












11:30 AM - 10:00 PM

Our kitchen is led by Executive Chef Luis Aguilar, Tulum culinary icon, known for his creativity, passion for the planet, and zero waste philosophy. Our team is deeply committed to sourcing the freshest ingredients while preserving sustainable cooking methods.

SNACKS

-   **GUACAMOLE - 300**
avocado, onion, cilantro, lime
-  **EGGPLANT HUMMUS - 300**
tahini, eggplant, pita bread
-   **FRENCH FRIES - 150**
potato, ketchup, chipotle mayonnaise

SALADS

-  **COBB SALAD - 400**
iceberg lettuce, tomato, chicken, egg, bacon, avocado, roquefort
-   **QUINOA THAI SALAD - 400**
red cabbage, carrot, peanut butter, soy sauce, mint, ginger
-  **GREEK SALAD - 380**
tomato, cucumber, onion, feta, kalamata olives, oregano, peppers

RAWS

Choice of fish / shrimp / mix

-  **'YUCATAN' CEVICHE - 400**
lime, olive oil, tomato, onion, cilantro, avocado
-  **'AL AJILLO' CEVICHE - 400**
garlic, lime, tomato, olive oil, ajillo chili, onion, cilantro, roasted bell peppers
-  **AGUACHILE - 400**
fresh chili, lime, onion, cucumber, creamy avocado

EXTRAS

- chicken **+150**
- shtimp **+150**
- fish **+220**
- arrachera **+220**



Vegan



Gluten free



Prices in MXN. Credit cards only. Prices include 16% VAT.

TACOS

3 pieces per order

-  **CHICKEN TACOS - 400**
grilled chicken, manchego cheese,
marinated peppers, criollo cilantro, purple onion
-  **COCHINITA TACOS - 400**
cochinita, pickled purple onion,
mashed avocado, cilantro criollo
-  **BEEF TACOS - 400**
arrachera, avocado purée,
cilantro criollo, white onion, red radish
-  **SHRIMP TACOS - 400**
grilled shrimp, garlic mayonnaise,
criollo cilantro, purple onion
-  **BAJA STYLE FISH TACOS - 400**
tempura fish, pico de gallo,
purple cabbage salad, mashed avocado,
cilantro criollo, chipotle mayonnaise



MAINS

-  **CHICKEN BREAST PICCATA - 500**
lemon, capers, white wine,
capellinis, vegetables
-  **LOCAL FISH FILLET - 620**
cauliflower purée, truffle oil,
lemon, ginger, basil

DESSERTS

-  **ICE CREAM TRIO - 260**
variety of flavors
- CHOCOLATE TART - 260**
bitter chocolate ganache
- CHEESECAKE - 260**
passion fruit coulis
- COCONUT TIRAMISU - 300**
soleta, white chocolate mousse,
shaved coconut, coffee

PASTAS & HOMEMADE PIZZAS

-  **PENNE AL POMODORO - 390**
pasta penne, cherry tomatoes, basil
- LINGUINI ALFREDO & SHRIMPS - 500**
creme fraiche, white wine, garlic, parmesan
- MARGARITA PIZZA - 350**
tomato, mozzarella, basil
- MEXICAN PIZZA - 380**
onion, peppers, mozzarella, local meats
-  **VEGETARIAN PIZZA - 360**
tomato, onion, kalamata olives, pimiento xcatic
- COLOMBO CURRY FRIED NOODLES - 460**
scallions, carrots, ginger, red bell pepper,
oyster sauce, coconut milk
- THAI NOODLES AND KALE - 440**
cherry tomatoes, red onion, carrots, sesame,
chili flakes, cocunut chips

BURGERS & SANDWICHES

- BEEF BURGER - 480**
homemade brioche bun, beef, onion, lettuce,
tomato, manchego cheese, french fries
-  **“BEYOND” BURGER AL PASTOR - 480**
homemade brioche bun, vegan meat, axiote,
onion, tomato, chipotle mayonnaise, guacamole,
french fries, pineapple, cilantro, red onion
- CLUB SANDWICH - 480**
homemade brioche bun, turkey ham, chicken,
bacon, avocado, lettuce, french fries
- CHICKEN BURGER - 480**
homemade brioche bun, chicken, onion,
tomato, chipotle mayonnaise, manchego
cheese, french fries