








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**   270
avocado, onion, cilantro, lime
- EGGPLANT HUMMUS**  270
tahini, eggplant, pita bread
- FRENCH FRIES**   130
potato, ketchup, chipotle mayonnaise



TACOS

3 pieces per order

- CHICKEN TACOS**  390
grilled chicken, manchego cheese,
marinated peppers, criollo cilantro, purple onion
- COCHINITA TACOS**  390
cochinita, pickled purple onion,
mashed avocado, cilantro criollo
- BEEF TACOS**  390
arrachera, avocado purée,
cilantro criollo, white onion, red radish
- SHRIMP TACOS**  390
grilled shrimp, garlic mayonnaise,
criollo cilantro, purple onion
- BAJA STYLE FISH TACOS**  390
tempura fish, pico de gallo, purple cabbage salad,
mashed avocado, cilantro criollo, chipotle mayonnaise

RAWS

Choice of fish / shrimp / mix

- 'YUCATAN' CEVICHE**  390
lime, olive oil, tomato,
onion, cilantro, avocado
- 'AL AJILLO' CEVICHE**  390
garlic, lime, tomato, olive oil,
ajillo chili, onion, cilantro, roasted bell peppers
- AGUACHILE**  390
fresh chili, lime, onion,
cucumber, creamy avocado

SALADS

- COBB SALAD**  390
iceberg lettuce, tomato, chicken,
egg, bacon, avocado, roquefort
- GREEK SALAD**  370
tomato, cucumber, onion, feta,
kalamata olives, oregano, peppers
- QUINOA THAI SALAD**   370
red cabbage, carrot, peanut butter,
soy sauce, mint, ginger

EXTRAS

chicken +120 | shrimp +120 | fish +180 | arrachera +180

 Vegan |  Gluten free

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





XELA

TULUM

BURGERS & SANDWICHES

BEEF BURGER	440
homemade brioche bun, beef, onion, lettuce, tomato, manchego cheese, french fries	
"BEYOND" BURGER AL PASTOR	V 440
homemade brioche bun, vegan meat, axiote, onion, tomato, chipotle mayonnaise, guacamole, french fries, pineapple, cilantro, red onion	
CLUB SANDWICH	440
homemade brioche bun, turkey ham, chicken, bacon, avocado, lettuce, french fries	
CHICKEN BURGER	440
homemade brioche bun, chicken, onion, tomato, chipotle mayonnaise, manchego cheese, french fries	

MAINS

CHICKEN BREAST PICCATA	 480
lemon, capers, white wine, capellinis, vegetables	
LOCAL FISH FILLET	 580
cauliflower purée, truffle oil, lemon, ginger, basil	

PASTAS & HOMEMADE PIZZAS

PENNE AL POMODORO	V 370
pasta penne, cherry tomatoes, albahaca	
LINGUINI ALFREDO & SHRIMPS	480
creme fraiche, white wine, garlic, parmesan	
MARGARITA PIZZA	320
tomato, mozzarella, basil	
MEXICAN PIZZA	350
onion, peppers, mozzarella, local meats	
VEGETARIAN PIZZA	V 350
tomato, onion, kalamata olives, pimiento xcatic	
COLOMBO CURRY FRIED NOODLES	440
scallions, carrots, ginger, red bell pepper, oyster sauce, coconut milk	
THAI NOODLES AND KALE	420
cherry tomatoes, red onion, carrots, sesame, chili flakes, cocunut chips	

DESSERTS

CHOCOLATE TART	250	ICE CREAM TRIO	 250
bitter chocolate ganache		variety of flavors	
COCONUT TIRAMISU	300	CHEESECAKE	250
soleta, white chocolate mousse, shaved coconut, coffee		passion fruit coulis	

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