









KINICH

RESTAURANTE





APPETIZERS

SIKIL P'AK    \$120
 From Mayan -sikil- (pumpkin seed) -p'aak- (tomato). Ground pumpkin seeds mixed with wood roasted tomatoes, organic local cilantro and chives, served with corn tostadas.

GUACAMOLE    \$120
 Local avocado blended with tomato, onion, organic cilantro, salt and lemon juice. Served with corn tostadas.

ARROZ CON PLÁTANOS   \$110
 Traditional tomato rice with fried plantain.




LONGANIZA DE VALLADOLID (2 pieces)   \$240
 Ground pork sausage, achiote and regional spices, roasted over firewood, made in the magical town of Valladolid. Accompanied by grilled onion, chiltomate (roasted tomato sauce), sour orange and strained beans.

SALADS

ENSALADA KINICH    \$120
 Lettuce from our farm, mango, local cucumber, pumpkin seed and chayote with the house's vinaigrette.
**Ask for our seasonal ingredients*


SOUP


SOPA DE LIMA   \$140
 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    \$100
 Vegetables (local zucchini, squash, carrots and fresh chaya leaves) boiled in their broth with local spices.
Add chicken for \$40
**Ask for our seasonal ingredients*






ANTOJITOS YUCATECOS




PANUCHOS TRADICIONALES (3 pieces)  \$180
 Handmade tortillas filled with beans, fried in lard, served with a mixture of roasted chicken and turkey, pickled onion, tomato, lettuce and avocado.

PANUCHOS DE COCHINITA (3 pieces)  \$195
 Handmade tortillas stuffed with beans, fried in lard, served with Cochinita

PANUCHOS DE VEGETALES (3 pieces)    \$160
 Handmade tortillas, filled with beans, fried in vegetable oil and served with vegetables, pickled onion, tomato, lettuce and avocado from our organic garden.

SALBUTES DE COCHINITA (3 pieces)  \$195
 Hand made tortilla, fried in lard, served with Cochinita and pickled onions.

SALBUTES TRADICIONALES (3 pzas)   \$180
 Hand made tortilla fried in lard, served with roasted chicken, pickled onions, tomato, lettuce and avocado.

SALBUTES DE VEGETALES (3 pieces)    \$160
 Hand made tortilla, fried in lard, served with vegetables, pickled onions, tomato, lettuce and avocado.

EMPANADAS DE CHAYA CON QUESO DE BOLA (3 pieces)   \$160
 Corn dough mixed with fried 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 residues are used as compost, recycled or sold.*

MAIN DISHES

CARNE ASADA A LA YUCATECA \$285

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 \$290

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 \$290

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 \$290

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

PAPADZULES TRADICIONALES (3 pieces) \$180

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) \$200

Traditional Papadzules with smoked sausage from Valladolid roasted over firewood.

KI K'UUM \$195

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

DESSERTS

ICE CREAM \$95

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.

DZIC DE VENADO \$385

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 \$395

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 \$285

"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 \$250

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 \$195

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 \$195

Stir-fried vegetables with an almond based sauce, chile de árbol, red recado and spices, accompanied with guacamole, fried plantains and fried chaya.

DULCE DE PAPAYA \$95

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 \$100

Traditional homemade flan with our grandparent's recipe.

FLAN DE CAFÉ \$100

Neapolitan flan with a touch of coffee.