



Alchemizing diverse ingredients from the Caribbean Sea and Mayan Jungle, NÜ creates a culinary exploration through vibrant Tulum cuisine. Our kitchen is led by Executive Chef Luis Aguilar, Tulum culinary icons, known for their creativity, passion for the planet, and zero waste philosophy.

Our team is deeply committed to sourcing the freshest ingredients while preserving sustainable methods of cooking.

Dishes are not served in courses, but in a continual flow to your table, as they become ready from our slow-burning fire. Our plates are intended to be shared so that you can experience as many local flavor creations as possible.

All our fruits and vegetables are organically grown at "Mestiza de Indias", a Fair Trade farm, located in Espita, Yucatan.

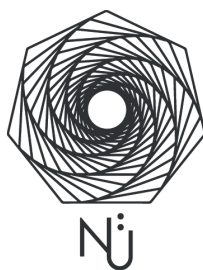
Our fishes and prawns are provided fresh on a daily basis by Tulum fishermen Martin, which is the reason why availability may sometimes be limited or even restrained.

We are also partnering with "La Tiendita" located in Playa del Carmen, which is dedicated to sourcing 100% natural and local meats and poultry.

Eating raw or undercooked meat, poultry, eggs or seafood represents a risk to the health of all, but especially for older adults, children under 4 years of age, pregnant women and other susceptible persons or with compromised immune systems. The cooking of such animal foods reduces the risk of illness. The consumption of any food for which you might have a medical restriction (allergy, intolerance ...) is the responsibility of each person.

 Vegan -  Gluten free

Prices in MXN. Credit cards accepted. Prices include taxes. SERVICE NOT INCLUDED.



Sweet potato agrodolce

sweet potato, local squash wild ginger, peanuts, peanuts pure

360

Chargrilled carrot

lemongrass aioli lemon, garlic vinaigrette

380

Oyster mushroom

tempura, epazote, dzikilpac, porcini foam

360

Local fish crudo

citrus leaf cured, tomatillo, green apple juice, shaved roots

440

La cabaña quail

mole negro, pickled seasonal veggies

380

Campeche prawns

wood grilled, bearnaise of tajin

520

Caribbean fresh fish

yuca chips, creamed yuca, vascal sauce (dry chillis)

560

Lemongrass rock cornish

wood fired, herbed cabbage, roasting juices

520

Chorizo spiced cauliflower

slow roasted, grapefruit, almond cream, mint leaf

480

Stuffed chili

grilled boudin blanc, xcatic chili, black bean, curd

480

Broken beet

fresh cream, herbs, black kale salad

440

The lamb

glazed of jerk, eggplant puree, lamb juice

620

Caribbean cabbage

fermented cabbage, cuban mojo, macadamia nut cream, farofa

440

