



TULUM

LUNCH

STARTERS

Chips & Dip Trio | 14

Tortilla Chips, Trio of our House-made:
Roasted Salsa Roja, Salsa Verde, Guacamole

Jalapeño Poppers | 15

Jalapeño, Aji Amarillo Cream, Garlic & Chives in a
Breaded Coating

Hummus with Kombucha Marinated Roots | 18

House-made Hummus with Kombucha Marinated
Vegetables, served with Grilled Pita Bread

Crab Dip | 25

Local Wild Caught Crab Meat, Mornay Sauce
served with Grilled Naan Bread

Young Chicken Wings |

Half Dozen: \$12 Full Dozen: \$20

Young Chicken Wings (Tossed in choice of House-
made Buffalo, Mango Habanero, or Miami BBQ),
served with Jalapeño-Cilantro Ranch or Blue
Cheese Dressing and Heirloom Carrots

Deep-Fried Brussel Sprouts | 17

Crisp Brussel Sprouts Sautéed with Whole
Mustard and Local Orange Blossom Honey Glaze

Bao Bun Trio | 26

Ropa Vieja, Pork Belly, and Birria

Fried Green Beans | 15

Basket of Deep Fried Green Beans,
served with Cilantro Aioli

Street Tacos | 18

*Choice of Dry Chile Anchoite Marinated Chicken, Steak,
or Birria*

Topped with Fresh Cilantro, Diced Onions
Wrapped in a Warm Flour Tortilla, Green
Tomatillo Charred Tomato Salsa

Buffalo Chicken Empanadas | 15

Buffalo marinated chicken thigh, Served on a bed
of Watermelon Radish with a side of Buffalo
Sauce.

VEGETABLE PATCH

Florida Citrus Salad | 16

Local Farmed Lettuce, Citrus Segments, Radish
Blueberry Caramelized Walnuts, Brûlée Goat
Cheese, Sherry Vinaigrette

Tulum's Cobb Salad | 15

Crispy Pork, Oxacan Cheese, Egg, Corn, Avocado,
Tomato, Chipotle Ranch

Caesar Salad | 17

Local Romaine, House-made Anchovy Croutons
Parmesano Regiano, Caesar Dressing

Choice of Protein

Grilled Chicken Thigh | 10

Blackened or Seared Shrimp | 12

Salmon | 12

Marinated Steak | 16

Grilled Avocado | 7

Plant-Based Steak (Vegan) | 16

CHEF'S SPECIALTIES

Skirt Steak with Nopal Chimichurri | 32

10 Oz. Dry Aged Chile Marinated Skirt Steak
Served with French Fries and Nopal Chimichurri

Burrito Bowl | 28

Choice of Chicken, Steak or Vegan

Cilantro Rice, Corn, Red Beans, Diced Tomatoes
Shredded Lettuce, Avocado, Salsa, Whole Grilled
Jalapeño

Tulum Flatbread | 25

Marinated Pineapple, Jalapeno, Hot Honey,
Oaxaca Cheese *Choice of Chicken or Steak*

Margherita Flatbread | 23

Local Cherry Tomato Burrata, Fresh Basil

HANDHELDS

*Served with choice of French Fries, Sweet Potato
Fries, or House Salad*

Tulum Beast Burger | 30

8 Oz. Blend of Bison, Elk, Wild Boar, And Wagyu
Beef, Grilled Queso Fresco, Demi-Glace
Mushrooms, Arugula, Pickled Red Onions
Tomato Jam

P&S Burger | 25

8 Oz. Beef Burger, Cheddar Cheese, Applewood
Smoked Bacon

Tulum Vegetarian Burger | 24

8 Oz. Plant Based Steakhouse Beef, Roasted
Mushroom, Pickled Red Onions, Tomato Jam

Guava & Citrus Turkey Wrap | 23

Seared Tortilla, Queso Fresco, Sliced Turkey, Guava
Aioli, Arugula, Tomatoes, Mandarin Segments,
Sliced Avocado

Cuban Sandwich | 24

Classic Cuban Sandwich with Yellow Mustard
Mayonnaise, Sweet Ham, Swiss Cheese, Shredded
Pork and Pickles, served on Warm Cuban Bread

SWEET TREATS

Warm Ocho Rios Bread Pudding | 13

Flavorful Blend of Local Pineapple, Buttery Bread
Soaked in a Creamy Custard, Infused with a Hint of
Coconut Rum

Churros with Huitlacoche Ganache | 11

Mexican Churros with Corn Smut Ganache, and
Wild Berry Compote

4 Leches Caramel Cake | 11

Vanilla Sponge cake soaked in condensed, coconut,
& evaporated milk with Dulce de Leche spheres

Lava Cake with Marshmallows | 11

Chocolate Lava Cake with Marshmallows Gratin



Contains Dairy 

Contains Gluten 

Vegan 

Vegetarian 

Prices are expressed in US dollars. For your convenience, an 18% service charge will be added to your check.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses,
especially if you have certain medical conditions. Please advise your server of any allergies or dietary restrictions you may have.