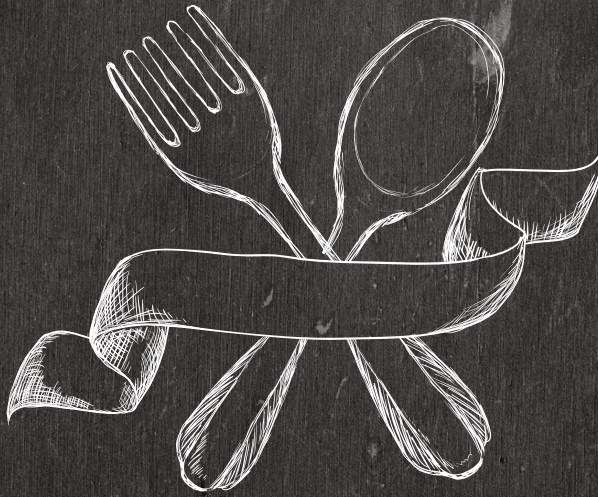


H A M E K I

M E N U

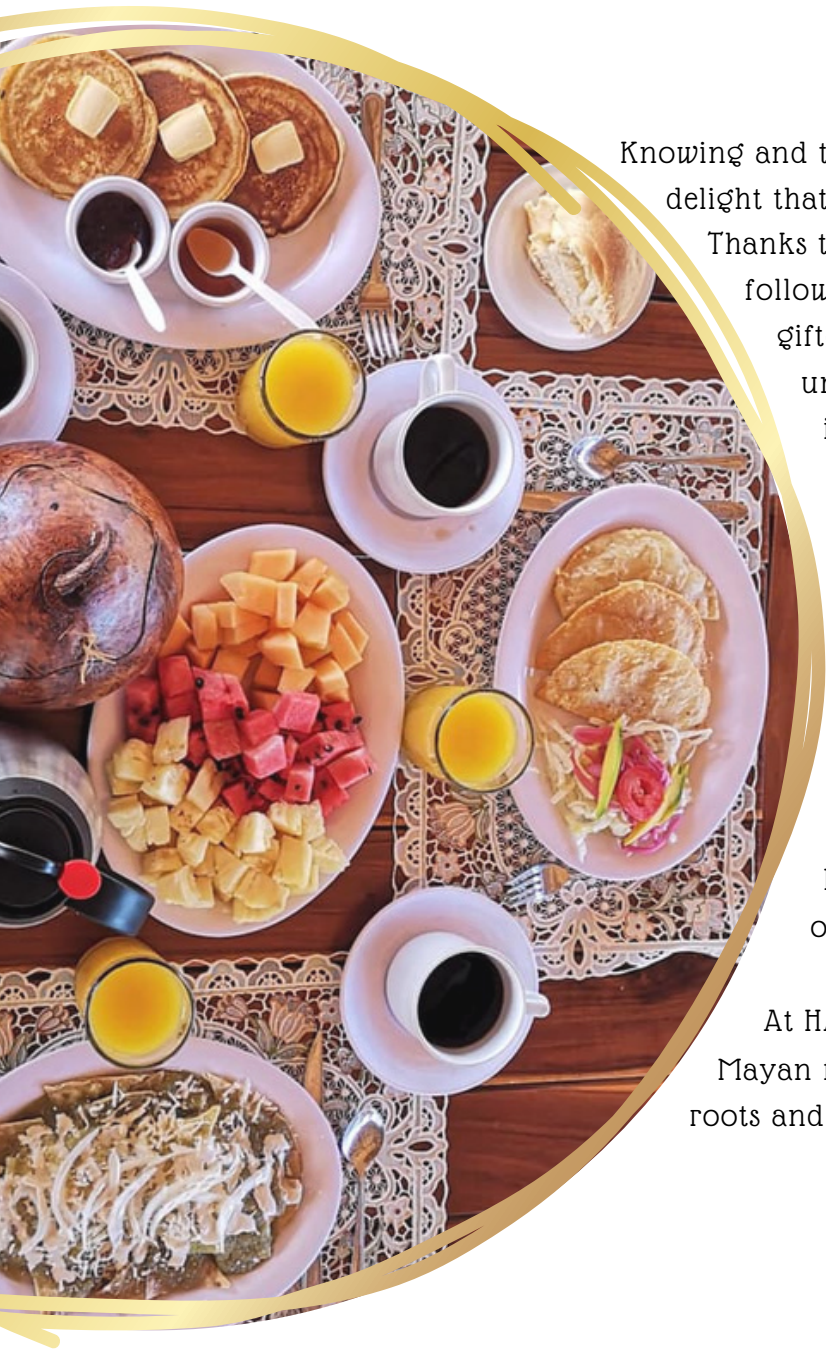


Food & drinks



OUR PASSION

HAMEKI IN THE KITCHEN



Knowing and tasting the Mayan cuisine is a unique delight that Mexicans treasure with deep respect.

Thanks to the arrival of the Spanish and the following mixing of gastronomies, the Yucatan was gifted with unique and delicious mixtures that undoubtedly are part of the most important cuisines in our country. Thanks to it, Mexican gastronomy is considered one of the best in the world.

The personnel from our kitchen team are from the Homun town, so thanks to that, we can rescue the most traditional receipts that will take you to an ancient world.

Furthermore, we also have special diet dishes to include everyone in this culinary adventure. Please let our staff know if you have any food preferences or allergies.

At HAMEKI, our passion is to bring Mexican and Mayan flavours to your taste buds, honour our roots and pamper you with our traditional cuisine.

Enjoy your meal!
- HAMEKI team



BREAKFAST

SWEET DISHES

- FRUITS OF THE SEASON**.....\$70.00 MXN
- FRUITS OF THE SEASON WITH YOGURT, HONEY AND GRANOLA**.....\$85.00 MXN
- BREAD WITH BUTTER**.....\$50.00 MXN
(Four pieces)
- DINO WAFFLES**.....\$75.00 MXN
(Seven pieces). Dinosaur shaped waffles. With honey, maple syrup or nutella.
- PAN CAKES**.....\$85.00 MXN
(Three pieces). With honey, maple syrup or nutella.



SAVOURY DISHES

- EGGS AS YOU LIKE**.....\$95.00 MXN
