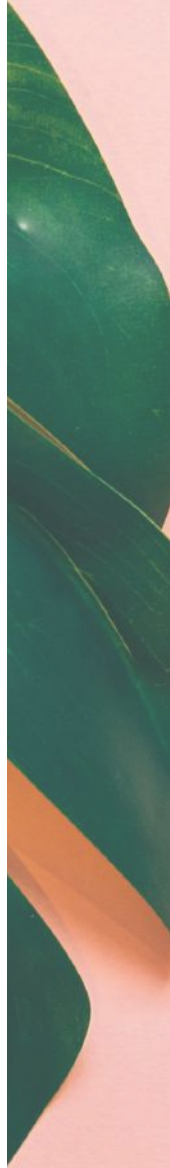




MUYAL
TULÚM

MENU



SNACKS

12 PM

Turkey & Maple.

\$200.

White beagle with turkey ham, caramelized apple, mustard and camembert cheese.

Panelacate.

\$190.

White bread with avocado, spinach and panela cheese.

\$230.

Salmon & Cream Cheese.

Seeds beagle, smoked salmon, cream cheese, capers and sangria lettuce.

\$180.

Truffled Potatoes.

Potatoes flakes dressed with truffle oil and parmesan cheese.

\$250.

Muyal Aguachile.

Citrus tanned shrimp, sliced cucumber and purple onion.

\$230.

Especial Guacamole

Chicharron, beef meat, canasto cheese, corn nachos & sweet potatoe chips

\$300.

Hamburger

200 gr. Sirlon and pork, cheddar cheese, parmesan French fries, tomato, onion, lettuce.



MUYAL
TULÚM

TACOS

Ribeye and Marrow. (3) \$330.

Corn tortillas with ribeye cooked in stone oven, with marrow sauce.

Shrimp Baja Style. (3) \$250.

Corn tortillas with Tempura shrimp, cabbage salad, lemon tanned onions and black salsas.

Confit Duck. (3) \$330.

Corn tortilla, morita chile sauce and caramelised onion..

Tiga Zanahoria (5) \$220.

Corn tortilla, carrot grating bathed in chipotle sauce and onion.

Pescadillas (5) \$220.

Guacamole, chile garlic salsa, fish.

SALADS

Goat Strawberry \$230.

Goat cheese, strawberry dressing, balsamic vinegar and caramelized walnuts.

Green Salad \$220.

Vinegar, coriander seeds, pistachio and grilled chicken.



TLAYUDAS / CLASSIC

Cecina(Beef Meat) & Chorizo.

Black beans, Oaxaca cheese, tomato, avocado, onion and cream.

\$350.

Cochinita.

Marinated pork y wrapped with banana leaves in stone oven.

\$350.

vegetables.

black beans, avocado , zucchini, eggplant, tomato and onion.

\$250.

Jamaica.

Marinated jamaica wrapped with banana leaves in stone oven, black beans, tomato and onion.

\$300.

Mushrooms

Ajillo sauce (dry chile with garlic), black beans, tomato, avocado, onion.

\$300.

TLAYUDAS /SPECIAL.

Ribeye and Marrow Sauce.

Ribeye, black beans, avocado and marrow sauce.

\$700

Shrimp.

Ajillo sauce (dry chile with garlic), black beans, avocado and grasshoppers.

\$600

Lobster.

Lobster tail with black butter, paprika and chives.

\$950



MACHETES

Fried quesadillas 30 cm. long fill with the ingredient of your choice .

Cheese.	\$120.
Mushrooms.	\$150.
Chorizo.	\$180.
Arrachera Steak.	\$250.

DESSERTS

Ate with Cheese.	\$180.
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Dutch cheese with ate of membrillo (mexican fruit), tejocote with jamaic honey, red wine and flamed with licor of Ancho Reyes.

Avocado Mousse.	\$180.
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Avocado, vainilla, ice milk, chocolate.

