



Tulum

Menu Prices — October 24, 2026

Tulum menu with prices in United States, updated October 2019: 41 items
across 7 categories, prices from \$3.00 to \$42.00.

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Tulum Menu with Prices (United States)

Tulum menu with prices in United States, updated October 2019: 41 items across 7 categories, prices from \$3.00 to \$42.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tulum

Menu categories: antojitos · ensaladas · fuertes · wood oven enchiladas · tacos · postres · sides

antojitos

ITEM	PRICE
avocado ixchel mayan avocado roasted ginger fresh endive leaves pumpkin seed	\$10.00
be elote wood oven roasted corn coffee habañero ash mayonnaise aged cheese	\$8.00
green pozole ceviche tomatillo broth hominy barramundi fish	\$14.00
vuelve a la vida shrimp cocktail pico de gallo tequila cocktail sauce avocado	\$15.00
wood oven queso fundido blend of mexican cheeses shrimp chorizo handmade corn tortilla	\$18.00
grilled brussel sprouts mango-tamarind reduction pasilla pepper amaranth chipotle infused tomato cherries spices-peanut crumble	\$8.00
tuna causa tuna tartar grill lemon chile powder wild rice xni pek tangy potato	\$15.00
sikil pak creole mayan sauce heirloom corn tostada	\$7.00
avocafo crab toast lump crab meat mash avocado tulum sauce homemade toast	\$18.00
pollito con mole fried chicken meat balls plantain homemade mole rice chicharron	\$11.00

ensaladas

ITEM	PRICE
caesar salad grilled romaine heart homemade ceasar dressing smoked anchovy salt parmesan cheese garlic chips	\$12.00
beet salad textured beets smoked goat cheese with mix of herbs orange arugula sorrel	\$12.00
mayan bowl grilled avocado mushrooms pumpkin seed cucumber ancient grains sweet potato pickled onion	\$18.00
the jungle green leaves pear hazelnut cranberries plantain citrus vinaigrette	\$10.00

fuertes

ITEM	PRICE
yucatan pork cochinita pibil style lechon style xni pek grilled onion purée grilled orange tatemado sauc	\$22.00
prime filet mignon 8 oz filet white bean puree barbacoa sauce green beans	\$42.00

ITEM	PRICE
lamb chops mint rice mole manchamanteles arugula	\$38.00
shrimp chile relleno seasoned shrimp poblano pepper tomato sauce blend of mexican cheeses handmade tortillas	\$21.00
octopus jicama slaw black bean purée kohlrabi slaw toreado onion	\$21.00
prawn mexican risotto 3 prawns arboreo rice tomato green peas	\$29.00
roasted chicken black recado pickled vegetables cauliflowercoconut rice fresh herbs	\$20.00
fresh catch fresh catch grilled branzino grilled vegetables sweet potato puree	\$32.00
carne asada con salsa chichilo 72 hour carne asada sous vide mole chichilo broccolini plantain puree	\$30.00

wood oven enchiladas

ITEM	PRICE
cozumel beef bell pepper grilled onions jalapeño- pistachio sauce crema mexicana queso fresco	\$21.00
xcaret mushrooms roasted corn serrano-huitlacoche sauce crema mexicana queso fresco	\$17.00
salmon salmon black beans epazote onion chipotle sauce	\$23.00

tacos

ITEM	PRICE
holbox lobster taco (2) lobster taco achiote bell peppers grilled onions	\$14.00
suadero (2) mexican brisket taco arbol macha onion cilantro	\$10.00

postres

ITEM	PRICE
pancacota de coco coconut panacota dice pineapple mango puree toasted coconut	\$8.00
sandwich de limon mix of citrus yuzu meyer lemon merengue	\$8.00
chocolate white chocolate and passion fruit ganache frozen raspberry chocolate mouse	\$10.00

sides

ITEM	PRICE
side of coconut rice	\$5.00
side of chips	\$3.00

ITEM	PRICE
side of black beans	\$5.00
side corn tortillas	\$3.00
side grlled corn	\$5.00
side mint rice	\$4.00
side mushrrom mix	\$6.00
side of avocado	\$5.00
side of mix of grlled vegetables	\$6.00
side plan rice	\$3.00