



# KINICH

RESTAURANTE



## APPETIZERS

**SIKIL P'AK**    \$110

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**    \$110

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)   \$235

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



## ANTOJITOS YUCATECOS

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


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

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

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

**PANUCHOS DE VEGETALES** (3 pieces)    \$155

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

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

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

## 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 \$30

\*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 residues are used as compost, recycled or sold.

## MAIN DISHES

### CARNE ASADA A LA YUCATECA \$260

Pork steak marinated with achiote and sour orange, grilled over firewood, served with pickled onions, chiltomate (*firewood roasted tomato sauce*) and strained beans.

### RELLENO NEGRO \*slightly spicy \$240

Turkey and chicken, cooked in a recado negro broth, made from chilis burnt in the comal, tomatoes, onions, epazote, and more than 10 different local spices. It is a dish made for special celebrations in the traditional festivities in Yucatan.

### COCHINITA PIBIL \$265

Pork steak marinated with achiote and sour orange, grilled over firewood, served with pickled onions, chiltomate (*firewood roasted tomato sauce*) and strained beans.

### QUESO RELLENO \$240

Edam cheese, filled with ground pork meat, almonds, capers and olives. Served with K'ool (*white sauce made with the pork meat juice and wheat flour*) and tomato sauce.

### PAPADZULES TRADICIONALES (3 pieces) \$165

The "Master's Food" as its name in Mayan indicates, delicious tacos filled with hard boiled organic eggs, wrapped in handmade tortillas, bathed in a ground pumpkin seed sauce and tomato sauce.

*Ask for our vegan option without eggs*

### PAPADZULES KINICH (3 pieces) \$195

Traditional Papadzules with smoked sausage from Valladolid roasted over firewood.

### KI K'ÚUM \$180

Sautéed vegetables with roasted pumpkin seeds, over a local pumpkin sauce.

### DZIC DE VENADO \$360

White tail venison, cooked in the Pib (*underground oven*), shredded and seasoned with sour orange juice, radish and local cilantro. Served with strained beans.

### VENADO ALMENDRADO \$360

Shredded whitetail venison, cooked in the Pib (underground oven) and sautéed in a sauce made with almonds, chile de árbol, achiote, sweet chili and onions. Served with guacamole, fried plantains and crispy fried chaya.

### POC-CHUC KINICH \$260

"Poc", mayan for grill and "Chuc", mayan for charcoal, meaning charcoal grilled. Pork steak, marinated in sour orange juice, black pepper and local spices, grilled over firewood. Served with Chiltomate (*roasted tomato sauce*), roasted onions, sour orange and strained beans.

### POLLO PIBIL \$230

Chicken marinated with sour orange, achiote and regional spices, wrapped in banana leaves. Served with a side of "x'nipex" (tomato, onions and cilantro) and strained beans.

### ENFRIJOLADAS KINICH \$180

Corn tortillas stuffed with refried beans and sweet potato cooked with tomato, onions and sweet chili. It is served with chiltomate and roasted onions.

### VEGETALES ALMENDRADOS \$200

Carrot, squash, local pumpkin and Chaya, stir fried with a sauce made from almonds, Chile de árbol, achiote, and onions, with a side of guacamole and fried plantains.

## 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 made 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 a week, 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.