



RESTAURANTE
KINICH[®]
EL SABOR DE IZAMAL



Just like the magical Izamal, **Kinich Restaurant** has this magical feeling too, as soon as we walk inside, we are surrounded by the **flavors, emotions and memories**. In every corner of its terraces you can feel how the rain embraces you, the art of its walls wraps you, and the aroma of the salsas seduces you. Without forgetting the **handmade tortillas** kindly served by mayan women that invite you to experience the amazing and unique taste of *yucatecan food*.

GLUTEN FREE



VEGANO



VEGETARIANO



APPETIZERS



GUACAMOLE

Local avocado mashed with a mixture of tomato, onion, local cilantro, salt and a touch of lime juice. Served with organic corn tostadas.

\$90



SIKIL P'AK

\$100

Typical sauce from Yucatán and one of the oldest, which in Mayan means sikil: seed and p'ak: tomato, it's a cream made from roasted and ground local pumpkin seeds, roasted tomato, cilantro, chives and salt. Accompanied by corn tortilla chips.



RICE WITH FRIED BANANAS \$90

Traditional mexican rice, accompanied by delicious fried plantains.

(Ask for the vegan option without chicken broth)



KINICH SALAD

\$90

Fresh organic lettuce mix with tomato slices, local avocado, carrot, cucumber and radish served with house vinaigrette.



LONGANIZA FROM VALLADOLID

\$180

Exquisite sausage made in Valladolid from ground pork, roasted by firewood.

Accompanied by onion, "chiltomate" (roasted tomato), sour orange and bean soup. **(2 pieces)**

SOUPS



LIME SOUP



\$120

Organic turkey and chicken consommé, made with onion, tomato, sweet chili, local cilantro and a touch of lime juice, served with fried tortilla strips.



VEGETABLE SOUP

\$70

Vegetables (pumpkin, vegetable pear, carrot and fresh chaya leaves) cooked in their broth with house spices.

(Add chicken for \$10)

REGIONAL DISHES



YUCATECAN STEAK

Pork tenderloin steak marinated with achiote and sour orange, grilled over a wood fire, served with pickled onion, chiltomate (tomatoes grilled over a wood fire) and strained beans.

\$205



RELLENO NEGRO

Organic turkey and chicken, cooked in a black recado consomme made from burnt dry chile, cooked with tomato, onion, epazote and spices from the region. Accompanied by buena (ground pork with a mixture of boiled backyard egg and black recado, cooked in the same consommé). It is a dish specially elaborated in the traditional festivities of Yucatan.

\$220



COCHINITA PIBIL ENTERRADA

Ancestral Yucatecan cuisine dish made with pork meat seasoned with sour orange, achiote and spices of the region; wrapped in banana leaves and cooked underground over firewood. Accompanied with tanned onion and strained beans.

\$230



DZIC DE VENADO

White tail deer meat, baked underground, shredded and seasoned with sour orange juice, radish and cilantro. Served with strained beans.

\$320



ALMOND DEER

Shredded white-tailed venison meat cooked underground and stir fried with a sauce made with almonds, chile de árbol and spices of the region. Accompanied with a small portion of guacamole, fried plantains and crispy fried chaya leaves.

\$330



POC CHUC KINICH

"Poc" from the Mayan "asar" and "Chuc" from the Mayan "carbón" (charcoal), that is, grilled. It is a pork loin, marinated with sour orange, grilled over a wood fire, accompanied by chiltomate, grilled onion, sour orange and strained beans, roasted onion, sour orange and strained beans.

\$205

QUESO RELLENO

In Yucatán it is the main dish of a traditional elegant lunch or dinner. It is a cheese ball stuffed with ground meat, served over a white sauce (based on pork juice and wheat flour) and tomato sauce.

\$210

Dutch Cheese in Yucatan?

Dutch cheese began arriving in Yucatán by ship in the late 1800s. Since then, Yucatecan cuisine has adopted its flavor.



