



Kai pez

Appetizers

- Guacamole & Chips** \$130
- Salmon Tartar** \$220
Fresh salmon chopped, with olive oil, garlic, onion & capers.
- Seafood Tempura** \$230
Battered shrimp, octopus and onion rings, deep fried and served with jalapeño dressing.
- Grilled Panela Cheese** \$145
Over grilled nopal leaves and seasoned with oregano, tomato, olive oil and serrano pepper.
- Castacán de Pulpo** \$250
Pieces of fried and crispy octopus, served with guacamole, Pico de Gallo and corn tortillas.

Tostadas

- Tostada de Ceviche de Pescado (1)** \$80
Crispy fried corn tortilla topped with a traditional fish ceviche and a slice of avocado.
- Tostada de Ceviche de Camarón (1)** \$90
Crispy fried corn tortilla topped with a traditional shrimp ceviche and a slice of avocado.
- Tostada de Salmón (1)** \$140
Crispy fried corn tortilla topped with fresh salmon marinated in olive oil and lime juice.

Corn Empanadas

- Shrimp Empanadas (2)** \$150
Corn dough stuffed with shrimp and bell pepper.
- Chaya Leaf & Edam Cheese Empanadas (2)** \$140
Corn dough mixed with chaya leaf, stuffed with Edam cheese.

Tacos

- Fish Tacos Pastor Style (3)** \$150
Stripes of fish filet in a light chili marinade, topped with pineapple, onion and coriander.
- Battered Shrimp Tacos (2)** \$150
Served on corn tortilla and garnished with lettuce, tomato, onion and avocado.
- Catamarón Taco (1)** \$90
Sautéed shrimp taco served on flour tortilla, black beans, guacamole and chipotle cream sauce.
- Cochinita Pibil Tacos (4)** \$170
Roasted pork loin marinated with achiote and side of avocado.
- Beef Fajitas** \$250
With green and red peppers, onion and served on flour tortillas and side of guacamole and beans.

Ceviches & Aguachile

- Fish Ceviche** \$190
Raw fish filet marinated on lime juice, with onion, tomato, coriander, serrano pepper and oregano.
- Shrimp Ceviche** \$215
Raw shrimp marinated on lime juice, with onion, tomato, coriander, serrano pepper and oregano.
- Shrimp Aguachile** \$230
Fresh raw shrimp marinated on lime juice and a lightly spicy dressing made with coriander, serrano pepper, onion, garlic and cucumber.
- Shrimp Cocktail** \$230
The traditional one, with tomato, onion and coriander, served on cocktail sauce.
- Mixed Cocktail** \$245
Shrimp & octopus, served on cocktail sauce.

Soup

- Lime Soup** \$80
Chicken broth and julienne of chips and stripes of chicken and lime.

Salads

- Caesar Salad with Chicken** \$160
Romaine lettuce with grilled chicken breast, Caesar dressing, parmesan cheese and croutons.
- Bacalar Salad** \$150
Lettuce mixture, tomato, cantaloupe pearls, croutons, cranberries, caramelized walnuts and panela cheese served with honey and mustard dressing.

Beef & Chicken

- Arrachera & Chilaquiles** \$335
Grilled flank steak, served with green chilaquiles and refried beans.
- Chicken Breast on Mushroom Sauce** \$200
Grilled chicken breast, topped with creamy mushroom sauce and side of rice and vegetables.
- Cheeseburger** \$190
With crispy bacon, lettuce, tomato, onion and served with fries.
- Rib Eye Steak** \$370
Grilled and side of roasted potatoes and grilled onion.

Fish & Seafood

- Seafood Soup** \$235
Shrimp broth with assorted seafood: shrimp, octopus, mussels and clam.
- Grilled Octopus** \$360
Served with grilled vegetables.
- Fish Filet Tikin Xic** \$360
Traditional Mayan recipe of grouper fish, marinated with annatto condiment sauce, wrapped in banana leaf and baked.
- Fish Filet of Grouper Any Style** \$355
Garlic sauce, butter, Pil Pil or breaded.
- Shrimp Any Style** \$350
Garlic sauce, butter, Pil Pil or breaded.
- Surf & Turf (for 3 persons)** \$900
Delicious combination of grilled octopus, shrimp, salmon ceviche, shrimp aguachile, grilled arrachera and guacamole.
- Salmon Filet** \$365
In tamarind sauce, accompanied by rice and fresh salad.

Desserts

- Custard Caramel** \$80
- Brownie with Ice Cream** \$115
- Assorted Ice Cream** \$75
- Chocolate Delight** \$140

