

BREAKFAST

8:00 AM - 12:30 PM

• MAIN •

Fruit platter (V) (GF) (V) \$220
Fresh seasonal fruits

Smoothie bowl (V) (GF) \$240
Mango smoothie with coconut milk, granola, berries, banana and kiwi

Ham croissant \$230
Turkey ham, bola cheese and salad

Brioche french toast \$230
Soaked with vanilla infused milk, cinnamon, melipona, fruit and coconut cream

Green or red chilaquiles \$250
With grilled chicken/eggs, cream, onion

Huevos shakshuka \$230
In tomato sauce, cumin and spicy sauce

Eggs of your choice \$225
Eggs, refried beans, bread and chaya

Panamera Sandwich \$290
Sourdough bread, manchego cheese, garlic aioli, roasted turkey ham, kiwi and avocado

Avocado toast \$260
Sourdough bread, avocado, egg to taste, pomegranate and cherry tomatoes

Corn Pancakes \$230
Served with a white chocolate mousse, corn crumble and mint honey

Extras
Egg, bacon, spinach, mushroom, chicken, tomatoes, cheeses.

*See extras page.

(V) Vegan (VG) Vegetarian (GF) Gluten Free — Prices in \$MXN

DISTRITO
panamera

LUNCH

1:00 PM - 6:00 PM

• APPETIZERS •

Guacamole with herbs (V) (GF) \$195
Avocado, tomatoes, sprouts and herbs

Silkilpak \$185
Roasted tomato, pumpkin seed and cilantro

Gazpacho (V) \$250
Served with loaf bread, bell pepper, red onion and cucumber.

Hummus trilogy(V) \$275
Hummus of lentils, pumpkin and carrots

Mushroom ceviche \$340
Fresh mushrooms, herbs and vegan tiger's milk

Mixed ceviche \$440
Poached shrimp, fish, tiger's milk

Caribbean ceviche \$420
Octopus, mango, creamy grasshoppers and cilantro

Kastakan and octopus ceviche \$480
Cucumber, red onion, radish, watermelon and sour orange marination

Aguachile \$440
Callo de hacha, shrimp, fish, cucumber, red onion and serrano bell pepper

Fried calamari \$295
Marinated squid, xixito chili, garlic and habanero dip

Potato & Kastakan \$250
Potato cambrey, kastakan, cream of ranch with cotija, Huazontle

French fries with truffle \$280
French fries with truffles of the day

Potato Chips \$260
With house chili powder accompanied with a creamy avocado and yogurt, jalapeño and cilantro stems

Tiradito \$340
Kampachi or hiramasa crudo, herbs and citrus fruits

• PIZZA •

Burrata (VG) \$390
Burrata, mozzarella, arugula, cherries, and balsamic reduction

Shrimp \$385
Pomodoro sauce, mozzarella, shrimps and chives

Funghi (VG) \$385
Wild mushrooms, truffle sauce, spicy leaves and purple onions

Picante \$375
Mozzarella, spicy salami, parmesan, cheese and black olives

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· TACOS · ORDER OF 3

Kastakan taco \$340

Fried pork belly with avocado, beans, tanned purple cabbage, pico de gallo and cilantro

Fish taco \$340

Tempura fish, pickled cabbage and habanero mayonnaise

**Mushroom taco (V)
or cochinita pibil** \$340

Mushrooms or pork in red sauce and xnipec

Shrimp taco \$340

Grilled shrimp, garlic aioli, lettuce, avocado and pickled onions

Pork belly taco \$340

Pork confit, black recado with xnipec

Rib eye taco \$340

Peppers, potato and beans

· SALADS ·

Green salad \$295

Mixed greens, green vegetables, mint and basil aioli, avocado

Greek salad \$310

Mixed tomatoes, kalamata, cucumber, onion and feta cheese

· MAIN ·

Beef burger \$430

Manchego cheese, bacon, onion rings, BBQ sauce, guacamole and wedge fries

Vegan burger \$430

Beyond meat, vegetables, caramelized onion, vegan mozzarella cheese and avocado

Wood-fired fish \$1 gr

Served with roasted vegetables and yellow lemon

Shrimp pasta \$440

Homemade fettuccinni, shrimps, tomatoes, seafood and parmesan sauce

Vegetables pasta \$380

Homemade fettuccinni, vegetables, tomatoes, and parmesan cheese

Giant shrimps \$560

Basmati and wild rice with sunflower seeds and red bell pepper

Lobster Panamera \$1.5 gr

Seasonal, cooked in a wood-fired oven with vegetables and herb butter

New York Angus \$990

Grilled cut with potatoes baked in black recado, accompanied by tanned onion and yellow green bean

Surf and Turf \$2,400

Giant shrimp, fish, grilled new york, served with mojo cambay potatoes, mixed green vegetables and cauliflower-er with roasted turmeric

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DINNER

7:00 PM - 10:00 PM

• APPETIZER •

Local citrus lime soup \$230

Traditional Yucatecan, chicken, chile xcatic stuffed with queso de bola, lime and fried tortilla.

