

CARIBBEAN



La Habichuela

A Legend in Cancun since 1977



Appetizers

- SHRIMP COCKTAIL** 124
Shrimp in Cocktail Sauce
- CUITLACOCHÉ CREPES** 113
Authentic Mexican Delicacy in Hollandaise Sauce
- SHELLFISH AU GRATIN** 115
Fine Selection of Caribbean Seafood in White Sauce Au Gratin

Soups

- CREAM OF HABICHUELA** 87
Our Famous Stringbean & Vegetable Soup — Prepared Daily since 1977
- CREAM OF AVOCADO** 94
A Cold Soup of Emerald Avocado with Aromatic Herbs
- LOBSTER BISQUE** 104
Exquisite Cream of Lobster

Salads

- HOUSE SALAD** 94
Select Crisp Lettuce, Carrot, Squash & Jicama in House Dressing
- CAESAR SALAD** 206
The Emperor of Salads, Prepared at Your Table, for Two

Fish & Seafood

- FISH FILLET** 202
The Best of the Day's Catch, De-boned and Prepared to Your Taste — Grilled in Garlic, Breaded, or Amandine. Ask your Waiter for Other Suggestions
- GROUPE SUPREME** 297
Lobster Stuffed Fillet in Guava Sauce
- SEAFOOD PARADE** 443
Fish Fillet, Jumbo Shrimp and Lobster Tail, Grilled in Your Choice of Sauce

Cigar Smokers Welcome
in Garden Area

GIANT SHRIMP

- Tamarind Sweet & Sour Sauce* 294
Ginger and Mushroom Sauce 294
Grilled with Garlic Butter 294
Coconut Shrimp 294
Shrimp Steak Medallions 258
- CARIBBEAN LOBSTER TAIL**
Splendid Jumbo Size—10 oz. 475
Bestial — Up to 16 oz. / by the oz. 44
Lobster Thermidor, Newburg Sauce 513
Surf and Turf 462

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*
420

Vegetarian

- FETTUCCHINI WITH ZUCCHINI** 183
Sauteed Zucchini and Onion, Parmesan Cheese and a Touch of Anchovies
- VEGETARIAN FAJITAS** 151

Poultry & Pasta

- CHICKEN IN WINE SAUCE** 210
The Classic French, Red Wine Recipe
- ROAST DOMESTIC DUCK IN PEAR SAUCE** 264
Flamed with Kirsch
- SEAFOOD FETTUCCHINI IN GARLIC SAUCE** 195
The Mediterranean Recipe with a Caribbean Touch

Shish Kabob Flambé

- SHRIMP & LOBSTER** 343
LOBSTER & BEEF FILLET 343
SHRIMP & BEEF FILLET 297

Steaks

- Choice Cuts of Export-Grade Beef, Served with Vegetables and Baked Potato or Rice*
- PETITE CHATEAUBRIAND** 271
HEART OF BEEF FILLET 284
In Morel Sauce
- MEDALLIONS ROSSINI** 275
NEW YORK 12-OZ. 292
RIB-EYE 12-OZ. 326

Mexican Specialties

- CREMA CONDE** 93
Cream of Black Bean Soup
- GUACAMOLE** 71
With Crispy Tortillas
- CHICKEN FAJITAS** 187
FISH FILLET VERACRUZ 215
BEEF FAJITAS 213
With Re-fried Beans & Guacamole
- CHICKEN ENCHILADAS** 183
In Green Tomato Sauce with Melted Cheese
- CHICKEN IN MOLE** 204
In Traditional Finely-Ground Dark Puebla Sauce
- BEEF TIPS MEXICAN STYLE** 221
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 40 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".