STARTERS

DZIKIL PÁAK $140
Pasta made with pumpkin seeds with roasted tomato, chili, chives and cilantro, served with tortilla chips.

GUACAMOLE $160
Fresh mashed avocado with fresh tomato, onion and cilantro served with tortilla chips.

CHICKPEA HUMMUS $140
Classic with tahini, garlic, olive oil, served with homemade toast or chips.

LENTILS TIMBALE $150
Lentil salad, sautéed and raw seasonal vegetables, sautéed mushrooms and avocado, served with pumpkin leaves and seeds.

BEET CARPACCIO $180
With arugula salad, grapefruit supremes and goat cheese.

TUNA TARTAR $240
With avocado, passion fruit, capers and shallots.

BEEF "SALPICON" TACOS $240
(3 pieces) shredded beef, radish, red onion, cilantro marinated with sour orange juice, salt and pepper.

FRIED CALAMAR $280
Served with arrabiata tomato sauce.

SHRIMP EMPANADAS $280
3 pcs served with spicy red sauce.

ARGENTINIAN EMPANADAS $70
(1 pc) Ground beef or caprese.

SINALOA STYLE TACOS (3 pcs)
served with pico de gallo, purple cabbage and chipotle mayonnaise.
Shrimp $280
Fish $240
Cauliflower $210

BEET CARPACCIO $180
With arugula salad, grapefruit supremes and goat cheese.

TUNA TARTAR $240
With avocado, passion fruit, capers and shallots.

BEEF SALPICON $240
(3 pieces of tacos) shredded beef, radish, red onion, cilantro marinated with sour orange juice, salt and pepper.

MEDITERRÁNEAN SALAD $230
Cucumber, tomato, red onion , avocado,Kalamata olives, Kalamata olives, feta cheese and a basil pesto vinaigrette

PIZZAS

MARGHERITA $210
Tomato sauce, mozarella and basil.

PEPPERONI $240
Tomato sauce, mozarella and pepperoni.

PIZZA ITALIA $270
Tomato sauce, mozarella, Parma ham, arugula, cherry tomato (with burrata +80).

"NORDICA" $290
Tomato sauce, mozarella, Smoked salmon, arugula and parmesan.

"PUERTO MORELOS" $310
Tomato sauce, mozarella, shrimp, octopus, calamari, fresh tomato , garlic and parsley.

VERDE PICOSA $240
Broccoli cottage cheese, garlic tomato sauce, seasonal vegetables lightly sautéed with chili peppers and spices, topped off with avocado slices and fine herbs

MEDITERRANEA $290
Tomato-garlic sauce, vegan mozarella, almond cheese, sundried tomato, Kalamata olives. And basil pesto.

FUNGUS AMONGUS $280
Seasonal mushrooms lightly sautéed with red onion and soy sauce served over chick pea hummus with tahini and garlic tomato sauce.

PEPERONCHA $270
Vegan mozarella, homemade almond cheese, garlic-tomato sauce and vegan pepperon

PASTAS

VEGETARIAN LASAGNA $240

BOLOGNESE LASAGNA $260

PUMPKIN STUFFED RAVIOLI $290
Pomodoro sauce or gorgonzola cream sauce.

CHAYA AND RICOTTA CHEESE STUFFED RAVIOLI $310
With Edam cheese cream sauce and smoked Valladolid sausage.

PASTA WITH SEAFOOD $380
Shrimp, calamari and octopus with fresh tomato sauce sautéed with garlic and olive oil.

ORIENTAL PASTA
(whole wheat spaghetti) $240
With sautéed vegetables, tamarind, sesame oil, soy and ginger.
WITH CHICKEN $290
WITH SHRIMP $340

THAI STYLE COCONUT SOUP $260
With rice noodles. Coriander, vegetables and sautéed tofu, ginger, kafir lime and dried peanut cheese.

EGGPLANT MILANESE $210
Eggplant marinated in corn flour with turmeric, breaded with panko, served on traditional hummus, served with a mixed salad and tomato sauce and charred lemon.

TIKIN XIC FISH $340
Marinated fish fillet with achiote and sour orange, served with cabbage salad and rice.

