



The Rooftop



DAIRY PRODUCTS



EGG



SEEDS



VEGGIE



VEGAN



CRUSTACEANS



FISH



MOLLUSK



NUTS



GLUTEN

Entries

COBA SALAD \$270

Fresh mix of Spinach, sangria lettuce, fried sweet potato, pumpkin, sweet and sour red cabbage, with a light red wine reduction dressing & feta cheese.

CAPRESE SALAD WITH ARUGULA \$340

Classic salad with Cherry tomatoes, mozzarella cheese, olive oil, balsamic reduction, arugula and basil pesto.

GUACAMOLE \$300

Traditional guacamole, accompanied by toasted bread with garlic oil.

FUNGI COUS COUS \$290

Confit mushrooms, chives, red onion, pepper relish, mint, garlic oil and cashews & boursin cheese.

SALMON TARTARE \$380

Delicious fresh salmon, avocado, peppers, olive oil, lemon and achiote reduction.

TUNA TARTARE \$380

Fresh tuna tartar marinated with sesame oil, lemon juice, accompanied by avocado, alfalfa germ and balsamic reduction.

RISOTTO NERO DI SEPIA \$420

Succulent rice sauteed with onion, garlic and white wine, squid ink, accompanied by squid rings & shrimp.



Prices are in mexican pesos.

Main

SEA DUO \$630 🦑🍷

Fresh Octopus and shrimp sautéed in carrot oil and spices, accompanied by mashed cauliflower with beets, arugula salad and cherry tomatoes.

GRILLED SALMON \$520 🐟

Fresh Grilled seared salmon fillet with an oyster sauce, accompanied by baby vegetables and jasmine rice.

TUNA STEAK \$520 🐟

Tuna fillet marinated in citrus sauce with ginger, coriander seed, sealed in sesame oil, accompanied with roasted baby vegetables and avocado puree.

DUCK BREAST \$620

Delicious Confit breast, accompanied with mashed cauliflower with beets, balsamic vinegar reduction.

CHICKEN BREAST \$380 🍗

Light Chicken breast stuffed with spinach and Manchego cheese, mashed potatoes with chaya, sweet potato wedges, and salad.

TIKIN-XIC FISH \$480 🐟

Classic mayan recipe of fish fillet marinated with local spices wrapped in banana leaves, accompanied with rice and pickled red onion.

SEA FOOD COUNTRY BREAD \$480 🍷🍷

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

RIB EYE (450 G.) \$1200

COWBOY (500 G.) \$1200

ACCOMPANIES

Mexican style rice. \$80

Roasted sweet corn, chipotle butter. \$120

Roasted vegetables with butter and herbs. \$80

Mashed potato, creamy flavored with garlic and rosemary. \$140



Prices are in mexican pesos.

Fresh homemade pasta

PASTA NERO DI SEPIA \$580 🐙🐙

Long pasta sautéed with garlic and butter, squid ink, accompanied with shrimp, squid and octopus in white wine.

CHOOSE YOUR PASTA

Fetuccini o Linguini \$340 🍝

CHOOSE YOUR FAVORITE SAUCE

- Pomodoro sauce, poached tomato, sautéed garlic with olive oil and seasoned aromatic herbs. 🍅
- Funghi sauce, creamy mushroom sauce with a touch of fried garlic and cherry tomatoes sautéed. 🍄
- Creamy sauce seasoned with garlic & white wine and fresh salmon. 🐟🍷

EXTRAS

Chicken \$100

Shrimp \$200

Parmesan Cheese \$100

Mozzarella Cheese \$140



Prices are in mexican pesos.

Pizzas

VEGAN PIZZA \$400 🌱

Homemade tomato sauce, mushrooms, peppers, cherry tomato, basil, red onion, olives, covered with mozzarella cheese.

MARGARITA PIZZA \$400 🍷🍷

Tomato sauce, fresh mozzarella cheese, basil and cherry tomatoes.

ARGENTINIAN CHORIZO PIZZA \$420 🍷

Tomato sauce, Argentine chorizo, goat cheese, and chimichurri.

CARIBBEAN PIZZA \$540 🍷🍷🍷

Tomato sauce, mozzarella cheese, fresh seafood (shrimp, squid and octopus) sautéed in white wine and pesto sauce.

EXTRAS

Chicken \$100

Shrimp \$200

Blue Cheese \$125

Mozzarella Cheese \$140



Prices are in mexican pesos.

Vegan Menu

COBA SALAD \$270

Fresh mix of spinach, sangria lettuce, fried sweet potato, pumpkin, sweet and sour red cabbage, red wine reduction dressing with piloncillo with vegan cheese.

FUNGI COUS COUS \$290

Confit mushrooms, chives, red onion, pepper relish, mint, garlic oil and cashews. With vegan chickpea cheese.

AVOCADO CROQUETTES \$290 🌱🌱

Crunchy Avocado puree mixed with peanuts and pumpkin seeds, breaded with panko.

Accompanied by a salad of carrot, cucumber, pumpkin, mushrooms and tamarind dressing with habanero chili.

ZUCCHINI RISOTTO \$260 🌱🌱

Arboreal rice sautéed with local pumpkin puree, perfumed with white wine and topped with almonds and toasted pumpkin seeds. Dehydrated tomato and yellow lemon zest.

CAULIFLOWER TORTILLA \$290 🌱

Tortilla of cauliflower and chia, tomato sauce, gratin vegan cheese, baby arugula, pesto sauce and cherry tomatoes.

PASTA VEGGIE \$390

Sautéed fresh long pasta with tomato sauce, fried eggplant, fresh cherry tomatoes, olives, capers and chives.

AUBERGINE AND PORTOBELLO DUO \$320 🌱🌱

Portobello confit and aubergine marinated in balsamic vinegar with rosemary, garlic and onion. Accompanied delicious with passion fruit dressing, peanuts, pumpkin seeds, parsley, tahini paste, olive oil.



Prices are in mexican pesos.



KANAN

AHAU COLLECTION