










# K A B A N








RESTAURANT

## LUNCH




### APPETIZERS

Guacamole 	\$340
Honeydew cold soup with fresh fruit & mint leaf  	\$290
Hummus with vegetable chips  	\$340
Seasonal fruit ceviche over coconut  	\$340
Tuna tacos with jicama, guacamole, ponzu sauce (3 pcs)	\$315

### TACOS (3pcs)

Flank steak with guacamole, grilled cactus leaves & caramelized onion 	\$385
Tempura shrimp with guacamole & red cabbage	\$385
Suckling pig with onion & coriander 	\$435
“Castacán” crispy octopus tacos 	\$600
Fish “pastor” tacos 	\$385
Regional vegetables tacos with hummus 	\$375
Lobster “al ajillo” tacos  	\$1300

### SALADS

Watermelon and cactus leaves salad	\$350  
Quelite salad from our ka’anchés with cotija cheese 	\$415

### SANDWICHES

Roast beef with dehydrated tomato, pesto, avocado, mixed lettuce & panela cheese	\$340
Roasted chicken with cucumber “tzatziki” caramelized, onion, dehydrated tomato & avocado	\$325
Vegetarian sandwich with whole grain bread hummus, roasted panela cheese & mixed lettuce	\$325
Cheese sandwich with whole grain bread, avocado & mixed lettuce	\$325

### WRAPS

Vegetarian or chicken wrap, mixed salad, beans & charred chili, mayonnaise	\$265
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### FLATBREADS

Pepperoni and mozzarella cheese	\$340
Serrano ham with arugula & mozzarella cheese	
Mushrooms & oyster mushrooms, black olives, mozzarella cheese	
Avocado, chopped chives & mozzarella cheese	
Stir fried shrimps, longaniza from Valladolid “macha” sauce & mozzarella cheese	

### HAMBURGERS

Wagyu with mozzarella cheese, homemade mayonnaise, dehydrated tomato & french fries (200 gr)	\$605
Tuna with mixed lettuce, creamy avocado, dehydrated tomato & french fries (200 gr)	\$535
Portobello, dehydrated tomato, mixed lettuce, hummus & vegetable chips	\$435



THE LEADING HOTELS OF THE WORLD®



GLUTEN FREE



VEGANO



# KABAN

RESTAURANT

## FROM THE SEA TOSTADAS

\$390 (1 piece)

Mango, tomatoes, onion, cucumber, mint, coriander, sesame seeds, green "aguachile" sauce & sikil park 🌱

Octopus with tomato, cucumber, onion, mint, coriander creamy, avocado & red "tatemada" sauce 🌱

Tuna with guacamole, ponzu sauce & fried leeks

Crab meat with tomato, jalapeño chili, onion & "toreado" chili, mayonnaise 🌱

Shrimp, onion, tomato, jalapeño chili, radish shrimp, mayonnaise & chipotle chili 🌱

Grounded fish, shredded carrot, lime juice, jalapeño chili, mayonnaise, onion & tomato 🌱

Seafood with tomato, jalapeño chili, onion, coriander & avocado mousse 🌱

### AGUACHILES

\$435

Green or Black

·shrimp

·fish

·scallops

### TOSTADAS

\$390 (1 piece)

Salmon with cucumber, avocado, coriander, serrano chili & lemon juice 🌱

Fish with cucumber, papaya, avocado, coriander, citrus vinaigrette, serrano chili & lemon juice

Tuna tiradito with ponzu, avocado mousse & pickled radish

### CATCH OF THE DAY 🌱

Shrimp (4 pcs) \$970

Stone crab claws from Campeche (250 gr) \$675

Chocolata clams (3 pcs) \$580

Oysters (3 pcs) \$355

### CEVICHE

\$460

Tuna with ponzu sauce, radish, onion, avocado mousse, serrano chili & fried leek

Traditional seafood ceviche with tomato, cucumber, onion, coriander & avocado mousse

Mixed seafood ceviche with chaya "leche de trigre" & avocado

Fish ceviche with charred green sauce

Mixed seafood ceviche with carrot, cucumber, onion, chili oil & avocado mousse

Mushroom ceviche with pepper, lemon & onion

Shrimp cocktail

### FAMILY STYLE GRILL

Octopus with roasted vegetables, mixed salad, mashed potatoes & longaniza from Valladolid (250 gr) \$1090

Roasted chicken with mashed potatoes with longaniza from Valladolid & asparagus (200 gr) \$970

"A la Talla" fish with creamy rice & vegetables \$ 1450

Lobster with roasted vegetables, mixed salad, beans, tomato, rice and tortillas \$2600

Prices are in Mexican pesos, 16% taxes are included.

Our food is prepared under strict hygienic standards and norms, the consumption of undercooked food of animal origin is left to your consideration.