



KANAN

AHAU COLLECTION

CARACOL RESTAURANT

## DESAYUNO / BREAKFAST

# SUNRISE

DE: 7.30AM A 11.30AM / FROM: 7.30AM TO 11.30AM

### DESAYUNO ENERGÉTICO

#### ENERGY BREAKFAST

Yogurt griego, almendra, fresa, zarzamora, mora azul, coco rallado, chia y brote de chícharo.

*Greek yogurt, almond, strawberry, blackberry, blueberry, grated coconut, chia and pea bud.*

Spirulina	\$280
Maca	\$280
Matcha	\$320
Cacao	\$280
Acai	\$320

### AVENA

#### OATS

Tazón de avena con fruta de la temporada.

*Oats bowl with seasonal fruit.*

\$200.00

### TABLA DE PAN

#### BREAD PLATTER

Pan de centeno, integral, acompañado de mantequilla clarificada y mermelada casera.

*Rye bread, multigrain and whole bread accompanied by clarified butter and home made jam.*

\$200.00

### PLATO DE FRUTAS

#### FRUIT BOWL

Con frutas de la estación, granola hecha en casa, y yogurt.

*With seasonal fruit, home made granola and yogurt.*

\$220.00

### HOT CAKES

#### PANCAKES

Acompañados de fruta, mantequilla clarificada.

*Accompanied by fruit and clarified butter.*

\$200.00

### HOT CAKES DE PLÁTANO

#### BANANA PANCAKES VG

Preparados con harina de avena y plátano servido con fruta.

*Prepared with oatmeal and banana, served with fruit.*

\$220.00

### CROISSANTS

#### CROISSANTS VG

Ratatouille y queso vegano de garbanzo hecho en casa.

*Ratatouille and home made vegan chickpea cheese.*

\$215.00

Champiñones, queso manchego y dos huevos fritos.

*Mushrooms, manchego cheese and two fried eggs.*

\$210.00

Espinaca, queso de cabra y dos huevos fritos.

*Spinach, goat cheese and two fried eggs.*

\$210.00

### AVOCADO TOAST

#### AVOCADO TOAST VG

Puré de aguacate sobre pan de centeno, tomates cherry, salmón curado, ajonjolí y aceite de olivo.

*Avocado puree served on rye bread, cherry tomatoes, cured salmon, sesame seeds and olive oil.*

\$220.00

Vegano / Vegan VG

Vegetariano / Vegetarian VG

Libre de Gluten / Gluten Free GF

Picante / Hot 🔥



## DESAYUNO / BREAKFAST

### CHILAQUILES

#### TRADITIONAL CHILAQUILES

Tradicional chilaquil con salsa roja o verde, queso Cotija, crema acida, cebolla morada, cilantro y un huevo frito.

*Traditional chilaquiles with red or green sauce, Cotija cheese, sour cream, purple onion, cilantro and fried egg.*

\$220.00

### BU'UL CHILAQUILES

#### BU'UL CHILAQUILES

Tradicional chilaquil con salsa de frijol negro, acompañado de chorizo, crema acida, queso Cotija, cilantro, cebolla morada y huevo frito.

*Traditional chilaquiles bean sauce, accompanied by chorizo, Cotija cheese, sour cream, purple onion, cilantro and fried egg.*

\$240.00

### HUEVOS KANAN

#### KANAN EGG'S

Tocino, frijoles refritos, mini salchicha ahumada y huevo revuelto.

*Bacon, refried beans, mini smoked sausage and scrambled eggs.*

\$240.00

### OMELETTE MEXICANO

#### MEXICAN OMELETTE

Relleno de huitlacoche y queso vegano, con flor de calabaza.

*Filled with huitlacoche and vegan cheese, with pumpkin flower.*

\$220.00

### HUEVOS AL GUSTO

#### ANY STYLE OF EGGS

Dos ingredientes a escoger: jamón de pavo, tocino, chorizo, queso, champiñones, espinaca, pimientos, calabaza, ejotes, jitomate o cebolla. Guarnición de frijoles refritos y papa.

