



LA POSADA & FELIX'S CANTINA

A UNIQUE YUCATÁN EXPERIENCE

BOTANAS

TOSTADAS | 3

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

CEBOLLAS NEGRAS (BLACK ONIONS) | 16

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

PUFFY CHICKEN TACOS | 12

Flash fried hand pressed corn tortilla, topped with lettuce, grilled marinated chicken, jitomate, avocado and curtida onions

TUNA CRUDO CEVICHE TOSTADA | 15

Tostadas made in house, topped with avocado and tuna ceviche

GUACAMOLE & CHIPS | 13

Fresh house made tortilla chips accompanied by fresh avocado

PICO DE GALLO & CHIPS | 10

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

SEARED MOLE LAMB CHOPS | 19

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

SHRIMP AGUACHILE | 15

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

QUESO FUNDIDO | 12

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

LOADED GUACAMOLE | 17

Guacamole topped with corn, jalapeños, crema, queso fresco, cotija cheese, pickled onions and cilantro. Add Chorizo for \$2

ENSALADAS

SEASONAL SALAD | 12

Spring mix salad with seasonal vegetables
Add chicken \$3 | seared tuna \$4

QUESADILLAS

Served with salsa verde and chipotle crema

CHEESE | 12

CHORIZO | 16

BRISKET | 16

 1st Place Winner New Jersey Taco Fest's Best Pork Taco 2024

 Spicy (all dishes available with extra spice)

 Bestseller  Vegan

AS SEEN ON **NETFLIX**

COCHINITA TACOS | 17

Slow roasted Yucatan style pork butt tacos served on corn tortillas topped with curtida onions

BIRRIA TACOS (BRISKET) | 19

Slow-cooked brisket, consume, onions, cilantro, cheese



SUADERO TACOS | 18

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

TACO MENU

MAHI MAHI TACOS | 18

Beer battered fish, cilantro aioli, pico de gallo, chipotle crema and slaw on flour tortillas

PUMPKIN BLOSSOM TACOS | 18

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

PASTOR CAULIFLOWER TACOS | 18

Cauliflower florets, achiote sauce, avocado puree, salsa verde, radishes, cilantro on corn tortilla

TACOS AL PASTOR (PORK OR CHICKEN) | 17

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

CELESTUN SHRIMP TACOS | 19

Pan seared or coated shrimp on corn tortilla with lettuce, lime, cilantro, mayo and jitomate

LECHON TACOS | 17

Slow roasted pork, salsa verde, pico de gallo, micro green cilantro

TOUR OF MEXICO | 19

Your choice of any three tacos

BURRITOS

CHICKEN | 16

Stuffed with rice, beans, cheese, pico de gallo, media crema, & lettuce

BRISKET | 19

Stuffed with rice, beans, cheese, pico de gallo, media crema, & lettuce

STEAK | 17

Stuffed with rice, beans, cheese, pico de gallo, media crema, & lettuce

SHRIMP | 18

Stuffed with rice, beans, cheese, pico de gallo, media crema, & lettuce

Please notify your server of any allergies before ordering. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to our traditional menu, we may not be able to accommodate all dietary restrictions.

20% gratuity will be added to parties of 5 or more.

PLATOS FUERTES

CHICKEN MOLE | 25

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 | 35

Marinated and thin sliced skirt steak seared to perfection. Served with rice, chorizo, lettuce, avocado and salsa. Tortillas by request (corn or flour)

YUCATAN STYLE FISH FILLET (TIKIN XIC) | 29

The fillet is prepared in annato seed and bitter orange marinade with tomatoes and onions. Served with an open face calabaza (squash) tamal.

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.

MAYAN GRILLED PORK (POC CHUC) | 24

Citrus marinated pork, served with roasted red onion petals, chorizo, lettuce, white garlic rice and tortillas.

CHILE RELLENO | 25

Tempura stuffed poblano pepper, ground pork and cheese or cheese only

MILPA SQUASH RISOTTO | 22

Calabaza (Mexican squash), Green & Yellow Zucchini, Huitlacoche, Pepitas

PIEDRA VERDE | 25

Large Charred Prawn, House-made Chipotle Adobo. Served on our Piedra Verde Cilantro Rice

CAMPECHE OCTOPUS | 23

Charcoal Grilled Octopus, Capered Adobo Potatoes, Jalapeno Pesto

FAJITAS MOLCAJETE

All served with sliced green peppers, onions, avocado. salsa verde. Served with rice and beans. Add shrimp skewer \$6

CHICKEN | 17

STEAK | 20

SHRIMP | 21

CACTUS | 18

TRIO | 25

SIDES

RICE | 4

White garlic rice

REFRIED BEANS | 4

Black refried beans

DESSERTS

FLAN | 8

Vanilla flavored traditional custard

CHURROS | 9

Caramel stuffed dough rolled in sugar & cinnamon

CHURRO SUNDAE | 12

Caramel stuffed dough rolled in sugar & cinnamon. Served with Vanilla ice cream and chocolate syrup

TRES LECHES CAKE | 8

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

COFFEE | 4

Mexican medium roast

NIÑOS (KIDS MENU)

DOS AMIGOS | 2 MINI QUESADILLAS

queso \$7.50 | chicken \$9.95 | beef \$9.95

Served with side of rice

TRES AMIGOS | 3 MINI TACOS

chicken \$9.99 | pastor pork \$10.99

Served with side of rice

RICE BOWL

rice and beans \$6.50 | rice, beans, chicken \$9

rice, beans, beef \$10

