


COCKTAILS

GRILL MARGARITA
CADILLAC MARGARITA
RICE MARGARITA
TAMARIND MEZCALITA
LUNA SILVESTRE
SERRANO CLAMATO
WOHAXACA
RED MEZCAL
ADELITA
TONIC MEZCAL
CUCUMBER TONIC MEZCAL

CRAFT BEER




PILSNER

BITTERNESS 
ALCOHOL 5.5%
COLOR Pale gold
STYLE Lager
FLAVOR Maltose and
lightly
herbaceous
\$8 RC




BELGIAN


6.5%
Pale gold
Ale
Fruity
\$8 RC




IPA

BITTERNESS 
ALCOHOL 7.0%
COLOR Copper
STYLE Ale
FLAVOR Intense bitter
\$8 RC




APA


5.5%
Pale copper
Ale
Fruity bitter
\$19 RC




WEIZEN

BITTERNESS 
ALCOHOL 4.5%
COLOR Light gold
STYLE Ale
FLAVOR Light yeast and
vanilla flavor
\$19 RC



DRY STOUT


4.0%
Dark brown
Lager
Slightly bitter,
coffee, nuts and
toast
\$19 RC

CRAFT BEER 
AS IT SHOULD BE 

ANTOJITOS

PAPADZULES

Egg-filled tortillas smothered in a rich pumpkin seed sauce and tomato broth. Ask for our option with *longaniza* from Valladolid

CODZITOS

Simply scrumptious crispy tacos topped with tomato sauce and crumbly cheese

CHAYA EMPANADAS

Turnovers filled with Edam cheese, topped with tomato sauce

BRAZO DE REINA

The name translates to Queen's Arm. This delightful dish consists of steamed corn masa, chopped *chaya* leaves and pumpkin seeds with a hard-boiled egg and tomato sauce on top

PANUCHOS

Fried handmade corn tortillas stuffed with beans, these can be served with: turkey, *cochinita pibil* or *relleno negro*

SALBUTES

Deep fried handmade corn tortilla topped with either: turkey, *cochinita pibil* or *relleno negro*

PORK BELLY TACOS

Crispy pork belly tacos, another delight from Yucatán State, with a side of tomato, red onion, cucumber and radish with sour orange and avocado

SUCKLING PIG TACOS

Roasted suckling pig in *recado blanco* and sour orange with a side of cabbage, cilantro, radish and tomato

SALPICÓN

Shredded beef with cilantro, red onion and radish

LONGANIZA FROM VALLADOLID

Spicy and slightly smoked sausage with *chiltomate*, pickled onion and sour orange

YOU CAN HAVE OUR MIXED PLATTER FOR 4 PEOPLE

Tasty little bites perfect for sharing. You can really have it all in one single tray



SOUPS

CHAYA

Savory and aromatic soup made with pumpkin seeds

LIME

If you're visiting Mexico, look out for this addictive soup served with crunchy tortilla strips and shredded chicken

MAIN COURSE

PORK AND BEANS

If it's Monday, you can bet there's a pot of pork and beans. Served with cilantro, red onion and handmade corn tortillas

YUCATÁN STYLE STEAK

Charcoal roasted pork seasoned with annato and sour orange

COCHINITA PIBIL

Hands down the most iconic dish in Yucatan's cuisine, slowly cooked in an underground pit.


Sour orange and annatto marinated pork, wrapped in banana leaves, served with beans, pickled onion and handmade tortillas

MY MOM'S BEEF STEAK

Grilled together with sliced onions. This reveals that mom's meals offer the best taste

FISH FILLET

Amazingly delicious, the fisherman's choice served with *mojo de ajo* and a hint of lime



POC CHUC

Sour orange and white *recado* marinated pork, grilled and served with *chiltomate*, pickled onions and avocado. We always have a side of tortillas readily available

PIBIL CHICKEN

The chicken version of the *cochinita*. Marinated with sour orange and annatto. Slowly baked and wrapped in banana leaves, served with pickled onion and handmade tortillas

RELLENO NEGRO

Slowly simmered turkey, cooked with black *recado*, a mixture of toasted chili peppers and spices, topped with a hard-boiled egg. Surprisingly, this dish won't set your mouth on fire!


LOMITOS

A traditional pork and tomato stew that comes from Valladolid, Yucatán. Usually eaten with a side of black beans

QUESO RELLENO


Dutch Edam cheese stuffed with minced pork, almonds and raisins, an authentic dish from the Yucatán Peninsula

Riviera Maya is proud to offer a menu prepared in its entirety with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

 VEGETARIAN

 VEGAN

 HOT

 This food contains nuts or seeds that can cause allergies.