



KANAN

AHAU COLLECTION

YUM YUM ROOFTOP

ROOFTOP

UNDER STARS

DE: 5.30PM A 10.00PM / FROM: 5.30PM TO 10.00PM

ENTRADAS / STARTERS

ENSALADA COBA

COBA SALAD

Espinaca, lechuga sangría, col radiccio, camote crocante, calabaza, col morada en reducción de vino tinto con piloncillo.

Spinach, lettuce, cabbage radiccio, sweet potato, zucchini, purple cabbage reduced in red wine and vegan cheese.

\$240.00

ENSALADA TIBIA

WARM SALAD

Variedad de coles, cebolla cambray, zanahoria, camote dulce, todo salteado con una vinagreta con brandy y ajos rostizados a las brasas, bañado de una salsa de queso azul.

Variety of cabbages, chambray onion, carrot, sweet potato, all sauteed with a vinaigrette with brandy and grilled roasted garlic, bathed in a blue cheese sauce.

\$280.00

FUNGICIOUS COUS

Hongos, cebollin, cebolla, pimientos, perejil, hierbabuena, aceite de ajo y nuez de la india.

Mushroom, onion, bell peppers, parsley, peppermint, garlic oil, and cashews.

\$240.00

TARTARA DE SALMÓN

SALMON TARTARE

Salmon, aguacate, pimientos, aceite de oliva, limón y reducción de achiote.

Avocado-salmon, bell peppers, olive oil, lime, and annatto reduction.

\$360.00

CROQUETAS DE AGUACATE

AVOCADO CROQUETTES

Acompañada de verduras salteadas al tamarindo.
Accompanied with tamarind sauce, and sauteed veggies.

\$260.00

RISOTTO DE CALABAZA

ZUCCHINI RISOTTO

Arroz, pure de calabaza, almendras y pepitas tostadas.
Rice, zucchini puree, almonds and pumpkins seeds.

\$240.00

CARPACCIO DE PULPO

OCTOPUS CARPACCIO

Acompañado de aceite de jengibre y limón real, tapenade, croutones.

Accompanied by ginger oil and royal lemon, tapenade, coutons.

\$460.00

RISSOTO EN TINTA DE CALAMAR

SQUID INK RISSOTO

Arroz con tinta de calamar, queso parmesano y calamares salteados con vino blanco.

Rice with squid ink, parmessan cheese, and squid sauteed, with white wine.

\$420.00

PIZZA DE COLIFLOR


CAULIFLOWER PIZZA

Base de coliflor con chia, casse de tomate, albahaca y queso vegano.

Cauliflower pizza crust, chia seeds, fresh tomato sauce, basil, and vegan cheese.

\$260.00

Vegano / Vegan 

Vegetariano / Vegetarian 

Libre de Gluten / Gluten Free 

Picante / Hot 



ROOFTOP

PRINCIPALES / MAIN

CUU'T VI DE BERENJENAS Y PORTOBELLO *PORTOBELLO & EGGPLANT DUO*

Berenjena rostizada a las brasas y hongos confitados, tahini, cebillin, perejil, pepita, cacahuete, maracuyá y queso feta.
Grilled roasted aubergine and confit mushrooms, tahini, chives, parsley, pumpkin seed, peanuts, passion fruit and feta cheese.

\$320.00

DUO DEL MAR *SEA DUO*

Pulpo y camarones asados con chimichurri de zanahoria, montados en puré de coliflor con betabel y ensalada de arúgula.
Grilled shrimp and octopus with carrot chimichurri, accompanied with cauliflower & beet mash.

\$420.00

SALMÓN AL GRILL *GRILLED SALMON*

Servido con vegetales salteados, arroz jazmín y salsa de ostión.
Served with sauteed veggies, jasmine rice and oyster sauce.

\$460.00

RACK DE CORDERO A LAS BRASAS *GRILLED RACK OF LAMB*

Reposado al vacío con finas hierbas y ajo acompañado con ensalada de couscous con champiñones, pimienta, berenjena y aceituna.
vacuum rested with fine herbs and garlic accompanied with a couscous salad with mushrooms, peppers, aubergines and olives.

\$750.00

PECHUGA DE PATO SELLADA A LAS BRASAS *SEALED DUCK BREAST ON THE GRILL*

Sobre un espejo de pipián verde y verdolagas.
On a mirror of Green pipian and purslane.

\$585.00

ROCK CORNISH AL PIBIL *ROCK CORNISH PIBIL*

Con verduras en escabeche y cebolla curtida.
With pickled vegetables and cured onion.

\$390.00

PAN CAMPESINO RELLENO DE MARISCOS *PEASANT BREAD STUFFED WITH SEAFOOD*

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

PASTA NERO DI SEPIA *NERO DI SEPIA PASRA*





Pasta larga con ajo y mantequilla con tinta de calamar, acompañada de camarones y tentáculos de pulpo al vino blanco.
Long pasta with garlic and butter with squid ink, accompanied by shrimp and octopus tentacles in White wine.

\$390.00

PASTA VEGGIE *VEGGIE PASTA*

Pasta larga salteada con salsa de tomate, berenjena frita, tomates cherry frescos, aceitunas, alcaparras y cebollin.
Sauteed with tomato sauce, fried aubergine, fresh cherry tomatoes, olives, capers and chives

\$390.00

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

ROOFTOP

DEL GRILL / FROM THE GRILL

Especiales del mar / Sea specials

PULPO ENTERO A LA PARRILLA GRILLED OCTOPUS

Marinado con rub rojo con especias tatemadas de la región, parrillado a las brasas.
Marinated with red rub with spices tatemadas of the región, grilled on the embers.

\$260.00

LANGOSTA A LA MANTEQUILLA BUTTER LOBSTER

Parrillada, con mantequilla de chipotle y brandy.
Consulta precio con un anfitrión.
*Grilled, with chipotle, butter and brandy.
Check price with host.*

\$260.00

Cortes especiales / Specials cuts

RIB EYE \$820.00

COWBOY \$920.00

T-BONE \$820.00

GUARNICIONES GARNISH

Puré de papa con queso parmesano y aromatizado con ajo y romero.
Mashed potatoes with parmesan cheese and flavored with garlic and rosemary.

\$120.00

Elote dulce a la parrilla con mantequilla de chipotle.
Grilled sweet corn with chipotle butter.

\$80.00

Arroz a la mexicana.
Mexican rice.

\$80.00

Ensalada mixta.
Mixed salad.

\$80.00

Vegetales al grill.
Grilled vegetables.

\$80.00





RSVP

984 212 2515
WhatsApp Only

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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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