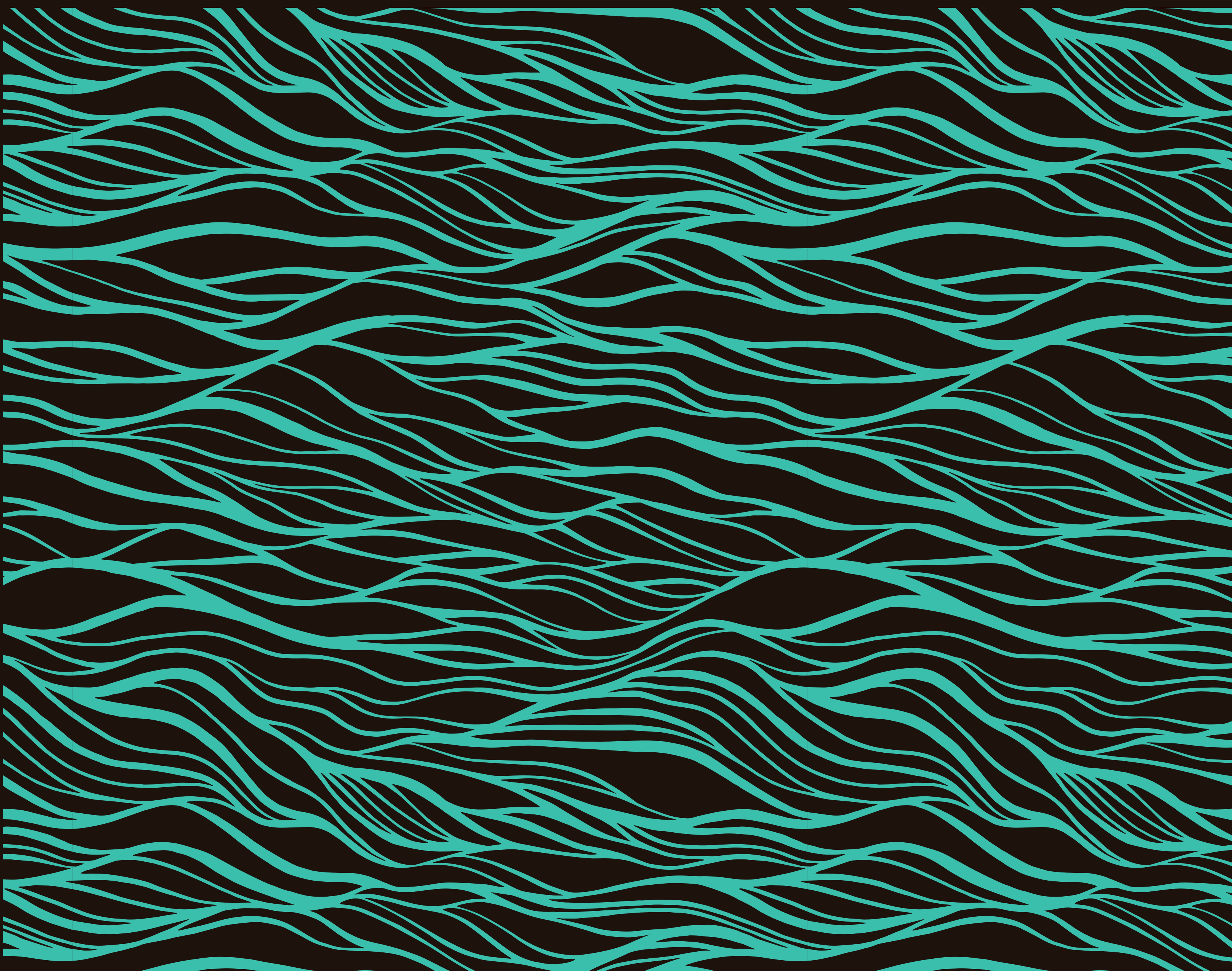


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# KĀAJAL

RESTAURANT

MEAL  
& DINING



# SOMETHING TO START

TRADITIONAL \$180  
GUACAMOLE (120 g)  
Served with Mexican sauce and corn tortilla chips

FLANK STEAK NACHOS \$350  
Crispy corn tortilla chips topped with juicy grilled flank steak (150 g), served with cheese sauce, refried beans, fresh guacamole, jalapeños, pico de gallo, and a touch of sour cream

CHICKEN NACHOS \$250  
Crispy corn tortilla chips topped with juicy grilled chicken (150 g), served with cheese sauce, refried beans, fresh guacamole, jalapeños, pico de gallo, and a touch of sour cream

CHEESE AND MEAT \$350  
PLATTER (270 g)  
Assorted cheeses and meats: salami, serrano ham, pork loin, smoked salmon, iberian sausage, camembert cheese, brie cheese, manchego cheese, edam cheese, cheddar cheese, calamata black olive, halkidiki green olive, cambray onion