*Two ingredients to choose from: turkey ham, bacon, chorizo, cheese, mushrooms, spinach, peppers, pumkin, Green beans, tomato or onion. Refried beans and potato garnish.*

\$220.00

### ENCHILADAS (SALSA ROJA O VERDE)

#### ENCHILADAS (RED OR GREEN SAUCE)

Rellenas de pechuga de pollo, con crema acida, queso cotija, cebolla morada y cilantro.

*Stuffed with chicken breast, with sour cream, Cotija cheese, red onion and coriander.*

\$240.00

### ENFRIJOLADAS


#### MEXICAN ENFRIJOLADAS

Rellenas de pechuga de pollo, bañadas con salsa de frijol, acompañada chorizo, crema, queso Cotija, cilantro.

*Stuffed with chicken breast bathed with bean sauce, accompanied by chorizo, cream, Cotija cheese, onion and coriander.*

\$240.00

Vegano / Vegan 

Vegetariano / Vegetarian 

Libre de Gluten / Gluten Free 

Picante / Hot 

# LUNCH

# NOON

DE: 12.00PM A 5.00PM / FROM: 12.00PM TO 5.00PM

## ENTRADAS / STARTERS

### TZATZIKI *TZATZIKI*

Base de yogurt griego y pepino, ajo aceite de olivo, acompañado de pan pita y crudités.  
*Base of greek yogurt and cucumber, garlic olive oil, accompanied by pita bread and crudites.*

\$260.00

### GUACAMOLE *GUACAMOLE*

Pulpa de aguacate y salsa mexicana sazónada.  
*Avocado pulp and seasoned mexican sauce.*

\$260.00

### HUMMUS *HUMMUS*

Acompañado de crudités de vegetales.  
*Accompanied by vegetable crudites.*

\$220.00

### ENSALADA XAKA'AN *XAKA'AN SALAD*

Espinaca, arugula, pepino, pimiento, garbanzo, aceite de olivo, sal y pimienta.  
*Spinach, arugula, cucumber, peppers, olives, chickpea, olive oil, salt and pepper.*

\$260.00

### MUULAN TOO 'XX *MUULAN TOO 'XX*

Guacamole, hummus, tzatziki, pan pita, totopo y crudités.  
*Guacamole, hummus, tzatziki, pita bread, corn chips and crudites.*

\$340.00

### ENSALADA DE SANDÍA *WATERMELON SALAD*

Mix de lechugas y brotes de chícharo, vinagreta de chile guajillo, miel de agave, nuez tostada, base de sandía asada, queso parmesano crocante y queso feta.  
*Mix of lettuce and pea sprouts, guajillo chili vinaigrette, agave honey, toasted walnut, roasted watermelon, crunchy parmesan cheese and feta cheese.*

\$280.00

### CEVICHE *CEVICHE*

Marinado en cítricos, tomate, cilantro, cebolla, aceite de olivo y aguacate.  
*Marinated with citrus, tomato, coriander, onion, olive oil and avocado.*

Pescado / Fish	\$320
Camarón / Shrimp	\$360
Pulpo / Octopus	\$380
Mixto / Mix	\$390

### CEVICHE PETROLERO *OIL CEVICHE*





Marinado en salsa negra con cítricos y ajo, pepino, cilantro, cebolla curtida y aguacate.  
*Marinated in black sauce with citrus and garlic, cucumber, coriander, pickled onion and avocado.*

\$320.00

### TIRADITOS *TIRADITOS*

Láminas de salmón, atún o robalo con aguacate, salsa ponzu y chile serrano.  
*Salmon tuna or seabass slices with avocado, ponzu sauce and serrano pepper.*

\$340.00

Vegano / Vegan  Vegetariano / Vegetarian  Libre de Gluten / Gluten Free  Picante / Hot 



## LUNCH

### TÁRTARA DE SALMÓN *SALMON TARTAR*

Salmón marinado con aderezo de mayonesa, cajun, paprika, sriracha y cebollin, base de galleta de arroz y aguacate.

