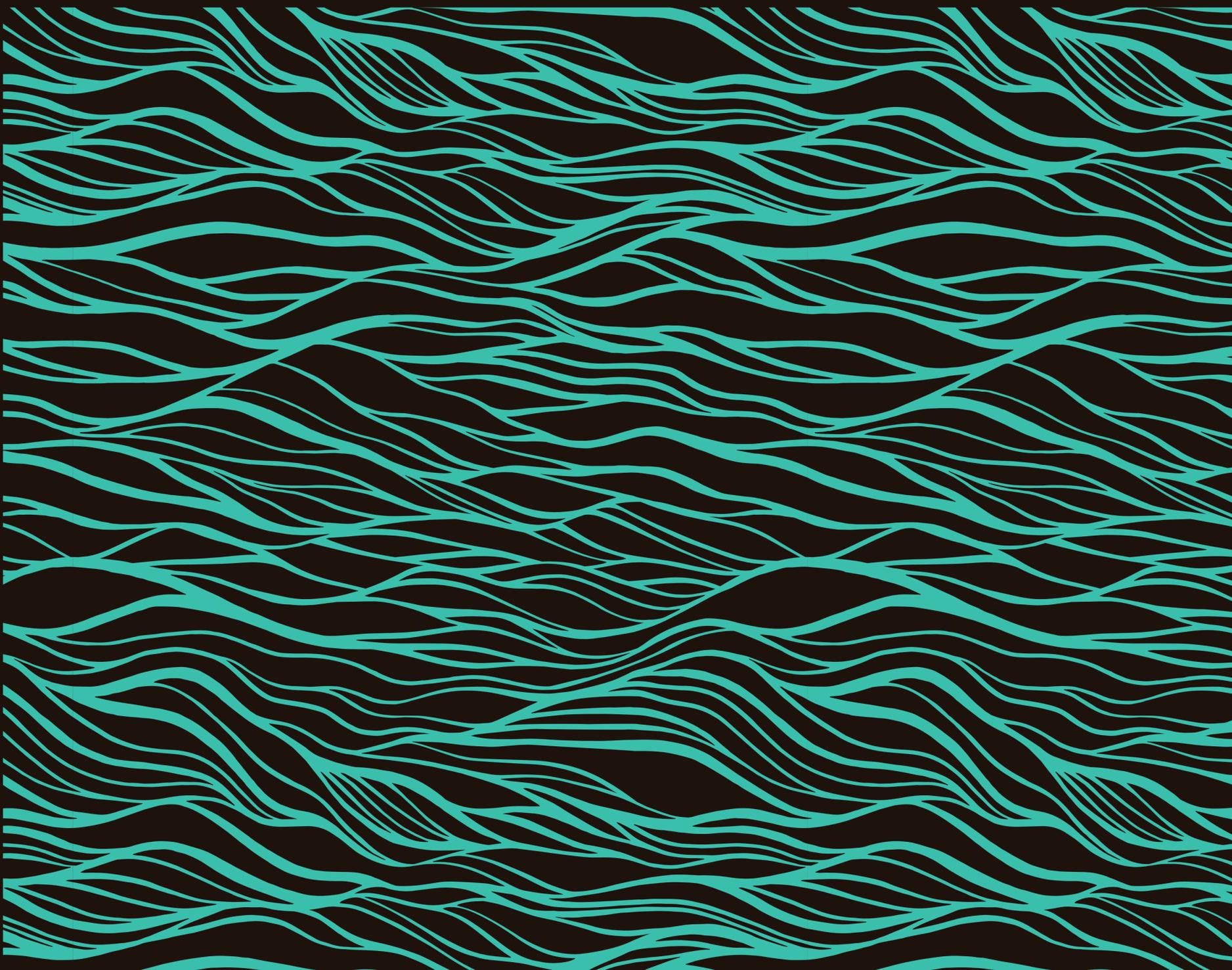


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# KĀAJAL

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 PLATTER (270 g)** \$350  
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
Grilled chicken breast strips (150 g)	\$306
Marinated grilled salmon (150 g)	\$390
Marinated grilled shrimps (150 g)	\$415

REGIONAL VEGETABLE \$208

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

# CEVICHEs

**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.