

A teal-colored graphic consisting of several vertical, wavy, parallel lines that resemble stylized waves or a textured pattern, positioned in the upper half of the image.

KÄÄJAL

RESTAURANT

MEAL / DINNER

SOMETHING TO START

TUNA TARTAR TOSTADA (100 g) \$140

One piece, with chipotle ponzu sauce and fresh mango

TRADITIONAL GUACAMOLE \$130

Accompanied with Mexican sauce (120 g) and crispy corn tortilla chips

SALADS

REGIONAL VEGETABLE RUSTIC SALAD WITH ROASTED VEGAN GARLIC RANCH \$125

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

CAESAR'S SALAD

\$130

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

CHICKEN CAESAR'S SALAD

\$166

Seed bread croton, Caesar's dressing of the house, grated parmesan cheese, grilled chicken breast strips (150 g)

SALMON CAESAR'S SALAD

\$250

Seed bread croton, Caesar's dressing of the house, grated parmesan cheese, marinated grilled salmon (150 g)

SHRIMPS CAESAR'S SALAD

\$270

Seed bread croton, Caesar's dressing of the house, grated parmesan cheese, marinated grilled shrimps (150 g)

CEVICHE

SPICY GARLIC CEVICHE

\$234

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 ROASTED

HABANERO CEVICHE

\$265

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

\$244

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

SOUPS & CREAMS

GRANDMA'S CHICKEN SOUP (250 ml)

\$109

Served with vegetables, rice and chicken
(80 g)

ROASTED TOMATO CREAM (250 ml)

\$140

Served with goat cheese, basil, and rustic
bread croton

LIME SOUP (250 ml)

\$120

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

TACOS (1 piece)

COCHINITA PIBIL (100 g)

\$78

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

CACTUS & PANELA CHESSE (100 g)

\$78

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

GRILLED STEAK (80 g)

\$83

Grilled steak marinated in Mexican sauce, avocado, ball cheese in blue corn tortilla

SHRIMP (80 g)

\$94

Served inside flour tortilla with roasted Oaxaca cheese, spicy tomato sauce, pi-loncillo and garlic, praline sesame, red onion and radish

PIZZA

(30 cm / 8 slices)

PEPPERONI (30 cm / 8 slices)

\$146

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

MARGARITA (30 cm / 8 slices)

\$156

Fresh tomato, mozzarella cheese and basil.

AVOCADO (30 cm / 8 slices)

\$172

Avocado with mozzarella and parmesan cheese

RENAISSANCE (30 cm / 8 slices)

\$172

Base of refried beans with traditional co-chinita pibil with pickled red onion on the top

SANDWICHES

RENAISSANCE

HAMBURGUER (200 g)

\$229

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

CLUB SANDWICH

\$208

Homemade bread with grilled chicken breast (150 g) turkey ham (90 g), crispy bacon (30 g), tomato, lettuce and provolone chesse

PORTOBELLO HAMBURGUER

\$192

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

MAIN DISHES

TRADITIONAL COCHINITA PIBIL

(200 g)

\$203

Pork marinated in achiote sauce served with beans, pickled red onion and x-nipec sauce

COCONUT SHRIMPS (200 g)

\$286

With roasted pineapple puree and regional vegetables

CATCH OF THE DAY (200 g)

\$317

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

TRADITIONAL PICKLED CHICKEN FROM YUCATÁN (200 g)

\$265

Traditional regional recipe of onion, Xcatic and vegetables mix

DESSERTS

SEASONAL FRUIT CREME BRULEE (180 g)

\$94

Made with seasonal fruit and spices from the region

4 MILK CAKE (120 g)

\$94

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

**CHURROS TRILOGY AND
HOT CHOCOLATE SHOT (120 g)
\$94**

Wrapped churros in sugar and cinnamon with hot chocolate

**TIRAMISU (120 g)
\$99**

Traditional and delicious taste, interpreted by our pastry chef

BON APPETIT

THE CONSUMPTION OF RAW-MEATS, UNDER-COOKED MEATS, POULTRY, SEA-FOOD, 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.