

MINA



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MINA

BREAKFAST

7:30 am - 12:00 pm

- Classics
- Toast
- Eggs

LUNCH / DINNERS

12:00 pm - 10:30 pm

- Appetizers
- Salads
- Taco Bar
- Grill
- Pizza
- Pasta

DESSERTS

EXTRAS

DRINKS

- Coffee
- Juices
- Smoothies
- Soft drinks
- Bar



BREAKFAST

7:30 am - 12:00 pm

CLASSICS

Fruit Plate	\$200
<i>The best selection of fresh seasonal fruits, yogurt and granola . 420 g</i>	
French Toast	\$250
<i>Delicious homemade french bread made with powdered sugar, banana and maple syrup. 100 g</i>	
Hot Cakes	\$230
<i>3 pieces of unbeatable hot cake with banana, strawberry and bee honey. 300 g</i>	
Chia Bowl	\$260
<i>Delicious almond milk with granola, strawberry, chia and kiw, ideal to start a healthy day. 400 g</i>	
Burrito	\$250
<i>30cm diameter wheat tortilla filled with succulent Mexican style eggs, rice, beans and cheese. 450 g</i>	
Waffles	\$260
<i>Tasty waffles in four pieces accompanied by the best combination of banana, strawberry and vanilla ice cream. 450 g</i>	
Croissant	\$100
<i>House made, served with butter and honey. 60 g</i>	

TOAST

Avocado Toast	\$250
<i>A crispy toast with poached egg, avocado and arugula. 280 g</i>	
Salmon Toast	\$310
<i>A crispy toast with smoked salmon, capers and fried pore. 280 g</i>	
Vegetarian Toast	\$220
<i>A crispy toast with grilled vegetables and vegan cheese. 280 g</i>	

BREAKFAST HOTEL \$250

(1 coffee or tea + 1 juice and a refill) + 1 fruit appetizer + 1 dish of your choice

Hot cakes, Chilaquiles Eggs to taste , Yogurt with granola or Fruit plate

EGGS

Huevos Rancheros	\$200
<i>Sensational fried eggs, ranchera sauce and corn toast. 400 g</i>	
Eggs to taste	\$230
<i>Freshly prepared eggs: omelette, fried or scrambled. 350 g</i>	
Benedict Eggs	\$257
<i>Delicious homemade bread with turkey ham and hollandaise sauce. 350 g</i>	
Egg sandwich	\$250
<i>Homemade bread with egg, avocado and bacon. 400 g</i>	
Chilaquiles	\$190
<i>Delicious Mexican dish with corn tortilla chips in red or green sauce served with milk cream, cotija cheese, red onion and cilantro. 420 g</i>	

*Extras. 50 g:
With eggs \$25, chicken \$45 or arrachera \$55



LUNCH / DINNER

12:00 pm - 10:30 pm

APPETIZERS

Guacamole	\$270
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Succulent prehispanic salsa made with avocado, tomato, onion, cilantro and jalapeño. 280 g

Baked Empanadas	\$250
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(2 pcs. to choose) Fiery empanadas baked in a wood-fired oven, with the best variety: Arrachera, spinach, capresse or chicken. 185 g

Mina Ceviche	\$350
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Abundant mix of fresh seafood and fish: octopus, grouper and shrimp. With onion, avocado, tomato and cilantro marinated in lime. 250 g

Tuna Tostada	\$190
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A marinated toast with capers, fresh celery, apple and tuna. 250 g

SALADS

Capresse	\$250
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The original recipe with fresh mozzarella cheese, pesto and basil. 220 g

Caesar	\$250
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Fresh salad with shredded lettuce and caesar dressing, croutons and parmesan cheese. 220 g

Beet	\$300
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Nutrient-rich salad with blue cheese dressing, yogurt and candied walnuts. 220 g

VEGETARIAN / VEGAN

Sweet Potato Croquettes	\$290
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Rich combination of flavors, 4 sweet potato croquettes stuffed with parmesan cheese in a mirror of pineapple gravy sauce with a touch of jalapeño mayonnaise. 300 g

