

S a N a
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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 feeling and respecting our ingredients, we do what we truly love. We blend our passion with experience to offer you an unforgettable memory.

SANA an unforgettable memory. 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 our 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



Sana Salad | \$330 MXN

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

Greek Salad | \$330 MXN

Cucumber, cherry tomatoes, red onion, feta cheese, olive oil, and fresh mint.

Red Love Salad | \$395 MXN

Beet salad with baby spinach, apples, goat cheese, and walnuts.

Truffle Flower | \$395 MXN

Burrata, basil leaves, kalamata olives, and truffle sauce.

pane pane pane SANA'S SIGNATURE

House-made sourdough “levain” bread, served with a variety of Middle Eastern dips. Perfect for sharing.

\$ 525 MXN





OUR STARTERS

Traditional Mediterranean Hummus | \$385 MXN

Chickpeas and tahini, served with pita bread.

Truffle Fries | \$260 MXN

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

Artichoke and Cucumber Ceviche | \$395 MXN

With roasted carrot and apple hummus. (Vegan)

Tuna Sashimi | \$450 MXN

With semi-dried black olives and fresh cherry tomatoes.

Mikonos Ceviche | \$465 MXN

White fish chunks, tzatziki, radish, and peas.

Salmon Carpaccio | \$465 MXN

With spinach, passion fruit vinaigrette, and capers.

Mini Fish and Lamb Kebabs | \$460 MXN

With tahini and tzatziki.

Tropical Guacamole | \$325 MXN

Avocado mixed with mango and sesame seeds, served with pita chips.

OUR PASTAS

Lightly Tossed Fettuccini | \$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.

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.

Λ 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 M XN

With dates and rich toffee sauce.

Tres Leches with an “Oriental Twist” Brulé | \$325 M XN

A Middle Eastern twist on a classic.

Chocolate Mousse | \$385 MXN

Accompanied by almond streusel.

Passion Fruit Mousse | \$345 MXN

Accompanied by almond streusel.

