

mocktails

artisan grapefruit

soda grapefruit | topo chico 6

jungle juice

passion fruit | cranberry | orange 6

after dinner drinks

carajillo

licor 43 with an espresso shot 12

jaguar

espresso martini | MR black coffee | tito's handmade
vodka | espresso shot 15

el güero

nosotros tequila reposado | chocolate potion love |
grand marnier | coconut cream 20

dessert wines

sandeman porto 13

lillet blanc 13

fonseca bin 25 porto 13

the T U L U M *experience*

DINNER

the T U L U M *experience*

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

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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.

tacos

(order of three)

holbox

corn battered fried fish | handmade corn tortillas | rice | tangy coleslaw 20

suadero

mexico city style brisket | handmade corn tortillas | onion | cilantro | rice | salsa macha 18

cochinita pibil

traditional yucatan cochinita pibil | black beans | red pickled onion | cilantro | habanero sauce 18

the tulum experience

(multi-course tasting menu curated by chef meza)

enjoy a culinary experience that extends beyond the bounds of traditional mexican gastronomy

ask your server for more details

sides

sweet potato 7

mixed veggies 6

corn 6

mush mix 6

beet rice 4

coco rice 4

beans 4

corn tortillas 3

postres

chocolate cake

chocolate mousse | hibiscus ganache | amaranth | raspberries 11

pina colada ice cream sandwich

homemade coconut cookies | pineapple-coconut rum parfait | mango vanilla sauce 11

sweet corn flan

homemade corn flan | caramelized popcorn | habanero marmalade 11

fuertes

roasted chicken "encacahuatado"

half chicken | central mexican peanut sauce | green peas | fried potato pieces | cilantro 22

"al pastor" bbq ribs

bone-in wood smoked pork ribs | "al pastor" chile adobo | pineapple purée | onion | cilantro | jalapeño | papas con chorizo 25

yucatán pork "poc chuc"

grilled pork chop | xnipek | black beans | grilled onion purée 27

shrimp chile relleno

sautéed bell peppers | grilled onion | bacon | blend of mexican cheeses | poblano pepper | habanero sauce 25

pork belly "almendrado"

almond based Mexican mole | pork belly sous-vide | mix of greens | seasonal vegetables | spaghetti "calabacita" 22

salmon

onion ash crusted | tomato jalapeño molcajete sauce | seasonal vegetables | goat cheese 29

grilled fish "tikin xic"

catch of the day | achiote paste | coconut rice | grilled onion | bell peppers | sweet potato and curry purée 34

huitlacoche risotto

huitlacoche puree | sauteed squid | homemade chorizo | arborio rice | parmesan cheese | sweet corn | serrano pepper 26

cocoa braised short rib

chile adobo sauce | spinach-jalapeño polenta | grilled chayote 35

shrimp a la diablo fettucine

artisanal pasta | sauteed shrimp | a la diablo yucatan spicy sauce | tomato cherries | homemade burrata cheese 26

lemon sauce flounder

yucatan citrus butter sauce | salmon roe | herbs | capers | beet rice 28

wood grilled prime ribeye

classic mashed potatoes | beef demiglace | anaheim peppers "chile de agua" | seasonal vegetables | roasted garlic 45

