

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 ----- \$60 pesos

Sincroniza - Synchronize

Healthiness synchronized with flour tortillas, zucchini, carrots, olives, and Oaxaca cheese, bathed in tomato sauce and parsley cream. Synchronously rich! ----- \$80 pesos

Hot cakes de veras - Hot cakes for real

Accompanied by fruit, smothered in honey, milk, granola and yogurt, awesome dude! ----- \$75 pesos

Omelette especial

Mexican vegetables sauteed with acuyo (a regional anise pepper leaf), Oaxaca cheese and Cotija cheese -- \$85 pesos

Huevos Rancheros

Tortillas fried bathed in red sauce and fried eggs, simple and tasty! ----- \$80 pesos

Sudadas xalapeñas - Sweaty Xalapeñas

Tortillas dipped in Xalapa red sauce, beans, and eggs ----- \$85 pesos

Garnachas - Muddy small corn tortillas

with beef, onion, potato with marinade sauce ----- \$85 pesos

Gorditas rellenas de frijol - Thick tortillas stuffed with beans

Seriously from Xalapa, three with fresh red sauce and potatoes ----- \$80 pesos

Picaditas

A mix of four types of beans and red sauce with chicken ----- \$80 pesos

Tostadas

Three with chicken or ham, the best in the world! ----- \$80 pesos

Chilaquiles

Red or green sauce with eggs ----- \$80 pesos, Chicken ----- \$85 pesos, Chicken and eggs ----- \$95 pesos

SANDWICHES and TORTAS

Pan pita - Pita bread

Basil pesto, salami and mozzarella cheese, or Chicken and marinated feta ----- \$90 pesos

Hongo sándwich - Mushroom sandwich

Sauteed mushrooms, fresh cheese, tomato, lettuce and chipotle dressing ----- \$80 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 ----- \$80 pesos

* Each accompanied with potatoes or with fruit.

SALADS

De espinacas - Spinach

With almonds, sesame seeds, fresh cheese and onion, drenched in house dressing ----- \$85 pesos

Greek

Combination of lettuce, tomato, olives, cucumber, and goat cheese; dressing of olive oil and oregano ----- \$90 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! ----- \$85 pesos

Chileatoale

Broth, a little spicy, with vegetables and ears of dough. Beef ----- \$110 pesos, with Shrimp ----- \$150 pesos

Pasta oriental

With crisp julienne vegetables and sesame seeds, completely oriental style! Chicken, Pork or Beef ----- \$150 pesos
With Shrimp ---- \$170 pesos; Vegetarian ---- \$140 pesos

Penne al pesto

Pasta al dente, chicken and vegetables with a lot of consistency, it's great! --- \$160 pesos, with Shrimp --- \$175 pesos

Pasta Corn Style

Spaghetti with shrimp, julienne vegetables in corn and cream sauce, creamy and tasty! --- \$175 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! ----- \$120 pesos

Pipian

Stew with a pumpkin seed sauce, with chicken, pork or beef ----- \$100 pesos

Adobo

Ancho chile stew with potatoes, you choose chicken or pork, accompanied by beans and rice ----- \$100 pesos

Enchilas

The basic red sauce, with chicken, boiled egg, lettuce, onion, fresh cheese and cream ----- \$110 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 --- \$150 pesos

Ceviche

with traditional Caribbean fish ceviche, over sesame, mango and parsley cream, Fresh! ----- \$120 pesos

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

Grilled pepper-crusting with mango sauce and sauteed vegetables ----- \$175 pesos

Goyo's New York Special

New York steak grilled, bathed in a creamy gravy, accompanied by a spinach salad ----- \$240 pesos

Pily's Shrimp Special

Shrimp sauteed with vegetables, garlic and pepper, and secret touch, served with rice ----- \$170 pesos

EXTRAS

Bolas de queso - Cheese balls

Breaded cheese balls with sesame and amaranth with mango sauce ----- \$75 pesos

Guacamole

Traditional, Xalapa style ----- \$70 pesos

DESSERTS

Rollito - Pastry rolls

With banana and Nutella, served with ice cream ----- \$70 pesos

Arroz con leche - Rice Milk pudding + a surprise!

From the dairy, yuummmmm! ----- \$60 pesos

BEVERAGES

Limonmenta

Lemonade with mint, blended with ice ----- \$50 pesos

LicuaDOS and Smoothies

Seasonal fruit with milk, yogurt or water blended with ice ----- \$55 pesos

Aguas frescas

Water blended with seasonal fruit ----- \$40 pesos

Jamaica-Hibiscus, Horchata, Lemonade ----- \$35 pesos

Bottled Water

Bottled water ----- \$25 pesos

Café - Coffee

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

Americano ----- \$35 pesos

Frappe ----- \$60 pesos

** All dishes can be vegetarian.

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

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