MAYA CHICKEN $260
Leg and thigh marinated with achiote, sour orange, served with tomatoes, onions, peppers and rice.

SESAME & PUMPKIN SEED CRUSTED SEARED TUNA $320
With a passion fruit or tamarind sauce, served with a house pesto marinated vegetable skewers.

POC CHUC $280
Grilled thin sliced pork fillet marinated with sour Orange, garlic and pepper, served with strained beans, charred tomato and onion sauce.

DESSERTS

VEGAN BROWNIE WIITH GELATO $150

PIZZA (15 CM) $150
With Nutella and Edam cheese.

PANNA COTTA $150
with red fruit jam.

CREMITA DE COCO $150
(yucatecan flan) with peanut and pumpkin brittle with organic honey bee.

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Layla Restaurant
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LAYLA
GUEST HOUSE

LAYLA-Puerto Morelos

MENÚ VEGANO

BOWL DE FRUTAS FRESCAS $110
Frutas de temporada servidos con granola.

MORNING BRUSCHETTA $140
Cama de espinacas salteadas con champiñones, rodajas de aguacate servido sobre hummus en pan tostado integral.

RED ASAI BOWL $180
Mix de frutas licuado con plátano, frutos rojos, frutos secos y acai.

HOT CAKES "LAYLA " $160
Deliciosos hot cakes de plátano macho, servidos con mantequilla de maní y mermelada.

CHILAQUILES ROJOS O VERDES $180
Con vegetales mixtos salteados y queso vegano.

ENMOLADAS DE COLIFLOR $190
Tortillas fritas rellenas de coliflor, bañadas con mole casero y queso vegano.

ALMUERZO Y CENA

ENTRADAS

DZIKIL PÁAK $140
Pasta hecha a base semillas de calabaza con tomate asado, chile, cebollin y cilantro, servido con totopos.

GUACAMOLE $160
Aguacate fresco machacado con tomate fresco cebolla y cilantro servido con totopos.

HUMMUS DE GARBANZO $140
Clásico con tahini, ajo aceite de olivo, Servido con pan tostado de la casa o chips.

TIMBAL DE LENTEJAS $150
Ensalada de lentejas, vegetales de estación salteados y crudos, champiñones salteados y aguacate, servido con hojas y semillas de calabaza.

CEVICHE DE SETAS $185
Tomate, cebolla, cilantro y jugo de limon y totopos.

TACOS DE COLIFLOR REBOZADOS (3 pz) $180
Con ensaladita de col morada y pico de gallo.

CARPACCIO DE BETABEL $180
Con ensaladita de arugula, supremas de toronja y tofu.

EMPANADAS ARGENTINAS $70
(1 pz) espinacas y mozarella vegano ó caprese (tomate, mozarella y albahaca).

PASTA ORIENTAL (SPAGHETTI INTEGRAL) $260
Con verduras salteadas, tamarindo, aceite de ajonjolí, soya y jengibre.

SOPA DE COCO ESTILO THAI $260
Con fideos de arroz. Cilantro, vegetales y tofu salteado, jengibre, lima kafir y queso seco de cacahuate.

MILANESA DE BERENJENA $210
Berenjena marinada en harina de maíz con curcuma, rebozada con panko, servida sobre hummus tradicional, acompañada de una ensaladita mixta salsa de tomate y limon tatemado.

PIZZAS

MARGHERITA $210
Salsa de tomate-ajo, mozarella vegano y albahaca.

VERDE PICOSA $240
Requesón de brocoli sobre salsa de tomate con ajo, vegetales salteados con chile y especias, rebanadas de aguacate con hierbas finas.

MEDITERRANEA $290
Queso de almendras, tomate desidratado y aceitunas Kalamata y pesto salsa de tomate con ajo, mozarella, tomates secos, aceitunas Kalamata, (feta).

FUNGUS AMONGUS $280
Hongos salteados con cebolla morada y y salsa de soya, servido sobre hummus de garbanzo con tahini y salsa de tomate con ajo.

PEPERONCHA $270
Queso mozarella vegano y queso casero de almendras, rodajas de pepperoni vegano ahumado.