Chocolate Tlayuda.	\$180.
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corn giant tostada, chocolate, banana and sugar.

BEBIDAS

Agua de Piedra	\$140.
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Refrescos 355 ml.	\$100.
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Redbull	\$120.
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Clamato	\$150.
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Limonada / Naranjada	\$100.
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VODKA

Absolut	2 0z..	\$270.00
Grey Gosse		\$350.00
Titos		\$300.00
Belvedere		\$360.00
Absolut Extrakt		\$350.00

GINEBRA

Beefeter	2 0z..	\$300.00
Beefeter Pink		\$300.00
Tanqueray		\$375.00
Hendricks		\$450.00
Puerto de Indias		\$375.00
Monkey 47		\$650.00

WHISKY

JW. Negra	2 0z..	\$330.00
Jack Daniel´s		\$300.00
Glenlivet 12		\$450.00
Chivas 18		\$550.00
Macallan		\$645.00
Buchanan´s		\$330.00

CERVEZA

Nacional	325 ml.
Premium	355 ml.
Artesanal	355 ml.

\$100.00
\$120.00
\$140.00

MEZCAL

Mezcal de la Casa	2 0z..	\$270.00
400 Conejos		\$270.00
Amores Espadin Joven		\$270.00
Ojo de Tigre		\$270.00
Mezcal Union		\$270.00
Mezcal 7 Misterios		\$270.00
Alipus Espadin Joven		\$300.00
Marca Negra		\$300.00
Los Danzantes Espadín		\$330.00
Bruxo Joven		\$330.00
Bruxo Pechuga		\$450.00
Montelobos Ensamble		\$330.00
Montelobos Tobalá		\$375.00
Montelobos Pechuga		\$480.00

TEQUILA

Dobel Diamante	2 0z..	\$320.00
Don Julio Blanco		\$330.00
Don Julio Reposado		\$330.00
Don Julio 70		\$350.00
Don Julio 1942		\$850.00
Clase Azul		\$750.00
Herradura Ultra		\$400.00
Avión Reserva 44		\$750.00

RON

Havana 3 años	2 0z..	\$270.00
havana 7 años		\$300.00
Zacapa 23		\$330.00

MEZCAL COCTAIL

Opal

\$330

Mezcal / Xtabenton
pimienta rosa / jengibre / limón

Makena

\$375

Mezcal / Maracuya
frambuesa / limón griego / cardamom

Zazil

\$300

Mezcal / jugo de durazno / angostura / miel de abeja
tomillo / limón griego / ancho reyes / flor
comestible

Briseida

\$330

Mezcal / Fresa / Kiwi
jugo de naranja / limón deshidratado / limón

Eros

\$375

Mezcal / extracto de curcuma y jengibre
hierbabuena / naranja deshidratada / jarabé
natural

Blackthundra

\$450

Mezcal / veneno de araña
midori licor de melón / angostura / hierbabuena

Emperatriz

Mezcal / Maracuya / Jengibre
Menta / Naranja / limón



COCTAIL

Balam rosado

\$310

Beefeater Pink, Limón, Agua con gas, Miel de agave, Fresa.

Mojito 3

\$310

Havana 3, hierba buena, limón, azúcar.

Tsíimin

\$330

Absolut Azul, jengibre, limón.

Ubuntu

\$310

Licor de granada / limón griego
miel de abeja / naranja deshidratada

Dreamer

\$330

Ginebra Tanqueray / hierbabuena
licor de ciruela / miel de abeja

Máax

\$345

Chivas 13 tequila, limon, jugo de toronja, azúcar.

Cassy

\$310

Vodka Absolut Azul / infusión canela y vainilla
durazno / curacao / miel de abeja

Truman

\$375

Hierbabuena y angostura / Zacapa
extracto de cúrcuma y jengibre / licor de naranja

Helina

\$400

Tequila dobel diamante / jugo de naranja
jugo de toronja / nacho reyes y chile serrano