Gazpacho (V) \$250

Accompanied with loaf bread, with bell pepper, red onion and cucumber

Fried calamari \$295

Marinated squid, xixito chili, garlic and habanero dip

Hummus trilogy (V) \$275

Hummus of lentils, pumpkin and carrots

Potato & Kastakan \$250

Potato cambray, kastakan, cream of ranch with cotija, Huazontle

French fries with truffle \$280

French fries with truffles of the day

Tiradito \$340

Kampachi or hiramasa crude oil, herbs and citrus fruits

Focaccia bread board \$185

Rosemary and chili focaccia, tomato compote and olive oil

• SALAD •

Green salad \$295

Mixed greens, green vegetables, mint and basil aioli, avocado

Greek salad \$310

Mixed tomatoes, kalamata, cucumber, onion and feta cheese

• PIZZA •

Burrata (VG) \$390

Burrata, mozzarella, arugula, cherries, and balsamic reduction

Shrimp \$385

Pomodoro sauce, mozzarella, shrimps, chives and parmesan cheese

Funghi (VG) \$385

Wild mushrooms, truffle sauce, spicy leaves and purple onions

Picante \$375

Mozzarella, spicy salami, pepper, black olives and chili bell pepper oil

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• MAIN •

Grilled octopus \$450

Arroz a la tumbada, sautéed peppers and epazote

Marinated cauliflower \$285

Roasted with chili marinade, pepita, lime zest and sprouts

Wood-fired fish \$1 gr

Served with roasted vegetables and yellow lemon

Shrimp pasta \$440

Homemade fettuccinni, shrimps, tomatoes, seafood sauce and parmesan cheese

Vegetables pasta \$380

Homemade fettuccinni, vegetables, tomatoes and parmesan cheese

Giant shrimps \$560

Basmati and wild rice with sunflower seeds and red bell pepper

Lobster Panamera \$1.5 gr

Seasonal, cooked in a wood-fired oven with vegetables and herb butter

New York Angus \$990

Grilled cut with potatoes baked in black recado, accompanied by tanned onion and yellow green bean

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DESSERTS

12:00 PM - 10:00 PM

Sweet tapioca

Tres leches tapioca cake, pistachio pieces, mint coral and pastry cream

\$175

Vanilla ice cream

With vanilla stick

\$190

Xocoatl

Traditional spiced chocolate in textures

\$230

Coconut ice cream

With toasted coconut

\$190

Churros

With dulce de leche

\$200

Chocolate ice cream

With a tablet of seeds and chocolate

\$190

Cheese ball flan

Creamy flan with a touch of mezcal

\$215

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EXTRAS

8:00 AM - 10:00 PM

Truffle oil	\$65	Pita	\$55
Olives	\$25	Tortilla	\$20
Avocado	\$45	Parmesan	\$65
Burrata	\$90	Chicken	\$65
Shrimp	\$75	Salami	\$65
Mushrooms	\$35	Vegetables	\$85
Chaya	\$25	Jelly	\$45
Crudite	\$65	Butter	\$20
Spinach	\$25	Feta cheese	\$65
Beans	\$25	Bacon	\$45
Fruit	\$65	Smoked ham	\$55
Tomatoe	\$25	Manchego	\$60
Mozarella	\$65		
Bread	\$35		

*Applies only when ordering a dish

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SPECIALS

EVENTS MENU

· WEDNESDAY MOVIE ·

Pop-corn combo

Pop-corn and 2 beers

\$275

Combo Pizza

Pizza and 2 beers

\$550

· SUNDAY ·

Paella

Paella, lobster, alioli and sangria

\$950

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DRINKS

8:00 AM - 10:00 PM

· TEA ·

Lemon grass	\$90
Ginger, cinnamon and lemon	\$90
Bengali Flowers Japanese green tea with pleasant vegetal notes, smooth astringency, mango flavor and a hint of vanilla.	\$90
Ceylan Op (Black tea) Black tea from sri lanka with a characteristic taste of wood and honey, ideal for mornings.	\$90
Sherezad Dreams Ayurvedic mixture with peach, curcuma, pollen, ginger, does not contain caffeine.	\$90
Red Sun Rooibos tea from South Africa, blended with acai, vanilla and lavender flower.	\$90
Sencha Long Leaf (Green tea) Japanese sencha green tea with pleasant vegetal, iodized and lightly astringent notes.	\$90