*Marinated salmon with mayonnaise, cajun, paprika, sriracha and chives dressing, rice cracker base and avocado.*

\$360.00

### TÁRTARA DE ATÚN *TUNA TARTAR*

Marinado en aceite de ajonjolí, sal, pimienta. Base de germen de alfalfa, aguacate, salsa mexicana, top de poro frito y reducción de balsámico.

*Marinated in sesame oil, salt, pepper. Alfalfa germ base, avocado, mexican sauce, fried pore top and balsamic reduction.*

\$320.00

### HAMBURGUESA DE RES *BEEF BURGER*

Lechuga, jitomate, cebolla caramelizada, pepinilos y queso. Acompañado de papas fritas.

*Lettuce, tomato, caramelized onion, pickles and cheese. Served with french fries.*

\$350.00

### HAMBURGUESA VEGANA *VEGAN BURGER*

Beyond meat burger, con guarnición de vegetales.

*Beyond meat burger, garnished with roasted vegetables.*

\$370.00

### WOK DE VEGETALES *VEGETABLES WOK*

Fideos de arroz salteados con salsa oriental y vegetales.

*Salted rice noodles with oriental sauce and vegetables.*

\$260.00

### WOK DE RES *BEEF WOK*

Fideos de arroz salteados con salsa oriental y vegetales. Con sirloin.

*Salted rice noodles with oriental sauce and vegetables. With sirloin.*

\$340.00

### WOK DE MARISCOS *SEA FOOD WOK*

Fideos de arroz salteados con salsa oriental y vegetales. Camarón, pulpo y calamar.

*Salted rice noodles with oriental sauce and vegetables. Shrimp, octopus and squid.*

\$390.00

### TACOS (3 piezas / pieces)

Sirloin. \$320.00  
*Sirloin.*




Pollo (con costra de queso). \$280.00  
*Chicken (with cheese crust).*

Camarón (con costra de queso). \$340.00  
*Shrimp (with cheese crust).*

Pescado (con costra de queso). \$300.00  
*Fish (with cheese crust).*

Portobello \$220.00  
Marinado en vinagreta de balsámico.  
*Marinated in balsamic vinaigrette.*

Pierna de cerdo horneada \$260.00  
Horneada por 12 horas.  
*Baked pig leg*  
*Baked for 12 hours.*

Vegano / Vegan  Vegetariano / Vegetarian  Libre de Gluten / Gluten Free  Picante / Hot 

# LUNCH

## PRINCIPALES / PRINCIPAL

### PECHUGA DE POLLO *CHICKEN BREAST*

Pechuga marinada con especias de Yucatán, con xnipec y arroz a la mexicana.  
*Marinated breast with spices from Yucatan, with xnipec and mexican rice.*

\$285.00

### FILETE DE RIB EYE *RIB EYE STEAK*

Pure de papa rustico y espárragos salteados.  
*Rustic potato pure and sauteed sparagus.*

\$820.00

### PULPO YUCATÁN *OCTOPUS YUCATAN* 🌶️

Tentáculos de pulpo marinados en recado negro y rojo, acompañado de puré de papa con chaya, alioli de chile X-catik.

