

# Vocabulary

**Chan Ka'an** - Little Heaven, from Chan adj. for small and Ka'an, Heaven.

**Xtabentun** - Anis flavored liqueur that contains rum and honey. Its origin comes from the Balché, which was a Mayan drink made from fermentation of honey and the bark and roots of the balché tree. For its allucinating properties the drink was banned by the Spanish during the mayan christianization period. It also were the Spaniards who started adding anis and rum to take away the bitterness of the original balché drink.

**X'catic or X'catik Chili Pepper** - A "blond" pepper used in many yucatecan recipes.

**Chaya** - Also known as Spinach Tree it contains great amounts of proteins, vitamins, calcium and iron and also many antioxidants. Its leaves must be cooked before consumption for these are toxic when raw. It is originally from the Yucatan Peninsula.

**Ancho Chili Pepper** - An ancho is a dried Poblano chili pepper. The Poblanos are mild peppers originally from the State of Puebla and are better known for being the ones used for Chiles Rellenos and also for Chiles en Nogada.

# Desserts

Assorted Ice Cream ( coconut, chocolate, vanilla)	\$50
Banana split	\$75
Banana Flambe	\$55
Baked custard with caramelized sugar	\$55
Fruit Tart	\$55
Chocolate cake	\$60
Cheese cake	\$60
Mexican cheese with quince jelly	\$60
Caramel Crepes/ Crepes with caramel sauce or 'dulce de leche'	\$65

Chan ka an  
Menu

# Starts

Lettuce, Pear and Roquefort Cheese Salad	<b>\$110</b>
Asparragus with hollandaise sauce and parmesan cheese toast	<b>\$110</b>
Sauteed Sea Scallops with mango and balsamic sauce	<b>\$160</b>
Cucumber, shrimp and avocado carpaccio with citrus vinagrette	<b>\$120</b>
Chan Ka'an Salad ( chaya, lettuce, tomato, egg, tuna fish, carrots, olives)	<b>\$110</b>
Mussels in white wine sauce with a touch of Xtabentun	<b>\$110</b>
Salmon cakes seved on sweet potato chips	<b>\$130</b>

# Soups

<b>\$120</b>	Seafood Soup with Xtabentun
<b>\$90</b>	Classic Onion Soup
<b>\$90</b>	Chilled melon soup served with serrano ham strips
<b>\$110</b>	Four Cheese Soup
<b>\$110</b>	Cream of X'catik Chile Pepper soup

# Main Courses

Sweet 'n' Sour Pork Chops	<b>\$160</b>
Fish Fillet with Cilantro Sauce	<b>\$160</b>
Salmon with Honey Mustard Sauce	<b>\$180</b>
Stuffed Chicken Breast with Oaxaca cheese and Chaya	<b>\$180</b>
Fish fillet chan ka'an baked in a banana leaf	<b>\$180</b>
Fine cuts of beef (New York cut, rib eye, tenderloin) with vegetables and baked potato	<b>\$320</b>
Shrimp fillet with curry sauce	<b>\$240</b>
Shrimp with "ancho" chile over a cactus bed	<b>\$240</b>
Surf & turf (beef tenderloin served with a skewer of scallops, shrimp and calamari)	<b>\$240</b>
Lobster (grilled, thermidor, or with tequila sauce)	<b>\$360</b>
Fetuccini with shrimp pesto and cream sauce	<b>\$160</b>

# Our Sugestion