



HOLBOXITO

Authentic Mexican Restaurant



**HOLBOXITO
MEXICAN RESTAURANT**

Danae Street 6, 8042 Paphos

+ 357 97912594

@holboxitomexfood

Where the name “Holboxito” was born?

It all began on Isla Holbox, a small island where time feels different and every moment is lived slowly.

It is a fishermen’s island, surrounded by nature and water in its purest form a place where life follows the rhythm of the sea, home to whale sharks, giant manta rays, flamingos, and many other species, in an environment that feels suspended somewhere between the real and the essential.

In short, it is a place full of joy, freedom, and culture. And it was there, in that little corner where the world seems to stand still, that we (the owners) met.

“Holboxito” was born from that place that changed everything for us. It is our way of bringing a little piece of that island to Cyprus: through the food, the atmosphere, and the way we share every dish.

Because more than just a name, it is the origin of who we are today.

Holboxito - Authentic Mexican Cuisine

Our Philosophy

Each dish is prepared to order using carefully selected fresh ingredients, reflecting the authenticity and craftsmanship of traditional Mexican cuisine far beyond the fast-food experience commonly associated with it.

We sincerely appreciate your patience while we carefully prepare your dining experience.

Take your time and Enjoy

We serve Fresh Food that takes time to prepare

Holboxito - Authentic Mexican Cuisine

STARTERS

Boxito Shrimp

13

Golden, crispy tempura shrimp (6) glazed with smooth matcha mayo, giving a smoky and creamy touch. (A, B, E, F, K)

Choriqueso

12

Luscious melted cheese with sizzling juicy chorizo, served hot and topped with fresh pico de gallo, avocado and Jalapeños. Served with small flour Tortillas. (A, F, E, H, G, J, L)

☑ Guacamole Maya

10

(seasonal, ask for availability)

Creamy smached avocado with fresh tomato, onion and cilantro, brightened with a squeeze of lime and served with crunchy Nacho Chips. (A)

☑ Box Milpa Salad

12

Fresh mix of salad with cherry tomatoes and grilled seasonal vegetables, dressed in garlic butter, fresh lime, and topped with avocado, radish, and Philadelphia Cheese. (G)

Birria Soup

10

Deli consommé with tender beef, and mushrooms, enhanced with fresh onion and cilantro, offering an intense, refined, and deeply satisfying flavor.

TO SHARE

Real Mexican Nachos

Crispy tortilla chips covered in black beans, gratinéed with melted cheese and topped with fresh Pico de Gallo (Tomato Salsa), Jalapenos and avocado. Served with the protein of your choice. (A, G, L)

Vegetarian

13

Grilled Mushrooms

Pastor

14

Traditional Mexican Marinated grilled pork served with pineapple.

Chicken

15

Grilled Chicken Slices

Kids / Sides

Quesadillas

6

4 small Pieces of Flour Tortilla filled with Cheese (A, G)

Fries

5

A Portion of French Fries

Plain Rice

5

A Portion of white butter rice (G)

TACOS

Every dish comes with 3 homemade corn tacos and a portion of salad.

Taco Holboxito

19

3 Corn Tacos filled with Crispy Tempura Shrimp in homemade Matcha Mayo, served with avocado, red onion and coriander. (A, B, E, F, H, K)

Taco Prime Angus

20

3 Corn Tacos filled with melted cheese and Prime Angus Beef. Served with avocado, onion and Coriander. (G)

Taco de Birria

18

3 Corn Tacos filled with Slow-cooked tender beef in rich, spiced broth, served with melted cheese, sprinkles of onion and coriander and a 120 ml side of dipping consommé (broth). (G)

Taco de Pastor

16

3 Corn Tacos filled with a traditional marinated grilled pork and warm pineapple, served with cheese, onion and coriander. (G)

🍄 Taco Mushroom

15

3 Corn Tacos filled with Tempura Mushroom in homemade Matcha Mayo, served with avocado, onion and coriander. (A, B, E, F, H, K)

BURRITOS

Every Burrito is served with a portion of salad.

