

# TODAY SPECIALS

(Included in the All-Inclusive package)

## MONDAY

### PORK AND BEANS ~\$190<sup>mx</sup>

Pork and black bean stew accompanied by radish, coriander, and onion, served with handmade tortillas and habanero roasted salsa on the side.

## THURSDAY

### GUERRERO STYLE POZOLE ~\$225<sup>mx</sup>

Red pork pozole with pork foot and leg, accompanied by pork rind, tostadas, cheese, avocado, tamal, and typical garnishes. (Order a cold beer)

## SATURDAY

### BIRRIA ~\$230<sup>mx</sup>

Birria dish served with coriander, onion, and lime, accompanied by handmade tortillas, sauce macha with seeds, and morita chili salsa (you can also order tacos or quesabirrias)

## SUNDAY

### COCHINITA ~\$215<sup>mx</sup>

In tacos or torta, artisanal pork made in a pib (underground oven), accompanied by pickled onion and habanero sauce

# C A C H I T O

C O C I N A M E X I C A N A

THE REEF  
AWARENESS



Please be aware that consuming raw meats or fish increases the risk of food poisoning.  
For your health and safety, please inform the restaurant manager about your allergies.  
The weight of food is raw before preparation.  
Prices are in Mexican pesos and include taxes.



GLUTEN-FREE



RAW FOOD



VEGETARIAN



SPICY



THE REEF 28  
PLAYA DEL CARMEN