POLLO PIBIL

Chicken marinated with sour orange, annatto and spices from the region, wrapped in banana leaves and cooked in a bain-marie. Served with xnipec sauce (pico de gallo) and bean soup.

\$185



PAPADZULES TRADICIONALES

The "master's food" as it is called in the Mayan language. Delicious tacos filled with diced organic egg, wrapped in handmade tortillas, topped with ground pumpkin seed sauce and accompanied by tomato sauce. **(3 pieces)**

(Ask for our egg-free vegan option).

\$165



PAPADZULES KINICH

Traditional papadzules with smoked sausage from Valladolid roasted by firewood.

(3 pieces)

\$195



KIK'ÚUM

Vegetables with toasted pumpkin seeds, accompanied by a local pumpkin cream that gives it a unique flavor.

\$180



YUCATECAN ENFRIJOLADAS

Tortillas filled with beans, accompanied by sautéed vegetables with chaya, pickled onion and tomato sauce.

\$160



SWEET POTATO ENFRIJOLADAS

Tortillas filled with beans, accompanied by sautéed vegetables with chaya, pickled onion and tomato sauce.

\$180



ALMOND VEGETABLES

Vegetables from the region, sautéed with a sauce made from almonds, chiles de arbol, red recado and spices, accompanied with a small portion of guacamole and fried plantains.

\$200

DESSERTS



ICE CREAM

Artisanal ice creams, made with natural and local fruits.

(Ask for our vegan dairy-free option)

\$80



HOLLANDAISE CHEESE FLAN

Traditional flan with the recipe of our grandparents, with the exquisite flavor of dutch cheese that has marked the Yucatan.

\$120



NEAPOLITAN FLAN

Traditional flan made with the grandparents' recipe.

\$95



PAPAYA CANDY

Green papaya cooked in sugar and cinnamon syrup for a week, accompanied by a shower of Dutch ball cheese.

\$85



COFFEE FLAN

Traditional flan with a touch of coffee.

\$95

(Ask for our cheese-free vegan option)

 **RECOMMENDATION**

**Prices in mexican pesos, taxes included.*

YUCATECAN SNACKS



COCHINITA PANUCHOS

\$190

Handmade tortillas stuffed with beans, fried in natural lard accompanied with cochinita. **(3 pieces)**



PANUCHOS

\$155

Handmade tortillas stuffed with beans, fried in natural lard accompanied with roasted chicken, onion, tomato, lettuce and avocado. **(3 pieces)**



VEGETABLE PANUCHOS

\$155

Handmade tortillas stuffed with beans, fried in vegetable oil, accompanied by steamed vegetables, pickled onions, tomato, lettuce and avocado. **(3 pieces)**



SALBUTES

\$155

Traditional yucatecan appetizer made with handmade fried corn dough, with roasted chicken, onion, tomato, lettuce and avocado. **(3 pieces)**



CHAYA EMPANADAS WITH CHEESE

\$155

Corn dough and fried chaya leaves mix, stuffed with Edam Dutch cheese, accompanied by tomato sauce and seasoned onion with sour orange juice. **(3 pieces)**



SALBUTES OF COCHINITA

\$190

Antojito Yucatecan snack made with handmade fried corn dough, with handmade fried corn dough, with cochinita and tanned onion. **(3 pieces)**



VEGETABLE SALBUTES

\$155

Antojito yucateco made from handmade fried corn dough, with steamed vegetables, pickled onions, tomato, lettuce and avocado.

DRINKS



MIXOLOGÍA KINICH

Ask for our signature cocktail of the day, made with seasonal fruit with seasonal endemic fruit from our orchard. Using liquors from different regions of Mexico: Mezcal, Raicilla, Henequen, Gin, Xtabentun, Tequila.

YA'AXCHÉ

Sacred tree of the mayas.

Katun Gin (Yucatan)/ Xtabentun / Jamaica /
Macerated raspberries / Lemon juice. **\$170**

K'AANK'AN IIK

Yellow chili.

