

## LUNCH

### Rib eye toast \$228.00

3 pieces of corn tortilla baked and accompanied by refried beans. 150 grams of rib eye, caramelized onion, purple cabbage and Manchego cheese.

### Tuna toast \$252.00

3 pieces of corn tortilla baked and accompanied by 150 grams of homemade tuna marinated in soy sauce, avocado, chipotle dressing and fried leek.

### Ceviches \$300.00

150 grams of fresh fish in local tiger's milk (chaya, celery, cucumber, lemon juice, purple onion, coriander and serrano pepper) accompanied by cucumber, jicama, purple onion, radish and coriander.

### Fish tacos \$288.00

(3 pieces) 150 grams of marinated fish in tempura. Accompanied by carrot, passion fruit aioli, tanned onion, white cabbage, purple cabbage, coriander and lemon

### Shrimp tacos \$312.00

(3 pieces) 120 grams of shrimp sautéed in ginger, cumin and turmeric oil. Over garlic and chipotle aioli, cabbage and pico de gallo sauce

### Cochinita Pibil tacos \$228.00

(3 pieces) 150 grams of Yucatecan Cochinita Pibil. Made with pork bathed in achiote, sour orange and banana leaf. Topped with red onion and tatemada de habanero green sauce

### Flank steak tacos \$299.00

(3 pieces.) 150 grams of flank steak, caramelized onion with guacamole base and pico de gallo sauce




**Coconut shrimps** \$312.00  
(6 pieces) 120 grams of breaded shrimp in grated coconut, mashed potatoes, avocado and grilled onion aioli.


**Club sandwich** \$252.00  
(3 pieces of bread) 40 grams of shredded chicken, ham, gratin cheese, bacon, lettuce, tomato, accompanied by 150 grams of French fries.

 **Tuna Club Sandwich** \$252.00  
150 grams of fresh tuna grilled, accompanied by guacamole, lettuce, tomato and chipotle dressing.

**NÁAY burger** \$299.00  
180 grams of juicy homemade meat, bacon, gratin cheese, battered onion rings, lettuce and tomato slices on our artisan bread. With a side of 150 grams of French fries.

 **Portobello burger** \$299.00  
45 grams of roasted portobello mushroom, lettuce, red tomato, onion ring, arugula and cucumber in our artisan bread. With a side of 150 grams of French fries

**Pepperoni pizza** \$195.00  
traditional pepperoni pizza, mozzarella cheese and homemade spicy sauce.

 **Vegetarian pizza** \$195.00  
traditional pizza with tomato sauce, mozzarella cheese, roasted peppers, avocado and dehydrated tomato.

**Squid rings** \$204.00  
250 grams of crispy battered rings with chipotle aioli


**French fries** \$180.00  
300 grams of traditional French fries



 **Vegan nachos** \$204.00  
100 grams of fried corn tortilla, accompanied by beans, pico de gallo sauce, corn kernels, avocado, serrano pepper and vegan sauce based on carrot and potato



**Sincronized** \$168.00  
(3 pzs.) de tortilla de harina con jamón y queso acompañados de side de guacamole y pico de gallo.


 **Burritos** \$300.00  
1 piece of jumbo flour tortilla, with 110 grams of grilled flank steak, 110 grams of sautéed shrimp, guacamole, lettuce, onion and gratin cheese.




**Shrimp empanadas** \$252.00  
150 grams. Flour empanadas stuffed with shrimp, bathed in chipotle sauce, mozzarella cheese and chimichurri sauce

**Buffalo wings** \$204.00  
(6 pieces) wings bathed in homemade spicy sauce, with ranch dressing, ketchup and fresh crudites.

## SALADS

 **Tropical salad** \$228.00  
120 grams of a mix of lettuce, arugula and spinach, accompanied by slices of strawberry, toasted walnut, apple, kiwi, blueberries, sweet pear and Yucatecan lime vinaigrette

 **Kikil salad** \$299.00  
120 grams of mixed lettuce served with cucumber, cherry tomato, 150 grams of marinated tuna on red sauce, truffle oil, lemon vinaigrette





### Caesar salad

\$228.00

120 grams of mixed lettuce, 150 grams of grill chicken served with homemade Cesar dressing with parmesan cheese and croutons.



### Vegan salpicon

\$190.00

Chickpea salad, beans, dressed with lemon juice, tomato, avocado, cucumber, seasonal fruit and pickled onion.



## SOUPS

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### Lime soup

\$228.00

380 ml. Of chicken broth with achiote paste, tomato and sweet chilli sauce, Yucatan lime slices, fried tortilla in julienne strips and side of avocado.

### Tortilla soup

\$228.00

3080 ml. Tomato sauce with tortilla in julienne strips, fried guajillo chili, diced fresh cheese, avocado and cream

### Carrot cream

\$228.00

380 milliliters of homemade carrot cream, sour cream and garlic parmesan croutons.



## PASTA

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### Alfredo pasta

\$250.00

180 grams of pasta dipped in cream, butter and garlic sauce with grated parmesan cheese

### Funghi pasta

\$250.00

180 grams of pasta in mushrooms sauce, sauteed with garlic, butter and parmesan cheese



**Shrimp pasta** \$300.00

180 grams of pasta with shrimp sautéed in white wine, cherry tomatoes, parsley in garlic oil and mushrooms.

**Shrimp ravioli with mushroom sauce** \$300.00

(5 pieces) 180 grams of ravioli stuffed with shrimp in white wine, onion, garlic, paprika and Manchego cheese. Bathed in creamy mushroom sauce.



## MAIN COURSE

**Octopus marinade** \$420.00

300 grams of octopus marinated in creole leaves, ancho chili marinade, plantain puree, avocado, crispy onion and parmesan crusted

**Shrimp Aguachile** \$330.00

120 grams of shrimps marinated in green sauce, lemon juice, serrano pepper and coriander chopped served with red onion julienne, cubed cucumber, salt and pepper



 **Tuna tartare** \$420.00

150 grams of fresh tuna marinated in soja sauce, sesame seeds oil, lemon vinaigrette, black sesame seeds served with diced avocado with a touch of lemon juice and pepper.

 **Tikinixic fish** \$372.00

300 grams of fillet fish (Grouper) marinated in achiote, sour orange, served with Mexican rice, peppers, cured onion, epazote and homemade tortillas.



**Chicken and Flank Steak Skewers** \$299.00

Chicken and flank steak in cubes, placed on a bamboo stick, with onion, peppers, zucchini, and mushrooms, accompanied by guacamole and handmade tortillas



 **Seafood fish** \$372.00

300 grams of fresh fish, breaded with grated potato, tomato sauce and steamed vegetables.

 **Juicy New York steak** \$636.000

(300 grams of grilled New York Steak, marinated in orange juice and fines herbs. Accompanied by chili, French fries with parmesan and caramelized onions.

 **Rib eye** \$636.00

300 grams of grilled rib eye, dipped in chimichurri sauce, baked potato with sour cream, mixed salad and homemade tortillas.



## KIDS MENU

**Cheese fingers** \$140.00

(5 pieces) fried manchego cheese. Accompanied with ketchup

**Boneless chicken** \$140.00

(5 pieces) - cubes of fried chicken and accompanied by tamarind sauce.

**Donkey pasta** \$140.00

120 grams of pasta, sautéed in butter.

**Ham and cheese sandwich** \$140.00



\*PRICES ARE IN MEXICAN PESOS