

## LUNCH MENU

### APPETIZERS

#### CHIPS & SALSA

- hand cut pico de gallo and house fried tortilla chips

#### CEVICHE OF THE DAY (inquire with your server)

- with tomato, onion, cilantro, lime and habanero, served with corn tortilla chips

#### CHAYA & QUESO BLANCO EMPANADAS

- with spicy pickled cabbage and red onion

#### ARUGULA SALAD

- with fried mozzarella with sweet jalapeno dipping sauce, oranges and marinated red onion

#### SAN IGNACIO MARKET SALAD

- garden fresh greens, beets, black beans, carrots, cucumber, radishes and spiced pumpkin seeds, served with caves branch cheese

SALAD DRESSINGS • creamy chipotle • hibiscus vinaigrette • lime & molasses

### ENTREES

#### ASIAN STYLE SHRIMP SALAD

- juicy green papaya slaw with shrimp, carrots, Jamaican scallion & sesame seeds, jicama, peanuts and sweet ginger dressing

#### TAMALES

- 2 classic Maya house made chicken tamales steamed in a banana leaf

#### CLASSIC CHICKEN CLUB

- on house made, toasted whole wheat bread with a small salad or fries

#### FISH TACOS

- tomatillo and Jamaican scallion salsa, coriander, marinated cabbage and pepita chilli salt, served with chimi churri black beans

#### CHICKEN WRAP

- warm house made flour tortilla, cilantro, corn, creamy chipotle sauce, shredded romaine lettuce, spiced black beans and corn, served with spicy house made carrot pickles

#### CAYO BURGER

- grass fed beef patty on house made bun with grilled onion, lettuce and tomato, served with a small salad or hand cut fries

add bacon    add cheese

### PIZZAS

#### ARUGULA

- with pesto, tomato, and goat cheese

#### PINEAPPLE

- with tomato sauce, sweet pepper, ham and mozzarella

#### MARGHERITA

- with tomato sauce, basil and mozzarella

All prices are in US\$ and subject to an additional 10% service charge and 12.5% GST.