Burrito Holboxito

19

A flour Tortilla filled with cheese, black beans and Crispy Tempura Shrimp in homemade Matcha Mayo, served with avocado, red onion and coriander. (A, B, E, F, G, H, K)

Burrito Prime Angus

20

A flour Tortilla filled with cheese, black beans and Prime Angus Beef. Served with avocado, onion and Coriander. (A, G)

Burrito de Birria

18

A flour Tortilla filled with cheese, black beans and Slow-cooked beef served with avocado, onion and cilantro and a 120 ml side of dipping consommé (broth). (A, G)

Burrito de Pastor

16

A flour Tortilla filled with cheese, black beans and grilled marinated pork, fresh warm pineapple, served with avocado, onion and cilantro. (A, G)

Burrito de Pollo

17

A flour Tortilla filled with cheese, black beans, grilled chicken with mushrooms and peppers, served with Cilantro, Onion and Avocado. (A, G)

🥗 Burrito Virgin

16

A flour Tortilla filled with cheese, black beans and a variety of grilled vegetables and Avocado. (A, G)

Plates

Every Dish is served with some flour Tortillas

Alambre de Res

21

A rich portion of tender grilled Prime Angus Beef, sautéed with bell peppers, mushrooms, onions, and melted cheese. Finished with fresh herbs and accompanied by warm tortillas. (A, G)

Alambre de Pollo

18

A rich portion of juicy grilled Chicken Slices, sautéed with bell peppers, mushrooms, onions, and melted cheese. Finished with fresh herbs and accompanied by warm tortillas. (A, G)

Shrimps al Mojo de Ajo

19

Juicy shrimp sautéed in aromatic garlic butter with a mild chipotle flavor, finished with fresh cilantro and red onions. Served with rice. (A, B, G)

XXL Burrito

XXL Burrito loaded for a true feast. Served with crispy fries, fresh salad, and creamy guacamole.

Al Pastor

36

Crunchy tempura shrimp.

43

Optional cheese-crusted exterior for an extra indulgent bite (+2)

(see the allergens in the Burrito section)

H O L B O X I T O

Dessert

Flan Napolitano

7

Traditional Mexican vanilla custard with soft caramel sauce (C, G)

Scoop of Ice Cream

3

Different Flavours available. (C, G, F)

A = Gluten · B = Crustaceans · C = Eggs
D = Fish · E = Peanuts · F = Soya · G = Milk / Dairy
H = Nuts · I = Celery · J = Mustard
K = Sesame · L = Sulphites · M = Lupin · N = Molluscs

Guest Advisory:

- Please be advised that some dishes may contain or come into contact with food allergens. We kindly ask that you inform our staff of any allergies or dietary restrictions prior to ordering.
- The consumption of raw or undercooked meats, seafood, or shellfish is at the guest's own discretion and responsibility.

Holboxito - Authentic Mexican Cuisine



Chef: Jesus Avila

Born and raised in the heart of Mexico City, Jesús studied culinary arts at a private university in Mexico. During and after his studies, he worked alongside internationally renowned chefs in high-end, fine-dining kitchens, gaining experience in alta cocina and refined techniques.

Before long, his journey guided him south — to the Caribbean island of Holbox. There, he spent half of his life cooking by the sea and running his own beach restaurant, shaping a style that is soulful, vibrant, and deeply Mexican.

Today, after years of traveling the world and living across Europe, he opened this restaurant together with his wife as a bridge between where he comes from and where his heart belongs: Holbox.

Holboxito - Authentic Mexican Cuisine

HOLBOXITO MECXICAN RESTAURANT

Danae Street 6, 8042 Paphos

+ 357 97912594

@holboxitomexfood

Holboxito - Authentic Mexican Cuisine