

Chichen Itza

3655 S Grand Ave Ste C6 90007-4308 · +12137411075 · Updated: Jan 14, 2026

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ANTOJIATOS / APPETIZERS 5

Panuchos (order Of 2) **\$8.95**

crispy handmade corn tortilla, split and filled with black bean puree, topped with lettuce, shredded turkey, pickled red onions, tomato and a slice of avocado

Salbutes (order Of 2) **\$8.45**

fluffy handmade corn tortilla, topped with lettuce, ground pork & beef mixture, pickled red onions, tomatoes and a slice of avocado

Kibi (order Of 3) **\$7.45**

brought to the yucatan by lebanese immigrants over a century ago, these ground beef and cracked wheat patties are seasoned with mint and spices, fried golden brown and served with yucatecan pickled red onions.

Tostada de Ceviche De Pescado **\$7.45**

mild white fish marinated in lime juice with tomato, onion, cilantro, avocado & serrano pepper

Longaniza Asada **\$8.95**

House made chorizo smoked over mesquite embers. Served with sliced avocado, roasted tomato sauce, roasted onions and tortillas

SOPAS / SOUPS 2

Caldo De Pavo **\$5.95**

light turkey broth, cabbage, pickled red onions, and shredded turkey. crispy tortilla chips on the side.

Sopa De Lima **\$6.45**

light turkey broth scented with a Yucatan variety of citrus called "Lima", shredded turkey and crunchy tortilla strips.

TORTAS / SANDWICHES 3

Torta De Cochinita Pibil **\$10.95**

our succulent achiote marinated slow roasted pork & pickled onions.

Torta De Pollo Asado **\$10.95**

charbroiled chicken, black bean puree, avocado, tomato, roasted onions.

Torta De Poc Chuc **\$10.95**

charbroiled pork, black bean, avocado, tomato, roasted onions.

PLATOS FUERTES | ENTREES 9

Cochinita Pibil **\$13.95**

succulent pork marinated with achiote, sour orange juice, and spices, cooked in banana leaves, topped with pickled red onions served with sauteed black beans, rice and steamy tortillas.

Poc Chuc	\$13.95
thin slices of pork shoulder, cooked over mesquite charcoal, marinated with sour orange juice served with roasted red onion, roasted tomato sauce, avocado, black bean puree, corn tortillas and house made "longaniza" chorizo.	
Pollo Pibil	\$12.95
juicy bone-in chicken legs marinated with achiote, sour orange juice and spices, cooked in banana leaves, and topped with pickled red onions, served with sauteed black beans, confetti rice, and steamy tortillas.	
Pollo Asado	\$12.95
boneless chicken legs, cooked over mesquite charcoal, marinated with achiote and sour orange juice served with fried plantains, roasted red onions, rice and black beans. (chicken breast available \$1 extra)	
Huevos Motulenos	\$10.95
two fried eggs perched on a crispy corn tortilla spread with black bean puree; a scattering of diced ham, cheddar cheese, and peas served with a light tomato sauce and fried plantains.	
Papadzules	\$12.95
four rolled corn tortillas moistened with ground roasted pumpkin seed and epazote sauce, stuffed with hard boiled egg and topped with tomato sauce.	
Bistec a la Yucateca	\$17.95
thinly pounded angus new york strip steak (6 oz.), caramelized onions, rice, black bean puree, fried potato slices, fried plantain & corn tortillas.	
Tikin-xic	\$13.95
two 4 oz. center cut basa filets marinated with lime juice and achiote, served on top of rice with a citrus jicama salad on the side.	
Queso Relleno	\$14.95
Hollowed out Edam Cheese stuffed with ground pork & beef flavored with capers & olives. Served with a white olive-caper white sauce & tomato sauce.	

TACOS 6

Tacos De Cochinita Pibil (order Of 2)	\$6.95
our succulent achiote-marinated pork shredded and topped with red pickled onions served on steamy tortillas.	
Tacos De Pollo Asado (order Of 2)	\$6.95
charbroiled achiote-marinated chicken, black bean puree, avocado, charred onions, and chunky fire roasted tomato sauce served on steamy tortillas.	
Tacos De Chicharron (order Of 2)	\$6.45
fried pork cracklings, pico de gallo & diced avocado.	
Tacos De Poc Chuc (order Of 2)	\$6.95
marinated slices of pork, black bean puree, lettuce, charred red onions, and chunky fire roasted tomato sauce served on steamy tortillas.	
Tacos De Pescado (order Of 2)	\$7.65
Breaded and fried fish, tartar sauce, cabbage & pico de gallo.	
Tacos de Longaniza (order Of 2)	\$6.95
Two house made "longaniza" chorizo tacos, black bean puree, avocado, roasted tomato salsa, roasted pickled onions	

TAMALES 3

Tamal Colado	\$5.95
finely milled corn masa, steamed in a banana leaf makes this tamale exceptionally moist and soft. filled with achiote-seasoned chicken.	
Vaporcito	\$3.95
very thin tamale filled with achiote seasoned chicken or vegetables and steamed in a banana leaf.	
Tamal Horneado (baked)	\$5.95
filled with achiote seasoned chicken, hard-cooked eggs, sliced tomatoes, and epazote. this tamale is baked instead of steamed, taking on a crunchy texture.	

