

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



LUNCH

TO SHARE

HUMMUS	\$270
Chickpea dip served with pita bread	
GUACAMOLE 	\$290

SALAD

ENSALDADA GRIEGA	\$250
Olives, thyme, mint, basil, red onion, cherry tomatoes, feta cheese, cucumber & vinaigrette  	

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	
SHRIMP QUESADILLAS ^{60g} 3PZ	\$240
Stuffed with shrimp stew, Oaxaca cheese. Served with garlic & chili aioli	
TINGA QUESADILLAS ^{80g} 3PZ	\$240
Filled with chicken tinga, Oaxaca cheese. Served with dried chili salsa	
QUESABIRRIAS DE CHAMORRO ^{80g} 3PZ	\$225
Chamorro, served with radish, pico de gallo, guacamole & consomé *with cheese +\$20	

SANDWICH & HAMBURGUER

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	

CEVICHES

TUNA TARTAR	\$410
Cubed tuna ^{100g} , cilantro, serrano pepper, avocado, cucumber, chopped onion, soy sauce, lime juice, cherry tomatoes, pepper and olive oil  	



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

LUNCH

MIXED CEVICHE \$440

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

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

TUNA BAJIO \$430

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

MAINS

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

GRILLED OCTOPUS^{180g} \$680

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

GRILLED SALMON^{200g} \$730

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

GRILLED BEEF FILET^{200g} \$740

Slices of beef fillet cooked with rosemary & thyme on a bed of garlic mashed potatoes, topped with a fine herb gravy and beef stock. Served with sautéed vegetables

 GLUTEN FREE

 VEGETARIAN

 LACTOSE FREE

 VEGAN

FOR DESSERT-
**CORN FLAN
WITH CARAMEL**



DESSERTS

BLINTZES	\$290
Filled with cheeses, served with ice cream and red fruit compote	
CHURROS WITH ICE CREAM & CARAMEL	\$310
Sprinkled with sugar and cinnamon, served with dulce de leche & condensed milk	
CORN FLAN WITH CARAMEL	\$320
ICE CREAM	\$150

COFFEE & TEA

AMERICANO ESPRESSO	\$80
CAPUCHINO LATTE	\$85
EXTRA SHOT	\$40
TÉ (ASK FOR AVAILABLE OPTIONS)	\$85