ITALIAN CUISINE WITH A TOUCH OF MIDDLE EASTERN FLAIR

Our cuisine draws inspiration from the flavours of the Mediterranean, shaped by the freshest ingredients from sea and land, seasonal vegetables, and bread made through natural fermentation.

We honour every ingredient, its origin, and its authenticity, because we believe the finest cooking begins with passion, care, and love for what we do.

Each dish is thoughtfully conceived to create memorable moments, transforming every visit into an experience that lingers long after the last bite.

SANA is a gastronomic bistro created to invite relaxation and awaken the senses. A space designed for pleasure, connection, and an experience rich in flavour, calm, and contemplation.

TULUM SUNRISE

A considered breakfast to set the tone for the day. Every breakfast includes a basket of freshly baked breads with preserves, a bowl of seasonal fruit, one dish of your choice, coffee, and agua del día.

OUR SIGNATURE CLASSICS

Classic Omelette

Vegetable omelette with mushrooms and spinach

Hummus Toast

Beet Hummus with Caramelized Mixed Nuts

Avocado Toast

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

Shakshuka

Poached eggs in traditional tomato and spice sauce, with Israeli salad and bread.

Chilaquiles Rojos o Verdes

Fried egg, pickled onions, fresh cheese, and cilantro

Quesadillas

Served with guacamole and Israeli salad.

HEALTHY OPTIONS

Fitness Omelette

Egg whites, spinach, and caramelized onions

Overnight Oats

Mixed Berries and Caramelized Nuts

Breakfast Experience · Public Access $749 MXN

CHEF'S SELECTION · VEGETARIAN · GLUTEN FREE

MENU

STARTERS

French Fries $185
Crispy fries with aioli and ketchup

Fish Tacos $415
Marinated in the original Sana sauce with fried leek

Chicken Skewers $425
Tender grilled chicken cubes, coated in sweet-and-sour sauce, on a bed of hummus

Fish Rolls $425
Crispy-wrapped white fish

Beef Rolls $450
Slow-cooked beef filling with caramelized onion

Barbacoa Tacos $450
Slow-cooked short ribs with Mexican toppings

Traditional Ceviche $450
Traditional white fish ceviche with pico de gallo

Fish Aguachile $450
Sliced white fish marinated in green sauce

FROM THE GARDEN

Italian Salad $330
Fresh arugula, grapefruit, balsamic, and pistachios

Israeli Salad $330
Light mix of vegetables with citrus notes

Quinoa Tabbouleh $330
Classic Mediterranean dish, prepared with quinoa, parsley, and mint, dressed with lemon and olive oil

ARTISANAL SANDWICHES

Challah Bread Schnitzel $325
Traditional Israeli bread with breaded chicken breast

Healthy Burger $495
Prime-quality beef with a mix of caramelized onions and artisan bread

Flatbread $450
Freshly baked flatbread with beef, caramelized onions, and house dressing

Falafel Pita $325
Artisan pita filled with crispy chickpea falafel, fresh vegetables, and Mediterranean flavors

All our sandwiches are served with French fries.

House Selection $525
Wood-fired focaccia served with a variety of Middle Eastern flavored dips

CHEF'S SELECTION VEGETARIAN GLUTEN FREE

MENÚ

FROM THE SEA

Fish and chips $550

Tempura fish with crispy potatoes, served with house dressing

Mediterranean sea bass $625

White fish prepared with Middle Eastern flavors, with grilled vegetables

Kampachi al horno $1690

Juicy roasted white fish served with Caribbean-style fresh tabbouleh

MIDDLE EASTERN SPECIALTIES

Fish Kebab $450

Spiced fish with aromatic herbs, served with homemade green tahini.

Oriental Lamb Kebab $570

Grilled lamb seasoned with Middle Eastern spices, served with homemade tahini.

Shawarma-Style Chicken Kebab $450

Juicy pieces of chicken marinated in aromatic spices and grilled to perfection.

Chicken Schnitzel $495

Crispy chicken breast, prepared in the traditional style.

Choice of Side:
French fries or Mujadara.

OUR SWEET MEMORIES

Classic Sticky Toffee Pudding $345

Warm date cake served with hot toffee sauce and vanilla ice cream.

Piñata $345

Grilled Caramelized Strawberry & Pineapple Skewers served with creamy vanilla ice cream.

Apple & Ricotta Cake $345

CHEF'S SELECTION VEGETARIAN GLUTEN FREE