



Restaurante  
**La Habichuela**  
Sunset



## Appetizers

### SHRIMP COCKTAIL 173

*Pink caribbean shrimp in horseradish sauce.*

### SOFT SHELL CRABS CARMEN 247

*Deep fried served with avocado and tortilla.*

### CREPES OF HUITLACOCHÉ 151

*An authentic Mexican delicacy served with hollandaise sauce.*

### YUCATECAN TAMALES 140

*3 Tamales, lobster, shrimp and duck served with 3 different sauces.*

## Soups

### CREAM OF HABICHUELA 107

*Our famous stringbean and vegetable soup.*

### LOBSTER BISQUE 151

*Exquisite cream of lobster.*

### LIME SOUP 132

*Chicken broth with aromatic local limes.*

### CREMA CONDE 140

*Black bean soup.*

## Salads

### HOUSE SALAD 133

*Select crisp lettuce, carrot, squash and jicama in house dressing.*

### CAESAR SALAD (for 2) 270

*The emperor of salads, prepared tableside.*

### ITALIAN GREEN SALAD 121

*Original home made dressing.*

### MOLINA'S SALAD 159

*Lettuce, avocado, tomatoes, cucumber, almonds, goat cheese and thinly sliced Parmesan served with Molina's dressing.*

## Fish & Seafood

### SEAFOOD EMPANXONOSTLE 383

*Fresh fish fillet, shrimp & sea scallops served with fine herbs and vegetables wrapped in foil.*

- FISH FILLET AMARANTH 281  
*Breaded with amaranth and almond flakes Served on two vinagrettes, tamarind and mango, and tropical fruit pico de gallo.*
- TUNA STEAK 351  
*Gilled in pink pepper crust.*
- FISH FILLET VERACRUZ STYLE 305  
*Traditional Veracruz sauce with tomato, chile güero, olives and capers.*

### LA HABICHUELA SPECIAL 572

*Chunks of Caribbean lobster tail and giant shrimp in curry sauce, served in a lobster shell.*

## Shrimp

### SHRIMP STEAK 351

*Shrimp medallion with black mushroom sauce.*

### SHRIMP XTABENTUN 383

*Jumbo shrimp in Xtabentun sauce, served with chiltomate.*

### GRILLED, GARLIC BUTTER 383

### COCONUT SHRIMP DEEP FRIED 383

### GINGER SHRIMP 388

*Jumbo Shrimp in a ginger and honey sauce, served with potato.*

## Caribbean Lobster Tail

### LOBSTER TAIL TIKIN-XIC 606

*Pre-hispanic style seasoned with achiote.*

### JUMBO SIZE GRILLED (10 oz.) 606

### BESTIAL, THE SIZE YOU DREAM OF

*Up to 16 oz. - by the oz. - 71*

### SURF & TURF 598

*7 oz. tail, with grilled heart of beef fillet.*

### SEAFOOD PARADE 590

*Fish fillet, jumbo shrimp and lobster grilled.*

## Poultry & Pasta

### ROASTED DOMESTIC DUCK IN PEAR SAUCE 383

*Cooked in pear sauce, flamed with kirsch.*

### CHICKEN BREAST VERÓNICA 294

*Stuffed with plantain banana and prosciutto in a sweet Hawaiian sauce.*

### FETTUCINI WITH ZUCCHINI 242

*Sauteed Zucchini and onion with Parmesan Cheese and a touch of Anchovies.*

### FETTUCINI IN VODKA SAUCE 305

*With a tomato and vodka sauce, served with shrimp.*

### RELLENO NEGRO CLASSIC

### MAYAN DISH 258

*Traditional sauce of the Mayan kitchen.*

### CHICKEN PIBIL 269

*Chicken seasoned with achiote cooked in banana leaves.*

### CHICKEN IN MOLE 283

*In the traditional finely-ground dark Puebla sauce.*

## Steaks

*Choice cuts of export-grade beef served with vegetables and potato or rice.*

### HEART OF BEEF FILLET

### IN MOREL SAUCE 470

### RANCH STYLE STEAK 280

*With refried beans and guacamole.*

### BEEF TIPS MEXICAN STYLE 286

*Grandma's Sunday brunch recipe.*

### TAMPIQUEÑA BEEF FILLET 367

*Grilled strip of beef heart fillet with the traditional garnish of guacamole, refried beans, chicken enchilada, sliced onions and chile poblano julienne [not hot].*

### RIB-EYE—15 oz. 467

### NEW YORK—15 oz. 462

FREE MAYAN SHOW: MON, WED, FRI - 8PM

HOTEL ZONE, BLVD. KUKULCAN KM. 12.6

TEL. 840-6240 840-6280 OPEN DAILY NOON TO MIDNIGHT [www.lahabichuela.com](http://www.lahabichuela.com)

RESERVATIONS  
RECOMMENDED

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

MENU SHOWN IS A SAMPLING

This incredible creation by the Pezzotti family is not just an exquisite restaurant, like the original, it's also a tribute to Mayan culture. Jaw dropping artwork & authentic looking reproductions abound. Selecting a table can be challenging as there are so many terrific options. The split-level interior with 25' floor to ceiling windows provides a panoramic view of the lagoon and gardens. Perfect for romantic dining & special events. Stunning at sunset with lighted columns, palm trees, waterway, and more. Bring your camera!