QUESADILLAS \$160  
Shredded mozzarella cheese, in a burrera flour tortilla, served with guacamole, mexican sauce and sour cream

CHICKEN QUESADILLAS \$292  
Chicken (150 g), shredded mozzarella cheese, in a burrito flour tortilla, served with guacamole, mexican sauce and sour cream

TUNA TARTAR TOSTADA \$195  
(1 piece / 100 g)  
With chipotle ponzu sauce and fresh mango

# SALADS

## CAESAR'S SALAD

Seed bread croton, Caesar's dressing of the house, grated parmesan cheese

Regular	\$208
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Grilled chicken breast strips (150 g)	\$306
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Marinated grilled salmon (150 g)	\$390
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Marinated grilled shrimps (150 g)	\$415
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REGIONAL VEGETABLE	\$208
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## RUSTIC SALAD WITH ROASTED

## VEGAN GARLIC RANCH

Marinated kale, spinach & chard, tomato, grilled avocado, celery, lettuce mix, vegan roasted garlic dressing, green apple, crispy wonton and fried nori



# CEVICHE

SPICY GARLIC \$370

## FISH CEVICHE

The catch of the day (180 g) marinated in sour orange and lemon with fried chili and fried garlic, cucumber, coriander, red onion and grilled corn

COCONUT AND ROASTED \$340

## HABANERO FISH CEVICHE

The catch of the day (180 g) marinated in lime and lemon juice with coconut milk, mint, coriander, epazote, garlic oil and a light touch of roasted habanero

TUNA CEVICHE \$305

Marinated fresh tuna (180 g), in morita chili sauce with avocado, tomato, celery and red onion

SHRIMP CEVICHE \$320

Fresh shrimp (200 g) marinated in lime juice, mixed with tomato, onion, cilantro, and avocado; a refreshing classic

SHRIMP COCKTAIL \$320

Shrimp 16/20 (150 g), accompanied by Mexican salsa and avocado

CAMARONSILLAS \$132

(1 piece)

Quesadilla with mozzarella cheese in a flour tortilla and shrimp 16/20 (80 g)

# SOUPS & CREMES

GRANDMA'S \$175

CHICKEN SOUP (250 ml)

Served with vegetables, rice and shredded chicken (80 g)

ROASTED TOMATO \$197

CREAM (250 ml)

Served with goat cheese, basil, and rustic bread croton

LIME SOUP (250 ml) \$197

Traditional dish from Yucatan, served with shredded chicken (80 g)

## TACOS (1 piece)

COCHINITA PIBIL (100 g) \$115

Pork marinated in achiote sauce, served with mashed beans on corn tortilla, red onion and avocado

CACTUS & PANELA \$115

CHEESE (100 g)

Roasted cactus with Mexican sauce and avocado, served on blue corn tortilla

SHRIMP (80 g) \$145

Served on flour tortilla with roasted Oaxaca cheese, spicy tomato sauce, piloncillo and garlic, praline sesame, red onion and radish

FLANK STEAK (80 g) \$169

Grilled flank steak, served on corn tortilla, with guacamole and mexican sauce

CRUNCHY \$169

OCTOPUS (80 g)

Served in a corn tortilla with pineapple puree, confit potatoes, guajillo chili, and chipotle mayo sauce

PETITE RIB EYE (5 pieces) \$169

Rib Eye (200 g) accompanied by morita chili macha sauce, with parmesan cheese and delicious guacamole

# PASTAS

180 g of pasta

## PESTO PENNE

\$235

Homemade pesto sauce, made with fresh basil, toasted pine nuts, garlic, parmesan cheese, and a touch of extra virgin olive oil, roasted cherry tomatoes and parmesan cheese

## CREAMY FUSSILI

\$235

It blends with our sauce made with fresh cream, butter, garlic, and parmesan cheese

## TOMATO SPAGUETTI

\$235

With a homemade tomato sauce, prepared with ripe tomatoes, garlic, fresh basil, and a touch of olive oil. Topped with grated parmesan cheese and basil leaves

# PIZZAS

(30 cm / 8 slices)

## PEPPERONI

\$230

Traditional pepperoni (100 g) and mozzarella cheese pizza but with the Renaissance flavor

## MARGARITA

\$220

Fresh tomato, mozzarella cheese and basil

## AVOCADO

\$250

Avocado with mozzarella and parmesan cheese

## RENAISSANCE

\$260

Base of refried beans with traditional pibil pork with pickled red onion on the top



# SANDWICHES

RENAISSANCE \$290

BURGUER (200 g)

House recipe of 50/50 Top Sirloin and Rib Eye with gratin cheddar cheese, crispy bacon, tomato, red onion, lettuce, pickles and home-made bread

