NAKUH

COCINA DE LA SELVA MAYA

WELCOME

APPETIZERS

TUNA CARNITAS (300 GRS.) $290

Supreme cuts of Yellowfin tuna, marinated with spices with a touch of sour orange and a swirl of green sauce.

SPECIAL NAKUH GUACAMOLE (100 GRS.) $350

Lean "white-tailed" deer meat made into crispy chicharrón, served on avocado pulp, habanero pepper slices, and corn sand.

TUNA CEVICHE (250 GRS.) $380

Yellowfin tuna entrecote covered with tiger's milk, served with tender local corn, onion, and avocado.

VENISON MEXICAN STREET CORN (100 GRS.) $385

House Speciality

From the center of the country to the white Mérida, our deer esquite is born. Cacahuacintle corn in huitlacoche sauce, habanero mayonnaise, deer stew, and fresh Ocosingo cheese.

BLACK AGUACHILE (350 GRS.) $345

Marinated In achiote and sour orange. Served with cucumber slices, onion julienne, and flavored with local cilantro sprouts.

PORK CHEEK PANUCHOS IN RELLENO NEGRO (3 PZAS.) $245

Baked in a stone oven in “relleno negro”, served on corn tortillas filled with refried beans with tamarind reduction, double cheese cream, and a touch of fresh lime.

LOBSTER TACOS (3 PZAS.) $385

Caribbean lobster sauteéd in butter, sweet peppers, Ixil scallions, topped with creamy smoked Xcatic.

VENISON SALBUTES (3 PZAS.) $385

Regional "white-tailed" deer stew, served on a fried corn tortilla made from nixtamal dough.



- TUNA CEVICHE -

SALADS

NAKUH SALAD (120 GRS.) $245

Roasted turkey in a mix of Yucatecan leafy greens: lettuce, chaya, spinach from our garden, sugared pumpkin seeds, raisins, cherry tomatoes, grapefruit supremes, and Edam cheese with our house dressing.

XUNAN KAB SALAD (150 GRS.) $295

Fresh lettuce, beets, roasted pears, seeds, amaranth, and honey-melipona vinaigrette, served with seared shrimp.

MEATS

PORK RIB PIPIÁN (400 GRS.) $385

Pork rib “al pib” cooked in our ancestral wood-fired underground oven for 8 hours. Served in a rich red pipián sauce, roasted squash, and fried onion with ground chili.

ROASTED PELÓN PORK HAM HOK (1,200 GRS.) $380

House specialty.

Slow cooked in our ancestral "pib" oven for 12 hours, marinated in a dry chili sauce, flavored with beer and mezcal, served with mashed potatoes and seasonal vegetables.

BLACK SHORT RIB (450 GRS.) $435

Cooked in “pib” style in “recado negro” spice paste; accompanied by green sauce, chives, almond macha sauce, and raisin purée.

FLANK STEAK (300 GRS.) $410

Black Angus flank steak cooked Vesuvio style, served in a demi-glace sauce with spinach, Edam cheese, caramelized red peppers, with a side of mashed potatoes.

LAMB TOMAHAWK (400 GRS.) $495

Cooked over an open flame with Idaho mashed potatoes, grilled beet and "kabic" sauce.

RIB EYE (400 GRS.) $590

Lean Black Angus beef cooked in Vesuvio style, served with baked potato stuffed with cheese and spinach, grilled baby corn and caramelized garlic.

SEAFOOD AND LAND GRILL (5 PAX.) $2,650

Octopus cooked in an open flame, 21/25 shrimp, Rib-Eye, short rib, and Tomahawk steak cooked in a wood oven, served with baked potato filled with cheese and spinach, roasted baby corn, and a grilled onion.



- RIB EYE -

MAIN COURSES

VENISON BURGER (220 GRS.) $345

Black brioche bun from our oven, lean "white-tailed" deer meat cooked Vesuvio style, topped with melted daysi cheese, chorizo from Valladolid, lime-habanero marmalade, caramelized onions and vegetables. Served with crispy sweet potato and Xcatic dip.

SEA BASS IN CHAYA LEAF (220 GRS.) $385

Fresh fish wrapped in chaya leaves and cooked in a wood-fired oven with sour orange butter, accompanied by cauliflower risotto with Edam cheese and baby carrots.

ROASTED XCATIC PEPPERS (3 PZAS.) $345

Stuffed with pork (lechón), slow-cooked for twelve hours in our stone oven with double cream cheese, served with peanut sauce and accompanied by baby corn and pickled onions.

YUCATECAN OCTOPUS (350 GRS.) $485

Mayan octopus tentacles grilled in achiote and infused with sour orange, served on grilled onion petals and "chiltomate" sauce (roasted tomatoes with habanero).



- COCHINITA-



- LIME SOUP-

PASTAS

XCATIK FETTUCCINE (100 GRS.) $355

Handmade fettuccine with a creamy xcatic sauce, accompanied by Vesuvio-style shrimp marinated in lime, Edam cheese, and a touch of white wine.

SALMON RISOTTO (220 GRS.) $385

Supreme salmon cooked Vesuvio-style, served on a bed of black risotto with Edam cheese with chaya, and grilled seasonal vegetables.

GARLIC PASTA WITH OCTOPUS (150 GRS.) $380

Garlic spaghetti with grilled octopus in a garlic-parsley butter.

LOBSTER FETTUCCINE (150 GRS.) $465

Local lobster tail in a pink sauce, with garlic, chaya, and white wine.



- VENISON BURGER -



- ROASTED XCATIC PEPPERS-

TRADITIONAL CUISINE

STUFFED EDAM CHEESE (350 GRS.) $365

Traditional slice of Edam cheese, stuffed with seasoned ground pork, dried fruits and raisins. Served with Saak-Kool gravy (turkey gravy) and a tomato sofrito.

LIME SOUP (120 GRS.) $195

Turkey broth flavored with lime. Served with julienne of crispy tortilla and roasted turkey breast.

COCHINITA (350 GRS.) $285

Tender and juicy pork cooked in a wood-fired oven, wrapped ina banana leaf, marinated with achiote and spices; accompanied by purple onion and habanero sauce.

VENISON DZIC (150 GRS.) $435

“White-tailed” deer cooked in a traditional underground oven for twelve hours. Served with local radish, marinated in sour orange juice and flavored with fresh local cilantro, accompanied bye grilled tortillas.

PAPADZULES $245

Bathed in a pumpkin seed and epazote leaves infusion. Four pieces of corn tortillas filled with hard boiled egg and finished with tomato sauce.

POC CHUC (350 GRS.) $310

Wood-fired pork, marinated in sour orange. Served with Yucatán style “colados” beans, “chiltomate” (roasted tomato sauce with habanero chili) and purple onion petals.

DESSERTS

TRIBUTE TO CORN

Traditional Yucatecan cornbread, baked in our wood-fired ovens. Served in a pool of fresh corn atole, topped with salted popcorn ice cream and melipona honey.

$260

CHOCOLATE METATE $260

Metate chocolate tart with a salty cookie crumble, guanabana sorbet, and passion fruit curd.

PAPAYA SWEET FRITTERS $260

Papaya sweet bread with citrus meringue, lemongrass-infused melipona honey, vanilla ice cream, and candied pumpkin seeds.

GUAVA AND EDAM CHEESE CHEESECAKE $260

Creamy slice of homemade guava cheesecake with a cinnamon cookie crust. Decorated with crunchy Edam cheese and amaranth.

*** The weights shown correspond to the weight of the raw protein.*



-GUAVA AND EDAM CHEESE CHEESECAKE-