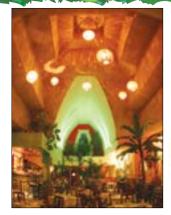
MEXICAN







150

Yucatecan Starters

| Lime Soup79Popular & delicious broth, delicate flavor regional citrics.Beef Tostadas (2)Marinated shredded beef on crisp corn tortillaswith guacamole and Mexican sauce.PapadzulesCorn tortillas stuffed with boiled eggs bathed inpumpkin imperial seed sauce and chilmole.Panuchos (3)95The classic appetizer served with turkey or Pibil pork. |
|---|
| Yucatecan Main Courses |
| Maculam Fish Fillet 212 |

| 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

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 | | |
| | | 100 | |
| | Lomitos Vallisoletanos | 126 | |
| | Diced pork in tomato sauce, with frijoles and tortilla | | |
| | Queso Relleno | 204 | |
| | Dutch Edam cheese with ground pork, tomato, raisin capers, almonds, olives & local spices served with our | ls, r | |
| | 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 | | 1 |
| | 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 | | |

and fried tortilla strings. Melaque Fish Fillet Pumpkin flower, corn, cactus, baked with cheese. Barra Vieja Shrimp The classic recipe from the Pacific coast, sautéed with mild red chili sauce and fresh cumin. Chiles Rellenos (2) One with ground beef and one with cheese. Chicken in Mole Sauce 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

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!