

CARIBBEAN



La Habichuela

A Legend in Cancun since 1977



Appetizers

- TUNA TARTARE** 176
Diced Tuna Prepared With Avocado and Mango with Chipotle-Mayo Sauce
- SOFT SHELL CRABS** 245
Deep fried served with avocado and tortilla for a fine taco (4 tacos)

Soups

- CREAM OF HABICHUELA** 110
Our Famous Stringbean & Vegetable Soup —Prepared Daily since 1977
- LOBSTER BISQUE** 146
Exquisite Cream of Lobster

Salads

- HOUSE SALAD** 118
Select Crisp Lettuce, Carrot, Squash & Jicama in House Dressing
- CAESAR SALAD** (for 2) 255
The Emperor of Salads at Your Table

Fish & Seafood

- FISH FILLET** 230
The Best of the Day's Catch, De-boned and Prepared to Your Taste
- FISH FILLET AMARANTH** 240
Breaded with Amaranth and Almond Flakes Served with 2 Vinaigrettes, Tamarind & Mango with Tropical Fruit Pico de Gallo
- GROUPE SUPREME** 335
Lobster Stuffed Fillet in Guava Sauce
- SEAFOOD PARADE** 590
Fish Fillet, Jumbo Shrimp and Lobster Tail, Grilled in Your Choice of Sauce
- SEAFOOD EMPANXOSTLE** 434
Fresh Fish Fillet, Shrimp and Octopus Prepared with Aromatic Herbs and Vegetables. Wrapped and Cooked in Foil

Giant Shrimp

- Tamarind Sweet & Sour Sauce 330
Ginger and Mushroom Sauce 330
Grilled with Garlic Butter 330
Coconut Shrimp 330
Shrimp Steak Medallions 310

Caribbean Lobster Tail

- Splendid Jumbo Size—10 oz. 670
Bestial — Up to 16 oz. / by the oz. 67
Lobster Thermidor, Newburg Sauce 620
Surf and Turf 660

The
Famous Cocobichuela
More than 500,000 Served so Far!
Chunks of Lobster and Shrimp
Cooked in Curry Sauce
Served in a Coconut Shell
Garnished with Tropical Fruits
650

Vegetarian

- FETTUCCINI WITH ZUCCHINI** 220
Sautéed Zucchini and Onion, Parmesan Cheese and a Touch of Anchovies
- VEGETARIAN FAJITAS** 198

Poultry & Pasta

- COQUAU VIN** 240
French Classic, Chicken in Red Wine
- ROAST DOMESTIC DUCK IN PEAR SAUCE** 365
Flamed with Kirsch
- SEAFOOD FETTUCCINI IN GARLIC SAUCE** 230
The Mediterranean Recipe with a Caribbean Touch

Shish Kabob Flambé

- SHRIMP & BEEF FILLET** 360
VEGETARIAN 230

Steaks

- Choice Cuts of Export-Grade Beef, Served with Vegetables and Baked Potato or Rice
- PETITE CHATEAUBRIAND** 350
HEART OF BEEF FILLET 385
In Morel Sauce
- MEDALLIONS ROSSINI** 335
NEW YORK 14-OZ. 470
RIB-EYE 14-OZ. 495

Mexican Specialties

- GUACAMOLE** 115
With Crispy Tortillas
- CREMA CONDE** 130
Cream of Black Bean Soup
- CHICKEN FAJITAS** 230
BEEF FAJITAS 270
- SHRIMP VERACRUZ STYLE** 345
Capers, Olive Oil and Fine Herbs Slowly Cooked with Fresh Tomatoes
- FISH FILLET VERACRUZ** 240
WHOLE FISH VERACRUZ 275
RANCH STYLE STEAK 285
With Re-fried Beans & Guacamole
- CHICKEN IN MOLE** 230
In Traditional Finely-Ground Dark Puebla Sauce
- BEEF TIPS MEXICAN STYLE** 248
Cooked as Our Grandmother Used to for Sunday Brunch. Ask Your Waiter



“Where you are treated like a Mayan King”

DOWNTOWN, MARGARITAS #25, SM22

TEL. 884-3158, 887-1716 OPEN DAILY 1PM - 12AM www.lahabichuela.com

Reservations Strongly Recommended

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

For 41 years the Pezzotti family has welcomed guests to this lovely home with its lush garden, where dining under the stars adds to the allure of twinkling lights in the trees and candle-lit tables. Sooo romantic, it's no wonder visitors keep returning year after year. Soothing atmosphere filled with reproduced Mayan artifacts and artwork, a fountain, a fish tank and more. Always a favorite, absolutely worth the trip to town - you'll just love it! Say "LAH-b'CHWEH-lah".