



STARTERS

MILLE FEUILLES POTATOS | \$ 197 | V OPT.

Our version of French fries in an extra crunchy puff pastry presentation with chipotle and tzatziki dressing

PURE VALLADOLID | \$ 249 | VG OPT.

Rustic potato and sweet potato puree, longaniza from Valladolid, starry egg with crispy edges and grasshoppers

PIBIL CHICKEN CROQUETTES | \$ 260

Chicken marinated for 12 hours pibil-style in axiote, grilled and cooked in the oven over low heat, red recado, ali oli, lemon zest and guajillo chili

GREEN TUNA TATAKI | \$ 235

Tuna with parsley and mint, garnished with homemade ponzu, avocado mousse and cucumber strips

OCTOPUS TOAST | \$ 200

Octopus carpaccio on Hoja Santa sheet accompanied by garlic and squid ink alioli

VEGETABLES QUICHE | \$ 195 | VG

Puff pastry tarte filled with cheese, egg, vegetables accompanied with mix of lettuce and strawberry dressing

QUINOA TABULE | \$ 150 | V

Quinoa duo with sweet pepper and almond dressing, fresh vegetable toping.

VIETNAMESE ROLL | \$ 235 | V

Hoja Santa leaf wrapped roll with red pepper, jicama, lettuce, huitlacoche, homemade sweet chili with serrano pepper and peanut butter

SALADS

WARM LOBSTER SALAD

Variety of tomatoes in textures, grilled lobster tail

\$ 460

POKE BOWL SALAD

Duo of Quinoas, beans, jicama, carrot, lettuce, avocado, sesame, cured salmon at home, microgreens sprouts, yellow lemon and local mustard dressing

\$ 317

MEDITERRANEAN SALAD

Mix of greens, roasted peppers, crispy chickpeas, green olives, Tuna tataki and Tahini dressing

\$ 317

MAIN DISHES

LOCAL FISHING AND TABBULE | \$ 350

Grilled fish of the day with noisette butter, cauliflower tabbouleh and spirulina air

PORK BELLY | \$ 350

Pork belly marinated in mixiote sauce accompanied with plantain puree.

RIB EYE | \$ 1.80 x gr.

Grilled beef eye, bernese sauce, fried yucca and heart of grilled lettuce with almond mojo

MAYAN OCTOPUS | \$ 377

Charcoal grilled local octopus with sweet potato puree and fresh lentil salad

LOBSTER RISOTTO | \$ 460

Creamy rice with seafood bisque and aux herbes lobster

LOCAL PUMPKIN | \$ 257 | V

Local squash stuffed with a duo of sautéed quinoas, golden milk and crunchy holy leaf and sikil pak

BAO BREAD | \$ 180 | V

Homemade bao bread filled with oatmeal tempura vegetable and roasted sweet peppers vinaigrette.

GAMBITAS AL AJILLO Y CASCABEL | \$ 297

Campeche shrimp casserole in garlic, parsley and bell pepper

DESSERTS

CHOCOLATE FONDANT | \$ 200

Chocolate lava cake with cardamom ice cream

CREME CARAMEL | \$ 200

Crème caramel flan with red berries

TART TATIN | \$ 120 | V

Apple and caramel tart tatin

ALASKA CAKE | \$ 200

Ice cream filled cake covered in Italian meringue cream

OPEN FROM 18:00 PM.

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