



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 radicchio, camote crocante, calabaza, col morada en reducción de vino tinto con piloncillo.

Spinach, lettuce, cabbage radicchio, 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.

\$580.00

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

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 PASTA*

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.

\$420.00

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 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.

\$850.00

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.

\$1600.00

Cortes especiales / Specials cuts

RIB EYE \$1200.00

COWBOY \$920.00

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

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





RSVP

984 212 2515
WhatsApp Only

WWW.KANANTULUM.COM

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



KANAN
HOTEL & SPA