

ANA Y JOSÉ
HOLBOX

M E N U
ALL INCLUSIVE BOUTIQUE

ANA Y JOSÉ
the good life

M E N U

DESAYUNOS • BREAKFAST

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

7:30 am - 11:30 am

FRUTA TROPICAL | \$215MXN

Fruta de temporada: papaya, piña, sandía y melón

CANASTA DE PAN DULCE | \$95MXN

Pan recién salido del horno, servido con mantequilla y mermelada casera del día

CHILAQUILES | \$290MXN

Con salsa verde o roja, gratinados con queso gouda, crema, cebolla y cilantro. Con huevo 2 pzs o pollo a la parrilla 180 g

HUEVOS MOTULEÑOS | \$265MXN

Huevos fritos servidos sobre tortilla, frijoles y salsa de tomate con jamón y chícharos, acompañados de plátanos fritos

HUEVOS AL GUSTO | \$280MXN

Fritos, revueltos o omelette, servidos con frijoles refritos y papa rostizada

MOLLETES DE LA CASA | \$240MXN

Pan bolillo tostado con frijoles refritos y queso gouda gratinado, servido con pico de gallo

HOT CAKES | \$230MXN

Suaves y esponjosos, servidos con fruta de temporada y miel de abeja local

HUEVOS DOÑA ANA | \$215MXN

Tacos de huevo bañados en salsa de frijol, longaniza de Valladolid y queso gratinado

AVOCADO TOAST | \$235MXN

Rebanadas de aguacate servidas sobre pan de centeno tostado y ensalada mixta. Pídale con huevo pochado, frito o revuelto

BOWL TROPICAL | \$190MXN

Fruta en cubos servida con yogurt y granola

TROPICAL FRUIT | \$215MXN

Seasonal fruit: papaya, pineapple, watermelon and melon

SWEET BREAD BASKET | \$95MXN

Freshly baked sweet bread served with butter and the homemade jam of the day

CHILAQUILES | \$290MXN

With red or green sauce with melted Gouda cheese, sour cream, onion, and cilantro. Choose with eggs 2 pcs or grilled chicken 180 g

MOTULEÑOS EGGS | \$265MXN

Fried eggs served over tortillas, beans and tomato sauce with ham and peas, accompanied by fried plantains

EGGS YOUR WAY | \$280MXN

Fried, scrambled, or omelet, served with refried beans and roasted potatoes

HOUSE MOLLETES | \$240MXN

Toasted bolillo bread topped with refried beans and melted Gouda cheese, served with pico de gallo

