
- Barra Vieja Shrimp** 325  
The classic recipe from the Pacific coast, sautéed with mild red chili sauce and fresh cumin.
- Chiles Rellenos (2)** 187  
One with ground beef and one with cheese.
- Chicken in Mole Sauce** 176  
The classic of the Mexican Haute Cuisine.

Buffet Monday to Friday

12:30PM - 5:30PM \$175

**DOWNTOWN, MARGARITAS #29, SM22**

**TEL. 892-3056 OR 884-3158 OPEN DAILY NOON - MIDNIGHT** [www.restaurantelabna.com](http://www.restaurantelabna.com)

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

This restaurant, from the owners of La Habichuela offers authentic regional Yucatecan cuisine & the best of Mexican favorites. The ancient Maya created unique dishes from the bounty of the Yucatan: fresh seafood, rare spices, fowl and game. An opportunity to try Labna's selection of legendary Yucatecan & Mexican Haute Cuisine and to experience for yourself the distinct culinary heritage of the Mayan people who lived here. Try it you'll like it and the low prices too!