

# WELCOME !



## EL HONGO

This is a place created from a lot of love, living, and experiences. Pily and Goyo are from Xalapa, Veracruz. They have a great desire to grow and fulfill their dream .....

"We came to Playa when it was a remote small town, wild and nicer than now, with all the joy of creating and learning more. From our Veracruz roots we brought the types of food we know, from our grandmothers and mothers who brought us closer to this great way of cooking. Our journey led us to some very special places in which we learned other ways to make a difference: Zulu Lounge, Crescent, Babes, and others in Xalapa where, as in a school, we learned, grew, and discovered the tastes, lived the good life and good times with great food, drink, music, and above all, love.

Today, after a long journey, we reach the goal we had set, the beginning of a dream come true."

## **BREAKFAST**

### **Plato de frutas - Fruit Plate**

The healthiest, seasonal fruit with yogurt, honey, granola ----- \$40 pesos

### **Sincroniza - Synchronize**

Healthiness synchronized with flour tortillas, zucchini, carrots, olives, and Oaxaca cheese, bathed in tomato sauce and parsley cream. Synchronously rich! ----- \$60 pesos

### **Hot cakes de veras - Hot cakes for real**

Accompanied by fruit, smothered in honey, milk, granola and yogurt, awesome dude! ----- \$50 pesos

### **Omelette especial**

Mexican vegetables sauteed with acuyo (a regional anise pepper leaf), Oaxaca cheese and Cotija cheese -- \$60 pesos

### **Huevos Rancheros**

Tortillas fried bathed in red sauce and fried eggs, simple and tasty! ----- \$60 pesos

### **Sudadas xalapeñas - Sweaty Xalapeñas**

Tortillas dipped in Xalapa red sauce, beans, and eggs ----- \$60 pesos

### **Garnachas - Muddy small corn tortillas**

with beef, onion, potato with marinade sauce ----- \$60 pesos

### **Gorditas rellenas de frijol - Thick tortillas stuffed with beans**

Seriously from Xalapa, three with fresh red sauce and potatoes ----- \$60 pesos

### **Picaditas**

A mix of four types of beans and red sauce with chicken ----- \$60 pesos

### **Tostadas**

Three with chicken or ham, the best in the world! ----- \$60 pesos

### **Chilaquiles**

Red or green sauce with eggs ----- \$60 pesos, Chicken ----- \$65 pesos, Chicken and eggs ----- \$70 pesos

## **SANDWICHES and TORTAS**

### **Pan pita - Pita bread**

Basil pesto, salami and mozzarella cheese, or Chicken and marinated feta ----- \$65 pesos

### **Hongo sándwich - Mushroom sandwich**

Sauteed mushrooms, fresh cheese, tomato, lettuce and chipotle dressing ----- \$60 pesos

### **Torta de jamón y queso - Ham and cheese sandwich**

A favorite of all, you're going to enjoy it like an eight year old kid ----- \$60 pesos

\* Each accompanied with potatoes or with fruit.

## **SALADS**

### **De espinacas - Spinach**

With almonds, sesame seeds, fresh cheese and onion, drenched in house dressing ----- \$65 pesos

### **Greek**

Combination of lettuce, tomato, olives, cucumber, and goat cheese; dressing of olive oil and oregano ----- \$70 pesos

## **SOUPS and PASTAS**

### **Sopa de tomate – Tomato Soup**

Hot creamy tomato soup, with a delicious mix that will be a surprise,  
you'll like it enough to want some more! ----- \$65 pesos

### **Chileatoale**

Broth, a little spicy, with vegetables and ears of dough. Beef ----- \$80 pesos, with Shrimp ----- \$100 pesos

### **Pasta oriental**

With crisp julienne vegetables and sesame seeds, completely oriental style! Chicken, Pork or Beef ----- \$95 pesos  
With Shrimp ---- \$120 pesos; Vegetarian ---- \$90 pesos

### **Penne al pesto**

Pasta al dente, chicken and vegetables with a lot of consistency, it's great! --- \$95 pesos, with Shrimp --- \$120 pesos

### **Pasta elote – Pasta corn style**

Spaghetti with shrimp, julienne vegetables in corn and cream sauce, creamy and tasty! ----- \$120 pesos

## **TRADITIONAL MEXICAN**

### **Mole**

Over 7 chilis, homemade from Grandma's recipe, with chicken, chocolate, sesame, and many,  
many memories from Papantla to the mill of the Rosary, with Mexican rice, you must try it! ----- \$80 pesos

### **Pipian**

Stew with a pumpkin seed sauce, with chicken, pork or beef ----- \$70 pesos

### **Adobo**

Ancho chile stew with potatoes, you choose chicken or pork, accompanied by beans and rice ----- \$70 pesos

### **Enchilas**

The basic red sauce, with chicken, boiled egg, lettuce, onion, fresh cheese and cream ----- \$80 pesos

## **THE SPECIALS**

### **Arroz frito japonés - Japanese fried Rice**

Rice with chicken, pork, shrimp, beef, egg and vegetables in traditional soy sauce, pineapple and orange --- \$95 pesos

### **Ceviche**

with traditional Caribbean fish ceviche, over sesame, mango and parsley cream, Fresh! ----- \$95 pesos

### **Salmón pimienta en salsa de mango - Pepper Salmon with mango sauce**

Grilled pepper-crust with mango sauce and sauteed vegetables ----- \$150 pesos

### **Goyo's New York Special**

New York steak grilled, bathed in a creamy gravy, accompanied by a spinach salad ----- \$180 pesos

### **Pily's Shrimp Special**

Shrimp sauteed with vegetables, garlic and pepper, and secret touch, served with rice ----- \$130 pesos

## **EXTRAS**

### **Bolas de queso - Cheese balls**

Breaded cheese balls with sesame and amaranth with mango sauce ----- \$50 pesos

### **Guacamole**

Traditional, Xalapa style ----- \$50 pesos

## **DESSERTS**

### **Rollito - Pastry rolls**

With banana and Nutella, served with ice cream ----- \$50 pesos

### **Arroz con leche - Rice Milk pudding + a surprise!**

From the dairy, yuuuummmm! ----- \$35 pesos

## **BEVERAGES**

### **Limonmenta**

Lemonade with mint, blended with ice ----- \$30 pesos

### **Licuados and Smoothies**

Seasonal fruit with milk, yogurt or water blended with ice ----- \$35 pesos

### **Aguas frescas**

Water blended with seasonal fruit ----- \$25 pesos

Jamaica-Hibiscus, Horchata, Lemonade ----- \$20 pesos

### **Soft Drinks**

Bottled soft drinks ----- \$21 pesos

### **Café - Coffee**

De Olla, with milk or black ----- \$20 pesos

Americano ----- \$25 pesos

Espresso ----- \$25 pesos

Cappuccino ----- \$30 pesos

Latte ----- \$28 pesos

Frappe ----- \$35 pesos

\*\* All dishes can be vegetarian.

\*\* All is prepared in the moment, so be patient, and have a coffee.

\*\* Containers to go ----- \$5 pesos