



# KINICH

RESTAURANTE



## APPETIZERS

**SIKIL P'AK**    \$100

From the mayan Sikil (*pumpkin seed*) and p ak (*tomato*). It is a typical yucatecan, creamy sauce made with a base of pumpkin seeds, firewood roasted tomatoes, with a touch of local cilantro and chives, accompanied by corn tortilla chips.

**GUACAMOLE**    \$90

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

**ARROZ CON PLÁTANOS**   \$90

Traditional tomato rice with fried plantain.

**LONGANIZA DE VALLADOLID** (2 pieces)   \$215

Sausage made in the magic town of Valladolid, of pork ground meat, achiote and local spices, roasted over firewood. Served with pickled onions, chiltomate (*tomato sauce*), sour orange and strained beans.

## SALADS

**ENSALADA KINICH**    \$110

Lettuce from our farm, mango, local cucumber, pumpkin seed and chayote with the house's vinaigrette.

## SOUP

**SOPA DE LIMA**   \$120

The queen of all the soups. Turkey and chicken broth, made with onions, tomatoes, sweet chili, local cilantro and lime juice, served with tortilla strips.


**SOPA DE VERDURAS**    \$90

Vegetables (*local zucchini, squash, carrots and fresh chaya leaves*) boiled in their broth with local spices.


Add chicken for \$20






## ANTOJITOS YUCATECOS

**TRADITIONAL PANUCHOS** (3 pieces)  \$155


Handmade tortillas stuffed with beans, fried in lard, served with roasted chicken, pickled onions, tomato, lettuce and avocado.

**COCHINITA PANUCHOS** (3 pieces)  \$190



Handmade tortillas stuffed with beans, fried in lard, served with Cochinita

**VEGETABLE PANUCHOS** (3 pieces)    \$155




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

**COCHINITA SALBUTES** (3 pieces)  \$190


Hand made tortilla, fried, served with Cochinita and pickled onions.

**TRADITIONAL SALBUTES** (3 pzas)   \$155

Hand made tortilla, fried, served with roasted chicken, pickled onions, tomato, lettuce and avocado.

**VEGETABLE SALBUTES** (3 pieces)    \$155

Hand made tortilla, fried, served with vegetables, pickled onions, tomato, lettuce and avocado.

**CHAYA EMPANADAS WITH EDAM CHEESE** (3 pieces)    \$155

Corn dough mixed with chaya leaves, filled with Dutch Edam cheese, served with tomato sauce and pickled onions.

\*Consuming raw products is dangerous for your health.

\*Prices in mexican pesos. Taxes included.

 Vegetarian  Vegan  Gluten Free  Circular

\*Circular: Dishes that do not generate any waste during their process or use it as a compost, recycling, or sale.





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## KINICH'S MIXOLOGY

<b>IMIX - COSMIC COCODILE.</b>	\$160	<b>TS'ONO'OT - CENOTE.</b>	\$160
Gin Katún (Yucatán), Tamarind, Pineapple, Lime juice, Local chili powder.		Tequila Tromba Blanco, Homemade green "sangrita", Grapefruit juice, Activated Charcoal.	
<b>YUYA - MAYAN BIRD</b>	\$160	<b>MARGARITA YUCATÁN</b>	\$160
Aperol, Local lime, white Cucumber, Peppermint.		Tequila Tromba Blanco, Pineapple, Lime, Habanero liquor Yatzil, Grasshopper salt made at home.	
<b>YA'AXCHÉ - SACRED MAYAN TREE.</b>	\$170	<b>NARANO MOJI</b>	\$160
Gin Katún (Yucatán), Xtabentún, Hibiscus, Raspberries, Lime juice.		Flor de caña Oro Rum , Narano (Sour Orange Liquor), Local Cucumber , Hoja santa, Peppermint.	
<b>K'AANK'AN IIK - YELLOW CHILI.</b>	\$160		
Mezcal Zotz Espadín, Smoked pineapple puree , Habanero, Grasshopper salt made at home.			

