

KAAN LUUM & CENOTES



KAAN LUUM

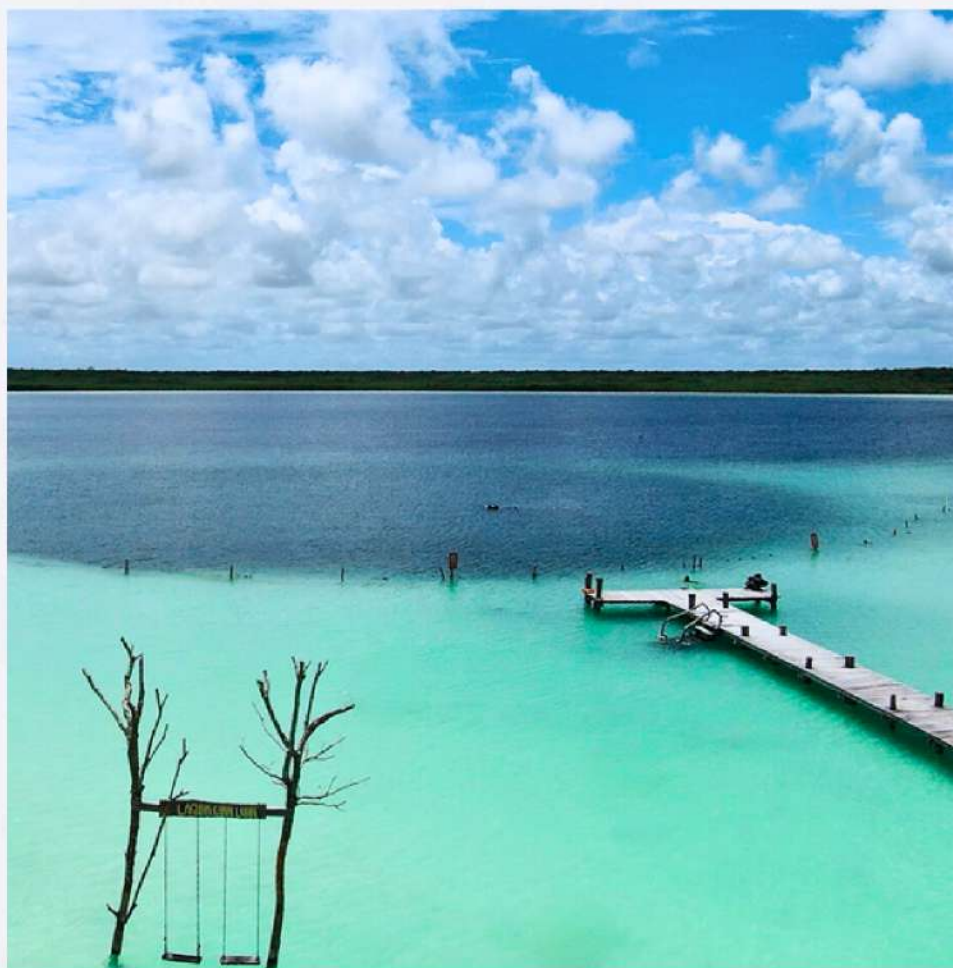
The best-kept secret of Tulum



THE HIGHLIGHTS

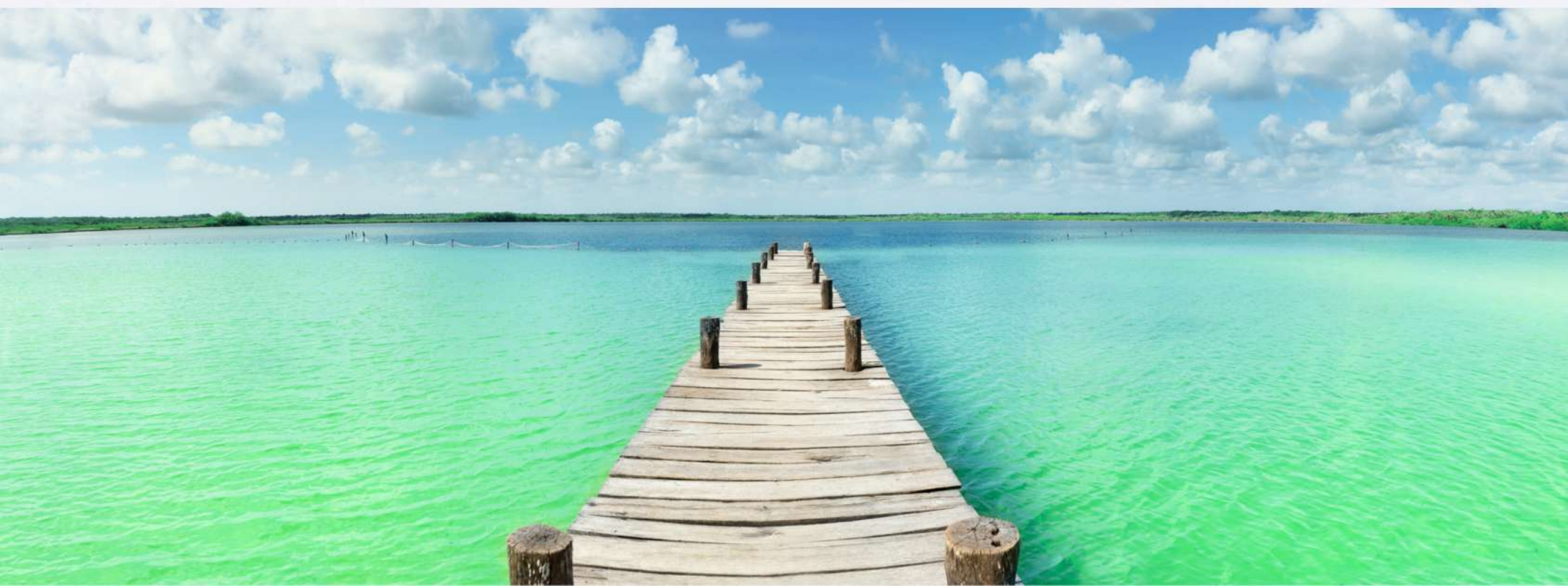
Kaan Luum is an impressive body of water hidden in the Mayan jungle just 15 minutes south of Tulum. The color of the water in Kaan Luum is astonishing. This lagoon is known for its natural beauty and its crystal-clear turquoise waters, which vary in shade due to depth and the composition of the floor. The reason for this contrast is simple: The lagoon conceals a cenote!

This central cenote is a fascinating feature that adds to the allure of the lagoon. It is significantly deeper than the rest of the lagoon, with depths reaching up to 85 meters. This makes it a point of interest for experienced divers looking to explore its depths. The depth and mineral composition of the cenote give the water a darker blue hue compared to the shallow turquoise waters surrounding it. This color contrast is visually striking and a major attraction for visitors.



There is a dock for sitting and a shaded area for those who bring their own food. It's basic comfort but perfect for those seeking to escape the touristy area of Tulum.

Kaan Luum Lagoon is a stunning oasis you must visit if you have the chance. This place offers a unique experience of connecting with nature and relaxation that you won't find elsewhere.





CENOTE MARIPOSA



Cenotes were sacred places for the Mayan culture. They were not only their main water source but also believed to be portals to the underworld. Undoubtedly, these bodies of water are mystical places.

Cenote Mariposa is a semi-open cenote; its vault has collapsed in most of the area, but we can still find a part that is covered like a cavern. Its depth ranges from 30 cm to 6 meters due to the different rock formations on its floor. Wearing a life jacket is mandatory for safety reasons.

