



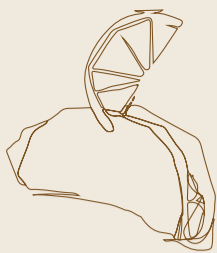
LA COPA

MEXICAN TERRACE BAR



The best spirits, wines and the real flavors of Mexico

11:00- 1:00



LA COPA

MEXICAN TERRACE BAR



Menu

GUACAMOLE A LA COPA

Traditional guacamole and mexican sauce accompanied by beans, pork rinds and tortilla chips / *Guacamole y salsa mexicana acompañados de frijoles, chicharrón y totopos.*

XE'EK

Jicama, orange, grapefruit, cucumber and coriander salad with lemon vinaigrette and ground chilli. / *Ensalada de jícama, naranja, toronja, pepino, cilantro, vinagreta de limón y chile molido.*

VEGETARIAN TLAYUDA

TLAYUDA VETERIANA

Regional corn tortilla with local pumpkin, zucchini blossom, cheese, corn and avocado. / *Tortilla regional con calabaza local, flor de calabaza, queso, elote y aguacate.*

PULPO ENAMORADO

Octopus ceviche, mexican sauce, “adobo” and chipotle dressing. / *Ceviche de pulpo, salsa mexicana, adobo y aderezo de chipotle.*

AGUACHILE

Marinated fish, cooked shrimp, serrano chilli and coriander sauce. / *Pescado encurtido, camarón cocido, salsa de chile serrano y cilantro.*

CASTACÁN CEVICHE

CEVICHE DE CASTACÁN

Fried pork marinated with lemon juice, habanero oil, mexican sauce and avocado. / *Cerdo frito marinado con jugo de limón, aceite de chile habanero, salsa mexicana y aguacate.*

QUESADILLA

Corn blue tortilla, cheese, mexican sauce and guacamole. / *Tortilla de maíz azul, salsa mexicana y guacamole.*

With Beef / *Con Carne*

With Shrimp / *Con Camarón*

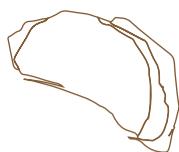
With Chicken / *Con Pollo*

Wellbeing program 
Programa Bienestar

Local Product 
Producto Local



En Banyan Tree Mayakoba, nos esforzamos por cumplir con los más altos estándares de calidad, sin embargo el consumo de los alimentos crudos de origen animal pueden ser perjudiciales para su salud y lo dejamos a su criterio.



LA COPA[®]

MEXICAN TERRACE BAR



Menu

SOPES

Corn “sope”, flank steak, beans and fresh cheese.
Sope de maíz, arrachera, frijol y queso fresco.

FLAUTAS

Fried corn tortillas stuffed with potatoes and epazote, served with green sauce, purple coleslaw, coriander, cheese and cream.
Tortillas de maíz fritas, rellenas de papa con epazote, acompañadas con salsa verde, ensalada de col morada, cilantro, queso y crema.

TACO “AL PASTOR”

Pork meat marinated with “axiote” and dried chilies accompanied with roasted pineapple, coriander and onion. Accompanied with our hot sauce trio: Habanero, jalapeño and chile de arbol sauce. / *Carne de puerco marinada con axiote y chiles secos acompañado con piña asada, cilantro y cebolla. Acompañado de nuestro trio de salsas: Habanero, jalapeño y chile de árbol.*

CHICKEN ENMOLADAS ENMOLADAS DE POLLO

Corn tortillas stuffed with chicken breast, covered with homemade mole, served with cheese, onion, coriander and cream. / *Tortillas de maíz rellenas de pechuga de pollo, bañadas con mole hecho en casa, acompañadas de queso, cebolla, cilantro y crema.*

DESSERTS / POSTRES

STUFFED CHURROS CHURROS RELLENOS

Traditional mexican churros stuffed with nutella. / *Receta tradicional, rellenos con nutella.*

FLAN NAPOLITANO

Traditional mexican flan.
Receta tradicional.

BUÑUELOS

Deep fried dough covered with sugar and served with traditional mexican chocolate. / *Fritos, cubiertos con azúcar y servido con chocolate caliente.*



At Banyan Tree Mayakoba, we strive to meet the highest quality standards, however the consumption of uncooked food of animal origin could be harmful to your health and we leave that to your discretion.