ITALIAN CUISINE WITH A TOUCH OF MIDDLE EASTERN FLAIR

Our cuisine is inspired by the flavors of the Mediterranean, crafted with fresh ingredients from sea and land, seasonal vegetables, and bread made through natural fermentation.

We respect every ingredient, its origin, and its authenticity, because we believe the best cuisine is born from passion, care, and love for what we do.

Every dish is designed to create memorable moments and turn each visit into an experience that stays with you long after you have finished.

SANA is a gastronomic bistro that invites you to relax and awaken your senses. A space designed to enjoy, connect, and live an experience full of flavor, calm, and contemplation.

SUNRISE IN TULUM

A complete breakfast to start the day. All our breakfasts include a basket of breads with jams, a bowl of fruit, a dish of your choice, coffee, and the water of the day.

HOUSE CLASSICS

Classic Omelet
Vegetables with mushrooms and spinach

Hummus Tostada
Beet Hummus with caramelized nut mix

Avocado Tostada
Fried egg, seeds, arugula, cherry tomato, and pesto

Shakshuka
Poached eggs in a traditional spiced tomato sauce. Served with Israeli salad

Chilaquiles Rojos o Verdes
Fried egg, pickled onions, fresh cheese, and cilantro

Quesadillas
Served with guacamole and Israeli salad

HEALTHY

Fitness Omelet
Egg whites, spinach, and caramelized onions

Overnight Oats
Berry and caramelized nut mix

Available to the public for $749 MXN

CHEF'S SELECTION *VEGETARIAN* *GLUTEN FREE*

MENU

STARTERS

French Fries $295
French fries served mayonnaise and plenty of Parmesan cheese.

Sana Guacamole $385
Creamy avocado blended with a touch of mango, accompanied by citrus notes.

Fish Tacos $495
Tempura white fish on flour tortillas with salad.

Ceviche Tostadas $520
Tropical white fish ceviche.

Mykonos Ceviche $525
White fish, sliced radishes, and roasted peas, served over a bed of tzatziki.

Dijon Salmon Tartare $525
Freshly sliced salmon, dressed with the house Dijon mustard sauce.

Salmon Carpaccio $525
Freshly sliced salmon, dressed with the house passion fruit and citrus sauce

FROM THE GARDEN

Greek Salad $395
Artisanal feta cheese, Kalamata olives, and Middle Eastern vinaigrette.

Caesar Salad $445
Fresh lettuce, Parmesan, croutons, and house Caesar dressing.

Love at First Red Salad $425
Slow-roasted beet, artisanal goat cheese, fresh apple, nuts, and balsamic glaze

Caprese Salad $445
A combination of tomatoes, mozzarella, basil, and artisanal dressing

HUMMUS CORNER

Traditional Hummus $375
A variety of styles and brands.

Avocado Hummus $385
Traditional hummus with Caribbean touches

Chef's Recommendation $525
Wood-fired focaccia served with dips featuring Middle Eastern flavors

Beet Hummus $375
Our traditional hummus in its sensual version.

EXTRAS

Falafel $195

Mushroom Mix $215

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MENU

FROM OUR WOOD-FIRED OVEN

Classic Margherita Pizza $395
Tomato and Mozzarella

Goat Cheese Pizza $425
Figs and balsamic reduction.

Burrata Pizza $445
homemade tomato sauce.

Pizza Pesto $475
With a delicate pesto base and a fusion of cheese, fresh figs, arugula, and an aromatic touch of balsamic vinegar

OUR PASTAS

Pasta al Limone $495
Schiaffoni in a creamy lemon, butter, and Parmigiano sauce.

Penne al Pomodoro with Burrata $495
Penne Rigati in a sauce of sautéed cherry tomatoes, burrata, and fresh basil.

Gnocchi alla Sorrentina $475
A creamy-textured Italian classic with tomato sauce, mozzarella, and fresh basil,

Mushroom Risotto $495
Creamy risotto inspired by Italy.

Pappardelle al Pesto $495
A creamy-textured Italian classic

Arancini $495
Crispy Italian-style risotto spheres served over homemade tomato sauce.

FROM THE SEA

Mediterranean Lemon Fillet $685
Delicate fish fillet seared in olive oil, lemon, and sumac, served with grilled vegetables

Baked Salmon Fillet $685
Salmon fillet served with a mix of sautéed vegetables in an Asian style sauce, accompanied by purée

Sea Bass Fillet $685
Fine-herb fillet with olives, served with purée

CHEF'S SELECTION *VEGETARIAN* *GLUTEN FREE*

SWEET MEMORIES

BASQUE CHEESECAKE — $385

An elegant dessert with a balanced, creamy flavor

TIRAMISU — $385

Italian tradition with subtle Middle Eastern notes

MEDITERRANEAN MILLE-FEUILLE — $385

Delicate, crisp homemade puff pastry layers filled with cardamom cream and berries

CHEF'S SELECTION VEGETARIAN GLUTEN FREE