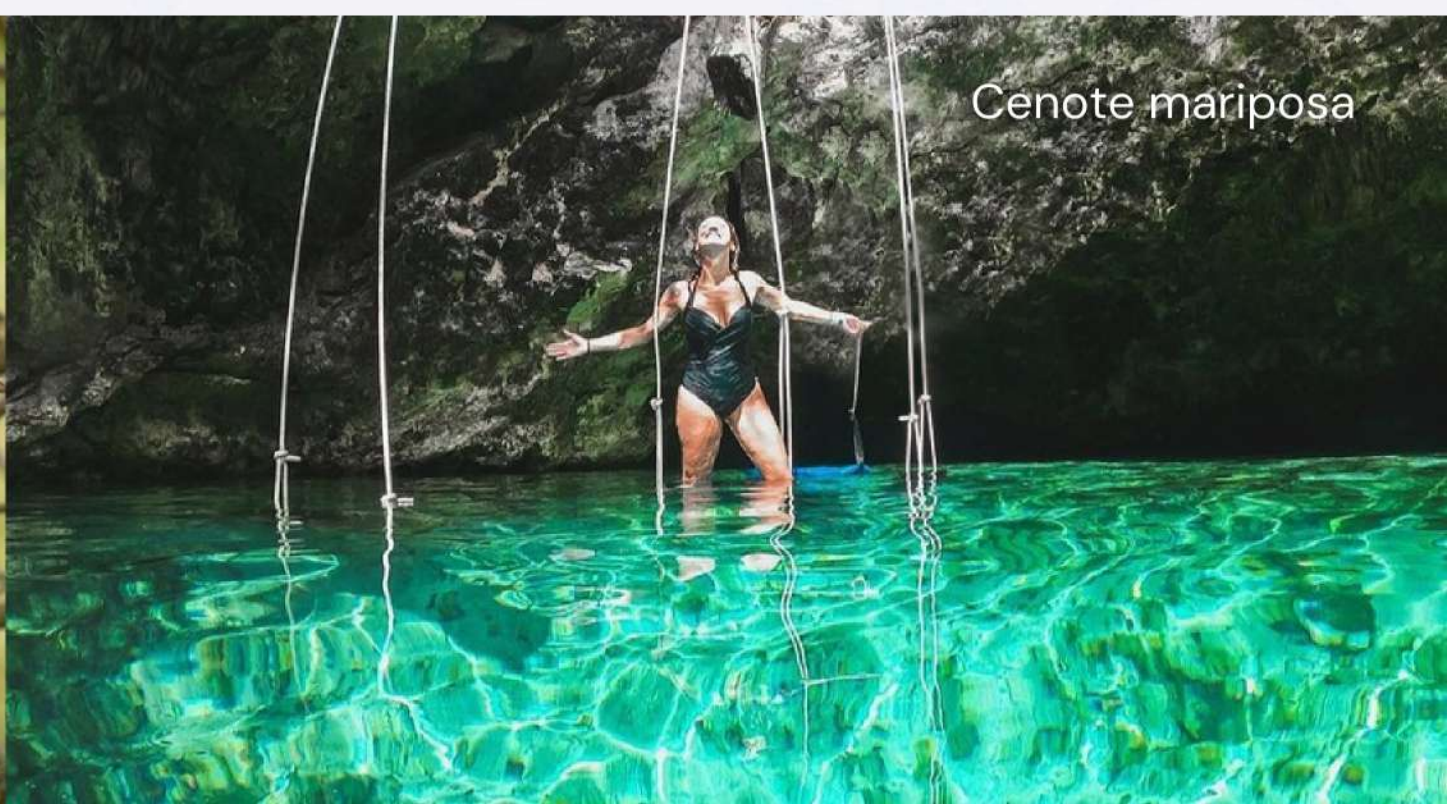
In this cenote, we can find Toh birds, also known as "clock birds." These birds make their nests in cenotes or very close to them. They have a very distinctive tail composed of 2 turquoise-colored feathers that they move from side to side. Bats, dragonflies, and various types of fish can also be observed in the roofed area of the cenote.

In addition to swimming and observing the flora and fauna of the place, you can have fun on the swings in this cenote. If you get tired of swimming, you can lie down in the hammocks under the shade of the trees and take a rest while listening to the birds' songs.

Remember to rinse off before entering the cenote. This way, we eliminate creams and oils from the body to avoid contaminating the water.