(Two pieces). Scrambled with jam, sausage or chorizo; fried eggs; Mexican style (scrambled with tomato, onion and chilli); Divorciados style (fried eggs over a tortilla, red and green sauce); Rancheros style (fried eggs over a tortilla, red sauce).
- MOTULEÑO EGGS**.....\$105.00 MXN
(Two pieces). Fried eggs over a tostada (fried tortilla) with jam, peas, red sauce, beans and fried plantain.
- GREEN OR RED CHILAQUILES**.....\$110.00 MXN
Tortilla chips with chicken or eggs, sauce (green or red), sour cream, cheese, onion and parsley.
- ENCHILADAS KIKA**.....\$105.00 MXN
(Five pieces). Tortillas with chicken, green sauce, sour cream, cheese, onion and parsley.
- MOLLETES**.....\$75.00 MXN
Small baguette cut in half, with beans and cheese. Side of pico de gallo (minced tomato, onion, parsley and chilli).
- MOLLETES WITH CHORIZO OR BACON**.....\$85.00 MXN
Small baguette cut in half, with beans and cheese with chorizo or bacon. Side of pico de gallo (minced tomato, onion, parsley and chilli).
- EMPANADAS**.....\$90.00 MXN
(Three pieces). Fried masa dough filled with cheese or chicken.



All our dishes are freshly made, so it might take a couple of minutes to be ready due to the cooking time.



LUNCH & DINNER

APPETIZERS & YUCATECAN

LIMA SOUP

Lemon soup with chicken, rice and tortilla chips.

SMALL.....\$70.00 MXN

LARGE.....\$85.00 MXN

RICE WITH FRIED PLANTAIN.....\$65.00 MXN

SALBUTES OR PANUCHOS.....\$90.00 MXN

(Three pieces). SALBUTES: Tortilla, tomato, beetroot, pickled onion. Choose protein: chicken, boiled egg or cochinita. PANUCHOS: Tortilla filled with beans, tomato, beetroot, pickled onion. Choose protein: chicken, boiled egg or cochinita.

