

SANA
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SANA 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 is a gastronomic bistro that creates unforgettable memories. 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



Highly Recommended



A Must Try

SNACKS



Esquites toast | \$325 MXN

The classic Mexican street style craving:
sweet corn kernels in a creamy spicy sauce
with truffle dressing, topped with grated cheese.

Fish tacos | \$415 MXN

Marinated fish tacos with a cheese crust and crispy fried leek.

Chicken skewers | \$425 MXN

Tender chicken cubes marinated with aromatic herbs and spices,
served over a creamy homemade hummus.



Ceviche toast | \$450 MXN

Tropical white fish ceviche.

Mini kebabs | \$450 MXN

White fish mini kebabs served with a delicious Mediterranean sauce.

Barbacoa tacos | \$450 MXN

Slow cooked short rib (7 hours) roasted in our clay oven,
served on warm tortillas with traditional Mexican toppings.



Flatbread | \$450 MXN

Freshly baked bread topped with delicious marinated beef
and our signature house dressing.



Chef's Recommendation



Highly Recommended



A Must Try

FROM THE GARDEN



Oriental salad | \$330 MXN

Combination of fresh and crunchy ingredients,
with sweet and spiced notes.



Greek salad | \$330 MXN

Mediterranean freshness with artisan feta cheese,
delicious Kalamata olives, and a Middle Eastern vinaigrette.



Red love salad | \$395 MXN

Slow-roasted beetroot, artisan goat cheese,
fresh apple, mixed nuts, and balsamic glaze.

Caesar salad | \$415 MXN

Fresh lettuce, parmesan cheese, croutons,
and homemade Caesar dressing.



Chef's Recommendation



Highly Recommended



A Must Try

APPETIZERS



Truffle fries | \$250 MXN

Delicious French fries served with our truffle mayonnaise and plenty of parmesan cheese.

Sana guacamole | \$325 MXN

Freshly prepared creamy avocado with a touch of mango and refreshing citrus notes.

Artisan hummus | \$380 MXN

Extra creamy homemade hummus with olive oil and spices, served with warm pita bread.



Mykonos ceviche | \$460 MXN

Chunks of white fish with thin radish slices and roasted peas, served over homemade tzatziki.

Tropical salmon carpaccio | \$460 MXN

Thinly sliced fresh salmon topped with passion fruit and citrus sauce.



HOUSE RECOMMENDATION | \$525 MXN

Wood fired focaccia served with a variety of Middle Eastern flavored dips.



Chef's Recommendation



Highly Recommended



A Must Try

OUR PASTAS

Pasta limone | \$450 MXN

Schiaffoni in a creamy lemon, butter, and parmesan sauce.

Penne al pomodoro with burrata | \$470 MXN

Penne rigati with sautéed cherry tomato sauce, fresh burrata, and basil.

FROM OUR WOOD FIRED OVEN

Classic margherita pizza | \$345 MXN

Goat cheese pizza | \$380 MXN

Figs and balsamic reduction.



Burrata pizza | \$410 MXN

Truffles, homemade tomato sauce.



Pesto & provolone pizza | \$450 MXN

Delicate pesto base with a fusion of provolone, topped with fresh figs, baby arugula, and a touch of balsamic glaze.



Chef's Recommendation



Highly Recommended



A Must Try

SEA & LAND

Catch of the day | \$625 MXN

White fish served over a delicious bed of bulgur wheat salad with refreshing citrus notes.



Mediterranean style catch of the day (sea bass) | \$625 MXN

White fish infused with Middle Eastern flavors of saffron, cardamom, cumin, and dill, served alongside fresh grilled vegetables.



Roasted kampachi | \$1,690 MXN

Delicate whole deboned fish, roasted and served with fresh Caribbean style tabbouleh.

Shawarma style chicken kebabs | \$495 MXN

Juicy chicken skewers marinated with aromatic spices served with french fries.

Sana burger | \$495 MXN

Prime quality beef burger with caramelized onion mix and artisan bread.

Oriental kebab | \$570 MXN

Grilled lamb served with homemade tahini and French fries.



Chef's Recommendation



Highly Recommended



A Must Try

SWEET MEMORIES FROM US

Clásico sticky toffee | \$345 MXN

Warm date sponge cake covered in hot toffee sauce,
served with vanilla ice cream.



La piñata | \$345 MXN

Grilled caramelized strawberry and pineapple skewers
served with delicious vanilla ice cream.

Apple & ricotta cake | \$345 MXN



Chef's Recommendation



Highly Recommended



A Must Try

AMANECER EN TULUM

\$749 MXN

House Bread Basket with butter, jam,
and a plate of seasonal fresh fruit.

HEALTHY

Classic Omelette / Vegetable Omelette /
Mushroom & Spinach Omelette

Shakshuka

with fresh herbs and Israeli salad.

Beet toast

Beet hummus with a mix of caramelized nuts.

Avocado toast

Fried egg, seeds, arugula, cherry tomatoes, and pesto.

Red or green chilaquiles

Fried egg, pickled onions, fresh cheese, and cilantro.

Quesadillas

Served with guacamole and Israeli salad.

SUPER HEALTHY

Fitness omelette

Egg whites, spinach, and caramelized onions.

Overnight oats

With mixed berries and caramelized walnuts.

*Discover SANA's refined and authentic flavors,
where every dish is thoughtfully crafted to awaken the senses
and create unforgettable moments.*