

\$ 60

COURSE 1

Shared

sikil pak

chips and salsa | yucatan sauce | habanero | pumpkin seeds

be elote

wood oven roasted corn | coffee habaño ash mayonnaise | aged cheese

avocado ixchel

mayan avocado | roasted ginger | fresh endive leaves | pumpkin seeds

COURSE 2

tulum salad

daily mix of greens | almonds | goat cheese | tangy citrus dressing |
seasonal fruit | quinoa

COURSE 3

Select One

cozumel enchiladas

beef | bell pepper | grilled onions | blend of mexican cheese |
jalapeño sauce | crema mexicana

roasted chicken

black recado | pickled vegetables | cauliflower coconut rice | fresh herbs

salmon

onion ash crusted | tomato jalapeño molcajete sauce |
seasonal vegetables | goat cheese

vegetarian option upon request

COURSE 4

chocolate cake

chocolate mousse | hibiscus ganache | amaranth | raspberries

\$75

COURSE 1

Shared

ceviche tulum

barramundi | mix of citrus juices | guanabana | pico de gallo | serrano | chili oil

be elote

wood oven roasted corn | coffee habañero ash mayonnaise | aged cheese

avocado ixchel

mayan avocado | roasted ginger | fresh endive leaves | pumpkin seeds

COURSE 2

tulum salad

daily mix of greens | almonds | goat cheese | tangy citrus dressing |
seasonal fruit | quinoa

COURSE 3

Select One

yucatan pork

pork chop cooked 2 ways | cochinita pibil | lechon al horno | xnipek |
black beans | grilled onion puree

roasted chicken

black recado | pickled vegetables | cauliflower coconut rice | fresh herbs

grilled fish

catch of the day | achiote paste | coconut rice | grilled onion | bell peppers |
sweet potato & curry puree

vegetarian option upon request

COURSE 4

chocolate cake

chocolate mousse | hibiscus ganache | amaranth | raspberries