CAFES

ESPRESSO $45
AMERICANO $50
CAPUCCINO $65
CAFÉ LATTE $65
CAFÉ LATTE FRIO / ICED LATTE $70
CAFÉ MOKA FRIO /ICED MOKA $80
COLD BREWED COFFEE $75
MOCCA CHOCOLATA $75
Solo o con leche de coco
espresso+cacao natural + leche.
TÉS VARIADOS / ASSORTED TEAS $50

AGUAS Y REFRESCOS

SANTA MARIA 500 ML $40
COCA COLA $50
SANTA MARIA 1000 ML $60
COCA SIN AZUCAR $50
SAN PELLEGRINO 505 ML $85
SPRITE $50
PEÑAFIEL MINERAL 355 ML $50
FANTA $50
KOMBUCHA $110
(variedad de sabores)

JUGOS NATURALES

GREEN MACHINE $90
Jugo de naranja, pepino, manzana, chaya y jengibre

BANANA ROOT $90
Plátano, jengibre, naranja y curcuma y miel de agave

FEEL THE BEET $90
Piña, betabel, mantequilla de maní, vainilla, crema de coco y miel de agave.

AGUAS DE FRUTA: LIMON, JAMAICA, HORCHATA, FRESA, MANGO, MARACUYA, NARANJA $65
JUGO DE NARANJA $75
PIÑADA $80
SMOOTHIE $90
MOJITO VIRGEN $80

POSTRES

BROWNIE VEGANO con sorbete $160

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Layla Restaurant
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LAYLA
GUEST HOUSE

LAYLA-Puerto Morelos

VEGAN MENU

FRESH FRUIT BOWL $110
Seasonal fruits served with granola.
MORNING BRUSCHETTA $140
Bed of sautéed spinach with mushrooms, sliced avocado served over hummus on whole wheat toast.
RED ASAI BOWL $180
fruit mix with banana, red fruits, nuts and Acai.
HOT CAKES "LAYLA" $160
Delicious plantain pancakes, served with peanut butter and jam.
RED OR GREEN CHILAQUILES $180
With sautéed mixed vegetables and vegan cheese.
CAULIFLOWER ENMOLADAS $190
Fried tortillas stuffed with cauliflower, topped with homemade mole and vegan cheese.

LUNCH AND DINNER

DZIKIL PÁAK $140
Paste made from pumpkin seeds with roasted tomato, chili, chives and cilantro, served with tortilla chips.
GUACAMOLE $160
Fresh mashed avocado with tomato, onion and cilantro served with tortilla chips.
CHICKPEA HUMMUS $140
Classic with tahini, garlic, olive oil, served with homemade toast or tortilla chips.
LENTIL TIMBALE $150
Lentil salad, sautéed raw seasonal vegetables, mushrooms and avocado, served with leafy greens pumpkin seeds.
EGGPLANT & ZUCHINI PARMIGGIANA $240
Cooked in a cast iron pan with fresh tomato, almond cottage cheese, au gratin with mozarella.
OYSTER MUSHROOM CEVICHE $185
Tomato, onion, cilantro and lemon juice and tortilla chips.
DEEP FRIED BATTERED CAULIFLOWER TACOS $180
(3 pcs) With purple cabbage salad and pico de gallo.
BEET CARPACCIO $180
With arugula salad, grapefruit supremes and tofu.
ARGENTINE EMPANADAS $70
(1 pc) spinach and mozarella or caprese (tomato, mozarella and basil).
ORIENTAL PASTA $260
(whole wheat spaghetti).
With sautéed vegetables, tamarind, sesame oil, soy and ginger.
THAI STYLE COCONUT SOUP $260
With rice noodles. Coriander, vegetables and sautéed tofu, ginger, kafir lime and dried peanut cheese.
EGGPLANT MILANESE $210
Eggplant marinated in corn flour with turmeric, breaded with panko, served on traditional hummus; mixed salad of tomato sauce and charred lime.

PIZZA

MARGHERITA $210
Tomato-garlic sauce, vegan mozarella and basil.
SPICY GREEN $240
Broccoli cottage cheese on tomato sauce with garlic, vegetables sautéed with chili and spices, and slices of avocado and fine herbs.
MEDITERRANEA $290
Almond cottage cheese, sundried tomatoes, Kalamata olives and pesto tomato sauce with garlic, mozarella, dried tomatoes, Kalamata olives.
FUNGUS AMONGUS $280
Sautéed mushrooms with red onion and soy sauce, served on top of chickpea hummus with tahini and garlic tomato sauce.
PEPERONCHA $270
Vegan mozzarella cheese and homemade almond cottage cheese, smoked vegan pepperoni slices.