HOT CAKES | \$230MXN

Soft and fluffy pancakes served with seasonal fruit and local honey

DOÑA ANA EGGS | \$215MXN

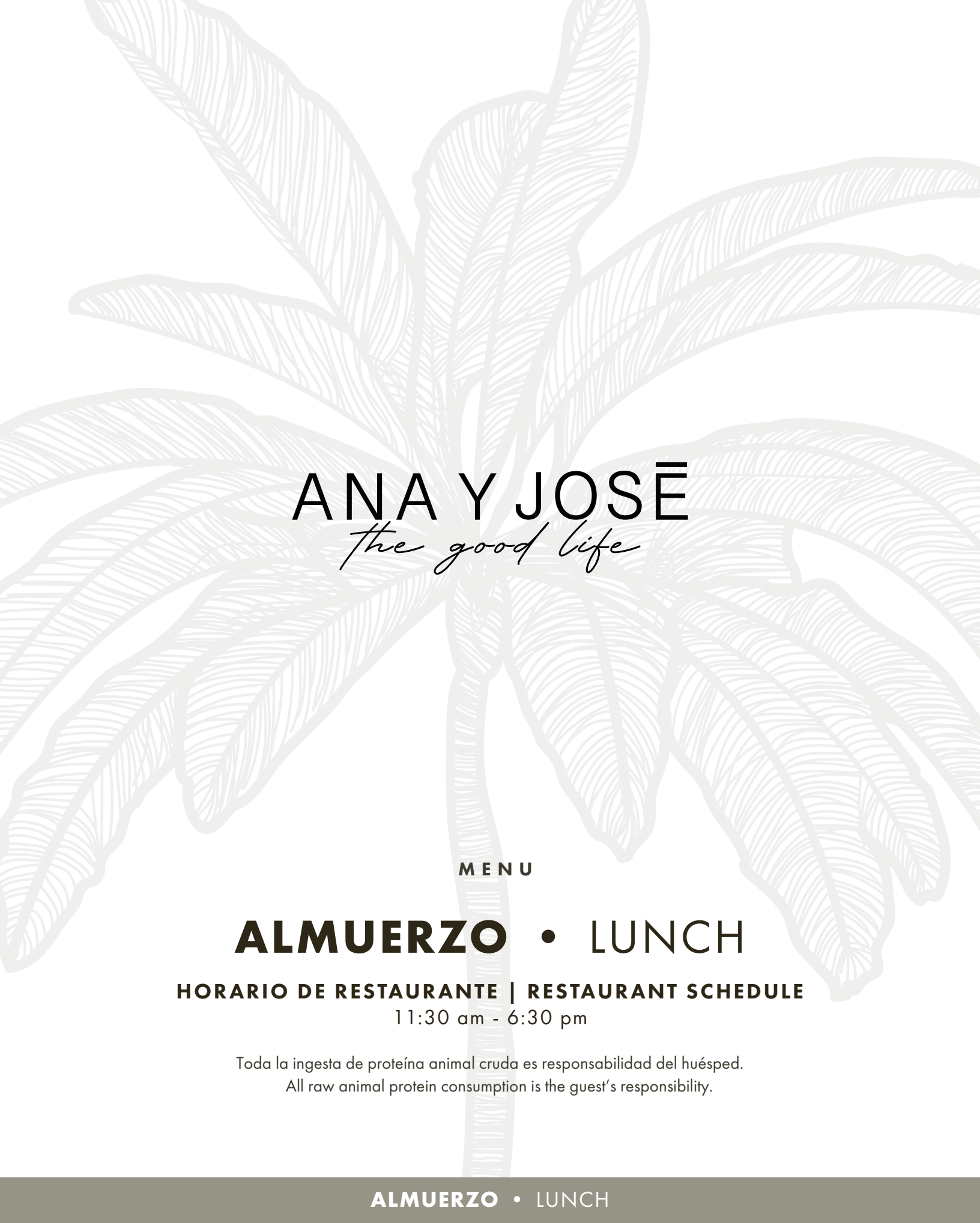
Egg tacos topped with bean sauce, Valladolid sausage, and melted cheese.

AVOCADO TOAST | \$235MXN

Sliced avocado served on toasted rye bread with mixed greens. Choose your eggs prepared your way poached, fried, or scrambled

TROPICAL BOWL | \$190MXN

Fresh fruit cubes served with yogurt and granola



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M E N U

ALMUERZO • LUNCH

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

11:30 am - 6:30 pm

Toda la ingesta de proteína animal cruda es responsabilidad del huésped.
All raw animal protein consumption is the guest's responsibility.

ALMUERZO • LUNCH

GUACAMOLE | \$225^{MXN}

Tradicional guacamole servido con totopos y queso fresco

ESQUITES TATEMADOS | \$135^{MXN}

Granos de elote asado con epazote, servidos con mayonesa, queso Cotija, limón y chile piquín

HUMMUS | \$180^{MXN}

Hecho con garbanzos, curry amarillo y aceite de sésamo, servido con pan pita recién horneado.

TACOS DE COCHINITA | \$165^{MXN}

Cocinados en horno de leña durante 8 horas, acompañados de salsa xnipec y limón.

TACOS AL PASTOR | \$235^{MXN}

Carne de cerdo marinada en adobo de chiles y especias con piña asada, cebolla y cilantro.

