

OUR COMMITMENT

AT UMi TULUM, OUR PHILOSOPHY HAS REMAINED
THE SAME SINCE WE OPENED OUR DOORS IN 2024:
TO OFFER AN AUTHENTIC EXPERIENCE WITH FAIR PRICES,
QUALITY PRODUCTS & A CULINARY OFFER
THAT MAKES US PROUD.

OUR APPROACH DOES NOT STEM FROM THE
CURRENT CIRCUMSTANCES OF TULUM; IT IS A
CONVICTION WE HAVE HELD SINCE DAY ONE.

WE BELIEVE TRUE VALUE LIES IN OFFERING
QUALITY, HONESTY & SERVICE THAT MAKES EVERY
GUEST WANT TO RETURN - BECAUSE FOR US, A SATISFIED
CUSTOMER HAS ALWAYS BEEN THE GREATEST REWARD.

THIS IS OUR ESSENCE, THE WAY WE HAVE
WORKED FROM THE VERY BEGINNING & THE COMMITMENT
WE WILL CONTINUE TO HONOR EVERY DAY.

FAIR PRICES
QUALITY IN EVERY DETAIL
HEARTFELT HOSPITALITY

THANK YOU FOR BEING PART OF UMi TULUM



TO SHARE (MEZE)

- HUMMUS

Chickpea dip served with pita bread

\$270
- GUACAMOLE

\$290
- MARLIN TOSTADA 2PZ

Marlín^{170g} in a red sauce, mayonnaise & avocado

\$160
- MARLIN “AHOGADO”

Slices of smoked marlin^{170gr} covered in tomato sauce, served with pickled onions, spicy sauce, & avocado

\$330

SOUPS

- VEGETABLE SOUP

Chicken broth, carrot, chayote, corn, green beans, white cabbage, spinach & cilantro as garnish served with bread *

\$250
- SEAFOOD SOUP

Shrimp broth, shrimp^{45gr}, octopus^{40gr}, squid^{80gr}, corn, carrot, potato, served with bread *

\$340

SALADS

- BURRATA SALAD

Burrata, arugula, cherry tomatoes, olive oil, salt, pepper, and bread *

\$330
- GREEK SALAD

Olives, thyme, mint, basil, red onion, cherry tomatoes, feta cheese, cucumber & vinaigrette

\$330

TACOS & QUESADILLAS

BEEF TACOS ^{170g} 3PZ	\$295
Beef tacos with cilantro, onion & dried chili salsa	
SETAS TACOS (MUSHROOM) 3PZ	\$240
Grilled mushrooms with rosemary-infused caramelized onions, corn kernels, & grilled avocado, served on a sweet potato tortilla	
HUITLACOCHES QUESADILLAS 3PZ ^{CF} ^V	\$220
Filled with huitlacoche, caramelized onions, Oaxaca cheese. Served with dried chili salsa	
TINGA QUESADILLAS ^{80g} 3PZ ^{CF}	\$240
Filled with chicken tinga, Oaxaca cheese. Served with dried chili salsa	
SHRIMP QUESADILLAS ^{60g} 3PZ ^{CF}	\$240
Stuffed with shrimp stew, Oaxaca cheese. Served with garlic & chili aioli.	
CHAMORRO QUESADILLAS ^{80g} 3PZ	\$260
Chamorro, served with radish, pico de gallo, guacamole & consommé ^{CF} *With cheese +\$20	

SANDWICHES & BURGER

CHICKEN SANDWICH ^{120g}	\$330
Baguette filled with grilled chicken, manzano chili mayonnaise, lettuce and cucumber. Served with potato chips	
“CHAMORRO” SANDWICH ^{160g}	\$320
Baguette filled with pork “chamorro”, cilantro, onion and dried chili salsa. Served with consommé	
FRENCH DIP SANDWICH ^{60g}	\$330
Slow-cooked beef topped with melted cheese, served with its rich, flavorful meat juices for dipping.	
CLUB SANDWICH	\$330
Bread, mayonnaise, bacon ^{30g} , ham ^{45g} , chicken ^{40g} , cheese, lettuce, tomato, onions, served with potato chips	
HAMBURGER	\$350
Bread, mayonnaise, meat ^{200g} , lettuce, cheese, tomato, bacon ^{30g} , caramelized onions. Served with potato chips	