CAFES

ESPRESSO $45
AMERICAN $50
CAPUCCINO $65
LATTE COFFEE $65
ICED LATTE $70
ICED MOKA $80
COLD BREWED COFFEE $75
MOCCA CHOCOLATA $75
Espresso + cocoa + almond milk
ASSORTED TEAS $50

SOFT DRINKS AND WATERS

SANTA MARIA 400 ML $45
COCA COLA $50
SANTA MARIA 1000 ML $60
SUGAR FREE COKE $50
SAN PELLEGRINO 505 ML $85
SPRITE $50
PEÑAFIEL MINERAL 355 ML $50
FANTA $50

NATURAL JUICES

GREEN MACHINE $90
Orange, cucumber, apple, chaya and ginger juice.
BANANA ROOT $90
Banana, ginger, orange and turmeric and agave honey.
FEEL THE BEET $90
Pineapple, beet, peanut butter, vanilla, coconut cream and agave honey.
NATURAL FRUIT WATERS $65
LIME, JAMAICA, HORCHATA, STRAWBERRY, MANGO, PASSION FRUIT, ORANGE.
ORANGE JUICE $75
SMOOTHIE $90
VIRGIN MOJITO $80

DESSERTS

VEGAN BROWNIE with sorbet $160

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LAYLA
GUEST HOUSE

LAYLA-Puerto Morelos

ENTRADAS

DZIKIL PÁAK $140
Pasta hecha a base semillas de calabaza con tomate asado, chile, cebollin y cilantro, servido con totopos.

GUACAMOLE $160
Aguacate fresco machacado con tomate fresco cebolla y cilantro serivido con totopos o pan tostado.

HUMMUS DE GARBANZO $140
Clásico con tahini, ajo aceite de olivo, Servido con pan tostado de la casa o chips.

TIMBAL DE LENTEJAS $150
Ensalada de lentejas, vegetales de estación salteados y crudos, champiñones salteados y aguacate, servido con hojas y semillas de calabaza.

CARPACCIO DE BETABEL $180
Con ensaladita de arugula, supremas de toronja y queso de cabra.

TARTAR DE ATUN $240:
Con aguacate, maracuyá, alcaparras y echarlotes.

SALPICON DE RES $240
(3 pz de tacos) Carne deshebrada de res ,rabano,cebolla morada ,cilantro marinado con jugo de naranja agria sal y pimienta.

CALAMARES FRITOS $280
Acompañados de salsa de tomate arrabiata.

ENSALADA MEDITERRÁNEA $230:
Pepino, tomate en cubos, cebolla morada, aceitunas kalamata y queso feta, con vianagreta de pesto de albahaca.

EMPANADAS DE CAMARON $280
3 pz Servidos con salsa roja picante.

EMPANADAS ARGENTINAS $70
(1 pz)De carne molida ó caprese.

TACOS CAPEADOS ESTILO SINALOA
(3 pz) acompañados pico de gallo, col morada y mayonesa de chipotle
De Camaron $280
De Pescado $240
De Coliflor $210

PIZZAS

MARGHERITA $210
Salsa de tomate, mozarella y albahaca fresca.

PEPPERONI $240
Salsa de tomate, mozarella y pepperoni.

PIZZA ITALIA $260
Con jamón serrano, arugula, tomate cherry (con burrata+80).

"NORDICA" $290
Salmon ahumado, arugula y parmesano.

"PUERTO MORELOS" $310
Camarón, pulpo y calamar con tomate fresco, ajo y perejil.

VERDE PICOSA $240
Requesón de brocoli sobre salsa de tomate con ajo, vegetales salteados con chile y especias, y rebanadas de aguacate y hierbas finas.

MEDITERRANEA $290
queso de almendras ,tomate desidratado y aceitunas Kalamata y pesto
Salsa de tomate con ajo, mozarella, tomates secos, aceitunas Kalamata, (feta).

