



Lol-Ha Pool Bar

M E N U



HACIENDA
XCANATUN

— By ANGSAÑA —



Lol-Ha Pool Bar

MENU

Starter's

Guacamole and Pico de Gallo with Kastakan \$250

Traditional guacamole accompanied by crunchy kastákan

Vegetable Crudites \$190

mix of vegetables with lemon and Tajin

Mixed Salad with Shallot Vinaigrette \$210

mixed lettuce and fresh vegetables

Cesar Salad \$230

Traditional salad with romaine lettuce parmesan cheese and garlic crouton

Quinoa Salad \$220

with Hearst of Palm and Citrus Vinaigrette

Raw Bar

Tuna or Salmon Sashimi \$360

Served with ponzu sauce, soy with habanero or teriyaki sauce

Traditional Ceviche \$260

catch of the day with "Pico de Gallo sauce" and crispy tortilla

Black Shrimp Ceviche \$295

in roasted chili sauce and grilled tortilla

Acapulco Cocktail \$295

mix of seafood in cocktail and "Pico de Gallo" sauce,
with a touch of habanero and avocado

Green Aguachile \$290

mix of shrimp and catch of the day in chili and lemon salad

Raw weight of meats, poultry, fish and seafood is provided.
If you are allergic to any food groups, please notify your waiter.
Consuming raw or undercooked meats, seafood, shellfish,
or eggs may increase your risk of foodborne illness



Octopus “Enamorado Style” \$260

with “Pico de Gallo” sauce, chipotle mayonnaise and fresh salad

Blackened Tuna Tostada \$280

tuna marinated in ashes of chili and spices,
on blue tortilla, cilantro and avocado dressing

Peruvian Ceviche \$280

catch of the day marinated in “leche de Tigre”
with fresh vegetables and a touch of serrano

Sinaloa Style Seafood Molcajete \$330

mix of cooked and raw seafood, marinated in black sauce and chiltepín



Tacos and Snacks

Governor Tacos \$260

shrimp with cheese in flour tortilla (3 pcs)

Arrachera Tacos \$310

with mexican guacamole and hand moodle sauce (3pcs)

Giant Quesadilla, Chicken, Shrimp or Beef \$250

with Oaxaca cheese, guacamole and salad

Angus Beef Burger \$360

on brioche bun, with parmesan fries

Club Sandwich \$310

chicken breast, with waffle fries and garlic mayonnaise

Kastakan Tacos \$320

mixed with xnipeck sauce, corn tortillas and guacamole

Quinoa and Chicken Wrap \$330

Cajun marinated with chipotle dressing and mix lettuce



Our prices are in Mexican pesos, include taxes but do not include tip.

For legal purposes, taxes are itemized on your bill.

If you require a Mexican invoice, please provide your RFC,
and request it with your bill.



Main Course

Fish of The Day Tikinixic Style \$480

over Mexican rice, fresh salad and avocado

Grilled Shrimp \$460

with coconut rice and citrus lettuce salad

Tuna Fillet in Xcatik Ash Coast \$450

with grilled vegetables and pineapple sauce

Chicken in Orange Sauce \$350

with tomato risotto and fresh salad

Grilled Rib Eye \$620

with “Papas Bravas” and Hacienda chimichurri

Pizza

Mediterranean \$480

mozzarella cheese, candied tomatoes
and mix of arugula and basil

Margarita \$410

roasted tomatoes and basil purée

Marinera \$550

with grilled seafood and garlic butter

Pizza with Cold Meats and Mozzarella Cheese \$430

pesto, arugula and fig compote

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Desserts

Variety of Sherbets \$120

red fruits, lime and sour orange, coconut

Variety of Ice Cream \$135

strawberry, vanilla, coffee and nuts, chocolate

Fruit Bowl in Melipona Honey and Red Fruit Sorbet \$195

Pastel de Elote \$210

fruit bowl in Melipona honey and red fruit sorbet

Xcanatun Brownie \$210

with vanilla ice cream

Kid's Menu

Cheese / Chicken Fingers \$150

Mac 'n Cheese \$150

Quesadillas \$150

Spaghetti Pomodoro \$150

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