

postres

chocolate cake

chocolate mousse | hibiscus ganache | amaranth | raspberries 13

sweet corn flan

homemade corn flan | caramelized popcorn | habanero marmalade 13

the T U L U M *experience*

ALL DAY BRUNCH
SUNDAYS 11AM-6PM

the T U L U M *experience*

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 26

"al pastor" bbq ribs

bone-in wood smoked pork ribs | "al pastor" chile adobo | pineapple purée | onion | cilantro | jalapeño | papas con chorizo 30

shrimp chile relleno

sautéed bell peppers | grilled onion | bacon | blend of mexican cheeses | poblano pepper | habanero sauce 30

pork belly "almendrado"

almond based mexican mole | pork belly sous-vide | mix of greens | seasonal vegetables | spaghetti "calabacita" 26

salmon

onion ash crusted | tomato jalapeño molcajete sauce | seasonal vegetables | goat cheese 35

grilled fish "tikin xic"

catch of the day | achiote paste | coconut rice | grilled onion | bell peppers | sweet potato and curry purée 41

shrimp a la diabla fettucine

artisanal pasta | sauteed shrimp | a la diabla yucatan spicy sauce | tomato cherries | homemade burrata cheese 31

wood grilled prime ribeye

classic mashed potatoes | beef demiglace | anaheim peppers "chile de agua" | seasonal vegetables | roasted garlic 54

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 13
bacon +2 chicken +4 beef +5

suadero

mexico city style brisket | handmade corn tortillas | onion | cilantro | rice | salsa macha 22

cochinita pibil

traditional yucatan cochinita pibil | black beans | red pickled onion | cilantro | habanero sauce 22

add-ons

| | |
|------------------|------------------|
| egg 4 | fruit plate 7 |
| 2 eggs 7 | corn tortillas 3 |
| bacon 6 | steak 8 |
| hashbrown 5 | chicken 8 |
| fried potatoes 5 | shrimp 8 |

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 17

rosemary mexican martini

casa noble tequila blanco | assorted citrus | agave | rosemary | olive juice 17

coconut mojito

coconut cream | lime | puerto angel oaxacan rum | mint 17

flower in the dessert

tx bourbon | aloe vera | el cantinero hibiscus | pineapple | lime 17

oaxacan 75

mezcal gin | yucatán sour orange | prosecco 16

la playa

zephyr gin | banana rum | lime | almond orgeat | blue curaçao 17

sandía fresca

mi campo tequila silver | absolut watermelon | lemon juice | watermelon syrup 15

mula de tulum

prickly pear | lime | ginger beer | choice of grey goose, osadía blanco, ojo de tigre 17