CLUB SANDWICH \$295

House bread with grilled chicken breast (150 g), turkey ham (90 g), crispy bacon (30 g), tomato, romaine lettuce, and provolone cheese, served with French fries

VEGETABLE (80 g) \$195

CLUB SÁNDWICH

House-made ciabatta bread with a variety of roasted vegetables, avocado, fried sweet potato, and vegan ranch dressing

PORTOBELLO \$250

BURGER

Homemade bread with grilled portobellos (180 g) avocado, fresh spinach, tomato, lettuce, provolone cheese served with fried sweet potato

CHICKEN WRAP \$230

Chicken breast (130 g) marinated with garlic, oil, lemon, and cilantro. In a flour tortilla, with lettuce, tomato, red onion, and avocado

BEEF WRAP \$258

Beef (125 g) marinated with garlic, oil, lemon, and cilantro. In a flour tortilla, with lettuce, tomato, red onion, and avocado

HOT DOG (1 pieza) \$207

Sausage (150 g) wrapped in bacon, caramelized onions, avocado, fresh jalapeño, and melted cheese, served with French fries

MINI BURGERS \$342

(3 pieces)

Gratin with cheddar cheese, caramelized onion, crispy bacon, and BBQ sauce served with potato wedges

# MAIN DISHES

COCHINITA PIBIL (200 g) \$295

Pork marinated in achiote sauce served with beans, pickled red onion and Xnipec sauce

COCONUT SHRIMPS (140 g) \$355

Crispy 16/20 shrimp wrapped in a layer of coconut crumbs and bacon (60 g), served with roasted pineapple, broccoli, cauliflower, zucchini, baby carrots, beetroot, and cherry tomatoes, all topped with a touch of roasted pineapple sauce

CATCH OF THE DAY (200 g) \$395

Seasoned at your choice: Spicy garlic, garlic, Tikin xic or lemon chilli, served with recado rojo risotto and vegetables

GRILLED CHICKEN \$300  
(200 g)

With Cambray potatoes and grilled vegetable mix

GRILLED FLANK STEAK \$433  
(200 g)

With Cambray potatoes and grilled vegetable mix

GRILLED RIB EYE \$690  
(400 g)

With Cambray potatoes and grilled vegetable mix

# SOME LIKE IT COLD

MILK (355 ml) \$70

Your choice of: Whole, lactose-free, light, almond, soy or coconut milk

CHOCOLATE (355 ml) \$73

With milk of your choice: Whole, lactose-free, light, almond, soy or coconut milk

SODA (355 ml) \$52

Your choice of: Pepsi, Pepsi Light, Mirinda, 7-Up

LEMONADE (355 ml) \$70

OR ORANGEADE

Served with plain or sparkling water

AGUA DE PIEDRA \$135

BOTTLED WATER (600 ml)

Plain or sparkling

ETHE BOTTLED WATER \$140

(750 ml)

Plain or sparkling

# SOME LIKE IT HOT

AMERICAN COFFEE (355 ml) \$68

Fresh brew coffee: regular or decaf

ESPRESSO (30 ml) \$68

Intense extract of regular or decaf coffee

DOUBLE ESPRESSO (60 ml) \$78

CAPPUCCINO (355 ml) \$80

With regular or decaf coffee and milk of your choice: whole, lactose-free, light, almond, soy or coconut milk

LATTE (355 ml) \$80

With regular or decaf coffee and milk of your choice: whole, lactose-free, light, almond, soy or coconut milk

CHOCOLATE (355 ml) \$73

With milk of your choice: whole, lactose-free, light, almond, soy or coconut milk

TEA (355 ml) \$73

Selection of the best teas



# DESSERTS

CREME BRULEE (180 g) \$170

The traditional recipe with the Renaissance touch

4 MILK CAKE (120 g) \$150

Moist sponge cake in a mixture of condensed milk, evaporated, regular and coconut, decorated with whipped cream

CRUNCHY CHURROS \$150  
(4 pieces)

The traditional dessert, freshly prepared, rolled in sugar and cinnamon, served with chocolate syrup or cajeta

TIRAMISU (120 g) \$175

Delicious original taste, performed by our pastry chef

CARROT CAKE (120 g) \$150

The exquisite house recipe

CHOCOLATE CAKE (120 g) \$170

Thoroughly prepared with creamy chocolate and a special touch of our chef

SORBETS (180 g) \$130

Handmade, homemade, ask for our seasonal flavors

# BON APPETIT

THE CONSUMPTION OF RAW-MEATS,  
UNDER-COOKED MEATS, POULTRY, SEAFOOD,  
CRUSTACEANS OR SEMI-RAW EGG INCREASES  
THE RISK OF ACQUIRING FOOD TRANSMISSION  
DISEASES.

AVERAGE FOOD WEIGHT BEFORE COOKING.

PRICES LISTED IN MEXICAN PESOS,  
TAXES INCLUDED.

SEPTEMBER, 2024.