

LA POSADA & FELIX'S CANTINA

A UNIQUE YUCATÁN EXPERIENCE

BOTANAS STARTERS

CEBOLLAS NEGRAS (BLACK ONIONS) | 15 ★

Beer battered onion petals with scorched spices. Served with a side of Xcatik pepper mayo.

SALBUTES DE POLLO | 12

Flash fried hand pressed corn tortilla, topped with lettuce, grilled marinated chicken, Jitomate, avocado and curtida onions (2)

TUNA CRUDO CEVICHE TOSTADA | 14

Toastadas made in house, topped with avocado and tuna ceviche

TOTOPOS Y GUACAMOLE | 11

Fresh house made tortilla chips accompanied by fresh avocado

PICO DE GALLO Y TOTOPOS | 8

Fresh jitomate, green peppers, onions and cilantro in a citrus marinade served with house made tortilla chips

TOSTADAS (BAR ONLY) | 3/EACH

House made tostada topped with refried beans, lettuce, jitomate, crema and queso fresco. Add tinga chicken \$3 | pastor pork \$3 | brisket tinga \$4

SEARED MOLE LAMB CHOPS | 18

Tender lamb chops, perfectly grilled & served drenched in traditional cacao & peppers mole sauce (4) (contains nuts & raisins)

AGUACHILE DE CAMARONES | 15

Thin slices of shrimp on a bed of cucumbers, shallots, and jalapenos, topped with cilantro & fresh micro greens

CABRITO MOLE! | 18

Four perfectly seared lamb chops, seasoned to perfection and topped with mole sauce, chopped tree chiles, media crema and sesame seeds.

QUESO FUNDIDO | 10

Chihuahua cheese fondue with fresh chorizo topped with onions and cilantro served with flour tortillas

CANTINA MENU LUNCH & LATE NIGHT

POC CHUC TACOS | 17

Thin sliced charcoal fired pork tacos topped with roasted onions & cilantro (3)

COCHINITA TACOS | 16

Slow roasted Yucatan style pork butt tacos served on corn tortilla topped with curtida onions (3)

PUMPKIN BLOSSOM TACOS (VEGAN) | 18

Seared squash blossoms tossed in a light tinga sauce with sautéed onions & green peppers

TACOS AL PASTOR | 16

Cooked over lump hardwood coals, this achiote marinated pork taco is topped with salsa verde, raw onions, cilantro & pineapple (3)

SUADERO TACOS | 18

Brisket confit seared with chorizo, served on corn tortillas topped with raw onions, cilantro and salsa verde (3)

CELESTUN SHRIMP TACOS | 19

Pan seared shrimp on corn tortilla with lettuce, lime, cilantro, mayo and Jitomate (3)

TOUR OF MEXICO | 19

Your choice of any three tacos

TORTAS

COCHINITA | 14

Yucatan Style Pulled Pork On a Rolled Topped with Curtida Onions

LECHON AL HORNO (PRESSED) | 14

Pressed salt * Pepper Pork Sandwich Topped with Mayo & Pico de Gallo

DINNER BEGINNING AT 4:30PM

CHICKEN MOLE | 23

Marinated chicken breast, slow cooked and dressed with mole sauce. Our mole sauce incorporates cacao and milled plantains. It is served with rice, tortillas, media crema, toasted sesame seeds and plantain slices. (contains flour, peanuts, sesame seeds)

ARRACHERA STEAK DINNER | 31

Marinated and thin sliced skirt steak seared to perfection.

Served with rice, chorizo, lettuce, avocado and salsa.

Tortillas by request (corn or flour)

SISAL FRIED FISH (WHOLE RED SNAPPER) | 36

Sisal is a fishing village located in the northwest part of the peninsula of Yucatan. Sisal style fried fish is legendary and one of our family favorites. It is a whole fish, served with curtida onions, limes, cucumbers, tortillas and a side of rice and beans.

POC CHUC | 24

Citrus marinated pork loin, served with roasted red onion petals, chorizo, lettuce, avocado tomato rice and tortillas.

TIKIN XIC | 29

Yucatan style fish filet. The filet is prepared in annato seed and bitter orange marinade with tomatoes and onions. It is served with an open face calabaza (squash) tamal.

SIDES

RICE | 3

White garlic rice

REFRIED BEANS | 3

Black refried beans

DESSERT

FLAN | 8

Vanilla flavored traditional custard

CHURROS | 9

Caramel stuffed dough rolled in sugar & cinnamon

TRES LECHEs CAKE | 8

A true classic, this now popular cake, is soaked in three types of milk/cream

COFFEE | 3

Single origin CHIAPAS medium roast