TACOS DE PESCADO | \$275^{MXN}

Rebosados en tempura de cerveza oscura y especias cajún, servidos con ensalada de col, mayonesa de chipotle y limón.

TACOS DE TINGA DE RES | \$275^{MXN}

Suave carne de res guisada con chipotle, servida con tortillas de maíz

ENSALADA CÉSAR | \$235^{MXN}

Corazón de lechuga servido con crotones de parmesano, aderezo César con anchoas y pollo a la parrilla

BOWL MEXICANO | \$185^{MXN}

Arroz rojo a la mexicana, frijoles enteros y rebanadas de aguacate, servido con queso panela y jalapeño toreado

ENSALADA TROPICAL | \$190^{MXN}

Mango, pepino y kiwi sobre ensalada mixta, aderezada con vinagreta de coco

GUACAMOLE | \$225^{MXN}

Traditional guacamole served with tortilla chips and fresh cheese

CHARRED STREET CORN CUPS | \$135^{MXN}

Roasted and boiled corn kernels with epazote, served with mayonnaise, Cotija cheese, lime, and piquín chili.

HUMMUS | \$180^{MXN}

Made with chickpeas, yellow curry, and sesame oil, served with freshly baked pita bread

COCHINITA TACOS | \$165^{MXN}

Slow-cooked in a wood-fired oven for 8 hours, served with xnipec salsa and lime

TACOS AL PASTOR | \$235^{MXN}

Pork marinated in chili and spice adobo, served with grilled pineapple, onion, and cilantro

FISH TACOS | \$275^{MXN}

Dark beer and Cajun tempura-battered fish, served with coleslaw, chipotle mayonnaise and lime

BEEF TINGA TACOS | \$275^{MXN}

Tender shredded beef stewed with chipotle, served with corn tortillas.

CAESAR SALAD | \$235^{MXN}

Romaine lettuce hearts served with Parmesan croutons, classic Caesar dressing with anchovies and grilled chicken.

MEXICAN BOWL | \$185^{MXN}

Mexican-style red rice, whole beans and avocado slices, served with panela cheese and charred jalapeño.

TROPICAL SALAD | \$190^{MXN}

Mango, cucumber and kiwi over mixed greens, dressed with coconut vinaigrette.

HAMBURGUESA DE LA CASA | \$365MXN

Hecha con sirloin y arrachera, pan brioche y servida con papas a la francesa

CLUB SANDWICH | \$325MXN

Pollo a la parrilla, tocino, jamón y queso, servido con papas a la francesa

BURRITO DE POLLO | \$245MXN

Relleno de arroz, frijoles y queso gouda, servido con papas

PASTA CREMOSA | \$275MXN

Espagueti al gusto con chipotle, salsa de tomate o al burro, servido con queso parmesano y pan tostado

HOUSE BURGER | \$365MXN

Made with sirloin and skirt steak, served on a brioche bun with French fries

CLUB SANDWICH | \$325MXN

Grilled chicken, bacon, ham, and cheese, served with French fries

CHICKEN BURRITO | \$245MXN

Stuffed with rice, beans, and Gouda cheese, served with French fries

CREAMY PASTA | \$275MXN

Spaghetti prepared with your choice of chipotle sauce, tomato sauce, or butter sauce, served with Parmesan cheese and toasted bread

