

# Welcome

*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*

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"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

<b>Toasted Bread</b> With jam and butter	\$60 pesos
<b>Fruit Plate</b> The healthiest, seasonal fruit with yogurt, honey, granola.	\$70 pesos
<b>Hot cakes for real</b> Accompanied by fruit, smothered in honey, milk, granola and yogurt, awesome dude!	\$90 pesos
<b>Motuleño</b> Fried tortilla with banana, ham, cheese and peas.	\$120 pesos
<b>Picadota</b> Chicken or beef or egg.	\$120 pesos
<b>Synchronize</b> Healthiness synchronized with flour tortillas, zucchini, carrots, olives, and Oaxaca cheese, bathed in tomato sauce and parsley cream. Synchronously rich!	\$95 pesos
<b>Special Omelette</b> Mexican vegetables sauteed with acuyo (a regional anise pepper leaf), Oaxaca cheese and Cotija cheese	\$95 pesos
<b>Huevos Rancheros</b> Tortillas fried bathed in red sauce and fried eggs, simple and tasty!	\$95 pesos
<b>Sweaty Xalapeñas</b> Tortillas dipped in Xalapa red sauce, beans, and eggs.	\$95 pesos
<b>Garnachas (Muddy small corn tortillas)</b> with beef, onion, potato with marinade sauce	\$95 pesos
<b>Gorditas with beans (Thick tortillas stuffed with beans)</b> Seriously from Xalapa, three with fresh red sauce and potatoes	\$95 pesos
<b>Picaditas</b> A mix of four types of beans and red sauce with chicken	\$95 pesos
<b>Testadas</b> Three with chicken or ham, the best in the world!	\$95 pesos
<b>Chilaquiles</b> Red or green sauce with eggs	\$95 pesos
Chicken	\$110 pesos
Chicken and eggs	\$120 pesos



## Sandwiches y Tortas

**Pita bread**  
Basil pesto, salami and mozzarella cheese or chicken and marinated feta  
\$110 pesos

**Mushroom sandwich**  
Sauteed mushrooms, fresh cheese, tomato, lettuce and chipotle dressing  
\$95 pesos

**Ham and cheese sandwich**  
A favorite of all, you're going to enjoy it like an eight year old kid  
\$90 pesos

\*Each accompanied with potatoes or with fruit.

**ONLY CASH**

# Salads

## Spinach

With almonds, sesame seeds, fresh cheese and onion, drenched in house dressing

----- \$100 pesos

## Greek

Combination of lettuce, tomato, olives, cucumber, and goat cheese; dressing of olive oil and oregano

----- \$110 pesos

# Soups and Pastas

## Tomato Soup

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

----- \$95 pesos

## Chileateca

Broth, a little spicy, with vegetables and ears of dough.

Beef ----- \$130 pesos

With Shrimp ----- \$160 pesos

## Pasta oriental

With crisp julienne vegetables and sesame seeds, completely oriental style!

Chicken, Pork or Beef ----- \$180 pesos

With Shrimp ----- \$200 pesos

Vegetarian ----- \$160 pesos

## Penne al pesto

Pasta al dente, chicken and vegetables with a lot of consistency, it's great!

Chicken ----- \$190 pesos

With Shrimp ----- \$220 pesos

## Pasta corn style

Spaghetti with shrimp, julienne vegetables in corn and cream sauce, creamy and tasty!

----- \$200 pesos



# Traditional Mexican

## Mole

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

----- \$135 pesos

pesos

## Pipián

Stew with a pumpkin seed sauce, with chicken, pork or beef

----- \$120 pesos

## Adebo

Ancho chile stew with potatoes, you choose chicken or pork, accompanied by beans and rice

----- \$120 pesos

## Enchilars

The basic red sauce, with chicken, boiled egg, lettuce, onion, fresh cheese and cream

----- \$120 pesos



# The Specials

## Japanese fried Rice

Rice with chicken, pork, shrimp, beef, egg and vegetables in traditional soy sauce, pineapple and orange

----- \$180 pesos

## Ceviche

With traditional Caribbean fish ceviche, over sesame, mango and parsley cream, Fresh!

----- \$125 pesos

## Pepper Salmon with mango sauce

Grilled pepper-crusted with mango sauce and sauteed vegetables

----- \$190 pesos

## Gogo's New York Special

New York steak grilled, bathed in a creamy gravy, accompanied by a spinach salad

----- \$250 pesos

## Pily's Shrimp Special

Shrimp sauteed with vegetables, garlic and pepper, and secret touch, served with rice

----- \$190 pesos



# Extras

## Cheese balls

Breaded cheese balls with sesame and amaranth with mango sauce

----- \$90 pesos

## Guacamole

Traditional, Xalapa style

----- \$80 pesos



# Desserts

## Pastry rolls

With banana and Nutella, served with ice cream

----- \$80 pesos

## Rice Milk pudding

From the dairy, yuummmmm!

----- \$70 pesos

# Beverages

## Limonmenta

Lemonade with mint, blended with ice

----- \$55 pesos

## Licuares and Smoothies

Seasonal fruit with milk, yogurt or water

blended with ice ----- \$55 pesos

## Fresh water

Water blended with seasonal fruit

----- \$45 pesos

Jamaica-Hibiscus, Horchata, Lemonade

----- \$40 pesos

## Bottled water

----- \$30 pesos

## Coffee

De Olla, with milk or black ----- \$35 pesos

Americano ----- \$40 pesos

Frappe ----- \$65 pesos

\*\* All dishes can be vegetarian.

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

\*\* Containers to go --- \$10 pesos.

## Additional

Eggs ----- \$20 pesos

Chicken ----- \$30 pesos

Beef or pork ----- \$35 pesos

Oaxaca cheese ----- \$30 pesos

Avocado ----- \$25 pesos

Fruit (drinks) ----- \$5 pesos

Almond milk ----- \$10 pesos