



ANA Y JOSÉ

DINNER MENU

To the sound of grinding and mortar, combining flavors within a sacred ritual, Maya cuisine represents a showcase for the whole world. Ana and Jose's restaurant for culinary creations of art, rites and traditions with a gourmet touch that blends flavors presented in a legendary palapa.



A P P E T I Z E R S



TULUM KITCHEN GARDEN - \$325^{MXN}

Wood fired, kale, citrus pumpkin, pepita praline with cilantro essence.



FIRE SALAD - \$295^{MXN}

Grilled lettuce with paprika, cherry tomatoes, Portobello, peppers and coriander pesto.



MUSSELS IN WHITE WINE - \$305^{MXN}

Mussels sautéed in white wine with garlic, chopped parsley and served with garlic butter bread crouton.



CRAB KIBBEH - \$435^{MXN}

Wheat and blue crab croquette, house labneh and Kalamata olive tapenade.



SALMON "TIRADITO" - \$365^{MXN}

Slices of fresh salmon with ponzu sauce and sprinkled with nori, mixed with sprouts.





FROM OUR GRILL

TIKINXIC FISH - \$765^{MXN}



Tikinxic style fish fillet, marinated with achiote and regional spices, served with espelon risotto, hierba mora from Doña Ana's garden and roasted vegetables.

PORK ENTRECOT - \$735^{MXN}



Grilled with hibiscus reduction, served with poblano bell pepper aioli, baby corn, zucchini, grilled baby carrots and wild rice.

RIB-EYE - \$1,405^{MXN}



Grilled with garlic and parsley butter, served with artichokes, roasted onions and Jackson potato.

CARIBBEAN LOBSTER TAIL - \$1,865^{MXN}



Grilled lobster with lemon butter, mascarpone risotto, caramelized onion with cilantro essence.

CHEF'S SPECIALTIES



STUFFED SQUID - \$535^{MXN}

With quinoa, couscous, Chaya, crispy pepita and ranch sauce.



MAYAN OCTOPUS - \$645^{MXN}

Confit with soy and garlic reduction, potato foam, blackened chorizo, tempura pickled onion.



BLUE FIN TUNA - \$665^{MXN}

Crusted in za'atar, warm salad with cucumber, avocado and celery, sesame essence.



FILET MIGNON - \$755^{MXN}

With huitlacoche foam, epazote couscous, Chaya potato wedges.



FILETTO PASTA - \$675^{MXN}

Penne pasta in pomodoro sauce with grilled rib eye and parmesan cheese.



ENSENADA FISH - \$725^{MXN}

Fish fillet, creamy spinach quinoa, xcatic aioli, baby beetroot, confit and achiote chicharron.



JUMBO SHRIMP - \$745^{MXN}

Zarandeado, served with yucca pure with mojo and grilled lemon.



FETTUCCINI WITH TRUFFLE - \$745^{MXN}

Alfredo sauce with fresh truffle, roasted burrata and fresh arugula.



BLACK LAMB - \$765^{MXN}

French rack lamb, marinated in black recado, served with vegetables stewed and onion puree.





FROM THE WOODEN OVEN



SEAFOOD PIZZA - \$755^{MXN}

Pizza base with homemade sourdough, topped with pomodoro sauce, mozzarella cheese, shrimp, fish and octopus and a touch of shredded parmesan cheese.

TRUFFLED PIZZA - \$765^{MXN}

Homemade pizza base with 4 cheese with black truffle.

LOBSTER PIZZA - \$765^{MXN}

Pizza base with homemade sourdough, topped with lobster.



PIZZA TO TASTE - \$215^{MXN}

Pizza base with tomato sauce ask for it to your liking margarita, pepperoni or vegetables.



Meals all included - Unique Full Experience.