*Octopus tentacles marinated in black and red recado, accompnied by mashed potatoes with chaya, xcatik chili aioli.*

\$480.00

### FILETE DE PESCADO AL PASTOR *PASTOR FISH FILLED*

Filete de pescado marinado al pastor, con ensalada de piña y cilantro, arroz jazmin y tomates cherry.  
*Marinated pastor fish filled with pineapple and coriander salad, jasmine rice and cherry tomatoes.*

\$450.00

### SALMÓN CAPONATA *CAPONATA SALMON*

Sellado a la plancha sobre salsa caponata.  
*Grilled salmon over caponata sauce.*

\$460.00

### SALMÓN A LA PLANCHA *GRILLED SALMON*

Sellado a la plancha acompañado de verduras mixtas salteadas con mantequilla y arroz blanco.  
*Grilled seared accompanied by mixed vegetables sauteed with butter and white rice.*





\$460.00

### PAN CAMPESINO RELLENO DE MARISCOS *SEA FOOD COUNTRY BREAD* 🌶️

Pan campesino relleno de camarones, pulpo, calamar, salteados con vino blanco y salsa de chile x-catik con queso mozzarella.

*Country bread stuffed with shrimp, octopus, mussel, sauteed with white wine and x-catik chili sauce with mozzarella cheese.*

\$480.00

Vegano / Vegan  Vegetariano / Vegetarian  Libre de Gluten / Gluten Free  Picante / Hot 





RSVP

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CARRETERA TULUM-BOCA PAILA KM 8.5, TULUM, QUINTANA ROO, MÉXICO



**KANAN**  
HOTEL & SPA



# KANAN

AHAU COLLECTION

BEBIDAS & DESTILADOS  
*BEIDAS Y DISTILLED*



## BEBIDAS / DRINKS

# BAR

### SOFT DRINKS & WATER

COCA COLA, COCA LIGHT, FRESCA, FANTA, SPRITE	\$60.00
AGUA NATURAL "SKY HA" / STILL WATER "SKY HA" 390ML	\$130.00
AGUA MINERAL "HETHE" / MINERAL WATER "HETHE" 750ML	

### JUGOS / JUICES

NARANJA, TORONJA ORANGE, GRAPEFRUIT	\$100.00
JUGO VERDE GREEN JUICE	\$140.00

### CAFÉ / COFFEE

CARAJILLO (ESPRESSO + LICOR 43)	\$220.00
CAFÉ AMERICANO	\$70.00
ESPRESSO	\$70.00
DOBLE ESPRESSO	\$80.00
LATTE	\$100.00
CAPUCCINO	\$80.00

### CERVEZAS NACIONALES / NATIONAL BEERS

CORONA, VICTORIA, PACÍFICO	\$80.00
MODELO ESPECIAL, NEGRA MODELO	\$90.00
CHELADA	\$20.00
MICHELADA	\$30.00
OJO ROJO	\$40.00



# SMOOTHIES

## PAWAHTUN

Jugo de naranja, piña, plátano, espinaca, menta, jengibre y espirulina.

*Orange juice, pineapple, banana, spinach, mint, ginger and spirulina.*

**\$220.00**

## EK CHUAH

Tascalate, leche de almendras, canela, vainilla, plátano, polen de abeja.

*Tascalate, almond milk, cinnamon, vanilla, banana, bee pollen.*

**\$220.00**

## HUNAB KU

Piña, guayaba, fresa, jugo de naranja y jarabe natural.

*Pineapple, guava, strawberry and orange juice natural syrup juice.*

**\$175.00**

## ITZAMNA

Jugo toronja, espinaca, piña, apio y jarabe natural.

*Grapefruit, spinach, pineapple, celery and natural syrup juice.*

**\$175.00**

## ELIXIR KANAN

Cúrcuma, jengibre, leche de coco, jarabe de agave, anis estrella.

*Turmeric, ginger, coconut milk, agave syrup, star anise.*

**\$220.00**

## DESTILADOS / DISTILLED

# SPIRITS



### TEQUILA

HERRADURA ULTRA	\$260	\$2,500
DON JULIO BLANCO	\$230	\$2,500
DON JULIO REPOSADO	\$250	\$3,000
DON JULIO 70	\$270	\$3,500
1800 AÑEJO	\$280	\$3,000
CASA DRAGONES	\$800	\$11,000
DON JULIO 1942	\$900	\$11,000

