



RAW BAR

House Specialty

SEAFOOD TOWER ...\$1150
(SERVES 2 PEOPLE)

Live and fresh seafood served with yucatecan cocktail sauce, mignonette, and chili xcatik.

Includes:

Oysters

(Marazul, kumamoto, and chingon)

Shrimp

(Ready to eat)

Clams

(Dosinia and chocolata)

Holboxeño fish ceviche

(Classic local lime ceviche made with red onion and tomato)

Crab claws

(Local crab claws served with horseradish)

(Certain items are seasonal)

Clams (per piece)

CHOCOLATA

PZA

...\$90

DOSINIA

PZA

...\$120

Oysters (per piece)

...\$65

MARAZUL

KUMAMOTO

CHINGON

El Ma, Carmita

HOLBOX RAW BAR

Appetizers

 OYSTERS ROCKEFELLER (YUCATECAN STYLE) ...\$390
Cream of chaya (local tree spinach), butter, fresh herbs, garlic
and broiled local edam cheese.

DOZEN OYSTERS ON THE HALF SHELL ..\$720
Mignonette and rasurada sauce.

SHRIMP AND GRITS ...\$285
Pan fried shrimp with bacon and basil, over a creamy bed of polenta.

 GRILLED CABBAGE ...\$120
Grilled cabbage and house dressing.

MAC N´ CHEESE ...\$150
Chef´s recipe.

Soups / Salads

CHENDO´S SOUP ...\$180
Traditional MACÚN recipe. Local fish, roasted garlic,
potatoes and habanero chile.

CIOPPINO ...\$325
Tomato and chili base with fresh mussels, clams,
shrimp, octopus and fish.

CLAM CHOWDER ...\$195
Creamy chowder with clams, potatoes and bacon.

CARMITA SALAD ...\$150
Mix of baby spinach, arugula, mango, avocado, goat
cheese and local pumpkin seeds, with a
honey mustard dressing.

 GRILLED BEETS ...\$160
Over spicy jocoque, arugula, and pumpkin
seeds.

Ceviches

(Served with plantain and sweet potato chips)

SHRIMP AGUACHILE ...\$250
Traditional aguachile (serrano chile, cucumber,
cilantro and red onion)

HOLBOXEÑO CEVICHE ...\$210
Local fish in traditional recipe

 FRIED OCTOPUS IN CEVICHE ...\$290
Crunchy octopus served with cucumber, mango, caramelized shallot,
local chile, grapefruit supreme, cilantro, lime,
and habanero chile dust.

Main Dishes

 STEAMED CLAMS ...\$650
White wine sauce with garlic, butter,
fresh herbs, and grilled focaccia.

STEAMED MUSSELS ...\$440
White wine reduction with garlic, butter,
fresh herbs, bacon, and grilled focaccia.

FIRE ROASTED LOBSTER ...\$1,100
Served with a side salad, garlic butter,
chile oil, fresh herbs.

ACHIOTE ENCRUSTED OCTOPUS ...\$550
Achiote adobo, grilled potatoes,
cured olives and green caper sauce.

 CARMITA´S OCTOPUS ...\$640
Marinated with local chile and spices and
served with a dijon sauce..

FRESH FISH FILET ...\$380
Local caught fish served with carmalized
eggplant and walnut lentil salad
with bacon.

CATCH OF THE DAY ...\$630
Whole local fish with a pesto "yucateco"
Served with sweet potato chips.

 BEEF TENDERLOIN ...\$550
Served with demi-glace sauce, spinach and gorgonzola,
rustic mashed potatoe.

CARMITA´S HAMBURGER ...\$230
100% Beef patty, homemade brioche bun, dijonnaise, and lightly
caramelized onions. Served with lettuce, tomato, ketchup,
and french fries.

 RISOTTO ...\$200
Chef´s special recipe.

CORNISH HEN- SOUTHERN STYLE ...\$245
Fried Cornish Hen served with classic cole slaw.