



MEALS

Menu

¡Enjoy!

Av. Yaxchilán Mz 2 Lote 6
Supermanzana 17, Cancún, Quintana Roo

All our prices are in Mexican pesos and include VAT*

Coffees

ARTISANAL DRIP COFFEE	\$85
MEXICAN POT COFFEE	\$58
AMERICAN COFFEE	\$49
BLACK COFFEE (REGULAR OR DECAF)	\$42
Includes 1 refill - Until 1:00 Pm	
ESPRESSO	\$39
DOUBLE ESPRESSO	\$70
MACCHIATO ESPRESSO	\$72

ADD ALMOND OR COCONUT MILK FOR \$25 PESOS

Hot Coffees

ARTISANAL MOCCA-COFFEE	\$85
CAPPUCCINO	\$75
FLAVORED CAPPUCCINO	\$85
Moka, red velvet, caramel or vanilla	
CAPPUCCINO WITH IRISH CREAM	\$95
LATTE	\$75
MATCHA LATTE	\$85
CHAI LATTE	\$85
LECHERO STYLE COFFEE	\$70
MATCHA TEA	\$75
ALICE IN WONDERLAND TEA BAG	\$65

Herbal teas

TANGERINE-GINGER	\$75
STRAWBERRY-KIWI	\$75
JASMINE	\$75
MINT	\$75
CHERRY FESTIVAL	\$75

Cold coffees

CAPPUCCINO FRAPPE	\$85
CHAI FRAPPE	\$85
MARZIPAN FRAPPE	\$125
ICED COFFEE	\$50
ICED LATTE COFFEE	\$75
KOMBUCHA 355 ml	\$85

EXTRAS

Whole or lactose-free milk 3oz	\$20
Almond, coconut or Carnation Milk 3oz	\$20
Extra shot of coffee	\$20
Almond or coconut milk glass 16oz	\$76
Whole or lactose-free milk glass 16oz	\$40

MEALS

and starters

GUACAMOLE \$135

With our emblematic heart shape, served with tomato, onion, cilantro, and tortilla chips

BEET CARPACCIO \$165

Thin slices of roasted beets in salt, bathed with berry reduction, caramelized peanut crunchies, sprinkled with feta cheese

PLANTAIN TOSTONES \$105

Crunchy plantain chips, served with molcajete sauce

SALMON CARPACCIO \$185

Thin slices of salmon, dressed with olive oil vinaigrette, citrus, salt and pepper, red onion juliennes, baby capers, arugula heart, served with pita bread

EXTRAS

Pita bread 2 pcs \$35

Soups and creams

CREAM DUO \$150

Combination of poblano pepper and corn cream, served on our homemade peasant bread

CREAMY CHEESE SOUP WITH CRANBERRIES \$150

Made with goat and manchego cheese, served on our homemade peasant bread, topped with cranberries

CHICKEN SOUP \$155

Chicken soup for the soul with vegetables, served with white rice and tortilla chips

TORTILLA SOUP \$145

Traditional recipe, served with crispy tortilla strips, cheese, cream, avocado, and guajillo chile

FRIJOL CON PUERCO/BEANS WITH PORK \$190

(Every Monday)

PUCHERO DE RES/ BEEF STEAK STEW \$200

(Every Tuesday)

TLALPEÑO SOUP \$165

Shredded chicken broth, white rice, avocado, carrots, chickpeas, Oaxaca cheese, and chipotle pepper

Salads

CAESAR SALAD WITH CHICKEN \$210

Prepared with juicy grilled chicken breast strips, parmesan cheese, herb croutons, romain lettuce, and caesar dressing

CHEF'S SALAD \$230

With a lettuce mix, turkey ham, boiled egg, tomato, grilled chicken breast strips, parmesan cheese, cucumber with passion fruit dressing



Salads

THE UNFORGETTABLE \$190

Spinach and lettuce mix, grilled chicken breast strips, sautéed vegetables in pesto sauce, topped with cherry tomatoes, cranberries and tamarind-chipotle dressing

WINTER SALAD \$285

Spinach and lettuce mix, with grilled chicken breast strips, topped with strawberries, goat cheese, cranberries, pecans and passion fruit and honey dressing