FUNGUS AMONGUS $280
Hongos salteados con cebolla morada y y salsa de soya, servido sobre hummus de garbanzo con tahini y salsa de tomate con ajo.

PASTAS

LASAGNA VEGETARIANA $240
LASAGNA BOLOGNESA $260
RAVIOLES $290
Rellenos de calabaza, salsa de tomate o crema de gorgonzola.

RAVIOLES $310
Rellenos de chaya, queso ricotta y crema de queso de bola con longaniza ahumada.

PASTA CON MARISCOS $380
Camaron, calamar y pulpo con salsa de tomates frescos salteados con ajo y aceite de olivo.

PASTA ORIENTAL
(SPAGHETTI INTEGRAL) $240
Con verduras salteadas, tamarindo, aceite de ajonjolí, soya y jengibre.
Con Pollo $290
Con Camarones $340

THAI BUENA $260

SOPA DE COCO ESTILO THAI $260
Con fideos de arroz. Cilantro, vegetales y tofu salteado, jengibre, lima kafir y queso seco de cacahuate.

MILANESA DE BERENJENA $210
Berenjena marinada en harina de maíz con curcuma, rebozada con panko, servida sobre hummus tradicional, acompañada de una ensaladita mixta salsa de tomate y limon tatemado.

PESCADO AL TIKIN XIC $340
Filete de pescado marinado con achiote y naranja agria, acompañado de ensaladita de col y arroz.

POLLO MAYA $290
Pierna y muslo marinada con achiote, naranja agria, acompañado de tomates, cebollas, pimientos y arroz.

ATUN SELLADO $320
Con costra de ajonjoli y semillas de calabaza. Con salsa de maracuyá ó tamarindo, acompañado de brocheta de verduras mixtas marinadas con pesto de hierbas de la casa.

POC CHUC $280
Filete de cerdo a la plancha , marinado con naranja agria , ajo y pimienta, acompañado de frijol colado, salsa de tomate y cebollas tatemadas

POSTRES

BROWNIE CON HELADO

PIZZA (15 cm) $150
De queso de bola y nutela

PANNA COTTA $150
Mermelada de frutos rojos.

CREMA DE COCO $150
Con palanqueta de pepita y miel de xtabentun.

LAYLA
GUEST HOUSE

Tripadvisor Layla Restaurant
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LAYLA-Puerto Morelos

BREAKFAST MENU

CROISSANT OR BAGEL

NATURAL ____ $50
NUTELLA, JAM AND BUTTER ____ $60
HAM AND CHEESE ____ $80
SMOKED SALMON CREAM CHEESE ____ $110

BOWL OF FRESH FRUITS ____ $110

Seasonal fruits served with granola and dried nuts and yogurt

MORNING BRUSCHETTA ____ $140

+ 2 POACHED EGGS ____ $40

Bed of sautéed spinach with mushrooms, sliced avocado served over hummus on whole wheat toast

RED ASAI BOWL ____ $180

Fruit mix with homemade yogurt blended with banana, red fruits, nuts and acai

HOT CAKES "LAYLA " ____ $160

Delicious plantain pancakes, served with peanut butter and jam

TRADITIONAL HOT CAKES ____ $140

Accompanied with fresh fruits

FRENCH TOAST ____ $150

accompanied with red fruits marmalade and fresh fruit

FRITTATA ____ $170

with mushrooms, spinach, tomato , au gratin cheese accompanied by mixed salad

BENEDICTINES ____ $220

with salmon or turkey ham or bacon, served with hollandaise sauce and a bed of spinach served on a muffin

LIGHT OMELETTE (EGG WHITES AND CHAYA) ____ $170

accompanied by sautéed potatoes beans and salpicon

HUEVOS RANCHEROS ____ $140

fried eggs served on 2 tortillas and beans dipped in ranchero sauce or Divorciados

MOTULEÑOS ____ $170

2 deep fried tortillas and refried beans with rustic ranch sauce, peas ham, fried plantain and gouda cheese

RED OR GREEN CHILAQUILES OR DIVORCED

SERVED WITH FRIED EGG $160
GRILLED CHICKEN, OR COCHINITA OR $190
SAUSAGE FROM VALLADOLID $190
OR SMOKED PORK FROM TEMOZON $220

