

antojitos

sikil pak

chips and salsa | yucatán sauce | habanero | pumpkin seeds 5

avocado ixchel

tulum guacamole | roasted ginger | yucatán pepper | fresh endive | radish 8

ceviche

puerto vallarta style | barramundi | pico de gallo | carrots | cucumber | lime juice 14

beef short rib tostaditas

3 beef corn tostadas | black beans | blend of mexican cheeses | lettuce | crema mexicana | chile de arbol sauce 15

oyster bar *(2 flavors)*

6 piece | 12 piece
raw | spicy buffalo | popcorn sauce | smoked herb butter
MKT

tacos *(2 served with a side of rice)*

lechon

pork confit | white recado | tomatillo | white pickled onion | handmade tortilla 7

cochinita

pork confit cochinita pibil style | habanero sauce | pickled red onion | handmade tortilla 7

pescado

grilled fish | achiote paste | cilantro mayonnaise | kohlrabi slaw 7

suadero

mexican brisket | arbol macha | onion | cilantro 7

tostadas

puerto morelos

smoked fish ceviche | corn tostada | habanero mayonnaise | vegetables 6

campeche

octopus | shrimp mousse | pineapple pico de gallo 6

wood oven enchiladas *(2 served with a side of rice)*

cozumel

beef | bell pepper | grilled onions | jalapeño pistachio sauce | crema mexicana | queso fresco 10

xcaret

mushrooms | roasted corn | serrano-huitlacoche sauce | crema mexicana | queso fresco 10

Host your next event with us and
discover the depths of TULUM.

972.388.5428

comments@thetulumexperience.com

the T U L U M *experience*

J U N G L E B A R



menu curated by
chef **josé meza**



Tulum, Mexico is the home of anything and everything artistic, bohemian and of creative culture.

Tulum embodies a life without unnecessary boundaries; unrestricted and free for creative thinking and invention.

Its essence is both relaxed and elegant. The environment is natural, rustic and casual, while the culinary experience is upscale and exotic, with ingredients that are healthy, organic and fresh.

Like an ambitious Buddha in the pursuit of zen, a playful contradiction is present here.

There is an energy that is peacefully disruptive and an environment that is innovative in its simplicity.

At Tulum, Oak Lawn, our menu and culinary experience extends beyond the bounds of traditional Mexican food.

Hence, a culinary collision.

Welcome to Tulum.



HAPPY HOUR

4-6 PM
MONDAY-FRIDAY

cocktails

margarita

house blanco tequila | triple sec | agave | lime 6

skinny margarita

house blanco tequila | hint of triple sec | lime 7

ranch water

house blanco tequila | lime | topo chico 7

paloma de tulum

nnosotros blanco tequila | grapefruit liqueur | aperol | lime | martini style 8

french 75

gin | lemon | prosecco 8

cosmopolitan

citron vodka | triple sec | cranberry | lime 8

martini

gin or vodka | dry vermouth | orange bitters | olive juice optional 9

old fashioned

bourbon or rye | demerara | angostura bitters | orange oils 9

manhattan

bourbon or rye | rouge vermouth | angostura bitters 8

vino

sparkling, rosé, blanco, rojo 8

cerveza 4

bud light

Michelob Ultra

el Chignon

dos Equis

Stella

negra Modelo

Modelo Especial

Kaliber