

antojitos

sikil pak

chips and salsa | yucatán sauce | habanero | pumpkin seeds 6

avocado ixchel

tulum guacamole | roasted ginger | yucatán pepper | fresh endive | radish 10

ceviche

puerto vallarta style | barramundi | pico de gallo | carrots | cucumber | lime juice 17

beef short rib tostaditas

3 beef corn tostadas | black beans | blend of mexican cheeses | lettuce | crema mexicana | chile de arbol sauce 18

tacos *(2 served with a side of rice)*

lechon

pork confit | white recado | tomatillo | white pickled onion | handmade tortilla 9

cochinita

pork confit cochinita pibil style | habanero sauce | pickled red onion | handmade tortilla 9

pescado

grilled fish | achiote paste | cilantro mayonnaise | kohlrabi slaw 9

suadero

mexican brisket | arbol macha | onion | cilantro 9

tostadas

puerto morelos

smoked fish ceviche | corn tostada | habanero mayonnaise | vegetables 8

campeche

octopus | shrimp mousse | pineapple pico de gallo 8

wood oven enchiladas *(2 served with a side of rice)*

cozumel

beef | bell pepper | grilled onions | jalapeño pistachio sauce | crema mexicana | queso fresco 12

xcaret

mushrooms | roasted corn | serrano-huitlacoche sauce | crema mexicana | queso fresco 12

the T U L U M *experience*

J U N G L E B A R



menu curated by
chef José meza

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



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.



HAPPY HOUR

4-6 PM
TUESDAY-FRIDAY

cocktails

margarita

house blanco tequila | triple sec | agave | lime 8

skinny margarita

house blanco tequila | hint of triple sec | lime 9

ranch water

house blanco tequila | lime | topo chico 9

paloma de tulum

nnosotros blanco tequila | grapefruit liqueur | aperol | lime | martini style 10

french 75

gin | lemon | prosecco 10

cosmopolitan

citron vodka | triple sec | cranberry | lime 10

martini

gin or vodka | dry vermouth | orange bitters | olive juice optional 11

old fashioned

bourbon or rye | demerara | angostura bitters | orange oils 11

manhattan

bourbon or rye | rouge vermouth | angostura bitters 11

vino

sparkling, rosé, blanco, rojo 10

cerveza 5

bud light

michelob ultra

el chignon

dos equis

stella

negra modelo

modelo especial

kaliber