*\*Ask for our cocktail of the day made from local fruits from our own garden, using local spirits such as Mezcal, Raicilla, Tequila, Sotol, Gin or Xtabentún.*

*\*Ask for our cocktails without alcohol.*

## ⊗ CLASSICS

<b>APEROL SPRITZ</b>	\$145	<b>OLD FASHIONED</b>	\$125
<b>NEGRONI</b>	\$120	<b>DRY MARTINI</b>	\$155
<b>MANHATTAN</b>	\$125	<b>NAKED AND FAMOUS</b>	\$170

## ⊗ GIN TONICS

<b>KATÚN (YUCATÁN)</b>	\$175	<b>HENDRICKS</b>	\$195
<b>TANQUERAY</b>	\$170	<b>SATVRNAL 4 (JALISCO)</b>	\$140
<b>BOMBAY SAPPHIRE</b>	\$180	<b>SATVRNAL 7 (JALISCO)</b>	\$180
<b>BEEFEATER</b>	\$150	<b>CLOVER CLUB (JALISCO)</b>	\$180

## ⊗ SPARKLING WATER

<b>KINICH NATURAL 355 ML</b>	\$50	<b>CASA DEL AGUA 600 ML</b>	\$90
<b>KINICH MINERAL 355 ML</b>	\$55	<b>PERRIER 355 ML</b>	\$70
<b>CASA DEL AGUA 355 ML</b>	\$60	<b>TOPO CHICO 355 ML</b>	\$65

*\*Prices in mexican pesos. Taxes included.*

## ✦ MEXICAN WINE - BY THE GLASS

### WHITE

**CASA MADERO** \$160  
Chardonnay, Casa Madero, Valle de Parras, Coahuila

**RELIEVE** \$150  
Chardonnay y Chenin blanc, Valle de San Vicente, Baja California.

**PISCIS** \$180  
Chardonnay, Piscis, San Luis Potosí.

### ROSÉ

**ANALOGÍA** \$110  
Malbec y Cabernet Sauvignon, Valle de Bernal, Querétaro.

**SELENE** \$160  
Grenache y Syrah, El Cielo, Valle de Guadalupe, Baja California.

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### RED

**ESFERA** \$160  
Syrah, Valmar, Valle de Guadalupe, Baja California.

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## ✦ MEXICAN WINE - BY THE BOTTLE

### WHITE

**EMEVE** \$900  
Chardonnay, Valle de Guadalupe, Baja California.

**CAPRICORNIUS** \$800  
Chardonnay, El Cielo, Valle de Guadalupe, Baja California.

**CASSIOPEA** \$850  
Sauvignon Blanc, El Cielo, Valle de Guadalupe, Baja California.

**PISCIS** \$950  
Chardonnay, Piscis, San Luis Potosí.

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### ROSÉ

**ANALOGÍA** \$590  
Malbec y Cabernet Sauvignon, Valle de Bernal, Querétaro, México.

**SELENE** \$800  
Grenache y Syrah, El Cielo, Valle de Guadalupe, Baja California

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### SPARKLING

**ANALOGÍA BRUT** \$650  
Chardonnay, Valle de Bernal, Querétaro.

### RED

**EMEVE** \$1,250  
Malbec, Valle de Guadalupe, Baja California.

**CASA MADERO** \$1,100  
Shiraz, Valle de Parras, Coahuila

**G&G RESERVA ESPECIAL** \$1,650  
Tempranillo, Grenache y Malbec, El Cielo, Valle de Guadalupe, Baja California.

**COPERNICUS** \$1,050  
Cabernet Sauvignon, Merlot, El Cielo, Valle de Guadalupe, Baja California.

**ESFERA**  
Syrah, Valmar, Valle de Guadalupe, Baja California.

**GRAN RICARDO** \$2,900  
Cabernet Sauvignon, Merlot, Petit Verdot, Monte Xanic, Valle de Guadalupe, Baja California.

## ⊗ BEERS (355ML)

SOL	\$50	BOHEMIA CLARA	\$60
XX LAGER	\$50	BOHEMIA OSCURA	\$60
XX ÁMBAR	\$50	HEINEKEN	\$60
INDIO	\$50	AMSTEL ULTRA	\$60
TECATE	\$50	HEINEKEN 0.0	\$60
TECATE LIGHT	\$50		

## ⊗ CRAFT BEERS

CEIBA DORADA	\$90	ESMERALDA BREWING YUCATÁN	\$90
CEIBA ÁMBAR	\$90	MASTACHE AMERICAN LAGER	\$90
CASA PINILLOS SESSION IPA	\$90	PATITO IPA	\$90
CASA PINILLOS ULTRA	\$90	PATITO PILSNER	\$110

