



MUYAL  
TULÚM

# MENÚ



# SNACKS

12 PM

## RIB EYE TACOS

\$350

Flour tortilla, 180 gr rib eye steak, ponzu sauce, sesame paste, cherry tomatoes relish, radish, watermelon, textured avocado, coriander and purslane salad, slices of red serrano chili pepper and toasted dried pumpkin seeds.

## OCTOPUS VOLCANO

\$200

Corn tostada, octopus pastor seasoning (cumming, annatto), mozzarella crust, pico de gallo with pineapple bits, spicy chilanga sauce, textured avocado and mexican style pork rind.

## GUACAMOLE

\$250

Laminated and textured avocado, chili pepper dressing, lemon chips, laminated red serrano pepper, corn tortilla rings, coriander and fried chili pepper with tortilla ashes.

## TUNA CEVICHE

\$300

Tuna, baby coconut, squash zucchini, zucchini, baby corn, basil leafs, coconut tigers milk, ginger, manzano chili pepper.

## VEGAN CEVICHE

\$250

Baby coconut, mango, braised starfruit, braised squash, braised cauliflower, macadamian nut, baby corn, orange wedtges, mint leafs, jicama, cherry tomato, coconut tigers milk, ginger and manzano chili pepper.



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## RIB EYE CRACKLING SOPES

\$250.

Maize sopes, rib eye crackling, mexican style pork and beans, burnt and pickled onions, coriander, textured avocado, chilanga sauce and red serrano pepper slices.

## SHRIMP AGUACHILE

\$300.

Shrimp with poblano chili, ginger, pickled red onion, fried potato tacos, chili pepper dressing, yellow lemon juice, red cabbage, textured avocado, dried chili alioli and jellied iced grapefruit.

## SPECIAL AGUACHILE

\$400.

Shrimp and octopus aguachile, poblano pepper and ginger, pickled red onion fried potato tacos, chili pepper dressing and yellow lemon juice, textured avocado, dried chili alioli and jellied iced grapefruit.

## HAMBURGUER

\$350.

Rib eye prime meat with marrow, demi- grace arugula, braised onions, asparagus, provolone cheese, fried bacon, handmade bread and french fries.

## BEEF STEAK TARTAR

\$300.

Beef steak, scallions, red onion, broiled poblano chili, lemongrass oil, yolk cooked with salt, macha sauce reduction and potato chips.



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## TLAYUDA

Maize tortilla with pippian sauce (made with pumpkin seeds, chili, fresh cheese, beef jerky from the yecapixtla region and fried chorizo. Moyal salad made with coriander, purslane, radish, manzano chili, baby corn and avocado.

\$400.

## SEAFOOD TLAYUDA

Maize tortilla, mexican style pork and beans, fresh cheese, shrimp and marinated octopus, epazote leaves, Moyal salad with coriander, purslane, radish, manzano chili, baby corn and avocado.

\$450.

## VEGETARIAN TLAYUDA

Maize tortilla, huitlacoche ( edible corn fungus), coconut cheese, shiitake mushrooms, portobello mushrooms, Moyal salad with coriander, purslane, radish, manzano chili, baby corn and avocado.

\$400.

## AVOCADO TLAYUDA

Coconut cheese, lemon zest, epazote leaves, avocado, coriander, nopales (cactus) in brine, purslane.

\$400.

## DESSERT

### COCOPOP

Creamy coconut and ginger popsicle, covered with white chocolate and puffed rice, with amaranto crumble, pineapple and lemon grass coulis, chia seeds in coconut milk and basil and mint sprouts.

\$200.