EDEN'S SALAD \$210

With lettuce mix, cherry tomato, panela cheese, soy sprouts, candied peanuts, juicy grilled chicken breast strips, Italian spices and balsamic vinegar reduction dressing

FOREST SALAD \$210

Lettuce mix, baby carrots, goat cheese, cream cheese, topped with candied peanuts, patty pan squash and balsamic vinegar reduction dressing with honey vinaigrette

VEGETARIAN \$170

Mixed lettuce, cherry tomatoes, cucumber, broccoli, cauliflower, alfalfa sprouts, avocado, red peppers and pesto dressing

Pasta

FETTUCCHINE BOLOGNESE \$195

Prepared with traditional bolognese sauce, topped with grated parmesan and served with homemade bread

VEGETARIAN LASAGNA \$189

Zucchini and eggplant slices with mozzarella and parmesan cheese, our special mushroom stuffing, bathed with pomodoro sauce

LASAGNA BOLOGNESE \$205

With delicious pasta thins with bolognese and bechamel sauce, ground beef au gratin with manchego and parmesan cheese

FETTUCCHINE DI ALFREDO \$185

Prepared with turkey ham, mushrooms and cream; served with homemade bread and grated parmesan cheese

FETTUCCHINE FRUTTI DI MARE \$245

Pasta bathed in a pomodoro sauce, served with octopus, shrimp, black mussels and grated parmesan cheese

WITH CHICKEN \$210
WITH SHRIMP \$250

-EXTRA FOR SALADS-

Parmesan cheese \$45
Caesar dressing \$35
Passion fruit and honey dressing \$35
Dried Jocoque \$20

-EXTRAS FOR PASTA-

Shrimp \$125
Chicken \$60
Parmesan cheese \$45



MEAT & POULTRY

CHICKEN CURRY \$235

Chicken breast stuffed with manchego cheese on ratatouille bathed with curry sauce, served with arugula, and cherry tomato salad

CHICKEN PARMIGIANA \$265

Crispy breaded chicken breast au gratin with manchego cheese, bathed in our pomodoro sauce, and served with fettuccine al pesto

FITNESS CHICKEN \$195

Grilled peppered chicken breast, served with sautéed chard and mushrooms, topped with an avocado, and a hard-boiled egg

CHICKEN IN PARMESAN CRUST \$245

Grilled chicken breast strips in parmesan cheese crust, served with a baked potato with sour cream, and bacon

HUERTO'S SKIRT STEAK \$390

200 grams of skirt steak, served with grilled nopales, refried beans, confit potatoes, guacamole, tortillas, cambray onions, and serrano chili peppers served with corn tortillas

PORK SHANK IN A 3 CHILE SAUCE \$390

Baked shank in a mixture of chiles marinade, served with potato confit, guacamole, serrano chili peppers, cambray onions, and tortilla chips