Vegan Roasted Eggplant	\$259
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Nutritious balsamic cured eggplant topped with sesame paste with paprika and crispy chickpea and arugula salad with cherry tomato and a balsamic concentrate. 250 g

Vegan Pastor's Taco	\$263
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Healthy sweet potato with achiote sauce, grilled pineapple, corn tortilla, cilantro, onion and lime. 200 g

Zucchini Pasta	\$292
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Soft spaghetti made with a rich white wine butter sauce served with toasted bread, cherry tomatoes, cilantro, onion and lime. cherry tomatoes and parmesan cheese. 300 g



TACO BAR

PTempura Fish \$350

Unbeatable dish with 4 corn tortillas, cabbage salad and avocado sauce. Fish. 320 g

Arrachera \$300

Authentic dish with 4 corn tortillas, onion, cilantro and avocado sauce. Arrachera. 320 g

Pastor \$260

Appetizing dish with 4 corn tortillas, onion, cilantro and pineapple. Pastor 320 g

Cochinita \$280

Hot dish with 4 corn tortillas and pickled red onion. Cochinita 320 g

Shrimp \$370

Colorful dish and unique combination of flavors with 4 flour tortillas, grated cucumber, grated carrot and a rich tamarind sauce.

Shrimp 320 g

Salmon \$420

Rich combination with Ponsu sauce, carrot and cucumber salad, chipotle mayonnaise and fresh salmon with 4 corn tortillas. Salmon 180 g

Chicken \$260

Original grilled chicken taco with chimichurri, white onion, cilantro and house sauce with 4 corn tortillas. Chicken 200 g





GRILL

MINA Burger	\$370
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Rich 100% beef (320 g) on brioche bun, with caramelized onion, caramelized apple, bacon and grilled cheese. Served with french fries. 180 g

BBQ Rib	\$340
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Juicy pork rib (300 g) bathed in our exquisite homemade bbq sauce. Served with sweet corn.

BBQ Wings	\$400
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7 pieces of wood-fired baked or fried wings covered with BBQ sauce. 180 g

Fish Fillet	\$480
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Snook fillet (200 g) in lemon sauce, house rustic sweet potato puree and vegetables. 280 g

Breaded Tuna	\$550
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Divine Ensenada tuna fillet (200 g) seared in sesame crust with grilled vegetables. 280 g

Glazed Salmon	\$600
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Wood-fired salmon fillet (200 g) with mashed potatoes, grilled vegetables and balsamic sauce. 280 g

Whole Fish	\$2,000
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Baked catch of the day, served with mashed potatoes, vegetables, french fries and mixed salad. 1.800 kg



Shrimp to taste	\$590
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6 pieces of the largest shrimp with 2 garnishes of your choice. 200 g

Galician Style Octopus	\$600
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Fresh octopus with skin, seasoned in the best Mina's style and served with potatoes

MINA Grill	\$1,800
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Celestial grill for two people with octopus (90 g), squid (100 g), mussel (100 g), clam (80 g), fish (80 g) and shrimp (80 g).

Filet Mignon	\$850
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Sumptuous medallions (250 g) with mashed potatoes, grilled asparagus and red wine sauce. 280 g

Rib Eye	\$850
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Selection of prime beef (400 g) and garnish. 250 g

Sea and Earth	\$1,600
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Fiery grilled with fresh jumbo shrimp (250 g), premium beef fillet (200 g) and rice or grilled vegetables.

Lobster	by weight
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(Seasonal) Choice of garnish.

*Choice of garnish:

Mashed potato, vegetables, mixed salad, French fries, white rice. 100 g

PIZZA

Margarita	\$230
<i>Succulent crispy pizza cooked in a wood-fired oven with tomato sauce, mozzarella cheese, basil. 250 g of dough and 320 g of ingredients.</i>	
Arugula	\$320
<i>Succulent crispy pizza cooked in a wood-fired oven with tomato sauce, mozzarella cheese, prosciutto, arugula and parmesan. 250 g of dough and 320 g of ingredients.</i>	
Pepperoni	\$250
<i>Succulent crispy pizza cooked in a wood-fired oven with tomato sauce, mozzarella cheese and pepperoni. 250 g of dough and 320 g of ingredients.</i>	
4 Cheeses	\$310
<i>Succulent crispy pizza cooked in a wood-fired oven with tomato sauce, mozzarella cheese, mozzarella cheese, blue cheese, Monterey cheese and parmesan cheese. 250 g of dough and 320 g of ingredients.</i>	
Additional ingredient 80 g	\$50

