

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.

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## 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.

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## 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.

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## 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



# SNACKS

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### **RAW VEGETABLES | \$285 MXN**

Cucumber, carrot and jicama sticks with a touch of lemon and chili powder

### **LAYLA CORN | \$325 MXN**

Roasted corn on the cob with mayonnaise and a mix of fresh cheese with chili powder

### **CHICKEN SKEWERS | \$425 MXN**

Pieces of grilled chicken breast with marinated vegetables in sweet and sour sauce

### **CEVICHE TOSTADAS | \$450 MXN Sea bass ceviche with pico de gallo**

**FISH FINGERS | \$450 MXN 5 Sea bass sticks served with crudités and chipotle dressing**

### **TACOS A LABARBACOA | \$450 MXN**

Juicy meat with spring onion, fresh radish and cilantro accompanied with tropical guacamole

**TUNA TOSTADAS | \$475 MXN Marinated bluefin tuna with a citrus sauce, accompanied with chipotle dressing**