ENCHILADAS SUIZAS ____ $190

stuffed with chicken or egg sauced with creamy green sauce or red sauce gratin with gouda cheese

MOLE ENCHILADAS ____ $190

stuffed with chicken, fresh cheese {panela}, cream and onion

CHAYA EMPANADAS WITH EDAM CHEESE $150

(3 pz) accompanied with pickled red onion and spicy sauce

EGGS AT YOUR CHOICE ____ $150

(mexican, Scrambled With Sausage From Valladolid, Scrambled With Chaya And Red Onion, Fried With Bacon Etc)
Accompanied with refried beans and corn tortillas

MOLLETES (2 PZ)

with ciabatta, refried beans, oaxaca cheese and pico de gallo ____ $120
With Mexican sausage ____ $140
With smoked pork from Temozón ____ $180

COFFEES

ESPRESSO ____ $45
CAPUCCINO ____ $65
ICED LATTE ____ $70
COLD BREWED COFFEE ____ $75
Alone or with espresso milk

AMERICANO ____ $50
CAFÉ LATTE ____ $65
ICED MOKA ____ $80
MOCCA CHOCOLATA ____ $75
espresso milk + natural cocoa + milk

WATERS

SANTA MARIA 500 ML ____ $40
SANTA MARIA 1000 ML ____ $60
SAN PELLEGRINO 505 ML ____ $85
PEÑAFIEL MINERAL 355 ML ____ $50

SOFT DRINKS

COCA COLA ____ $50
SUGAR FREE COKE ____ $50
SPRITE ____ $50
FANTA ____ $50

NATURAL JUICES

GREEN MACHINE ____ $90
Orange, cucumber, apple, chaya and ginger juice

BANANA ROOT ____ $90
Banana, ginger, orange and turmeric and agave honey

FEEL THE BEET ____ $90
Pineapple, beet, peanut butter, vanilla, coconut cream and agave honey

FRUIT WATERS ____ $65
Lemon, jamaica, horchata, strawberry, mango, passion fruit, orange

ORANGE JUICE ____ $75
PIÑADA ____ $80
SMOOTHIE ____ $90
VIRGIN MOJITO ____ $80

LAYLA - Puerto Morelos
laylaguesthouse
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MENU DESAYUNO

CROISSANT O BAGEL

NATURAL ____ $50
NUTELLA, MERMELADA Y MANTEQUILLA ____ $60
JAMON Y QUESO ____ $80
SALMON AHUMADO QUESO CREMA ____ $110

BOWL DE FRUTAS FRESCAS ____ $110

Frutas de temporada servidos con granola, Frutos secos y yoghurt

MORNING BRUSCHETTA ____ $140

MAS 2 HUEVOS POCHÉ ____ $40

Cama de espinacas salteadas con champiñones, rodajas de aguacate servido sobre hummus en pan tostado integral

RED ASAI BOWL ____ $180

Mix de frutas con yogurt de la casa licuado con plátano, frutos rojos, frutos secos y acai

HOT CAKES "LAYLA " ____ $160

Deliciosos hot cakes de plátano macho, servidos con mantequilla de maní y mermelada

HOT CAKES TRADICIONALES ____ $140

Acompañado de frutas frescas

PAN FRANCES ____ $150

Acompañado de mermelada de frutos rojos , y fruta fresca

FRITTATA ____ $170

con champiñones, espinaca, tomate y queso gratinado acompañado de ensaladita mixta

BENEDICTINOS ____ $220

con salmón o jamón de pavo o tocino , servido con salsa holandesa y una cama de espinaca servido sobre muffin

OMELETTE LIGHT (CLARAS DE HUEVO Y CHAYA) ____ $170

acompañado de papas a las finas hiervas y salpicón de frijol

HUEVOS RANCHEROS ____ $140

huevos fritos servidos sobre 2 tortillas y frijol salseado de salsa ranchera ó Divorciados

MOTULEÑOS ____ $170

2 pz de tortillas y frijol refrito con salsa ranchera rustica, jamón chicharos y plátano macho frito y queso gouda

