

El Ma. Carmita

EL MA.
CARMITA
77310
QUINTANA ROO
HO BOX
RAW BAR
MÉXICO

HOLBOX RAW BAR

Brunch



HOLBOX RAW BAR

SEASONAL FRUIT PLATE ...\$130

Papaya, pineapple, watermelon, and cantaloupe served with mascarpone cheese and thyme honey.

FRENCH TOAST ..\$180

Fresh baked brioche soaked in a garam masala blend, served with berries and mascarpone.

CROQUE MADAME ...\$150

Homemade sourdough, ham hock, poached egg, cantaloupe and baby lettuce.

LABNEH WITH SEASONAL FRUIT (STRAINED YOGURT) ...\$165

Yogurt thickened in house served with fermented granola and seasonal fruit.

MUSHROOM OOMELETTE ...\$135

Mushroom and chihuahua cheese omelette served with a poblano sauce.

EGGS SERVED AS YOU LIKE...\$125

LABNEH WITH BERRIES (STRAINED YOGURT) ...\$235

Yogurt thickened in house served with fermented granola and mixed berries.

YUCATECAN OMELETTE ...\$135

Chaya (local tree spinach), red onion, mint, local edam cheese and habanero chile.

EGGS BENEDICT SERRANO ...\$145

Poached eggs with serrano ham, served with béarnaise sauce over a homemade english muffin.

CHEESE SANDWICH ...\$180

Homemade nanterre brioche grilled with a cheddar, parmesan and gruyere mix served with a bowl of tomato soup.

AVOCADO HUMMUS ...\$220

Chef's recipe served with cucumber salad, local pumpkin seeds, salsa macha and olive oil.

EGGS BENEDICT SALMON ...\$155

Poached eggs with smoked salmon, served with béarnaise sauce over a homemade english muffin.

VEGAN CHORIZO ...\$120

Mushroom based "chorizo" served over smashed avocado on homemade sourdough with nutritional yeast.

CIOPPINO ...\$230

Fresh seafood soup with mussels, clams, shrimp and local fish in a lighty spicy tomato base.

FRENCH DIP ...\$350

Roast beef on homemade ciapatta, melted gruyere chesse, arugula and a side of french dip gravy.

OYSTER PO' BOY ...\$300

Homemade ciabatta, house rémoulade, fried battered oysters, heirloom tomato, green tomato, shaved iceberg lettuce and pickles.

SHRIMP PO' BOY ...\$250

Homemade ciabatta, house rémoulade, fried battered shrimp, heirloom tomato, green tomato, shaved iceberg lettuce and pickles.

RED CHARGRILLED AGUACHILE ...\$250

Shrimp in red chargrilled chile sauce, cucumber and red onion.

