

Menu

DESAYUNO / BREAKFAST

7:30 am - 11:30 am

Huevos | Eggs

Huevos al Gusto / Any Style Eggs _____ **\$260**

Con 2 ingredientes a elegir (vegetales, jamón, queso o espinaca).

Extra: Queso de cabra, tomate deshidratado, jamón serrano, parmesano, salmón ahumado, alcaparras

With 2 ingredients to choose (vegetables, ham, cheese or spinach).

Extra: Goat cheese, dehydrated tomato, Serrano ham, Parmesan cheese, smoked salmon, capers

*Todos los huevos están acompañados de aguacate, ensalada, hash brown
*All the eggs are served with avocado, salad, hash brown

Shakshuka Clasica / Classic Shakshuka _____ **\$280**

Pimientos, huevos, tomate, queso feta, pan pita

Peppers, eggs, tomato, feta cheese, pita bread

Shakshuka Verde / Green Shakshuka _____ **\$280**

Salsa verde, kale, queso panela, pan pita

Green sauce, kale, panela cheese, pita bread

Croque-madame _____ **\$295**

Pan de masa madre, huevo frito, jamón, salsa bechamel, queso gruyere

Sourdough bread, fried egg, ham, bechamel sauce, Gruyere cheese

Sandwich de Huevo en Croissant / _____ **\$270**

Croissant Breakfast Sandwich

Omelette, queso manchego, aguacate, chorizo vegano

Omelette, Manchego cheese, avocado, vegan chorizo

Tostada Vegana / Veggie Toast _____ **\$280**

Hummus de paprika, champiñones, berenjena asada, tomates,

albahaca, reducción de balsámico / *Paprika hummus, mushrooms, roasted eggplant, tomatoes, basil, balsamic reduction*

Tostada de Aguacate / Avocado Toast _____ **\$290**

Semilla de girasol, tomate cherry, rábano, queso cottage

Sun flower seeds, cherry tomato, radish, Cottage cheese

Waffle de Nutela Casera / Waffle Homemade Nutella _____ **\$380**

Mix de frutos rojos, plátano

Red fruit mix, banana

Everything Bagel _____ **\$290**

Bagel, salmón ahumado, alcaparras, limón, queso crema

Bagel, smoked salmon, capers, lime, cream cheese

Light Breakfast

Breakfast Bowl _____ **\$325**

Tomates cherries, champiñones, aguacate, quinoa, queso panela

asado, arúgula, huevos pochados

Cherry tomatoes, mushrooms, quinoa, roasted Panela cheese, arugula, poached eggs

Açaí Bowl _____ **\$325**

Fresas, crema de coco, granola de cereza

Strawberries, coconut cream, cherry granola

Bowl de Chocolate con Açaí / Chocolate Acai Bowl _____ **\$325**

Plátano, dátiles, chips de chocolate, polen

Banana, dates, chocolate chips, pollen

Parfait de Chía con Leche de Coco _____ **\$245**

Chia Parfait with Coconut Milk

Granola de cereza, fruta de temporada, miel de abeja

Cherry granola, seasonal fruit, honey

Avena con Manzana y Canela / _____ **\$235**

Oatmeal with Apple & Cinnamon

Leche de coco, miel nueces, hemp

Coconut milk, honey, walnuts, hemp

Yogurt De Coco / Coconut Yoghurt _____ **\$285**

Fruta de temporada, hemp, granola de cereza y mantequilla de maní

Seasonal fruit, hemp, cherry granola, peanut butter

Plato con Fruta de Temporada / Large Seasonal Fruit Platter _____ **\$260**

Extras

Huevo / Egg _____ \$40

Tofu _____ \$90

Aguacate / Avocado _____ \$80

Salmón / Salmon _____ \$125

Tocino / Bacon _____ \$90

Menu Room Service

COMIDA Y CENA / LUNCH & DINNER

12:00 PM to 4:00 AM

Hamburguesa de Wagyu / Waygu Burger _____ \$440

Del rancho el 17, cebolla caramelizada, queso cheddar maduro / *From Rancho 17, caramelized onion, mature cheddar cheese*

Sando Pollo Frito / Fried Chicken Sando _____ \$380

Aderezo de queso azul, kale frito, cebolla pickle / *Blue cheese dressing, fried kale, pickle onion*

Sandwich cubano / Cuban sandwich _____ \$450

Jamón york, lomo de cerdo, queso suizo, pepinillos / *York ham, pork loin, Swiss cheese, pickles*

Sopa Minestrone / Minestrone Soup _____ \$310

Alubias blancas, jitomate, calabaza ,tomate / *White beans , tomato, squash, tomato*

Linguine a la boloñesa / Linguine Bolognese _____ \$360

Boloñesa de wagyu, queso burrata, pesto de albahaca / *Wagyu bolognese, burrata cheese, basil pesto*

Ensalada César / Caesar Salad _____ \$350

Hojas de lechuga pasadas al grill, aderezo de anchoa y queso parmesano / *Grilled lettuce leaves, anchovy dressing, and parmesan cheese*

Camarones - Shrimp _____ \$295

Pollo - Chicken _____ \$170

Atún - Tuna _____ \$260

Souffle de chocolate / Chocolate souffle _____ \$300

Salsa de caramelo, helado de vainilla / *Caramel sauce, vanilla ice cream*

BEBIDAS / DRINKS

12:00 PM to 4:00 AM

BEBIDAS SIN ALCOHOL / SOFT DRINKS

Bui Natural (946ml)	\$200
Bui Mineral (946ml)	\$200

CERVEZAS / BEER

Corona 355ml	\$200
Victoria 355ml	\$200

VODKA (Botellas - Bottle)

Belvedere 10 - 700ml	\$20,000
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MEZCAL (Botellas - Bottle)

Ojo de Tigre Espadín Tobalá 700ml	\$13,000
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TEQUILAS (Botellas - Bottle)

Volcán de mi Tierra X.A 700ml	\$19,000
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COCKTAIL ESPECIAL / SPECIAL COCKTAIL

\$450

VINOS / WINES (Botellas - Bottle)

Pozo De Luna Umbra Tinto 750ml	\$1,700
Rocaventosa Pinot Grigio Blanco 750ml	\$1,900
Henry Gaillard Rosado 750 ml	\$2,000
Moët & Chandon Imperial Brut 750ml	\$11,000

Room Service Number: 1040

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un cargo de servicio del 15% a todos los alimentos y bebidas.

Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.

NÔMADE

TULUM