

SANTA BARBARA
CENOTES & RESTAURANT

MENÚ

Poc Chuc:

Thinly sliced pork marinated in sour Orange juice, grilled and served juicy with tomato sauce and chopped purple onion and beans on the side



Drink not included



MENÚ

Lime soup with two panuchos or two salbutes:

Maize tortillas topped with chicken, lettuce, tomato, avocado and onion. The only difference is that the panucho has refried beans inside the tortilla, and the salbute does not.



Drinks not included



SANTA BARBARA
CEVICHES & RESTAURANT

MENÚ

Papadzules:

Hard Boiled eggs inside a tortilla covered by ground pumpkin seed sauce and tomate sauce



Drink not included.



MENÚ

Yucatecan Meat:

Tender slices of pork marinated in sour Orange juice and achiote paste, fried and served with salad, rice and beans





MENÚ

Lime soup with two chaya an cheese empanadas or two mince meat empanadas:
1-Fried pastry filled with Edam cheese and served with cabbage and tomato sauce.
2- Fried pastry filled with pork mince meat and served with cabbage



Drinks not included.



MENÚ

Queso relleno:

Edam cheese stuffed with ground beef and pork and baked in the oven. It's delicately spiced and is served in a white sauce made with flour and chicken broth; and finally topped with tomato sauce.





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MENÚ

Milanesa empanizada:

Thinly pork slices, marinated with sour orange juice and breaded with ground biscuit. Accompanied by fresh vegetables of the day and supplements.



Drink not included.

The logo for Santa Bárbara Genotes & Restaurant is displayed on a wooden sign. The text "SANTA BÁRBARA" is in a stylized, green, outlined font, with "GENOTES & RESTAURANT" in a smaller, black, sans-serif font below it. The sign is set against a background of people dining at the restaurant.

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MENÚ

Santa Bárbara salad:

Romaine lettuce, red tomatoes, cucumber, beets, avocado, croutons, dried cranberries and grilled chicken strips. Vinaigrette: Olive oil or ranch dressing.



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MENÚ

Lime soup small or big:

Sour lime broth with roast chicken meat,
crumbled; Seasoned with spices.

Accompanied by strips of fried corn tortilla
and romaine lettuce.



Drink not included



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MENÚ

Cochinita Pibil:

Soaked pork in a mixture of sour orange juice, achiote sauce, cumin, cinnamon, and crushed garlic, salt and pepper. Then placed in a baking dish wrapped in banana leaves





MENÚ

Panuchos and salbutes of Cochinita Pibil:

The first consists of corn tortilla, stuffed with strained beans, previously fried. Meat of cochinita pibil, red onion and avocado. The second consists of the same inputs except for the strained bean as a filling.



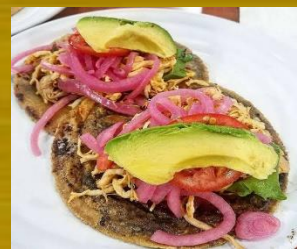


MENÚ

Panuchos and typical salbutes

Order of panuchos:

Corn tortilla, stuffed with beans,
previously fried. Detached chicken meat.
Vegetables



Order of salbutes:

Fried corn tortilla. Chicken meat
Vegetables.



Order of mestizo panuchos:

Corn tortilla, stuffed with beans,
previously fried. Boiled egg. Vegetables.





MENÚ

Order of 3 Empanadas:

Empanadas with mince meat:



Empanadas with chaya and chees:

