



## RAW BAR

### Mixed chilled seafood platters

SERVED WITH YUCATECAN COCKTAIL SAUCE,  
MIGNONETTE, AND CHILI XCATIK

...\$1050

Oysters  
Shrimp  
Clams  
Ceviche

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SHRIMP ORDER ...\$310

House made cocktail sauce and chili xcatik aioli

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### Clams (per piece)

CHOCOLATA

...\$90

BUTTER QUEEN

...\$120

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### Oysters (per piece)

...\$65

MARAZUL

KUMAMOTO

CHINGON

# El Ma. Carmita

HOLBOX RAW BAR



## MENU



HOLBOX RAW BAR

### Appetizers

#### OYSTERS ROCKAFELLER (YUCATECAN STYLE) ...\$390

Chaya (local tree spinach), fresh herbs, garlic, and edam cheese.

#### OYSTERS ON THE HALF SHELL ..\$720

Mignonette.

### Soups / Salads

#### CHENDO'S MACUUN SOUP TRADITIONAL ...\$180

Tomato based broth, local fish, roasted garlic, potatoes, red onion, lime, and a side of habanero chili.

#### CLAM AND SWEET CORN CHOWDER ...\$195

Creamy chowder with clams, potatoes, bacon and sweet local corn topped with fried corn nuts.

#### YUCATECAN SALAD ...\$230

Local lettuce, local beans, radish, toasted pumpkin seeds and cheese with a white wine vinaigrette.

#### ARUGULA BEET SALAD ...\$190

Arugula and spinach, grilled beets, local orange supremes, grated cucumber, parmesan cheese, toasted nuts, and citric vinaigrette.

### Ceviches / Cocktails

(served with plantain, yuca, or sweet potato chips)

#### SHRIMP AGUACHILE ...\$180

Traditional leche de tigre with local sea purslane and tree spinach salts.

#### HOLBOXEÑO FISH CEVICHE ...\$210

Classic local lime ceviche made with red onion and tomato.

#### GRILLED MIXED SEAFOOD COCKTAIL ...\$350

Shrimp and Octopus  
Cocktail juice, red onion  
serrano chilli, cucumber, and avocado.

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### Main Dishes

#### STEAMED CLAMS ...\$650

In white wine sauce with garlic, butter, fresh herbs, and grilled focaccia.

#### GRILLED OCTOPUS ...\$450

Local achiote adobo, grilled baby potatoes, cured olives, and green caper sauce.

#### WHOLE FISH ...\$630

Whole local caught fish with yucatecan pesto.  
Served with sweet potato chips and local honey.

#### FISH FILET ...\$380

Local caught fish served with carmalized eggplant and walnut and lentil salad with bacon.

#### ANGUS NEW YORK STRIP ...\$560

Steak with cherry tomato and guajillo chili sauce, arugula, roasted potatoes and shallot with balsamic reduction.