wood oven enchiladas

cozumel

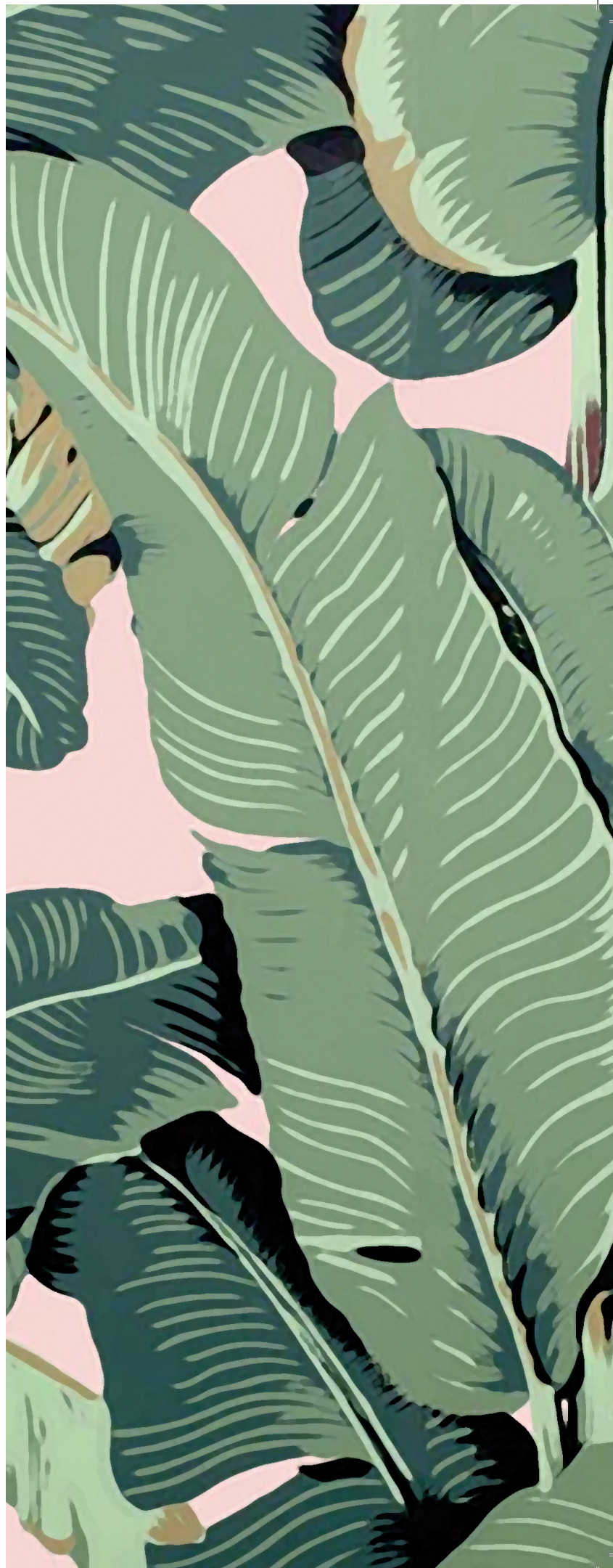
beef | bell pepper | grilled onions | jalapeño pistachio sauce | crema mexicana | queso fresco 23

chicken chipotle enchiladas

smoked chicken | chipotle sauce | diced avocado | pickled onion | queso fresco | crema 22

xcaret

mushrooms | roasted corn | serrano-huitlacoche sauce | crema mexicana | queso fresco 20



cocktails

margaritas

frozen coco loco margarita

house blanco tequila | italicus liqueur | lime | coconut water | pineapple | coconut flakes 12

familia de agave margarita

house blanco tequila | bruxo "x" | señor sotol | lime | agave 13

margarita on the rocks

house blanco tequila | triple sec | agave | lime 12

skinny margarita

house blanco tequila | hint of triple sec | lime 12

ranch water

house blanco tequila | lime | topo chico 12

specialties

wanna be tulum

guanabana | lychee licor | ojo de tigre mezcal 15

rosemary mexican martini

casa noble tequila blanco | assorted citrus | agave | rosemary | olive juice 14

coconut mojito

coconut cream | lime | puerto angel oaxacan rum | mint 14

flower in the dessert

tx bourbon | aloe vera | el cantinero hibiscus | pineapple | lime 15

oaxacan 75

mezcal gin | yucatán sour orange | prosecco 14

la playa

zephyr gin | banana rum | lime | almond orgeat | blue curaçao 15

sandia fresca

mi campo tequila silver | absolut watermelon | lemon juice | watermelon syrup 13

mula de tulum

prickly pear | lime | ginger beer | choice of grey goose, osadía blanco, ojo de tigre 15

paloma de tulum

nosotros tequila blanco | grapefruit liqueur | aperol | lime | martini style 15

vacation romance

ilegal mezcal | el cantinero chicha morada | mole bitters 15

357

abasolo mexican corn whisky | piloncillo and spices syrup | angostura | nixta licorde elote 16

antojitos

sikil pak

chips and salsa | yucatán sauce | habanero | pumpkin seeds 8

be elote

mexican street corn | coffee habanero mayonnaise | parmesan cheese 9

avocado ixchel

tulum guacamole | roasted ginger | yucatán pepper | fresh endive | radish 14

roasted beet

lemon grass goat cheese | orange | spicy balsamic reduction 12

mayan chicken "molotes"

fried plantain "empanadas" | sweet and spiced ground chicken | homemade mole | queso fresco | crema 12

wood oven queso fundido

blend of mexican cheeses | homemade shrimp chorizo | handmade corn tortillas 18

chicken "tinga" tostadita

smoked chicken | tomato and chipotle "tinga" sauce | caramelized onions | lettuce | queso fresco | crema 15

tuna tower

ahi tuna | pico de gallo | avocado | roasted ginger | crispy dough 18

ceviche tulum

barramundi | mix of citrus juices | guanabana | pico de gallo | serrano | chili oil 18

grilled octopus

chorizo lentil purée | zarandeado sauce | jicama 21

cochinita pibil wontons

homemade yucatán style pulled pork potstickers | black bean | red pickled onion | fresh herbs | habanero sauce 13

beef short rib tostaditas

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

mexican beef tartar

raw filet mignon | salsa macha | onion | cilantro | cactus "nopales" | tomato | serrano pepper 18

