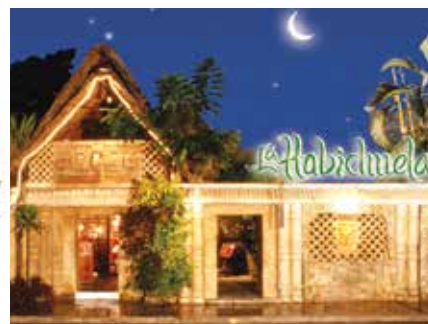


# CARIBBEAN



## La Habichuela

A Legend in Cancun since 1977



### Appetizers

- TUNA TARTARE** 176  
Diced Tuna Prepared With Avocado and Mango with Chipotle-Mayo Sauce
- SOFT SHELL CRABS** 245  
Deep fried served with avocado and tortilla for a fine taco (4 tacos)

### Soups

- CREAM OF HABICHUELA** 110  
Our Famous Stringbean & Vegetable Soup – Prepared Daily since 1977
- LOBSTER BISQUE** 146  
Exquisite Cream of Lobster

### Salads

- HOUSE SALAD** 118  
Select Crisp Lettuce, Carrot, Squash & Jicama in House Dressing
- CAESAR SALAD** (for 2) 255  
The Emperor of Salads at Your Table

### Fish & Seafood

- FISH FILLET** 230  
The Best of the Day's Catch, De-boned and Prepared to Your Taste
- FISH FILLET AMARANTH** 240  
Breaded with Amaranth and Almond Flakes Served with 2 Vinaigrettes, Tamarind & Mango with Tropical Fruit Pico de Gallo
- GROUPE SUPREME** 335  
Lobster Stuffed Fillet in Guava Sauce
- SEAFOOD PARADE** 590  
Fish Fillet, Jumbo Shrimp and Lobster Tail, Grilled in Your Choice of Sauce
- SEAFOOD EMPANXOSTLE** 434  
Fresh Fish Fillet, Shrimp and Octopus Prepared with Aromatic Herbs and Vegetables. Wrapped and Cooked in Foil

### Giant Shrimp

- Tamarind Sweet & Sour Sauce 330  
Ginger and Mushroom Sauce 330  
Grilled with Garlic Butter 330  
Coconut Shrimp 330  
Shrimp Steak Medallions 310

### Caribbean Lobster Tail

- Splendid Jumbo Size—10 oz. 670  
Bestial – Up to 16 oz. / by the oz. 67  
Lobster Thermidor, Newburg Sauce 620  
Surf and Turf 660

The  
**Famous Cocobichuela**  
More than 550,000 Served so Far!  
Chunks of Lobster and Shrimp  
Cooked in Curry Sauce  
Served in a Coconut Shell  
Garnished with Tropical Fruits  
650

### Vegetarian

- FETTUCINI WITH ZUCCHINI** 220  
Sautéed Zucchini and Onion, Parmesan Cheese and a Touch of Anchovies
- VEGETARIAN FAJITAS** 198

### Poultry & Pasta

- COQ AU VIN** 240  
French Classic, Chicken in Red Wine
- ROAST DOMESTIC DUCK IN PEAR SAUCE** 365  
Flamed with Kirsch
- SEAFOOD FETTUCINI IN GARLIC SAUCE** 230  
The Mediterranean Recipe with a Caribbean Touch

### Shish Kabob Flambé

- SHRIMP & BEEF FILLET** 360  
**VEGETARIAN** 230

### Steaks

- Choice Cuts of Export-Grade Beef, Served with Vegetables and Baked Potato or Rice
- PETITE CHATEAUBRIAND** 350  
**HEART OF BEEF FILLET** 385  
In Morel Sauce
- MEDALLIONS ROSSINI** 335  
**NEW YORK 14-OZ.** 470  
**RIB-EYE 14-OZ.** 495

### Mexican Specialties

- GUACAMOLE** 115  
With Crispy Tortillas
- CREMA CONDE** 130  
Cream of Black Bean Soup
- CHICKEN FAJITAS** 230  
**BEEF FAJITAS** 270
- SHRIMP VERACRUZ STYLE** 345  
Capers, Olive Oil and Fine Herbs Slowly Cooked with Fresh Tomatoes
- FISH FILLET VERACRUZ** 240  
**WHOLE FISH VERACRUZ** 275  
**RANCH STYLE STEAK** 285  
With Re-fried Beans & Guacamole
- CHICKEN IN MOLE** 230  
In Traditional Finely-Ground Dark Puebla Sauce
- BEEF TIPS MEXICAN STYLE** 248  
Cooked as Our Grandmother Used to for Sunday Brunch. Ask Your Waiter



“Where you are treated like a Mayan King”

**DOWNTOWN, MARGARITAS #25, SM22**

**TEL. 884-3158, 887-1716 OPEN DAILY 1PM - 12AM** [www.lahabichuela.com](http://www.lahabichuela.com)

Reservations  
Recommended

MAJOR CREDIT CARDS ACCEPTED

**Dos Gringo's Comments:**

**MENU SHOWN IS A SAMPLING**

For 42 years the Pezzotti family has welcomed guests to this lovely home with its lush garden, where dining under the stars adds to the allure of twinkling lights in the trees and candle-lit tables. Sooo romantic, it's no wonder visitors keep returning year after year. Soothing atmosphere filled with reproduced Mayan artifacts and artwork, a fountain, a fish tank and more. Always a favorite, absolutely worth the trip to town - you'll just love it! Say "LAH-b'CHWEH-lah".