Fresh and spicy flavors, enhanced by the presence of mezcal.
Mezcal Sombra Espadin / Firewood smoked pineapple
puree with a touch of habanero chile / Chapulin salt. **\$160**

TS'ONO'OT

About water.

Grapefruit crescent / Tequila Tromba
Blanco (Los Altos Jalisco) / House green Sangrita /
Grapefruit juice / Activated charcoal. **\$160**

IMIX

Cosmic crocodile.

Katun gin (Yucatan) / House tamarind pulp / Pineapple juice /
Lemon juice / Chili powder from the region. **\$160**

CAZUELITA

Henequen Sisal Reposado (Izamal, Yucatan)
Grapefruit juice / Sour orange juice / Lemon juice / A pinch of salt
and chiles a pinch of salt and sweet peppers from the region. **\$160**

SACLOL

White flower.

Henequen Sisal Reposado (Izamal, Yucatan) /
Grapefruit juice / Sour orange juice / Lemon juice / A pinch of salt
and sweet chiles from the region. **\$160**

MARGARITA YUCATÁN

Henquen Sisal Blanco (Izamal, Yucatan)
Pineapple Juice / Lemon Juice / Yatzil Habanero liqueur,
frosted with chapulin salt. **\$160**



GIN TONICS

DARE TO TRY THEM!

CLOVER CLUB

Grapefruit / Raspberry Twist. **\$190**

BEEFEATER

Yellow Lemon Twist. **\$190**

BOMBAY SAPPHIRE

Twist of Yellow Lemon / Star Anise. **\$180**

HENDRICKS

Cucumber slices. **\$190**

TANQUERAY

Green Lemon Twist. **\$180**

SATURNAL NO 5

Grapefruit Twist. **\$180**

SATURNAL NO 7

Green Lemon Twist / Green Lemon Half Moon. **\$190**

KATÚN (YUCATÁN)

Lima twist. **\$175**

***All of our Gin Tonics are served as 2 ounces.**

❖ CLASICS

Negroni	\$120
Manhattan	\$125
Old Fashioned	\$125
Aperol Spritz	\$125

❖ MARTINIS

Dry Martini	\$155
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WITHOUT ALCOHOL

HOUSE SPECIALTY

Habanero lemonade

Glass \$50 Pitcher \$140

NATURAL DRINKS

Chaya

Lemonade

Jamaica

Horchata

Tamarindo

Glass \$40 Pitcher \$120

With Mineral Water + \$10

❖ MEZCAL

400 Conejos Espadín	\$115
Creyente Espadín	\$130
Sombra Espadín	\$130
Agua Dulce Tobalá	\$140
Vago Espadín	\$180
Chacolo Espadín	\$230
Vago Ensemble	\$265

❖ SODAS

Coca Cola
Coca Cola Light
Coca Cola sugar free
Fresca
Sidral Mundet
Mineral water
Purified water 600 ml.
Tonic water

\$40 c/u

❖ MINERAL WATERS

Hethe Mineral 355ml.	\$70
Hethe Natural 355ml.	\$60
Hethe Mineral 750ml.	\$90
Hethe Natural 750ml.	\$90
Perrier	\$70
Topo chico	\$50

COFFEE

Of pot	\$40
American	\$50
Espresso	\$50
Ristretto	\$50
Cappuccino	\$55
Cappuccino Decaf	\$55
Double	\$75
Carajillo	\$130

❖ RAICILLA

La Venenosa Costa	\$160
Alicates Costa	\$160

❖ SOTOL

Imperial Cascabel	\$180
Seis 14	\$180

❖ VODKA

Smirnoff	\$110
Absolut Blue	\$110
Stolichnaya	\$110
Grey Goose	\$165

❖ BEER

Sol	
XX Lager	
XX Ámbar	
Indio	
Tecate Light	
\$45	

Bohemia Obscura	
Bohemia Clara	
Heineken	
Heineken 0.0	
Amstel Ultra	
XX Ultra Lager	
\$60	

