A'AK
COCINA DE ORIGEN
by Cerveceria Tulum

ARE YOU SEEKING MAGIC?

The Deep Immersion
Our signature experience. A 9-Act pilgrimage guided by fire. Includes: Tasting Menu, Premium Table & Front-Row Show. $5,000
** Ask your Guardian for availability.*

ELEMENTAL RITUALS

Scenic cocktails prepared at your table with our Alchemy Cart.

Ke'el Ha'
The breath of the sea. Coral glass chilled with liquid nitrogen. Gin, St. Germain, Blue Curaçao. $450

Tuluminati
Calm of the jungle. Black ceramic cup smoked with copal & dried mushrooms. Mezcal, Controy, CBD oil drop. $480

Kauyumari
The spark of life. The Alchemist blows cinnamon through a live flame over your drink. Tequila, Ancho Reyes & citrus. $420

Nicté
Touch of the wind. Topped with cloud-like white foam & a nitrogen-frozen orchid petal. Mezcal & Sotol honey. $390

LIQUID ALCHEMY

Poured straight from the tank into your glass.

Tulum Lager	$180
Holbox Dark Lager	$180
Hipster Hoppi Lager	$180
California Fresh Ipa	$180

THE GUARDIAN'S CELLAR

Mexican Wine (Glass)	$350
Champagne (Glass)	$550

Ask your Sommelier for the full Wine List.

FROM EARTH & MIST

Mist Oysters (3 pcs)
Shaved with ceremonial Pox, served on ice wrapped in sea mist. $550

Fire Bone Marrow (2 pcs)
Wood-fired marrow canoes with mezcal negro crust & cilantro sprouts. $450

Ember-Roasted Beets
Organic beets fire-cooked, over smoked jocoque & ash, served under a smoke dome. $380

Jungle Black Aguachile
Blue shrimp or catch of the day, cured in Yucatecan recado negro — our homage to the jungle's darkness. $420

Fire Salad
Charred lettuce hearts, ash dressing, aged cotija & sourdough crumbs. $360

FROM WATER & FIRE

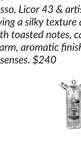
Ocean Fettuccine
Fresh pasta cooked in our Caribbean Sea Water, tossed with live Chione clams & garlic emulsion. $650

Mayan Wood-Fired Octopus
House adobo, finished over open flame, with rosemary potatoes. $750

"8-Hour" Short Rib
Slow-braised beef rib glazed with dried chili reduction & sweet potato purée. $850

Catch of the Day (200g Fillet)
Wood-grilled fillet over rustic esquite purée & cilantro oil. $680

Roasted Cauliflower (Plant-Based)
Whole wood-oven roasted cauliflower with green pipián & toasted almonds. $450



SIGNATURE CUTS

For Sharing

Whole Fish
Grilled whole fish (depending on tides) with dual adobos: Green (herbs) & Red (chilies). $1,200

Prime Tomahawk (1.2 kg)
Majestic grilled cut finished with hop butter & sea salt. Served with roasted marrow. $2,800

THE SWEET ENDING

Stardust
Textures of hibiscus, red fruits & nitrogen. An acidic, cold, spectacular finale. $350

Cacao & Corn
Mexican chocolate mousse, nixtamalized corn textures & cocoa soil. $320

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

DIGESTIF

Malt Carajillo
Intense espresso, Licor 43 & artisanal malt honey, achieving a silky texture and deep sweetness with toasted notes, cacao & caramel. A warm, aromatic finish that awakens the senses. $240