



AT KANAN TULUM

ROOFTOP & NEST KAUS PANORAMIC VIEW

Experience a magical Christmas evening at Kanan Tulum with a specially crafted three-course menu. Our chef blends holiday tradition with contemporary techniques and subtle Mexican accents, designed for guests and visitors seeking an unforgettable dinner by the Caribbean.

FIRST COURSE - STARTER

MAYAN WINTER SALAD

A vibrant mix of fresh spinach, radicchio, roasted squash and crispy sweet potato, enhanced with purple cabbage in a tangy red wine reduction. Finished with creamy feta cheese for a bright and elegant start to the evening.

SECOND COURSE - MAIN COURSE

BEEF WELLINGTON WITH PX SAUCE

Prime beef tenderloin wrapped in golden puff pastry, filled with cured ham, mushrooms and bacon. Served with our red wine and pasilla chile reduction with morels, paired with roasted cauliflower purée infused with xcatic pepper and toasted hazelnuts. Rich, festive and full of character.

THIRD COURSE - DESSERT

CHRISTMAS CRÈME BRÛLÉE

A silky vanilla custard topped with a perfectly caramelized sugar crust. A classic and comforting dessert to end the night with a touch of Christmas magic.



\$1,900^{MXN}

SERVICE NOT INCLUDED