PAPADZULES.....\$110.00 MXN

(Five pieces). Rolled tortilla filled with boiled minced egg, with pumpkin seed sauce and tomato sauce.



PORK & BEEF

COCHINITA PIBIL TACOS.....\$110.00 MXN

(Four pieces). Cochinita style pork meat tacos.

TORTA DE COCHINITA PIBIL.....\$110.00 MXN

Small baguette sandwich stuffed with cochinita, cabbage and pickled onion.

PORK STEAK.....\$175.00 MXN

Grilled, breaded or Yucatecan style (achiote condiment). With rice, beans and salad.

BEEF STEAK.....\$180.00 MXN

Grilled or breaded. With rice, beans and salad.

BEEF BURGER.....\$125.00 MXN

With French fries or salad.



FISH & CHICKEN

FRIED CHICKEN TACOS.....\$90.00 MXN

(Five pieces). Rolled fried tortilla filled with chicken, with sour cream, cheese, onion and parsley.

CHICKEN FILLET.....\$180.00 MXN

Grilled, breaded or Yucatecan style (achiote condiment). With rice, beans and salad.

MOLE ENCHILADAS WITH CHICKEN.....\$125.00 MXN

Enchiladas with mole sauce, stuffed with chicken. With sour cream, cheese and onion.

FISH CEVICHE.....\$165.00 MXN

Fresh raw fish cured in fresh citrus juices, tomato, onion, parsley, avocado.

FISH FILLET.....\$185.00 MXN

Grilled, breaded or Yucatecan style (achiote condiment). With rice, beans and salad.



All our dishes are freshly made, so it might take a couple of minutes to be ready due to the cooking time.



SPECIAL DIETS

VEGETARIAN & VEGAN

- VEGETARIAN BURGER.....\$110.00 MXN**
With French fries or salad.
- VEGAN MOLLETES.....\$90.00 MXN**
Small baguette cut in half, with beans, vegan cheese and/or vegan chorizo. Side of pico de gallo (minced tomato, onion, parsley and chilli).
- CHILAQUILES WITH VEGAN CHORIZO.....\$120.00 MXN**
Tortilla chips with vegan chorizo, sauce (green or red), vegan cheese, onion and parsley.
- SALBUTES OR PANUCHOS WITH VEGAN MEAT.....\$90.00 MXN**
(Three pieces). SALBUTES: Tortilla, vegan meat, tomato, beetroot, pickled onion. PANUCHOS: Tortilla filled with beans, vegan meat, tomato, beetroot, pickled onion.
- HOUSE SALAD.....\$110.00 MXN**
Variety of lettuce, spinach, tomato, avocado, apple and seeds.



HIGH PROTEIN

- STUFFED AVOCADO.....\$180.00 MXN**
Stuffed avocado with chicken, cheese and broccoli.
- LEMON SALMON.....\$205.00 MXN**
With steamed vegetables and salad.
- BEEF BURGER WITHOUT BREAD.....\$115.00 MXN**
With salad.



All our dishes are freshly made, so it might take a couple of minutes to be ready due to the cooking time.



SPECIALITIES

From 6:00 pm to 9:00 pm

HANDMADE BASE PIZZA

BASE MADE OUT OF HOMEMADE DOUGH AND
MARINARA SAUCE, MOZZARELLA AND BASIL
Medium size (30cm/12in)

\$120.00 MXN

EXTRA INGREDIENTS

TOMATO, OLIVES, ARUGULA, BELL PEPPERS,
SPINACH, PINEAPPLE, ONION, MUSHROOM

\$20.00 MXN EACH

PARMESAN CHEESE, JAM, PEPPERONI, BACON,
CHORIZO, SAUSAGE

\$25.00 MXN EACH

SALMÓN, TUNA, GROUND BEEF, EXTRA
MOZZARELLA

\$30.00 MXN EACH

VEGAN CHORIZO, VEGAN MEAT, VEGAN CHEESE

\$35.00 MXN EACH



SPAGUETTI

BOLOGNESE

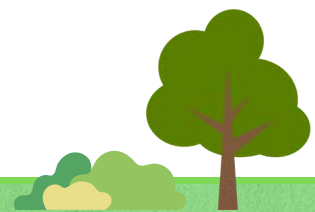
CARBONARA \$125.00 MXN EACH

PESTO

EXTRA INGREDIENTS

CHEESE, CHICKEN, SALMON, TUNA, CHORIZO,
GROUND BEEF, VEGAN CHEESE, VEGAN MEAT, \$60.00 MXN EACH
VEGAN CHORIZO

All our dishes are freshly made, so it might take a couple of minutes to be ready due to the cooking time.