paloma de tulum

nosotros tequila blanco | grapefruit liqueur | aperol | lime | martini style 17

vacation romance

ilegal mezcal | el cantinero chicha morada | mole bitters 18

vino

sparkling, rosé, blanco, rojo 8

cerveza

model especial 7

negra modelo 7

dos xx 7

stella artois 7

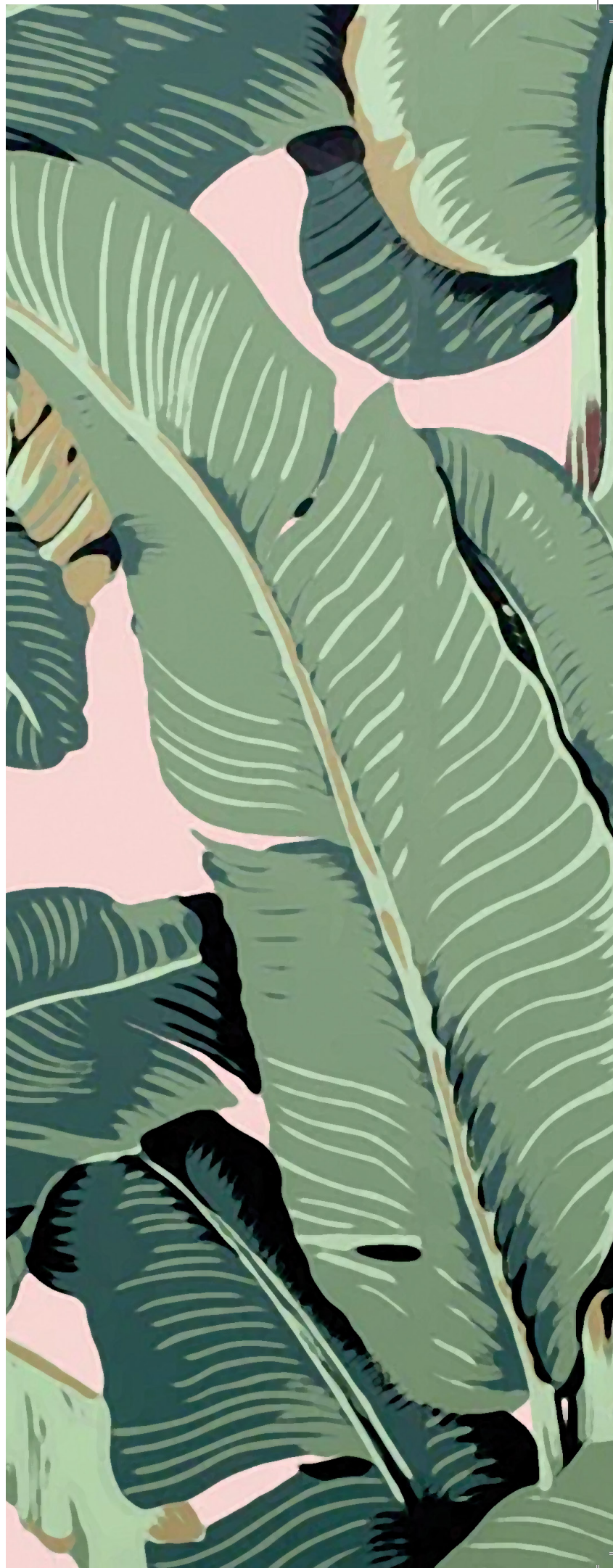
bud light 7

michelob ultra 7

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 11

avocado ixchel

tulum guacamole | roasted ginger | yucatán pepper | fresh endive | radish 17

mayan chicken “molotes”

fried plantain “empanadas” | sweet and spiced ground chicken | homemade mole | queso fresco | crema 14

wood oven queso fundido

blend of mexican cheeses | homemade shrimp chorizo | handmade corn tortillas 22

tuna tower

ahi tuna | pico de gallo | avocado | roasted ginger | crispy dough 21

grilled octopus

chorizo lentil purée | zarandeado sauce | jicama 23

cochinita pibil wontons

homemade yucatán style pulled pork potstickers | black bean | red pickled onion | fresh herbs | habanero sauce 16

ensaladas

tulum salad

daily mix of greens | almonds | goat cheese | tangy citrus dressing | seasonal fruit | quinoa 14

mayan bowl

grilled avocado | mushrooms | pumpkin seeds | cucumber | ancient grains | sweet potato | pickled onion | grilled panela cheese | pumpkin seed pesto 21

brunch dishes

migas

chicken | tortilla chips | Salsa verde | 3 scramble eggs | queso fresco | crema 17

divorciados

2 handmade tortillas | 2 sunny side up eggs | salsa roja and verde | black beans rancheros yucatan 16

rancheros yucatan

2 handmade tortillas | black beans | cochinita pibil | 2 sunny side up eggs | habanero sauce 18

tulum chilaquiles

salsa verde or roja | tortilla corn chips | 2 eggs any style | black beans 15
chicken +3 shrimp +6 beef +6

traditional pancakes

original pancake recipe | mixed fruit | homemade marmalade | pecans 14

café

coffee 3

classic | decaf

espresso 5

mocktails

artisan grapefruit

soda grapefruit | topo chico 7

jungle juice

passion fruit | cranberry | orange 7

cocktails

house bloody mary

tomato juice | vodka, tequila or mezcal | bloody mix | salsa | citrus | spices | garnish 11

mimosa

prosecco with your choice of fresh-squeezed passion fruit | grapefruit | orange or mango juices 10

Michelada

tulum clam juice | Michelada mix | beer of choice 10

carajillo

licor 43 with an espresso shot 14

jaguar

espresso martini | MR black coffee | tito's handmade vodka | espresso shot 17

margaritas

frozen coco loco margarita

house blanco tequila | italicus liqueur | lime | coconut water | pineapple | coconut flakes 14

familia de agave margarita

house blanco tequila | bruxo “x” | señor sotol | lime | agave 15

margarita on the rocks

house blanco tequila | triple sec | agave | lime 14

skinny margarita

house blanco tequila | hint of triple sec | lime 14

ranch water

house blanco tequila | lime | topo chico 16