PIZZAS**MARGHERITA | \$245MXN**

Salsa pomodoro, mozzarella y albahaca fresca

PASTOR | \$305MXN

Pastor, piña rostizada y cilantro

COCHINITA PIBIL | \$315MXN

Cebolla morada curtida y habanero

PEPPERONI | \$225MXN

Mozzarella y pepperoni crujiente

VEGGIE | \$295MXN

Champiñón, cebolla, espinaca y calabaza

MAÍZ TATEMADO | \$115MXN

Esquites, parmesano y chile quebrado

MARGHERITA | \$245MXN

Pomodoro sauce, mozzarella and fresh basil

PASTOR | \$305MXN

Pastor, roasted pineapple and cilantro

COCHINITA PIBIL | \$315MXN

Pickled red onion and habanero pepper

PEPPERONI | \$225MXN

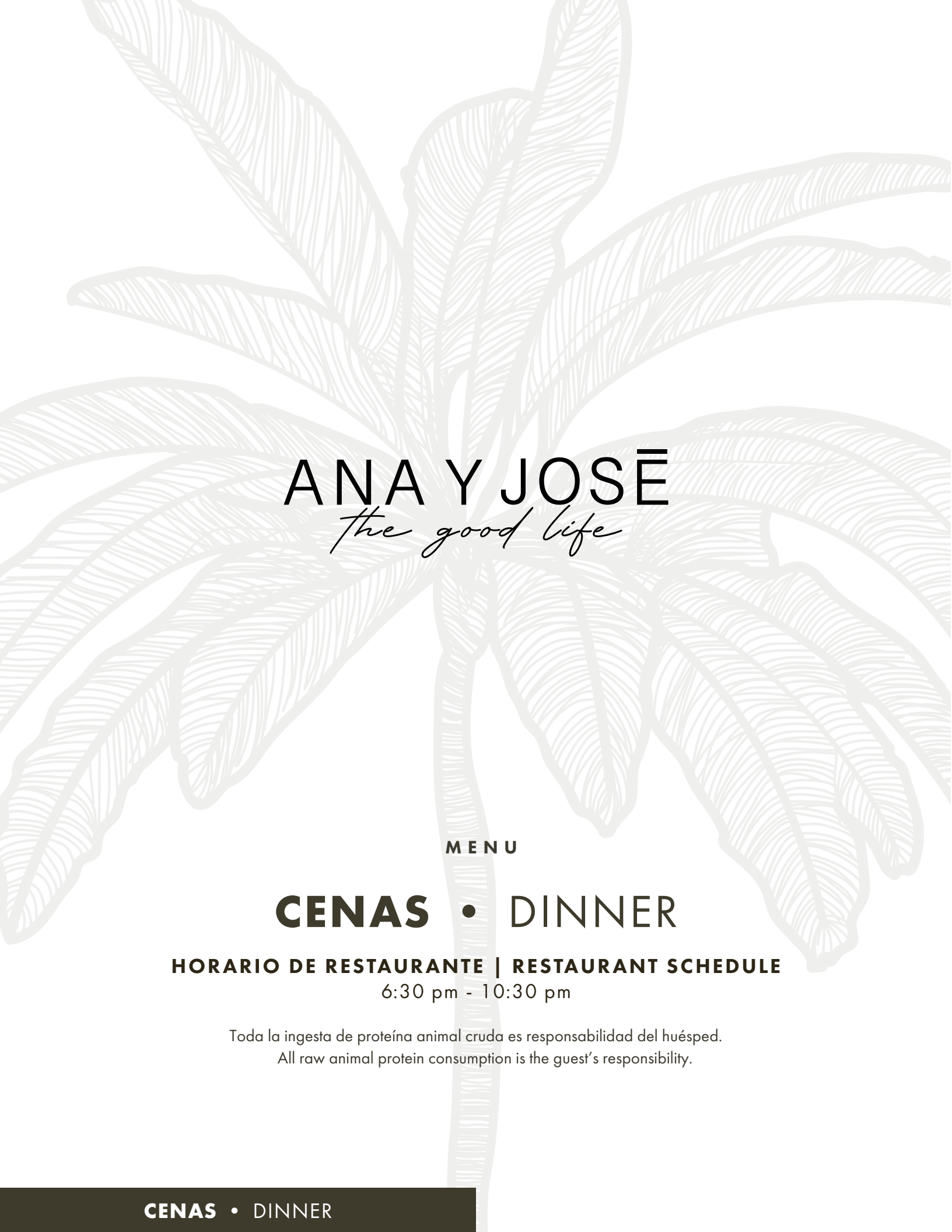
Mozzarella and crispy pepperoni

VEGGIE | \$295MXN

Mushrooms, onion, spinach and zucchini

CHARRED CORN | \$115MXN

Esquites, Parmesan cheese and crushed chili



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M E N U

CENAS • DINNER

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

6:30 pm - 10:30 pm

Toda la ingesta de proteína animal cruda es responsabilidad del huésped.
All raw animal protein consumption is the guest's responsibility.