CHILAQUILES ROJOS O VERDES O DIVORCIADOS

CON HUEVO FRITO $160
POLLO A LA PLANCHA, O COCHINITA $190
LONGANIZA DE VALLADOLID $190
CARNE DE PUERCO AHUMADA DE TEMOZON $220

ENCHILADAS SUIZAS ____ $190

rellenas de pollo o huevo salseadas con salsa verde cremosa o salsa roja gratinadas con queso gouda

ENCHILADAS DE MOLE ____ $190

rellenas de pollo queso fresco {panela} crema y cebolla

EMPANADAS DE CHAYA CON QUESO DE BOLA $150

(3 pz) acompañado de cebolla morada encurtida y salsa picante

HUEVOS AL GUSTO ____ $150

(Mexicana, revueltos con longaniza, revueltos con chaya y cebolla morada, fritos con tocino etc)
Acompañados con frijoles refritos y tortillas de maiz

MOLLETES (2 PZ)

Pan chapata con frijoles refrito, queso gratinado y pico de gallo ____ $120
Con chorizo ____ $140
Con carne Ahumada de Temozón ____ $180

CAFES

ESPRESSO ____ $45
CAPUCCINO ____ $65
CAFÉ LATTE FRIO ____ $70
COLD BREWED COFFEE ____ $75
Solo o con leche

AMERICANO ____ $50
CAFÉ LATTE ____ $65
CAFÉ MOKA FRIO ____ $80
MOCCA CHOCOLATA ____ $75
espresso + cacao natural + leche

AGUAS

SANTA MARIA 500 ML ____ $40
SANTA MARIA 1000 ML ____ $60
SAN PELLEGRINO 505 ML ____ $85
PEÑAFIEL MINERAL 355 ML ____ $50

REFRESCOS

COCA COLA ____ $50
COCA SIN AZUCAR ____ $50
SPRITE ____ $50
FANTA ____ $50

JUGOS NATURALES

GREEN MACHINE ____ $90

Jugo de naranja, pepino, manzana, chaya y jengibre

BANANA ROOT ____ $90

Plátano, jengibre, naranja y curcuma y miel de agave

FEEL THE BEET ____ $90

Piña, betabel, mantequilla de maní, vainilla, crema de coco y miel de agave

AGUAS DE FRUTA ____ $65

Limon, jamaica, horchata, fresa, mango, maracuya, naranja

JUGO DE NARANJA ____ $75
PIÑADA ____ $80
SMOOTHIE ____ $90
MOJITO VIRGEN ____ $80

LAYLA - Puerto Morelos
laylaguesthouse
Layla Restaurant

SIGNATURE COCKTAILS

MOXITO

Paranubes Infusionada con hoja santa-
menta
Agua de coco
Jugo de limón

$220

NAKED & FRESH

Ginebra fresco
Licor huana
Cordial de piña
Limón amarillo
Aceite de guayaba

$220

BOOX MARGARITA

Tequila Cascahuin
Mezcal Espina negra
Xtbentun con recado negro
Naranja agria
Jarabe
Sal

$250

SIGNATURE COCKTAILS

LAYLA SPRITZ

Mezcal Espina Negra
Xila
Yumbab
Vino prosecco

$240

PASTORCITO NEGRONI

Ginebra Fresco 77
Cordial de mix de pastor
Licor pajarote

$220

GREEN MARTINI

Vodka satvrnal
Milk punch mango
Matcha
Licor de café

$255

TROPICAL

Mezcal Espina negra
Milk punch maracuyá
Salmoera
Xtabentun

$250

Cocktails

Margarita	Tequila Licor de naranja Jugo de limón Jarabe natural Sal	$160
Batanga	Tequila Jugo de limón Coca Cola Sal	$160
Paloma	Tequila Jugo de toronja Refresco de toronja Sal	$160
Mezcalita	Mezcal Licor naranja Jugo de limón Jarabe natural Sal	$170
Mojito	Ron Menta Azúcal Limón Agua mineral	$160
Piña colada	Ron Crema de coco Jugo de piña Leche evaporada	$160
Daiquiri	Ron Jugo de limón Jarabe natural	$160
Naked & famous	Mezcal Aperol Chartreuse amarillo Jugo de limón	$210
Martini	Ginebra Vermut extra dry	$180