TAMPICO STEAK \$375

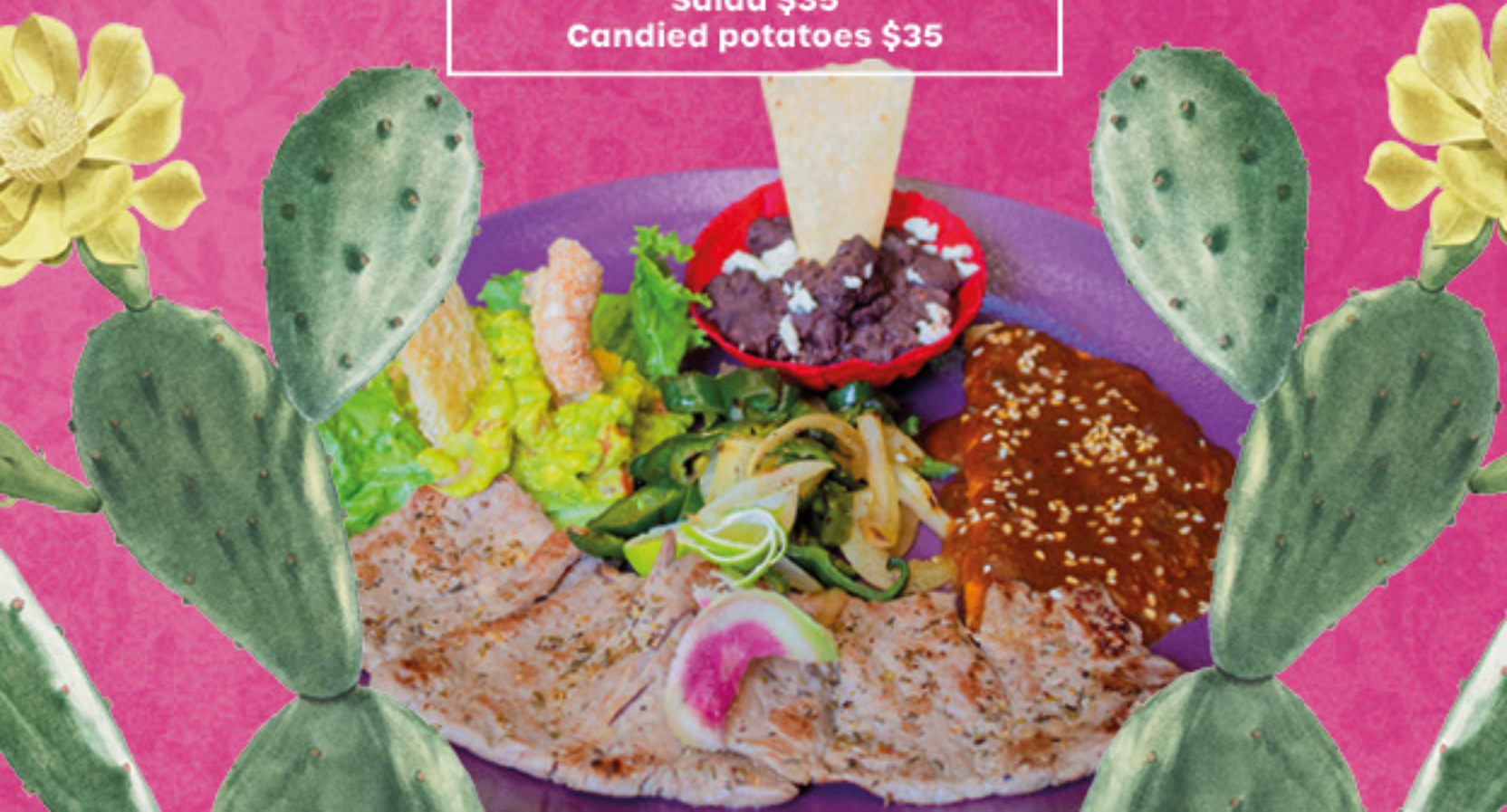
The perfect trio! 200 grams of beef, accompanied by an enmolada, poblano peppers, and guacamole, topped with crispy chicharron (pork rinds), accompanied by refried beans

EXTRAS

French fries \$35

Salad \$35

Candied potatoes \$35





DELICACIES *of the* SEA

GRILLED SALMON LOIN \$390

Salmon marinated with house spices, topped over wild rice and house salad, served with avocado

SHRIMPS AS YOU LIKE \$290

Grilled with sauce of your choice: garlic mojo, garlic and guajillo chili sauce or butter sauce

CRISPY SHRIMP \$330

Breaded with panko breadcrumbs, served with mashed potatoes

TUNA TARTAR \$380

Served in a heart-shaped tower, with base of alfalfa sprouts, pico de gallo, diced avocado, tuna loin marinated in our special house dressing

BALSAMIC SALMON \$390

Grilled salmon on mashed potatoes with balsamic vinegar reduction, served with baby corn, asparagus, sprinkled with pecan nuts

SALMON TARTAR \$380

Served in a heart-shaped tower, with alfalfa sprouts, pico de gallo, diced avocado, salmon loin marinated in our special house dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WRAPS

Ciabattas or sandwiches

ALL OUR BREAD IS BAKED IN HOUSE!