CREMA DE MAÍZ | \$195MXN

Elote amarillo asado y desgranado, salteado con verduras y un toque de queso crema para un sabor cremoso, servido con crotones gratinados

COLIFLOR ROSTIZADA | \$165MXN

Marinada con tahini, yogurt natural y especias, servida sobre ensalada mixta

TOSTADA TROPICAL | \$295MXN

Cubos de sandía, espinaca baby y queso fresco, aderezados con reducción de vinagre balsámico

AGUACHILE VERDE | \$310MXN

Camarón macerado con jugo de limón, tomate verde, chile serrano, cilantro y cebolla, servido sobre una tostada de maíz

POLLO ROSTIZADO | 315MXN

Pierna y muslo horneados con achiote, servidos con puré de papa rústico

PESCA DEL DÍA | \$310MXN

Filete de pescado a la parrilla, servido sobre arroz verde y limón parrillado

ARRACHERA | \$280MXN

A la parrilla con camote al horno y elote parrillado.

MILANESA | \$210MXN

Pídala a su gusto, de pollo o de res, servida con papas a la francesa

ARROZ MELOSO | \$315MXN

Arroz arborio con setas y queso parmesano.

TACOS GOBERNADOR | \$305MXN

De camarón con pimientos y cebolla, servidos con tortilla de harina y queso gouda, acompañados de un ramekin de salsa mexicana.

PASTA | \$285MXN

Pomodoro | Pesto | Alfredo

CORN CREAM SOUP | \$195MXN

Roasted yellow corn kernels sautéed with vegetables and a touch of cream cheese for a rich, creamy flavor, served with gratinated croutons.

ROASTED CAULIFLOWER | \$165MXN

Marinated with tahini, natural yogurt, and spices, served over mixed greens.

TROPICAL TOSTADA | \$295MXN

Watermelon cubes, baby spinach, and fresh cheese dressed with balsamic reduction.

GREEN AGUACHILE | \$310MXN

Shrimp marinated in lime juice, green tomato, serrano chili, cilantro, and onion, served on a crispy corn tostada.

ROASTED CHICKEN | \$315MXN

Oven-roasted leg and thigh seasoned with achiote, served with rustic mashed potatoes.

CATCH OF THE DAY | \$310MXN

Grilled fish fillet served over green rice with grilled lime

GRILLED SKIRT STEAK | \$280MXN

Served with baked sweet potato and grilled corn

MILANESE | \$210MXN

Your choice of chicken or beef Milanese, served with French fries.

CREAMY RISOTTO | \$315MXN

Arborio rice with mushrooms and Parmesan cheese

GOBERNADOR TACOS | \$305MXN

Shrimp tacos with bell peppers and onion, served on flour tortillas with Gouda cheese and accompanied by a ramekin of Mexican salsa.