❖ CRAFT BEER

Ceiba Dorada	\$90
Ceiba Ámbar	\$90
Mastache Session IPA	\$90
Mastache American Lager	\$90
Casa Pinillos Session IPA	\$90
Casa Pinillos Schwarzbier	\$90
Casa Pinillos Ultra	\$90
Cerveza Yucatán	\$90

Beer mixers :

Chelada	\$25
Michelada	\$25
Ojo rojo	\$25

❖ COGNAC

Martell VSOP	\$255
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❖ BRANDY

Torres 10	\$90
Torres 15	\$140

❖ TEQUILA

Cascahuin Tahona	\$210
Herradura Plata	\$130
Don Julio Blanco	\$110
Maestro Tequilero Blanco	\$120
Tromba Blanco	\$150
José Cuervo Tradicional	\$100
Herradura Reposado	\$130
Don Julio Reposado	\$140
Don Julio Añejo	\$170
Cascahuin Extra Añejo	\$320
1800 Cristalino	\$180
Maestro Dobel Diamante	\$190
Don Julio 70	\$210

❖ DISTILLATE OF HENEQUÉN

Sisal Blanco	\$55
Sisal Reposado	\$55

❖ WHISKEY

JW Etiqueta Roja	\$85
Buchanan's Deluxe 12 Años	\$140
JW Etiqueta Negra	\$140
Chivas Regal	\$140
Buchanan's Master	\$180
Glenfiddich 12 Años	\$230

❖ RUM

Flor de Caña Añejo Oro	\$90
Bacardi Blanco	\$90
Zacapa Centenario 23 Años	\$255

❖ DIGESTIVES

Kahlúa	\$70
Chinchón seco	\$70
Chinchón dulce	\$70
Xtabentún D'Aristi	\$75
Xtabentún Yumbab	\$75
Baileys	\$75
Frangelico	\$75
Sambuca Vaccari Nero	\$75
Amaretto (Disaronno)	\$95
Licor 43	\$95

*Prices in mexican pesos, taxes included.
All distillates in the liquor section are served from 2 oz.

WINES

BY THE GLASS

White

*Analogy, Sauvignon Blanc, Malbec,
Valle Bernal, Querétaro, México. **\$110***

Red

*Earth Tower, Tempranillo grapes and Cabernet Sauvignon,
Dolores Hidalgo, Guanajuato. **\$160***

Rosé

*Analogy, Cabernet Sauvignon and Malbec,
Valle Bernal, Querétaro, México. **\$110***

WINES BY THE BOTTLE

Whites

Analogy, Sauvignon Blanc, Malbec,
Valle Bernal, Querétaro, México. **\$590**

Cassiopea, The sky, Sauvignon Blanc,
Valle de Guadalupe, México. **\$850**

È Emeve, The sky, Chardonay,
Valle de Guadalupe, Ensenada, Baja California, México. **\$900**

Sparkling per Bottle

Analogy, Sauvignon Blanc,
Valle Bernal, Querétaro, México. **\$650**

Rosé

Analogy, Malbec, Cabernet Sauvignon,
Valle Bernal, Querétaro, México. **\$590**

Red

Eclipse, The sky, Cabernet Sauvignon, Merlot, Nebbiolo,
Baja California, México. **\$950**

Copernicus, The sky, Cabernet Sauvignon, Merlot,
Valle de Guadalupe, Baja California, México. **\$1,050**

È Emeve, The future, Malbec,
Valle de Guadalupe, Baja California, México. **\$1,250**

Great Richard, Mount Xanic, Cabernet Sauvignon,
Merlot, Petit, Vermut, Cabernet Franc,
Valle de Guadalupe, Baja California, México. **\$2,900**

Casa Madero Shiraz, Shiraz grape,
Parras de la Fuente, Coahuila. **\$1100**

Earth Tower, Tempranillo grapes and Cabernet Sauvignon,
Dolores Hidalgo, Guanajuato. **\$720**



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