



KÄÄJAL

RESTAURANT

MEAL / DINNER

SOMETHING TO START

TUNA TARTAR TOSTADA (100 g) \$147

One piece, with chipotle ponzu sauce and fresh mango

TRADITIONAL GUACAMOLE \$137

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

SALADS

REGIONAL VEGETABLE RUSTIC SALAD WITH ROASTED VEGAN GARLIC RANCH \$132

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

CAESAR'S SALAD

\$137

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

CHICKEN CAESAR'S SALAD

\$175

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

SALMON CAESAR'S SALAD

\$263

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

SHRIMPS CAESAR'S SALAD

\$284

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

CEVICHE

SPICY GARLIC FISH CEVICHE

\$246

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 HABANERO FISH CEVICHE

\$279

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

\$257

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

SOUPS & CREAMS

GRANDMA'S CHICKEN SOUP (250 ml)

\$115

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

ROASTED TOMATO CREAM (250 ml)

\$147

Served with goat cheese, basil, and rustic bread croton

LIME SOUP (250 ml)

\$126

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

TACOS (1 piece)

COCHINITA PIBIL (100 g)

\$82

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

CACTUS & PANELA CHEESE (100 g)

\$82

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

FLANK STEAK (80 g)

\$88

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

SHRIMP (80 g)

\$99

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

CRUNCHY OCTOPUS (80 g)

\$99

Served on corn tortilla with pineapple purée, confitted potatoes, guajillo chili and huichol style sauce

PIZZA

(30 cm / 8 slices)

PEPPERONI

\$154

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

MARGARITA

\$164

Fresh tomato, mozzarella cheese and basil.

AVOCADO

\$181

Avocado with mozzarella and parmesan cheese

RENAISSANCE

\$181

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

SANDWICHES

RENAISSANCE

HAMBURGUER (200 g)

\$241

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

\$219

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

PORTOBELLO HAMBURGUER

\$202

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

MAIN DISHES

COCHINITA PIBIL (200 g)

\$214

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

COCONUT SHRIMPS (200 g)

\$301

With roasted pineapple puree and regional vegetables

CATCH OF THE DAY (200 g)

\$333

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

**PICKLED CHICKEN
FROM YUCATÁN (200 g)**

\$279

Traditional regional recipe of onion, Xcatic sauce and mixed vegetables

DESSERTS

**SEASONAL FRUIT CREME BRULEE
(180 g)**

\$99

Made with seasonal fruit and spices from the region

4 MILK CAKE (120 g)

\$99

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)**

\$99

Wrapped churros in sugar and cinnamon with hot chocolate

TIRAMISU (120 g)

\$104

Delicious original taste, interpreted by our pastry chef

CARROT CAKE (120 g)

\$99

The exquisite house recipe

CHOCOLATE CAKE (120 g)

\$99

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

DECEMBER, 2021.