PASTA | \$285MXN

Pomodoro | Pesto | Alfredo

PIZZAS

MARGHERITA | \$245_{MXN}

Salsa pomodoro, mozzarella y albahaca fresca

PASTOR | \$305_{MXN}

Pastor, piña rostizada y cilantro

COCHINITA PIBIL | \$315_{MXN}

Cebolla morada curtida y habanero

PEPPERONI | \$225_{MXN}

Mozzarella y pepperoni crujiente

VEGGIE | \$285_{MXN}

Champiñón, cebolla, espinaca y calabaza

MAÍZ TATEMADO | \$115_{MXN}

Esquites, parmesano y chile quebrado

MARGHERITA | \$245_{MXN}

Pomodoro sauce, mozzarella and fresh basil

PASTOR | \$305_{MXN}

Pastor, roasted pineapple and cilantro

COCHINITA PIBIL | \$315_{MXN}

Pickled red onion and habanero pepper

PEPPERONI | \$225_{MXN}

Mozzarella and crispy pepperoni

VEGGIE | \$285_{MXN}

Mushrooms, onion, spinach and zucchini

CHARRED CORN | \$115_{MXN}

Esquites, Parmesan cheese and crushed chili



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M E N U

POSTRES • SNACKS • BEBIDAS

DESSERTS • SNACKS • DRINKS

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SNACKS

PALOMITAS | \$60MXN

Servidas al gusto: con Tajín, salsa búfalo o mantequilla

SANDÍA FRÍA | \$35MXN

Frescas rebanadas de sandía

CHIPS DE CAMOTE | \$110MXN

Camote morado frito, servido con salsa Valentina

MINI ESQUITES | \$105MXN

Servidos con mayonesa y chile piquín

CONO DE HELADO | \$90MXN

Pida su sabor favorito: fresa, chocolate, coco o vainilla.

POPCORN | \$60MXN

Served your way: with Tajín seasoning, buffalo sauce, or butter

CHILLED WATERMELON | \$45MXN

Fresh slices of watermelon

SWEET POTATO CHIPS | \$110MXN

Fried sweet potato chips with Valentina sauce.

MINI STREET CORN CUPS | \$105MXN

Served with mayonnaise and piquín chili

ICE CREAM CONE | \$90MXN

Choose your favorite flavor: strawberry, chocolate, coconut or vanilla.

POSTRES

FLAN DE VAINILLA | \$70MXN

Cremoso, suave y dulce, que se deshace en cada bocado con el toque de caramelo dorado que recuerda a la cocina de la abuela

CARLOTA DE LIMÓN | \$95MXN

Postre fresco con sabor cítrico, elaborado en suaves capas de crema y galleta.

BROWNIE TIBIO | \$95MXN

Costra crujiente por fuera y sabor intenso a cacao, servido con helado de vainilla que se derrite lentamente.

ARROZ CON LECHE | \$80MXN

Cremoso, con notas de canela y vainilla, acompañado de pasitas

HELADOS VARIADOS | \$105MXN

DESSERTS

VANILLA FLAN | \$70MXN

Creamy, smooth, and sweet, melting in every bite with a touch of golden caramel reminiscent of grandma's kitchen.

KEY LIME CHARLOTTE | \$95MXN

A refreshing citrus dessert made with delicate layers of cream and cookies.

WARM BROWNIE | \$95MXN

Crispy on the outside with an intense cocoa flavor, served with melting vanilla ice cream.

RICE PUDDING | \$80MXN

Creamy rice pudding with notes of cinnamon and vanilla, accompanied by raisins.

VARIETY OF ICE CREAMS | \$105MXN

BEBIDAS

CERVEZAS NACIONALES | \$75MXN

XX lager, XX ambar, tekate light, sol

COCTELERÍA CLÁSICA

Y LICORES | \$275MXN

Margarita, Paloma, Mojito, Cuba y Vodka Soda

VINO | \$305MXN

De la Casa, tinto, blanco, Sangria

NO ALCOHÓLICAS | \$95MXN

Agua, refrescos, café americano, té helado y agua fresca

DRINKS

NATIONAL BEERS | \$75MXN

XX Lager, XX Amber, Tecate Light, Sol

CLASSIC COCKTAILS

& SPIRITS | \$275MXN

Margarita, Paloma, Mojito, Cuba y Vodka Soda

WINE | \$305MXN

House Wine, red, white, or Sangria

NON-ALCOHOLIC BEVERAGES | \$95MXN

Water, soft drinks, American coffee, iced tea and aguas frescas