



# Hilton®

ALL-INCLUSIVE RESORT  
CANCUN

## Kosher and Halal Options at Our Hotel

Committed to your dietary preferences

# WHAT DOES “Kosher” MEAN?

The Hebrew word kosher means “fit” or “appropriate,” and refers to foods permitted under Jewish dietary law. These foods must meet strict guidelines regarding their origin and preparation, such as:

- Only meat from animals that both chew their cud and have split hooves (such as cows and lambs) is allowed, as well as certain poultry like chicken.
- Meat and dairy products are not consumed together.
- Fruits and vegetables are allowed but must be thoroughly inspected to ensure they are free of insects.
- Cooking utensils must also be kosher and must not have come into contact with non kosher foods.

**Kosher certification** is issued by a rabbinical agency that verifies that all ingredients, processes, and equipment comply with kosher laws. Products bearing this certification offer complete assurance to observant consumers.



# What is “Halal”?

Halal means “permitted” or “wholesome” in Arabic and refers to food allowed under Islamic law.

Halal meat must come from healthy animals that are slaughtered following specific religious procedures. This certification ensures compliance with Islamic dietary and ethical standards.





# Our commitment: Kosher Friendly

Our hotel is **Kosher Friendly**, which means we can offer food options that follow general principles of kosher cuisine. While we do not have official certification or facilities designed for specific requirements, we are committed to providing alternatives that align with these dietary preferences to the best of our ability.

## OPTIONS AVAILABLE AT NO ADDITIONAL COST:

- Poultry (chicken and other birds)
- White fish and salmon (natural or smoked)
- Fresh fruits and vegetables

**Proteins such as beef or lamb, and Halal specific preparation, are available at an additional cost and by prior request.**



## OPTIONS FOR GUESTS WITH SPECIFIC NEEDS

To best accommodate your preferences, we offer three alternatives:

### 1. Vegetarian or pescatarian diet

No additional charge. Your Concierge will provide the daily menu from your preferred restaurant.

### 2. Certified Kosher meals

You may place your order directly with Chabad of Cancún or Playa del Carmen.

We will receive the food, sealed and signed by the Rabbi, and serve it in sealed or disposable containers.

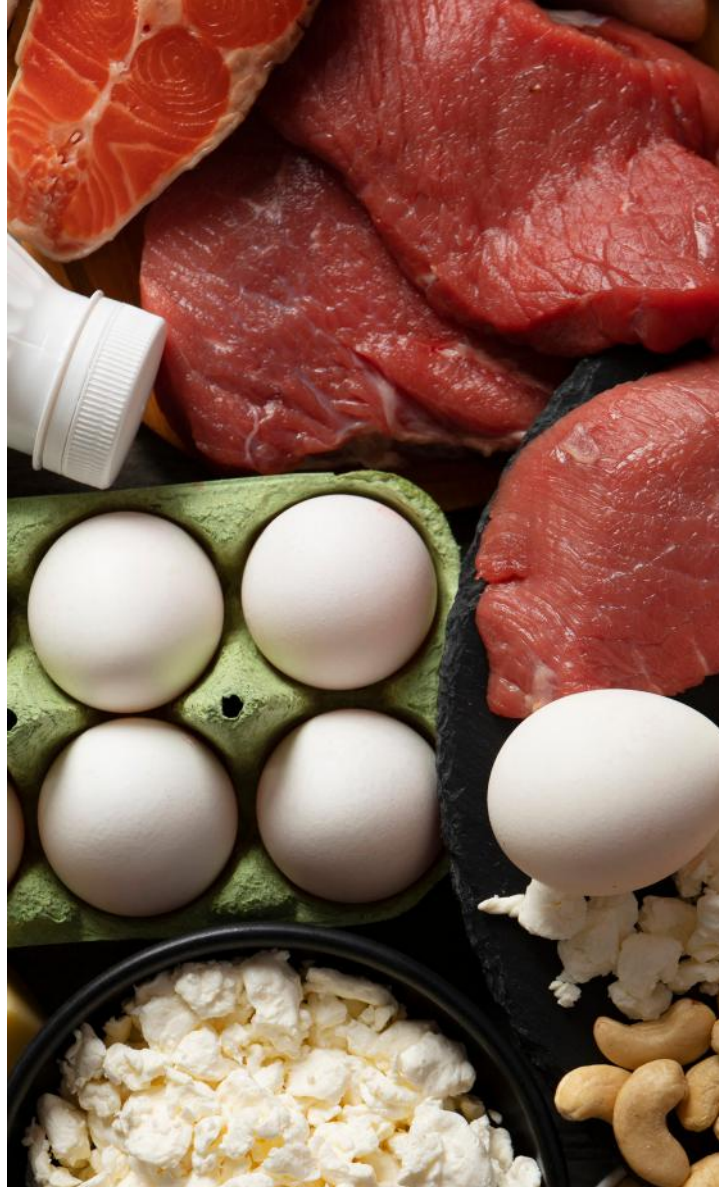
### 3. Raw Kosher meat ordered in advance

If you would like our chef to prepare kosher certified meat, please notify us **at least 7 days before arrival**. We will store it properly and prepare it according to your instructions or based on our restaurant recipes. New utensils can be used upon request (additional cost applies).

## PREPARATION AND UTENSILS

If you require stricter kosher preparation, we offer a **new utensil** kit (new knife, pan, cutting board, disposable containers, and aluminum trays) for **\$2,750 MXN**.

This equipment will be used exclusively for your meals and the cost will be charged to your room.



## Available protein options

### INCLUDED IN ALL-INCLUSIVE PLAN:

- Black Angus NY Strip (Halal, featured on Auma's menu)
- Kosher chicken (subject to availability – please check with our chefs)
- Natural or smoked salmon (Kosher and Halal)
- Fresh catch of the day (Kosher and Halal)

### PROTEINS AVAILABLE FOR PURCHASE:

- Kosher Ribeye — \$1,550 MXN (240 g)
- Kosher Beef Tenderloin — \$1,450 MXN (240 g)
- Kosher NY Strip — \$1,500 MXN (240 g)



# For Orthodox Guests

We recommend ordering food through the certified company:

## **The Ember Kosher.**

**Contact:** Emiliano

**Phone.** +52 998 449 2760

### **Important note:**

Due to Cristal food safety policies, we can only store external food items for a maximum of **3 days** in our refrigeration units. Guests must sign a **waiver of liability** for any food brought in from outside sources.

## **PLANNING AHEAD?**

You may also order kosher meals through **Kosher Riviera Maya** (<https://kosherrivieramaya.com/>), where all food is freshly prepared daily by a Chabad-certified chef and delivered to the hotel sealed and ready to serve.

For any special requests, your Personal Concierge is here to help.

### **Concierge Team**

**Email:** CUNQR\_Concierge@hilton.com



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