ensaladas

tulum salad

daily mix of greens | almonds | goat cheese | tangy citrus dressing | seasonal fruit | quinoa 11

charred caesar salad

grilled romaine hearts | homemade caesar dressing | parmesan cheese bread croutons 12

mayan bowl

grilled avocado | mushrooms | pumpkin seeds | cucumber | ancient grains | sweet potato | pickled onion | grilled panela cheese | pumpkin seed pesto 19



cerveza

modelo especial 7 michelob ultra 6
negra modelo 7 el chingon 7
dos XX 7 colimita lager 7
stella artois 7 kaliber 7
bud light 6

vino

blanco

sparkling

opera prima, cava brut, spain 10/40
torresella prosecco, veneto, italy 50
maison andre delorme cremant de bourgogne, france 13/60
moet and chandon, Imperial brut, champagne, france 130

elegant whites and rosés

le rime banfi, pinot grigio, tuscan, italy 10/38
allan scott, sauvignon blanc, new zealand 12/45
daou discovery, chardonnay, paso robles, ca 12/46
casa madero "v", rosé, parras coahuila, mexico 11/42
bonnard sancerre, loire valley, france 15/60
château miraval rosé, cotes de provence, france 17/65
cakebread, sauvignon blanc, napa valley, ca 90
albert bichot, bourgogne, chardonnay, france 80
joseph drouhin, chardonnay, vaudon chablis, france 87

rojo

1865 selected vineyards, cabernet sauvignon, central valley, chile 13/52
sean minor "signature series", pinot noir, sonoma, ca 16/65
austin hope, cabernet sauvignon n.v., paso robles, ca 15/60
the paring red, bordeaux red blends, santa rita hills, ca 16/64
siduri, pinot noir, oregon willamette, wa 18/72
martin woods, pinot noir, willamette valley, wa 80
paul hobbs crossbarn, pinot noir, sonoma coast, ca 92
caymus vineyards, cabernet sauvignon, napa valley, ca 195

alternative reds

centine banfi, toscana red blend, italy 12/42
château pey la tour, red blend, bordeaux, france 14/49
viña cobos felino by paul hobbs, malbec, mendoza, argentina 13/52
casa madero, merlot, valle de parras, mexico 13/48
marqués de riscal reserva, tempranillo, rioja, spain 15/52
seavey vineyard, merlot, napa valley, ca 120

tequila

blanco

don julio 15
patron 15
lalo 17
osadía 17
herradura 13
fortaleza 20
teremana 14
socorro 15
casamigos 16
casa noble 15
calirosa (pink tequila) 18
nosotros 15
maestro dobel 15
tapatio 14
clase azul 28

reposado

casa noble 18
casamigos 20
codigo 22
don julio 17
herradura 16
osadía 21
nosotros 18
teremana 16
cincoro 35
patron 22
socorro 15
calirosa 20
mi campo 15

añejo

herradura 18
don julio 19
casamigos 22
osadía 24
don fulano 26

platinum

don julio 70 28
maestro dobel 20
casa dragones 75

premium and extra añejos

clase azul | reposado 45
soledad 8 | extra añejo 40
komos | reposado 35
tapatio | extra añejo 45
jose cuervo reserva de la familia | extra añejo 75
don julio 1942 | añejo 45
gran patron "piedra" | extra añejo 100
dos artes | extra añejo 125

mezcal

400 conejos 10
amaras espadín 16
bozal cuixe 26
bozal pechuga 30
bruxo "x" 12
bruxo 3 16
senor sotol 10
ilegal mezcal 14
ilegal reposado 20
koch coyote 30
koch tobasiche 25
espina negra tobala 20
espina negra tepeztate 23
ojo de tigre 13
rey campero jabalí 40
del maguey "arroqueno" 42
del maguey "madrecuixe" 45
mezcal gin "mg" 25
zunte 16

scotch

balvenie 12 yr 25
chivas regal 15
johnnie walker black 16
glenfiddich 12 yr 21
glenlivet 17
macallan 12 yr 33
oban 14 yr 35

whiskey / bourbon

angels envy 19
basil hayden 18
jameson 12
maker's mark 11
woodford reserve 15
bullet rye 10
tx bourbon 12

vodka

absolut 10
absolut watermelon 11
belvedere 12
chopin 10
grey goose 12
ketel one 11
tito's 10

gin

hendricks 13
tanqueray 10
bombay 12
zephyr 13

rum/brandy/ cognac

puerto ángel 11
bacardi 10
captain morgan 10
malibu 10
zacapa 23 yrs 20
courvoisier vsop 16
hennessy vsop 19
remy martin louis xiii 650

cordials

amaretto disaronno 10
aperol 12
baileys 13
campari 13
licor 43 13
grand marnier 13
kahlúa 12
montenegro amaro 14
nocello walnut liqueur 12



HAPPY HOUR

4-6 PM
TUESDAY-FRIDAY