



Labna



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.

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

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!

- 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

242

- 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.