MIXED OR FISH

CEVICHE + CLASSIC COCKTAIL

\$500 MXN

MEZCALITA
PASSION FRUIT

MIXED CEVICHE

WHITE FISH • OCTOPUS • SHRIMP • GRAPES
SERRANO PEPPER • RED ONION • CUCUMBER • RADISH
CILANTRO • AVOCADO • OLIVE OIL • SALT & PEPPER



FREE PARKING | NO MINIMUM CONSUMPTION
PET FRIENDLY | TOWEL SERVICE

CEVICHES

TUNA TARTARE \$410

Cubed tuna^{100g}, cilantro, serrano pepper, avocado, cucumber, chopped onion, soy sauce, lime juice, cherry tomatoes, pepper and olive oil  

TUNA BAJIO \$430

Cubed tuna^{150gr} in a black sauce, cherry tomatoes, Kalamata olives & herb cream cheese 

SHRIMP AGUACHILES^{150g} \$410

-GREEN  
Serrano sauce, cucumber, cilantro, red onion, serrano pepper, lime juice, salt and pepper

-BLACK  
Roasted habanero sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper

-RED  
Red chili de árbol sauce, cucumber, cilantro, red onion, lime juice, salt, and pepper

MIXED CEVICHE \$440

White fish^{95g}, octopus^{59g}, shrimp^{35g}, red onion, cucumber, serrano pepper, grapes, lime juice, olive oil, salt and pepper 

MUSHROOM CEVICHE \$270

Mushrooms, red onion, tomato, parsley, serrano pepper, cilantro, corn, oregano and wine vinegar vinagrette   

MAIN DISHES

PASTA CRUDAIOLA \$410

Tagliatelle pasta, mixed with raw cherry tomatoes, olives, garlic, basil and burrata 

SUPER FOOD BOWL \$410

Falafel balls, cherry tomatoes, avocado, grilled sweet potato, sautéed quinoa with peppers. Spinach salad mix with red cabbage & parsley 

BELOK WOK \$480

Sautéed cauliflower with vegetables, salmon^{50g}, beef^{80g}, chicken ^{100g} & shrimp^{80g} in sesame oil & soy sauce

LUNCH

ZARANDEADO FISH NAYARIT STYLE*^{1.2K/G}

Served with garlic, rice with corn, radish salad, jicama, mint, roasted lemon & tortillas

GF

\$1,610

GRILLED FISH*^{1.2K/G}

Butterflied grilled fish, topped with butter, lemon, and garlic. Served with garlic rice with corn, radish salad, mint, jicama, roasted lemon & tortillas

GF

\$1,610

GRILLED OCTOPUS^{180g}

Marinated in garlic, served with bulgur salad, arugula & curry mayonnaise

\$680

GRILLED SALMON^{200g}

Teriyaki sauce, garlic mashed potatoes & grilled vegetables with a touch of vinaigrette

GF

\$730

CHICKEN MILANESE^{200g}

Breaded chicken milanese. With garlic mashed potatoes, lettuce, tomato, corn & cucumber salad

\$410

DESSERTS

CHURROS WITH ICE CREAM AND CARAMEL

Sprinkled with sugar and cinnamon, served with dulce de leche and condensed milk

\$310

BLINTZES

Filled with cheeses, served with ice cream and red fruit compote

\$320

CORN FLAN WITH CARAMEL

GF

\$320

ICE CREAM

GF

Vanilla & chocolate

\$150

*THESE DISHES ARE AVAILABLE ON SELECT DAYS.
KINDLY ASK YOUR WAITER FOR TODAY’S AVAILABILITY

FOR DESSERT -
**CORN FLAN
WITH CARAMEL**