Martini sucio	Ginebra Vermut extra dry Salmoera	$190
Expreso martini	Vodka Licor de café Café expreso	$170
Tom Collins	Ginebra Jugo de limón Jarabe natural Agua mineral	$170
Negroni	Ginebra Campari Vermut rosso	$180
Salmoncito	Ginebra Campari Jugo de toronja Agua tónica	$180
Gin tonic	Ginebra Agua tónica	$170
Aperol Spritz	Aperol Vino espumoso Agua mineral	$170
Carajillo	Licor borja Café expreso	$170
Pisco sour	Pisco Jarabe natural Jugo de limón Clara de huevo Angostura bitter	$180

DESTILADOS

Tequila

Tierra noble cristalino	$220
Tromba añejo	$215
El águila reposado	$170
Isla blanco	$180
Cascahuin blanco	$180
Lunazul blanco	$150
Tromba 44	$200
Tesoro blanco	$190
Tequileño blanco	$150
Casa dragones	$360
Don Julio reposado	$215
1800 Cristalino	$240
1800 añejo	$190
Tequila María Bonita	$170

Ron

Paranubes	$180
Paranubes añejo	$220
Aconte 7 años	$230
Bacardi blanco	$170
Havana 7 años	$190
Capitan Morgan	$150

Mezcal

Cuish espadín	$230
The lost explorer espadín.	$270
The lost explorer tobala	$470
Guía del alma espadín	$220
Rayo seco tepeme	$355
Rayo seco Castilla	$300
Rayo seco sacatoro	$220
Vago elote	$210
Cuero viejo cenizo	$260
Júrame Salmiana	$210
Espina negra espadín	$140

Ginebra

Fresco 77	$190
Granicera floral	$230
Yokoomoro	$190
Armonico	$220
Duellum clásica	$200
Duellum especial	$200
Duellum día de muertos.	$225
Las californias cítricas	$190

Licores

Narano	$140
Xtabentun	$130
Malibú	$120
Libor	$150
Joyita frutos secos	$170
Rougel bitter	$200
Di Battista	$190
Destilado de piña	$200
Destilado de tuna	$200
Contreaun	$240
Rougel blanco	$205
Yolixpa	$220
Yumbab	$130
Maleza axiote	$215
Maleza cacahuate	$215
Huana	$125
Kalani	$125
Lillet	$145
Nixta	$140
Campari	$180
Aperol	$140
Vermut extra dry	$120
Vermut rosso	$120
Chartreuse amarillo	$200
Pajarotes bitter	$120
Yumbab	$130

DESTILADOS

Raicilla-bacanora

Bacanora rancho Tepua	$270
Raicilla pequeña raíz	$255

Vodka

Satvrnal	$230
Stolichnaya	$270
Grey Goose	$470

Pisco-Brandy

Pisco mexicano	$210
Torres alta luz cristalino.	$210

Vinos (copas)

Cabernet	$110
Sauvignon blanco	$110
Merlot	$110
Pinot griglio	$120
Vino espumoso	$150

Vinos (botella)

Montepulciano D Abruzzo Adonis	$600
Pinot Griglio Terre del Fohn	$600
Barbera D Asti Marco Bonfante	$800
Casa Madero 2V	$700
Casa Madero 3V	$950
Casa Madero V Shiraz	$850
Proseco Furlam Dop	$800

Sin Alcohol

Coca-Cola	$50
Coca-Cola sin azúcar	$50
Sprite	$50
Fanta	$50
Agua Santa María 500ml	$40
Agua Santa María 1L	$60
San Pellegrino 500 mL	$85
Peñafiel mineral 355 mL	$50
Limonada natural	$70
Limonada mineral	$70
Naranjada natural	$70
Naranjada mineral	$70

Café

Expresso	$45
Café latte	$65
Americano	$50
Café latte frío	$65
Tes variados	$50
Capuccino	$65
Café moka frío	$80

Cervezas

Corona	$70
Bohemia oscura	$70
XX Lager	$70
Indio	$70
Ojo rojo	$50
Heineken	$80
Tecate light	$70
Bohemia clara	$70
Michelada	$30
Chelada	$25