ACCOMPANAMIENTOS / SIDE DISHES 5

Frijoles Negros	\$1.95
black beans	
Ensalada De Papa	\$3.45
yucatan style potato salad with carrots, green peas, mayonnaise, black pepper and mild jalapeno pepper.	
Arroz Casero	\$1.95
home style rice cooked with onion & garlic.	
Ensalada De Jicama Y Naranja	\$3.95
citrus jicama salad. orange, mandarin orange and diced jicama tossed with cilantro, lime juice and crushed cayenne pepper over mixed greens.	
Platano Frito	\$2.95
6 slices of fried plantain	

BEBIDAS / DRINKS 6

Agua De Chaya	\$3.95
Jamaica	\$2.75
Horchata	\$2.75
Guanabana	\$3.25
Cafe Maya	\$2.50
Soft Drinks	\$1.75

POSTRES / DESSERT 3

Queso Napolitano	\$3.95
dense vanilla flan with traditional caramel sauce.	
Caballeros Pobres	\$3.95
thick sliced toasted bread cooked in cinnamon-raisin syrup.	
Platano Con Crema	\$3.95
fried plantain with cream.	

APPERIZERS 4

Panuchos \$9.95

crispy handmade corn tortilla, split and filled with black bean puree, topped with lettuce, shredded turkey, pickled red onions, tomato and a slice of avocado

Salbutes \$9.45

fluffy handmade corn tortilla, topped with lettuce, turkey, pickled red onions, tomatoes and a slice of avocado

Kibi \$8.45

brought to the yucatan by lebanese immigrants over a century ago, these ground beef and cracked wheat patties are seasoned with mint and spices, fried golden brown and served with yucatecan pickled red onions.

Tostada de Ceviche de Pescado \$8.45

mild white fish marinated in lime juice with tomato, onion, cilantro, avocado & serrano pepper

SOUPS 2

Sopa de Lima \$6.99

light turkey broth scented with a Yucatan variety of citrus called "Lima", shredded turkey and crunchy tortilla strips.

Caldo de Pavo \$6.59

light turkey broth, cabbage, pickled red onions, and shredded turkey. crispy tortilla chips on the side.

SANDWICHES 3

Torta de Cochinita \$11.95

our succulent achiote marinated slow roasted pork & pickled onions.

Torta de Pollo Asado \$11.95

charbroiled chicken, black bean puree, avocado, tomato, roasted onions.

Torta de Poc Chuc \$11.95

charbroiled pork, black bean, avocado, tomato, roasted onions.

ENTREES 6

Cochinita Pibil \$15.45

succulent pork marinated with achiote, sour orange juice, and spices, cooked in banana leaves, topped with pickled red onions served with sauteed black beans, rice and steamy tortillas.

Poc Chuc \$15.45

thin slices of pork shoulder, cooked over mesquite charcoal, marinated with sour orange juice served with roasted red onion, roasted tomato sauce, avocado, black bean puree, corn tortillas and house made "longaniza" chorizo.

Pollo Pibil \$14.45

juicy bone-in chicken legs marinated with achiote, sour orange juice and spices, cooked in banana leaves, and topped with pickled red onions, served with sauteed black beans, confetti rice, and steamy tortillas.

Pollo Asado \$14.45

boneless chicken legs, cooked over mesquite charcoal, marinated with achiote and sour orange juice served with fried plantains, roasted red onions, rice and black beans. (chicken breast available \$1 extra)

Bistec a la Yucateca	\$18.99
thinly pounded angus new york strip steak (6 oz.), carmelized onions, rice, black bean puree, fried potato slices, fried plantain & corn tortillas.	
Tikin Xic	\$15.45
two 4 oz. center cut basa filets marinated with lime juice and achiote, served on top of rice with a citrus jicama salad on the side.	

SIDE DISHES 5

Frijoles Negro	\$2.50
Black Beans	
Arroz Blanco	\$2.50
White rice with garlic and onion	
Ensalada de Papa	\$3.95
Yucatan style spicy potato salad	
Platanos Fritos	\$3.25
6 slices of fried plantain	
Ensalada de Naranja y Jicama	\$4.95
Orange, mandarin orange, diced jicama, lime juice, crushed chili flakes & spring mix greens	

DESSERTS 3

Queno Napolitano Flan	\$4.50
dense vanilla flan with traditional caramel sauce.	
Caballeros Pobres	\$4.50
thick sliced toasted bread cooked in cinnamon-raisin syrup.	
Platano con Crema	\$4.50
fried plantain with cream.	