· COFFE ·

Espresso	\$90
Doble Espresso	\$135
Americano	\$90
Macchiatto	\$110
Iced coffe	\$100
Decaf	\$100
Cappuccino	\$120
Latte	\$120
Chocolate milk	\$110

· FRESH JUICE ·

Orange	\$120
Beetroot	\$120
Carrot	\$120
Pink grapefruit	\$120
Pineapple	\$120
Passion fruit	\$120
Watermelon	\$120

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· HEALTHY JUICES ·

Super Orange \$160

Carrot, orange and ginger

Detox \$160

Beets, grapefruit, orange, and lemon

Mr. Green \$160

Grapefruit, orange, spinach, kale, pineapple, cucumber and celery

· WATER/SODA ·

Natural stone water \$135**Mineral stone water** \$135**Soda** \$55**Lemonade** \$65**Orangeade** \$65

· DRINKS ·

Coco Caribe \$310

Ron, coconut ron, coconut cream, lemon and bitters

Ciao Cacao \$275

Ron, coffee liqueur, cacao bitter, lemon, natural syrup and pineapple juice

Fresh & Cool \$285

Ron, frangelico, natural syrup, mint, lemon syrup, passion fruit and soda

Benny Bien \$285

White tequila, ponche mix, lemon, jamaica salt and chili peppers

Polen \$285

Vodka, honey and curcuma cordial, passion fruit cordial, ginger and lemon

Carajillo \$275

Liquor 43 and espresso

· NO ALCOHOL ·

Red Sunset \$175

Jamaica, piloncillo, cinnamon and ginger

Orangina \$175

Orange, basil, cardamom and tonic water

Berry Fits \$175

Blueberry, blackberry, raspberry, strawberry, lemon and mineral water

Voodoo Mama \$175

Watermelon, passion fruit, orange and jamaica.

Piñada \$175**Prepared Clamato** \$90**Suero** \$80

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· SMOOTHIES ·

Wake Up!

\$120

Milk, shot of espresso, banana, date, granola, cocoa and agave honey

Sunrise

\$120

Milk, papaya, date, oatmeal, pineapple, chia seed and agave honey

Golden Bliss

\$120

Milk, pineapple, red apple, banana, turmeric and honey

Energizer

\$120

Milk, spinach, kale, pineapple, green apple, matcha and chia seed

Berry Blast

\$120

Milk, blueberry, strawberry, blackberry, banana, peanut butter and honey

· HEALTHY SHOTS ·

Green Immunity

\$60

Celery, green apple, spinach, lemon, grapefruit and honey

Ginger Power

\$60

Ginger, carrot, jamaica, orange, lemon, and honey

Panamera Wellness

\$60

Passion fruit, turmeric, grapefruit, orange, lemon, and honey

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• BEER •

Allende	\$165
Tulum	\$175
Patito (IPA, Lager, Belgian)	\$165
XX Lager	\$110
Heineken 0.0%	\$90
Ultra	\$110
Bohemia Clara	\$120
Bohemia Oscura	\$120
Ojo Rojo	\$90
Chelada glass	\$75
Vaso Michelada	\$75

• CLASSIC COCKTAILS •

Aperol Spritz	\$265
Blody Mary	\$265
Caipirinha	\$265
Daiquiri	\$265
Espresso Martini	\$265

Mai Tai	\$310
Manhattan	\$265
Classic margarita	\$265
Dry martini	\$265
Mezcal Mule	\$355
Mezcalita	\$275
Mimosa	\$265
Mojito	\$265
Moscow Mule	\$240
Negroni	\$265
Old Fashioned	\$265
Paloma	\$265
Piña Colada	\$265

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• DISTILLED •

Mezcal

Ojo de Tigre	\$3,950 / \$275
Montelobos Espadin	\$4,000 / \$285
Montelobos Ensemble	\$5,500 / \$385
Amarás Cupreata	\$4,620 / \$330
Amarás Cenizo	\$5,500 / \$385
Amarás Espadin	\$4,000 / \$275
Amarás Espadin Reposado	\$4,000 / \$275
Unión Joven	\$4,000 / \$275
Mezcal Verde	\$3,000 / \$300

Whisky

Macallan 12 Triple CSK	\$9,250 / \$580
Black Label JW	\$5,950 / \$365
Woodford Reserve	\$6,270 / \$440
Bulleit	\$3,850 / \$275
Abasolo	\$3,520 / \$220
Jameson	\$3,500 / \$300
Jim Beam	\$2,500 / \$200

Tequila

Herradura Blanco	\$3,300 / \$220
Don Julio 70	\$4,000 / \$300
Don Julio Reposado	\$4,000 / \$300
Maestro Dobel Diamante	\$4,300 / \$330
Casa Dragones Blanco	\$6,400 / \$470
Casa Dragones Joven	\$12,000/ \$820
Clase Azul Reposado	\$12,000/ \$900
1800 Añejo	\$4,000/ \$300
Centenario Plata	\$3,000/ \$200