### MEZCAL

AMORES LOGIA CENIZO	\$280	\$3,000
AMORES CUPREATA	\$280	\$2,500
AMORES TOBALA	\$350	\$4,800
AMORES SIERRA NEGRA	\$350	\$4,500
AMORES REPOSADO	\$260	\$2,500
AMORES ESPADIN	\$240	\$2,500
OJO DE TIGRE	\$260	\$3,000
OJO DE TIGRE REPOSADO	\$260	\$3,000
VERDE MOMENTO	\$200	\$2,000
MEZCAL 11-11 ESPADIN	\$250	\$3,000
MEZCAL11-11 TOBALA	\$450	\$3,700

### DESTILADOS MEXICANOS / MEXICAN SPIRITS

POX	\$320	\$3,500
SOTOL CHIHUAHUA JOVEN	\$250	\$2,500
SOTOL VENENO	\$380	\$3,500

### RON

#### *RUM*

ZACAPA XO	\$500	\$8,000
ZACAPA 23	\$350	\$4,800
FLOR DE CAÑA 4 GOLD	\$240	\$2,500
FLOR DE CAÑA 5	\$260	\$3,000
BACARDI AÑEJO	\$220	\$2,500
BACARDI BLANCO	\$210	\$2,500



## DESTILADOS / DISTILLED



### VODKA

BELVEDERE	\$250	\$2,500
GREY GOOSE	\$260	\$2,500
KETEL ONE	\$220	\$2,500
TITOS	\$220	\$2,500

### WHISKY

BULLEIT BOURBON	\$280	
JW BLACK LABEL	\$280	\$3,500
JW RED LABEL	\$250	\$2,500
JACK DANIEL'S	\$240	\$2,500
MACALLAN 12	\$450	\$5,000
GLENFIDICH 15	\$450	\$5,000

### GINEBRA / GIN

GIN MARE	\$250	\$3,000
HENDRICK'S	\$240	\$2,500
BEEFEATER 24	\$240	\$2,500
TANQUERAY	\$220	\$2,000
MARTIN MILLERS	\$260	\$3,000

### LICORES / LIQUORS

NIXTA	\$180	\$2,000
KALHUA	\$180	\$2,000
LICOR 43	\$180	\$2,000
CAMPARI	\$180	\$2,000
APEROL	\$180	\$2,000
AMARETO DISSARONO	\$210	\$2,300
CINZANO	\$180	\$2,000
CHARTREAUSSSE	\$290	\$3,200
GRAND MARNIER	\$280	\$3,000
ST GERMAIN	\$290	\$3,200
ANCHO REYES VERDE	\$180	\$1,800

MIXOLOGÍA / MIXOLOGY

# COCKTAILS

## IXCHEL

Gin Tanqueray, jugo de limón, jarabe natural, hojas de epazote, manzana verde.

*Tanqueray gin, lime juice, natural syrup, epazote leaves, green apple.*

**\$260.00**

## WAY POP

Mezcal Verde Momento, Ancho Reyes Chile Ancho, jugo de toronja, jugo de limón, jarabe natural.

*Mezcal Verde Momento, Ancho Reyes Chile Ancho, grapefruit juice, lime juice, natural syrup.*

**\$260.00**

## BALAM HA'

Tequila, jugo de limón, jamaica y piña.

*Tequila, lime juice, hibiscus and pineapple.*

**\$240.00**



## MIXOLOGÍA / MIXOLOGY

### XTABAY

St. Germain, limoncello, jugo de limón, aquafaba, kiwi y gotas de bitter.

*St. Germain, limoncello, lime juice, aquafab, kiwi, bitter drops.*

**\$260.00**

### TROPICAL NIX

Nixta, piña, canela, agua tónica.

*Nixta, pineapple, cinnamon, tonic water.*

**\$240.00**

### DRY TIGER

Ojo de tigre, Campari, jugo de toronja, agua tónica.

*Mezcal de Ojo de Tigre, Campari, grapefruit juice, tonic water.*

**\$270.00**



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