CHICKEN \$220

Grilled chicken strips, manchego cheese, lettuce, tomato, avocado, spread with garlic-parmesan dressing

SALMON \$320

Prepared with smoked salmon slices, goat cheese, lettuce, tomato, avocado, cucumber, spread with garlic-parmesan dressing

EGG \$175

Spread with garlic-parmesan dressing, fried or scrambled eggs, ham, tomato, lettuce and avocado

TURKEY BREAST HAM \$225

Turkey breast ham, manchego cheese, lettuce, tomato, avocado slices, spread with garlic-parmesan dressing

VEGETARIAN \$175

Stuffed with homemade sunflower seed cottage cheese, tomato, lettuce, alfalfa sprouts, spread with garlic-parmesan dressing

SKIRT STEAK \$265

Strips of juicy skirt steak, guacamole, lettuce, refried beans, caramelized onion, Oaxaca cheese, tomato, spread with chipotle dressing

CHOOSE YOUR SIDE

Yuca chips (cassava), salad or sautéed potatoes with peppers

EXTRAS

Garlic-parmesan dressing, chipotle mayonnaise or tamarind-chipotle dressing

\$35 each

Yuca chips (cassava) **\$35**

Pickled Jalapeño Pepper **\$45**



Enchiladas

MOLE ENCHILADAS

Four pieces prepared with our homemade mole sauce, topped with sour cream, onion, panela cheese, and sesame seeds

WITH SHREDDED CHICKEN **\$195**
WITH EGG **\$175**

RED OR GREEN SAUCE ENCHILADAS

Four pieces prepared with the sauce of your choice, topped with cream, onion, and panela cheese

WITH SHREDDED CHICKEN **\$165**
WITH EGG **\$150**

ENFRIJOLADAS

Four pieces prepared with bean sauce, topped with cream, onion, panela cheese, and chorizo

WITH SHREDDED CHICKEN **\$165**
WITH EGG **\$150**

POBLANO ENCHILADAS

Four pieces prepared with our creamy poblano sauce, topped with corn kernels, cream, panela cheese, poblano pepper slices, and onion

WITH SHREDDED CHICKEN **\$195**
WITH EGG **\$175**

SWISS ENCHILADAS

Four pieces topped with our delicious Swiss sauce, covered with melted Swiss cheese, cream and onion

WITH SHREDDED CHICKEN **\$195**
WITH EGG **\$175**

VEGAN ENCHILADAS **\$155**

Four pieces prepared with our delicious homemade tomato sauce, stuffed with sunflower seed cottage cheese, and topped with sautéed vegetables



OUR DAILY *bread*



BY ORDER

Parmesan ciabatta (pc)	\$30
Baguette (pc)	\$35
Peasant bread (pc)	\$30
Whole banana nut bread (12 slices)	\$400

Oatmeal cookie	\$30
Chocolate chip cookie	\$38
Muffins (almond, chocolate, apple and walnut)	\$40
Blueberry muffin (rice flour)	\$55
Concha (vanilla or chocolate)	\$35
Concha El Huerto (with cream milk)	\$80
Concha Tentación (filled with hazelnut cream, strawberries and whipped cream)	\$85
Banana nut bread	\$45
Blackberry and cream cheese strudel	\$65
Cream cheese Pastry Puffs	\$30
Chocolatine	\$45
Butter Cookies (12 pcs)	\$35
Hazelnut roll	\$55
Shortbread cookie	\$25
Almond lust	\$75
Oreja	\$25
Special croissant (vanilla cream or hazelnut cream)	\$55
Croissant	\$45
Almond croissant	\$55

EXTRAS

Cream milk	\$45	Whipped cream	\$30
Hazelnut cream	\$35	Cream cheese	\$35
Strawberries	\$35	Caramel	\$35
Pastry cream	\$30	Condensed milk	\$30

Desserts

CORN CAKE WITH VANILLA ICE CREAM	\$125
FLAN DEL HUERTO WITH MILK CARAMEL	\$115
NEW YORK CHEESECAKE	\$145
CHOCOLATE VOLCANO CAKE	\$125
ICE CREAM (2 scoops) Chocolate, strawberry or vanilla	\$79



Soft drinks

COCA COLA 355 ml	\$54
COCA ZERO 355 ml	\$54
COCA COLA LIGHT 355 ml	\$54
FANTA 355 ml	\$54
SPRITE 355 ml	\$54
FRESCA 355 ml	\$54
MANZANITA MUNDET 355 ml	\$54