Ginebra

Hendrick's	\$4,180 / \$305
Monkey 47	\$4,950 / \$440
Tanqueray 10	\$4,180 / \$330
Tanqueray London Dry	\$3,000 / \$300
Bombay	\$3,800 / \$295
Condesa Clásica 750 ml	\$4,100/ \$305
Condesa Xoconostle / Azahar 750 ml	\$4,100/ \$305

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Ron




Bacardi Blanco	\$3,100 / \$200
Zacapa 23	\$4,750 / \$385
Havana 7	\$3,850 / \$275
Paranubes	\$3,400 / \$245
Flor de Caña 4 años	\$3,080 / \$220

Vodka




Grey goose	\$4,100 / \$285
Titos	\$3,200 / \$245
Stolichnaya	\$3,500 / \$300

• WINE •


White wine

 Domaine Ansen, Alsace, Riesling	\$290 / \$2,000
 Wairu River, Savignon blanc	\$300 / \$1,400
 Scaia, Garganega & Chardonnay	\$390 / \$1,900



Pink wine

 Rocca, Pinot grigio	\$265 / \$1,100
 Chateau Lescarelle, Grenache, Syrah	\$250 / \$1,200
 Chateau Les Mesclances, Provence, Grenache, Cinsault	\$320 / \$1,700

Orange wine

 Domaine Anses, Alsace, Sylvaner	\$390 / \$2,100
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Red wine

 Bread & Butter, Napa, Pinot noir	\$330 / \$1,600
 Rocca, 5 vite, 5 uvas	\$265 / \$1,280

Sparkling wine

 Ai Galli Prosecco, Glera	\$300 / \$1,400
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• LIQUORS •

Liquor Vaccary Nero	\$3,000 / \$250
Liquor Fernet Branca	\$3,500 / \$300
Liquor Cachaza Pitu 1 lt	\$3,000 / \$200
Liquor Disaronno	\$3,000 / \$300
Liquor Baileys 1 lt	\$3,000 / \$200
Liquor Campari	\$2,500 / \$200

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POOL & BEACH RULES

1. POOL USE HOURS ARE FROM 8:00 A.M. TO 10:00 P.M.
2. PETS ARE ONLY ALLOWED IN THE BEACH CLUB AREA UNDER THE SUPERVISION OF THEIR OWNER AND ON A LEASH.
3. FILMING AND PROFESSIONAL PHOTOGRAPHY ARE NOT ALLOWED IN THE ENTIRE HOTEL AREA, PLEASE ASK AT THE RECEPTION.
4. PETS ARE NOT ALLOWED ON THE ROOF.
5. FORBIDDEN TO USE THE POOL WITH VISIBLE WOUNDS, LACERATIONS, OR SKIN INFECTIONS.
6. FORBIDDEN TO TAKE ILLICIT SUBSTANCES OR ANY NARCOTICS IN THE ENTIRE HOTEL.
7. MANDATORY USE OF SHOWER AND LAVAPIÉS BEFORE ENTERING THE POOL.
8. VIOLENT GAMES AND RACING AROUND THE PERIMETER OF THE POOL ARE PROHIBITED.
9. THE ENTRY OF DRINKS AND GLASS BOTTLES INTO THE POOL IS PROHIBITED.
10. MAXIMUM CAPACITY TO ENTER THE POOL IS 50 PEOPLE.
11. MAXIMUM HEIGHT OF 3.5 METERS MINIMUM HEIGHT OF 1.5 METERS.
12. IT IS FORBIDDEN TO ENTER THE POOL WHILE INTOXICATED.
13. THE POOL IS ONLY FOR ADULTS OVER 18 YEARS OF AGE.
14. PLEASE DEPOSIT THE GARBAGE IN ITS PLACE.
15. 100% SMOKE-FREE SPACE. SMOKING IS PROHIBITED IN THE AREA.
16. THE USE OF DRONES, LOUDSPEAKERS, OR MUSIC REPRODUCTION DEVICES WITHOUT HEADPHONES IS NOT ALLOWED.
17. THE HOTEL WILL NOT BE RESPONSIBLE FOR OBJECTS LEFT IN ANY AREA OF THE HOTEL.
18. ALL ACTIVITIES ARE AT YOUR OWN RISK. THE HOTEL INSURANCE WILL NOT COVER ANY INJURY AND/OR ACCIDENT.
19. ANY PERSON WHO IS CAUGHT NOT COMPLYING WITH THESE REGULATIONS WILL BE PENALIZED AND WILL BE ASKED TO LEAVE THE HOTEL.