Pájaro toh



Cenote mariposa



CENOTE CHEN-HA



It sounds like you're describing different types of cenotes and the specific features of Cenote ChenHa. Here's a refined version:

There are several types of cenotes to explore at Cenote ChenHa. In addition to swimming in the semi-open cenote, you can also experience swimming in a cave cenote. These cenotes are connected by an underground river, whose entrance can be seen underwater in this cenote.

Cenote ChenHa is mostly enclosed, with only a small natural light entrance illuminating its crystalline waters and the cenote entrance. The cavern ceiling is adorned with stalactites, formed from minerals separating from the water as it filters through limestone. Experts estimate it takes between 4,000 and 5,000 years for just 2.5 cm of stalactite to form, making it crucial to avoid touching them to preserve these formations.

The depth of this cenote varies from 2 to 6 meters, and you can also observe stalagmite formations on the cave floor.



GASTRO- NOMI





Since pre-Hispanic times, maize (corn) and chili peppers have been the foundation of Mexican cuisine. Their great versatility has led to a rich variety of dishes and cooking techniques across different regions of the country.

Pre-Hispanic cuisine evolved by adapting its recipes with new ingredients, techniques, and utensils introduced to the country during the conquest. This evolution gave rise to the traditional Mexican cuisine that we know today.

The following are some popular dishes you can try in this activity:



TACOS AL PASTOR *THE MOST REQUESTED IN MEXICO!*

They emerged when immigrants from Syria and Lebanon who arrived in Mexico tried to recreate their Shawarma, substituting lamb with pork. They also incorporated a blend of chilies and achiote paste into their marinade, resulting in its distinctive red color.



TORTILLA SOUP

Tortilla soup," also known as "sopa azteca," is a tomato-based soup made with chilies, garlic, and onion, and typically includes fried strips of corn tortillas. It is served with avocado, slices of chili pepper, cream, and cheese. This dish originates from the state of Tlaxcala, which means "place where tortillas abound" or "land of corn."

Besides these two dishes, you will be able to taste typical Mexican dishes such as cochinita pibil, tacos dorados, chicken tinga and lomo en ciruela (pork loin in plum).



Cochinita Pibil



Chicken tinga



Lomo en ciruela



Tacos dorados

DO YOU WANT TO KEEP AN INDELIBLE MEMORY OF YOUR TIME HERE?

Explore our enchanting Mayan-inspired souvenirs that are guaranteed to bring a piece of this paradise with you!



EXCLUSIVE DESIGNS ON YOUR T-SHIRT!

Ask about your size



25 USD



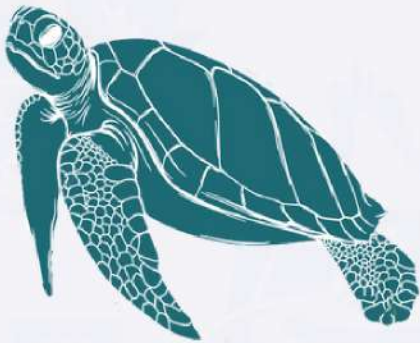
T- SHIRT



15 USD



CAPS



PROTECT YOURSELF FROM THE SUN WITH STYLE!

ARTESANAL SALT

The artisanal salt from Las Coloradas, Yucatán, is a unique product that combines tradition, quality, and natural beauty, making it a true treasure of the region.



The artisanal salt from Las Coloradas, Yucatán, is notable for several distinctive features. Its pink color is visually striking, resulting from the high concentration of minerals in the local waters.

Produced using artisanal methods passed down through generations, this salt is harvested with care and dedication in the Ría Lagartos Biosphere Reserve, respecting the environment.

Its purity and distinctive flavor, free from additives and chemicals, make it a prized choice for chefs and culinary enthusiasts.

Furthermore, salt production in Las Coloradas is deeply rooted in the local culture, reflecting the connection between the community and its ancestral traditions.



Thank you for choosing Mexico as the destination to create cherished memories with your family and friends.

We are delighted to have accompanied you on your journey and hope it was as enjoyable for you as it was for us.

If you liked our service, please help us by sharing your experience.



Thank you