ALL DAY BRUNCH
SUNDAYS 11AM - 6PM

postres
chocolate cake
chocolate mousse | hibiscus ganache | amaranth |
raspberries 11

sweet corn flan
homemade corn flan | caramelized popcorn |
habanero marmalade 11

Host your next event with us and
discover the depths of TULUM.
972.388.5428
comments@thetulumexperience.com

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.

**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

*shrimp chile relleno*

sauteed 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

*shrimp a la diabla fettucine*

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

*wood grilled prime ribeye*

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

**tacos**

*steak and eggs taco*

(2 tacos served with mexican potatoes) 2 corn handmade tortillas | sliced beef | 2 fried eggs | blend of mexican cheese | pico de gallo  18

*breakfast tacos*

(3 tacos served with mexican potatoes) scrambled eggs | flour tortilla | blend of mexican cheeses | pico de gallo  10

bacon +2 chicken +4 beef +5

*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

**add-ons**

egg 3 corn tortillas 3
bacon 5 steak 8
hashbrown 5 chicken 8
fried potatoes 5 shrimp 8
fruit plate 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
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 curaçò  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

**vino**
sparkling, rosé, blanco, rojo  8

**cerveza**
model especial  7
negra modelo  7
dos xx  7
stella artois  7
bud light  6
michelob ultra  6
el chingon  7
colimita lager  7
kaliber  7
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
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
tuna tower
ahi tuna | pico de gallo | avocado | roasted ginger | crispy dough  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
ensaladas
tulum salad
daily mix of greens | almonds | goat cheese | tangy citrus dressing | seasonal fruit | quinoa  11
mayan bowl
grilled avocado | mushrooms | pumpkin seeds | cucumber | ancient grains | sweet potato | pickled onion | grilled panela cheese | pumpkin seed pesto  19
brunch dishes
migas
chicken | tortilla chips | Salsa verde | 3 scramble eggs | queso fresco | crema  14
divorciados
2 handmade tortillas | 2 sunny side up eggs | salsa roja and verde | black beans rancheros yucatan  15
rancheros yucatan
2 handmade tortillas | black beans | cochinita pibil | 2 sunny side up eggs | habanero sauce  15
tulum chilaquiles
salsa verde or roja | tortilla corn chips | 2 eggs any style | black beans  12
chicken +3 shrimp +6 beef +6
traditional pancakes
original pancake recipe | mixed fruit | homemade marmalade | pecans  11

café
coffee  3
classic | decaf
espresso  5
mocktails
artisan grapefruit
soda grapefruit | topo chico  6
jungle juice
passion fruit | cranberry | orange  6
cocktails
house bloody mary
tomato juice | vodka, tequila or mezcal | bloody mix | salsa | citrus | spices | garnish  9
mimosa
prosecco with your choice of fresh-squeezed passion fruit | grapefruit | orange or mango juices  8
michelada
tulum clam juice | michelada mix | beer of choice  8
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
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