H A M E K I

M E N U



Drinks,
snacks & desserts



DRINKS & SNACKS

NON-ALCOHOLIC DRINKS

GROUND COFFEE (WITH REFIL).....	\$40.00 MXN
CAPPUCCHINO.....	\$65.00 MXN
TEA.....	\$35.00 MXN
FRUIT JUICE (FRUITS OF THE SEASON).....	\$45.00 MXN
GLASS OF MILK.....	\$30.00 MXN
CHOCOLATE (HOT OR COLD).....	\$40.00 MXN
SODAS.....	\$30.00 MXN
SMOOTHIES.....	\$60.00 MXN
Pineapple/coconut, strawberry, tamarindo or mango.	
AGUAS FRESCAS.....	
Lemonade, orangeade, tamarindo, jamaica or horchata.	
GLASS.....	\$ 30.00 MXN
JUG.....	\$100.00 MXN
BOTTLE OF WATER 500 ML.....	\$20.00 MXN
BOTTLE OF WATER 1 LT.....	\$30.00 MXN



SNACKS & DESSERT

CABALLERO POBRE (YUCATECAN DESSERT).....	\$55.00 MXN
Bread with sugar, cinnamon, vainilla.	
ICE CREAM.....	\$50.00 MXN
Ask for the available flavours.	
GUACAMOLE WITH TORTILLA CHIPS.....	\$85.00 MXN
BEANS WITH TORTILLA CHIPS.....	\$45.00 MXN
FRENCH FRIES.....	\$85.00 MXN
FRIED PLANTAINS.....	\$55.00 MXN
BONFIRE KIT	
4 sausages.....	\$ 60.00 MXN
4 vegetarian sausages.....	\$ 70.00 MXN
4 marshmallows.....	\$ 30.00 MXN
S'mores kit.....	\$ 65.00 MXN
(4 marshmallows, cookies and chocolate)	



ALCOHOLIC DRINKS

BEERS

XX.....	\$35.00 MXN
INDIO.....	\$35.00 MXN
TECATE LIGHT.....	\$35.00 MXN
NEGRA MODELO.....	\$35.00 MXN
MODELO ESPECIAL.....	\$35.00 MXN
ULTRA.....	\$35.00 MXN
NON-ALCOHOLIC BEER.....	\$35.00 MXN
<hr/>	
CHELADA.....	\$55.00 MXN
MICHELADA.....	\$55.00 MXN
OJO ROJO.....	\$60.00 MXN



WINES

Ask for availability.

	BOTTLE
RED.....	\$280.00 MXN
WHITE.....	\$280.00 MXN
PINK.....	\$280.00 MXN
NON-ALCOHOLIC CIDER.....	\$280.00 MXN

LIQUORS

GLASS | BOTTLE

TORRES 10.....	\$45 \$1100
ABSOLUT VODKA.....	\$60 \$1400
JOSÉ CUERVO.....	\$45 \$1100
400 CONEJOS.....	\$75 \$1800
BACARDÍ.....	\$45 \$1050
FLOR DE CAÑA.....	\$50 \$1200
ETIQUETA ROJA.....	\$45 \$1050
ETIQUETA NEGRA.....	\$75 \$1800
BAILEYS.....	\$65
LICOR DEL 43.....	\$75

COCKTAILS

PIÑA COLADA.....	\$85.00 MXN
CARAJILLO.....	\$80.00 MXN
PALOMA.....	\$75.00 MXN
SMOOTHIES WITH ALCOHOL....	\$85.00 MXN
Strawberry, tamarindo or mango.	

