

LUNCH

Birria Salbutes \$160.00
Typical handmade black bean stuffed corn tortilla, birria style beef skirt, avocado, lettuce, and red tomato

Octopus sopes \$160.00
Marinated octopus, Oaxacan chintextle sauce, chickpea puree and fresh cheese

Ceviches \$220.00
LOCAL TIGER MILK FISH
Fresh fish, reen milk tigger (tatemada lime, chaya, celery, cucumber, lemon juice, purple onion, coriander, and serrano pepper), cucumber, jicama, purple onion, radish and coriander

TACOS

(all tacos are served in handmade tortillas)

Bread fish \$210.00
Marinated and overflowing fish, black errand aioli, carrot and tanned onion, white and purple cabbage, coriander and lemon

Shrimp \$230.00
Marinated in ginger, cumin and turmeric oil, based on garlic and chipotle aioli, cabbage and pico de gallo

Cochinita Pibil \$160.00
Typical Yucatecan dish, made with pork in achiote, sour orange and banana leaf, purple onion and green habanero sauce.

Valladolid arrachera and longaniza \$220.00
Premier cut and grilled longaniza from Valladolid, with avocado base and nopal salad

Rib Eye \$160.00
Premium cut in handmade corn tortilla



Club Sandwich \$180.00

Chicken, ham, gratin cheese, bacon, lettuce, tomato, accompanied by French fries

NÁAY Burger \$220.00

Juicy beef with bacon, gratin cheese, battered onion rings, lettuce and tomato on our house bread

Portobello Burger \$220.00

Roasted portobello with vegan mayonnaise, lettuce, arugula and cucumber, in our artisan bread

Squid Rings \$140.00

Crispy battered rings with garlic aioli

French potatoes \$120.00

Traditional french fries

Vegan Nachos \$140.00

Fried corn tortilla, accompanied by beans, tomato, corn kernels, avocado, shredded cabbage, serrano pepper and vegan sauce based on carrot and potato

Sincronized \$110.00

Flour tortilla with ham and cheese, accompanied by guacamole and cream side



SALADS

Classic Salad \$110.00

Mix of lettuce, rugula, organic tomato, cucumber, olives, red onion

Green Salad \$160.00

Mix of lettuce, arugula and spinach, accompanied by 1/3 of avocado, walnut, sesame, and lemon juice

Kikil Salad **\$110.00**

Mix of lettuces accompanied by cucumber, cherry tomato, soy sauce, tuna marinated in truffle oil and lemon vinaigrette

Caesar Salad **\$220.00**

A classic of salads, portion of lettuce leaves, accompanied by homemade cesar dressing topped with Parmesan cheese and croutons



SOUPS

Lime Soup **\$160.00**

White chicken broth with all kinds of messages, tomato and sweet chili sauce, juice, slices and grated Yucatecan lime, fried tortilla in julienne

Tortilla Soup **\$160.00**

Exquisite tomato caldillo with tortilla julienne strips, with fried chipotle chili, cubed fresh cheese, avocado, cream and pork rind

Mushroom Soup **\$160.00**

Mushroom mix mushrooms, portobello and champignon, in tomato sauce



PASTA

Alfredo Pasta **\$220.00**

Fettuccine pasta, bathed in cream, butter and garlic sauce with grated Parmesan cheese

Pasta in mushroom sauce **\$220.00**

Fettuccine pasta, bathed in mushroom sauce, sautéed with garlic, butter and Parmesan cheese



Pomodoro Pasta

\$220.00

Spaghetti pasta, bathed in pomodora sauce, with fine herbs, olive oil, fresh basil, Parmesan cheese



MAIN COURSE

Octopus in adobo

\$320.00

Pulpo marinado en hojas criollas, adobo de chile ancho y tortilla tatemada, puré de plátano macho, aguacate, cebolla crujiente y queso chiapaneco

Shrimp aguachile

\$300.00

Shrimp, marinated in green sauce, lemon juice, serrano pepper and chopped cilantro, accompanied by filleted red onion, cubed cucumber, salt and pepper



Tuna Tartare

\$320.00

Fresh tuna, marinated in soy sauce, drops of sesame oil, accompanied by red onion, diced avocado, with a touch of lemon juice and pepper

Shrimp al Pastor

\$300.00

Shrimp marinated in achiote sauce, mounted on a grill bed bathed in salt and pepper, accompanied by pico de gallo and habanera sauce, with handmade tortillas

Tikinxic Fish

\$280.00

Fish fillet (Grouper or Robalo) marinated in achiote, sour orange, wrapped in banana leaf, accompanied by Mexican rice, cured onion and epazote



Chicken and Flank Steak Skewers \$220.00

Chicken and flank steak in cubes, placed on a bamboo stick, with onion, peppers, zucchini, and mushrooms, accompanied by guacamole and handmade tortillas

Chicken in mole \$360.00

Chicken breast in a the traditional poblano mole (sweet and spicy sauce) accompanied by Mexican rice with vegetables and toasted white sesame seeds

Flank Steak (300 grs) \$320.000

Piece of flank steak Grilled, accompanied by a salad of mixed lettuce, caramelised walnut and sliced Parmesan cheese, with handmade tortillas

Rib eye (300 grs) \$500.00

Premium grilled cut, bathed in chimichurri sauce, baked potato with sour cream and mixed salad

