

SANA

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MEDITERRANEAN GASTRONOMIC BISTRO

At SANA, our cuisine is defined by Mediterranean flavors.

We focus on the finest vegetables, fresh products from the sea and land, natural fermentations in our bakery, and a unique way of understanding and respecting our ingredients. We do what we truly love.

We blend our passion with experience to offer you an unforgettable memory.

SANA is a gastronomic bistro that invites relaxation and the awakening of the senses, a space for enjoyment and inner contemplation. We give the best of ourselves so that your experience becomes endless... those memories that fill us with inner light.

Products, techniques, colors, and scents that will stay in your heart as a unique journey toward inner peace, toward what truly nourishes and fills us with happiness.

Thank you for visiting us. We hope everything here is just as it should be:

- A SINCERE AND HONEST CUISINE -



Chef's recommendation



Excellent



You won't stop trying it





FROM THE GARDEN

Warm Sana Salad | \$330 MXN

Brussels sprouts leaves, hakusai, toasted almonds, and Caesar dressing.

Greek Salad | \$330 MXN

Cucumbers, cherry tomatoes, red onion, feta cheese, olive oil, and mint leaves.

Spinach Salad | \$395 MXN

Beets, baby spinach, walnuts, pistachios, apples, goat cheese.

Burrata with Truffle Sauce | \$395 MXN

Cherry tomatoes, burrata, basil leaves, and Kalamata olives.

THE HOUSE RECOMMENDS | \$525 MXN

The taste of SANA: House made levain bread with a selection of Middle Eastern dips.
Ideal for sharing.



OUR APPETIZER

Truffle Fries | \$260 MXN

Crispy potato wedges served with our truffle mayonnaise and plenty of Parmesan cheese.

Tropical Guacamole | \$325 MXN

Avocado with mango, served with tortilla chips and sesame seeds.

Artichoke and Cucumber Ceviche | \$ 395 MXN

Roasted carrot hummus and baharat spices. (Vegan)

Traditional Mediterranean Hummus | \$385 MXN

Chickpeas, tahini, served with pita bread.

Flatbread | \$ 450 MXN

House made artisan bread with pesto base, topped with slow cooked BBQ short rib and served with potato wedges.

Tuna Sashimi | \$450 MXN

Kalamata olives, cherry tomatoes, honey ponzu, and wasabi mayonnaise.

Mini Kebab Skewers | \$460 MXN

Fish and lamb, tzatziki, and warm pea purée.

Mykonos Ceviche | \$465 MXN

White fish, tzatziki, radish, peas, and pistachio pesto.

Salmon Carpaccio | \$465 MXN

Spinach, mint cilantro olive oil, and capers.

OUR PASTAS

Lightly Sautéed Fettuccine | \$450 MXN

In olive oil, sun-dried tomatoes, basil, Kalamata olives, and truffles.

Layla Gnocchi | \$470 MXN

With capers, wild mushrooms, parsley leaves, and lemon basil.

Burrata Penne Rigate | \$475 MXN

With Eureka lemon butter, roasted garlic, and cilantro leaves.





FROM OUR WOOD-FIRED OVEN

Classic Margherita Pizza | \$ 345 MXN

With fresh tomato and basil.

Goat Cheese Pizza | \$ 385 MXN

With figs and a balsamic reduction.

Burrata Pizza | \$395 MXN

With truffle and homemade tomato sauce.

Pesto, Provolone and Goat Cheese Pizza | \$ 450 MXN

Pesto base with provolone and ash goat cheese, fresh figs, baby arugula, smoked salmon, and a touch of balsamic.

FROM THE SEA

Grilled Grouper Fillet | \$ 615 MXN

With citrus gremolata, butternut squash purée, mascarpone, and asparagus.

Seabass Fillet Marinated in Ouzo | \$ 625 MXN

With olive oil, honey garlic purée, saffron, grilled fennel, zucchini, and olives.

Seabass Fillet Cazuela | \$625 MXN

Flavored with saffron, cardamom, cumin, and dill; served with zucchini, eggplant, za'atar, citrus, and olives.

Clay Oven Kampachi | \$2750 MXN

Whole deboned fish cooked with dill, sumac, citrus, spring onions, and roasted baby potatoes with oregano and cilantro.

Roasted Kampachi | \$ 2750 MXN

Whole deboned fish with za'atar; bulgur wheat, roasted tomatoes, bell peppers, basil, mint, and cilantro.

Fish Tacos | \$ 425 MXN

Delight yourself with Sana's refined and authentic flavors, where every dish is crafted to elevate your senses and create lasting memories





FROM THE LAND

Half Chicken Roasted in Clay Oven | \$495 MXN

With olive oil, peanut sauce, and sauteed vegetables.

Slow-Cooked Lightly Smoked Chicken Breast | \$495 MXN

With saffron and lime oil, served with truffle potatoes and vegetables.

Lamb Kebabs | \$ 575 MXN

Served with rice on a bed of tahini.

Sana Burger | \$495 MXN

Sirloin burger with a variety of caramelized onions and fresh mushrooms.

SWEET MEMORIES

Classic Sticky Toffee Pudding | \$345 MXN

With dates and rich toffee sauce.

Tres Leches with an “Oriental Twist” Brulee | \$325 MXN

A Middle Eastern twist on a classic.

Chocolate Mousse | \$385 MXN

Passion Fruit Mousse | \$345 MXN