*\*Ask for our seasonal beer*

## ⊗ NATURAL JUICES

CHAYA	GLASS	\$40	HABANERO LEMONADE	GLASS	\$50
LEMONADE			SOFT DRINKS		\$45
HIBISCUS			MOCKTAILS		\$60
HORCHATA					
TAMARIND					

## ⊗ DESTILADOS (TODOS NUESTROS DESTILADOS SE SIRVEN DE 60 ML)

### MEZCAL

ZOTZ ESPADÍN	\$130
ZOTZ TOBALÁ	\$260
ZOTZ TOBASICHE	\$230
400 CONEJOS ESPADÍN	\$140
CREYENTE ESPADÍN	\$140
AGUA DULCE TOBALÁ	\$180
VAGO ESPADÍN	\$180
VAGO ENSAMBLE	\$265

### RUM

FLOR DE CAÑA ORO	\$90
BACARDI BLANCO	\$90
ZACAPA CENTENARIO	\$255

### BRANDY

TORRES 10	\$90
TORRES 15	\$140

✳️ **SPIRITS** (ALL OUR SPIRITS ARE SERVED IN 60 ML)

**TEQUILA**

CASCAHUIN TAHONA	\$210
HERRADURA PLATA	\$130
DON JULIO BLANCO	\$110
TROMBA BLANCO	\$150
JOSE 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
CARRERA DIRECTO DEL ALAMBIQUE	\$230
KOMOS AÑEJO CRISTALINO	\$545
KOMOS REPOSADO ROSA	\$490

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**COGNAC**

MARTELL VSOP	\$255
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**WHISKEY**

JW ETIQUETA ROJA	\$110
JW ETIQUETA NEGRA	\$160
BUCHANAN'S 12 AÑOS	\$160
CHIVAS REGAL 12 AÑOS	\$160
BUCHANAN'S MASTER	\$195
GLENFIDDICH 12 AÑOS	\$240
JUAN DEL CAMPO (YUCATÁN)	\$185
JACK DANIEL'S	\$95

**DIGESTIVES**

XTABENTÚN D'ARISTI	\$75
XTABENTÚN YUMBAB	\$75
KAHLÚA	\$75
CHINCHÓN SECO	\$75
CHINCHÓN DULCE	\$75
BAILEYS	\$80
FRANGELICO	\$80
CHILCUAGUE	\$185
SAMBUCA BLANCO	\$75
SAMBUCA NERO	\$75
MIDORI	\$90
DISARONNO	\$110
LICOR 43	\$95
CHARTREUSE AMARILLO	\$230
NIXTA	\$90

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**VODKA**

SMIRNOFF	\$110
ABSOLUT	\$110
STOLICHNAYA	\$110
GREY GOOSE	\$165

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**RAICILLA**

LA VENENOSA COSTA	\$170
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## PLUS CAFÉ

CARAJILLO KI	\$190
CARAJILLO	\$130
ESPRESSO MARTINI KINICH	\$170
TIERRA MESTIZA	\$160

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## COFFEE

OLLA	\$40
AMERICANO	\$50
ESPRESSO	\$50
DOUBLE ESPRESSO	\$75
CAPUCHINO	\$55
CAPUCHINO WITH BAILEYS OR FRANGELICO	\$85

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## NATURAL INFUSIONS

TEA	\$60
<i>LEMONGRASS</i>	
<i>DAMIANA</i>	
<i>EUCALYPTUS</i>	
<i>RELAXING</i>	
<i>WHITE MINT</i>	
<i>GORDOLOBO (MULLEIN)</i>	

*\*Prices in mexican pesos. Taxes included.*



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## DESSERTS

**ICE CREAM**   \$85

Artisanal ice cream made with local fresh fruits.

*Ask for our vegan dairy-free option*

**FLAN DE QUESO DE BOLA**   \$120

Our traditional flan with our grandparent's recipe and the exquisite flavor of the Dutch Edam cheese that has distinguished Yucatan.

**DULCE DE PAPAYA**   \$85

Green papaya slow cooked in sugar and cinnamon syrup for 7 days, sprinkled with grated Dutch Edam cheese.

*Ask for our vegan option without cheese*

**FLAN NAPOLITANO**   \$95

Traditional homemade flan with our grandparent's recipe.

**FLAN DE CAFÉ**   \$95

Neapolitan flan with a touch of coffee.

*Thank you for your visit, it was a pleasure having you here.*



Vegetarian



Vegan



Gluten Free



Circular

*\*Circular: Dishes that do not generate any waste during their process or use it as a compost, recycling, or sale.*