A'AK
COCINA DE ORIGEN
by Cerveceria Tulum

THE ALCHEMIST'S WORKSHOP

Beer isn't something you drink — it's something you experience.

Alchemy Flight
The pure essence. An essential tasting of our 4 main styles: Lager, Dark Lager, IPA, Pale Ale (5oz each). Ideal to begin your journey.
$250

Bites of Origin
Cuisine of the land. A 4-course culinary journey. Signature creations that fuse jungle and sea, designed as an explosion of ancestral and contemporary flavors in every bite. $550

★ *The Alchemist's Feast*
Alchemy Flight + Bites of Origin. Become your own Brewmaster. A gastronomic ritual at your own pace. We give you our tasting map and all tools to discover the magic at your table. $690
** Your best choice: save vs ordering separately.*

The Keg at the Center
Be the Brewmaster. We bring a private Mini Keg of your favorite style to your table. Pour your own fresh pints with perfect foam at your own rhythm. (Ideal for 2–3 people).
$750

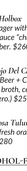
Want to see where the magic is born?

EL VIAJE DEL ALMA

Brewery Tour

The Initiation - $1,400
The Guardian's Journey. Dive into the origin. Includes: Round-trip transportation, Mayan purification ceremony, Cenote visit, guided plant tour, and direct tank tasting. (Alchemy Flight included at the end.)

The Complete Ritual - $1,800
The ultimate experience (All-Inclusive). Includes everything above + the "Alchemist's Feast" (Guided Version). Enjoy a 4-course pairing at our exclusive table, guided by our Sommelier.
**Tip & service included.*



! Departures every hour. Please ask one of our Guardians, the experience hosts who guide your journey.

LIQUID ALCHEMY

Elixirs of Origin, straight from the tank to your glass.

Tulum Lager
The soul of the Caribbean Sea, captured in a bottle. Clear, refreshing, and Made from Sea Water that holds the mineral memory of where we come from. $180

Holbox Dark Lager
Deep and toasted with notes of cocoa and Yucatecan's earth. $180

Hipster Hoppi Lager
Bold, aromatic, lupulin-forward for intense flavors. $180

California Fresh Ipa
A hop celebration: citrusy, floral, vibrant. $180

MICHELADAS

Oyster Chelada
A Guardian opens a fresh Pacific oyster at your table, pouring its essence over a warm-salt rim with Tulum Beer & lime. (Raw Bar Cart Service). $290

Tulum Upside-Down
The icon. A bottle of Tulum Beer inverted over a frozen goblet with lime, house-made chamoy & fresh shrimp. $310

Miche Holbox
Dark Lager with grasshopper salt, secret black sauce "chirimico," lime & fresh cucumber. $260

Ojo Rojo Del Caribe
Tulum Beer + Clamato prepared with dried shrimp broth, celery & olives (optional habanero.) $250

Becermosa Tulum
Lager, fresh orange juice, touch of sparkling wine $280

ALCOHOL-FREE & OTHERS

Craft Sodas
House-made (Passionfruit-Ginger / Cucumber-Mint / Hibiscus-Rosemary). $140

Carajillo Tulum
Espresso, Licor 43 & a creamy foam made from our house-brewed Stout. $280

Shot of House Mezcal (Espadín)
With worm salt & orange. $240

BITES OF ORIGIN

Rustic Guacamole with Ribeye
Prepared at your table. $320

The Master's Truffle Fries
White truffle oil, aged parmesan & aioli. $280

Ancestral Bone Marrow (2 pcs)
Charred with recado negro & hand-made tortillas. $450

Jungle Burrata
On rustic hoja santa & pepita pesto, blistered heirloom tomatoes & grilled sourdough. $360

RAW BAR

"Sea Water" Ceviche
Catch of the day, passionfruit tiger's milk & sweet potato. $380

Black Aguachile
Blue shrimp, recado negro & roasted habanero. $420

Brewer's Tuna Tiradito
Fresh slices with house ponzu. $360

TACOS & CANTINA

Cazacan Tacos
Crispy Yucatán-style pork belly. $390

"Chamarro Pibil" Tacos
12-hour slow-cooked pork shank in banana leaf, topped with pickled onions and refried beans. Ancestral, deep flavor. $340

Rock Shrimp Tacos
Beer-battered shrimp, chipotle mayo. $390

Wood-Fired Ribeye Taco
With cheese crust. $380

BURGERS

The Tulum Burger
200g Premium Beef, stout-bacon jam, aged cheddar & arugula on artisan brioche. $420

Surf & Turf Burger
Grilled beef topped with garlic shrimp, melted gouda & house sauce. $480

MAIN DISHES

Charred Octopus
Lightly grilled in our house adobo, served with rosemary potatoes & fresh salad. $550

Garlic-Butter Fish
Catch of the day fillet with garlic-parsley butter & farm vegetables. $480

THE SWEET ENDING

Passionfruit Cheesecake
Creamy, with bright acidity from fresh local passion fruit. $180

Kuuzmil House-Made Ice Cream
Made with a reduction of our Cacao Stout Beer. $150

Still hungry for more? Starting at 6:30 PM, this space transforms into THE NIGHTLY RITUAL: a Fire Show Dinner and Cocina de Origen experience. Reserve your table with a Guardian.