

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

APPETIZERS

Greek salad | \$330 MXN

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

Beet timbale | \$325 MXN

Roasted beetroot with goat cheese, citrus and pistachios.

House focaccia with dips | \$525 MXN

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



Barbacoa tacos | \$450 MXN

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

FROM OUR WOOD FIRED OVEN

Classic margherita pizza | \$345 MXN

Goat cheese pizza | \$380 MXN

Figs, olives and balsamic reduction.

Burrata pizza | \$410 MXN

Truffles and 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.



Sumak roasted salmon | \$660 MXN

Salmon marinated with sumak, served with vegetables, zucchini, broccoli and spinach.

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.

Lemon chicken breast | \$495 MXN

Lightly seared chicken breast served with seasonal vegetables, zucchini, brócoli and spinach.

Slow braised barbacoa short rib | \$725 MXN

Tender beef short rib, slow cooked for seven hours and served with creamy mashed potatoes.



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