Bottled water

FIJI 500 ml	\$115
BONAFONT 500 ml	\$45
TONIC WATER 296 ml	\$54
PERRIER 330 ml	\$95
CRISTAL SPARKLING WATER 355 ml	\$54

Fruit flavored water

	473 ml
LEMONADE	\$65
LEMONADE WITH SPARKLING WATER	\$65
ORANGEADE	\$65
ORANGEADE WITH SPARKLING WATER	\$65
STRAWBERRY	\$65
PASSION FRUIT	\$70
MELON	\$65
PAPAYA	\$65
PINEAPPLE	\$70
WATERMELON	\$70
CUCUMBER LEMONADE	\$65

Beers

BOHEMIA CLARA 355 ml	\$69
BOHEMIA OSCURA 355 ml	\$69
TULUM 355 ml	\$110
HEINEKEN 355 ml	\$69
XX AMBAR 355 ml	\$69
TECATE LIGHT 355 ml	\$69
XX LAGER 355 ml	\$69

Beer cocktails

SUERO	\$65
CHELADO GLASS	\$35
MICHELADO GLASS	\$40
OJO ROJO	\$55
Tomato juice, black sauces and lime juice	

CLASSIC cocktails

CARAJILLO	\$200
ALFONSO XIII	\$115
DAIQUIRI	\$125
CLERICOT TINTO/ FRUITY WINE SPRITZER	\$150
TROPICAL CLERICOT Passion fruit, grapefruit, orange, and white wine	\$150
LUCES DE LA HABANA	\$170
EDEN'S MIMOSA	\$130
CLASSIC MARGARITA	\$140
CLASSIC MOJITO	\$140
FLAVORED MOJITO Strawberry, passion fruit or tamarind	\$150
PALOMA	\$140
PIÑA COLADA	\$130
BLOODY MARY	\$145
SANGRÍA	\$140
FLAVORED MARGARITA Strawberry, passion fruit or tamarind	\$150
MANGO LOKO WITH VODKA Smirnoff vodka-tamarind, mango frappe, chamoy, and a tamarind candy stick	\$190
JARRITO DEL HUERTO A lemon and tajin rim, prepared with tequila, squirt, and orange juice	\$195

Mocktails

PIÑADA	\$115
VIRGIN MOJITO	\$95
CONGA DEL HUERTO Orange juice, grapefruit, and pineapple	\$85
EL FRESÓN Grapefruit juice, strawberry, lemon juice, and mineral water	\$95

Mezcalitas

STRAWBERRY	\$175
PASSION FRUIT	\$170
TAMARIND	\$170

Gins

TANQUERAY	\$160
BOMBAY SAPPHIRE	\$150

Vodka

ABSOLUT AZUL	\$130
GREY GOOSE	\$170

- DISTILLATES INCLUDE MIXERS -

Rum

BACARDI BLANCO	\$130
MALIBU	\$105
SOLERA	\$115
CAPTAIN MORGAN	\$125

Whiskey

BUCHANANS 12 YEARS	\$195
JW RED LABEL	\$140
J&B	\$135

Liquors

LICOR 43	\$145
MIDORI	\$130
KAHLUA	\$135
GRAND MARNIER	\$175
ORIGINAL BAILEYS	\$150

Brandy

TORRES 10	\$170
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Mezcal

	GLASS	BOTTLE
RECUERDOS DE OAXACA	\$145	\$1,900
400 CONEJOS JOVEN	\$180	\$2,250

Tequila

	GLASS	BOTTLE
DON JULIO 70	\$240	\$3,500
DON JULIO REPOSADO	\$195	
HERRADURA REPOSADO	\$195	
JIMADOR	\$135	

Wine

	GLASS	BOTTLE
SPARKLING		
GRAND DIAMOND BRUT	\$120	\$670
WHITE		
BLANC DE BLANCS XA DOMEQ	\$125	\$650
RED		
CABERNET SAUVIGNON XA DOMEQ	\$125	\$650



BOOK A TABLE
998 475 5115

BOOK A PARTY OR EVENTS
998 322 8720

PICK UP & GO
998 195 9535

We are open every day
from 7 am to 6 pm



Check our menu

Check our social media!



ElHuertoDelEdenCancun



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elhuertodeleden.com