PASTA

Fettuccini Alfredo	\$300
<i>Tentadora pasta fettuccini con jamón, tocino y salsa de la casa. 420 g</i>	
Frutti di Mare	\$600
<i>The favorite of the beach. Delicious fettuccini (200g) with white wine, butter and seafood. Shrimp (100 g), mussel (60 g), clam (60 g) and octopus (70 g).</i>	
Pomodoro	\$260
<i>From our Italian secret recipe. Fettuccini with house sauce and spices. 420 g</i>	

DESSERTS

Dulce de Leche Volcano	\$220
<i>Rich melt-in-your-mouth dessert with dulce de leche base, vanilla ice cream and artificial coral. 210 g</i>	
Churros	\$220
<i>Sweet fried snacks made of wheat flour sprinkled with sugar, accompanied by vanilla ice cream and chocolate syrup. 210 g</i>	
Brownie	\$300
<i>Fudgy chocolate brownie, served with 1 scoop of ice cream (flavor of your choice). 210 g</i>	
Ice Cream Cup	\$220
<i>Splendid cup with 2 scoops of ice cream (vanilla or chocolate). Bathed with the richest syrup. 70 g</i>	



EXTRAS

Bread basket	\$50
Arrachera 100 g	\$90
Pastor 100 g	\$90
Chicken 100 g	\$90
Avocado 100 g	\$70
Egg 100 g	\$50
Shrimp 70 g	\$100
Salmon 70 g	\$120
Bacon 70 g	\$70
Vegetables 100 g	\$50
French fries 300 g	\$150
Ice Cream Scoop 100 g	\$100

Beans	\$50
Rice	\$50
Take-away container	\$25
Coffee to go cup	\$15

KIDS

Chicken Nuggets	\$150
<i>5 pzas. de jugosa pechuga pollo empanizada (105 g) con papas fritas.</i>	
Macaroni with Cheese	\$150
<i>Pasta de la casa con queso cheddar y parmesano. 150 g</i>	

DRINKS

JUICES \$80

Orange 355 ml

Grapefruit 355 ml

Strawberry 355 ml

Mango 355 ml

Pineapple 355 ml

Mocktel 355 ml \$180

WATER

Cristal Mineral 473 ml \$80

Agua Tulum Natural 330 ml \$80

Agua Tulum Natural / plastic 330ml \$80

Agua Tulum Natural / glass 330 ml \$80

Bui Small Natural 473 ml \$90

Bui Small Mineral 473 ml \$90

Bui Large Mineral 946 ml \$150

Bui Large Mineral 946 ml \$150

REFRESHMENTS

Coca Cola 355 ml \$50

Coca Cola Ligh 355 ml \$50

Sprite 355 ml \$50

Red Bull 355 ml \$100

SMOOTHIES \$180

Green Spring 355 ml

Green juice made with the freshest ingredients, cucumber, spinach, orange juice, pineapple, green apple, celery. Fresh and healthy.

Love Colada 355 ml

Creamy drink made with strawberry, almonds, oats, coconut cream and granola, a perfect combination to make you fall in love.

Sunrise 355 ml

Interesting mix of flavors that will make you ask for more, dates, papaya, orange, flaxseed. Very aromatic and refreshing.

Mina Club 355 ml

To wake you up in the morning, combine banana, oat milk, oatmeal, coffee shot, agave syrup. It will activate your senses.



MINA

COFFEE

Espresso 180 ml	\$50
Americano 180 ml	\$50
Carajillo 240 ml Old fashion	\$250
Cappuccino 180 ml	\$60
Double espresso 60 ml	\$80

Almond milk 210 ml	\$50
Soy Milk 210 ml	\$50
Cold Coffee 355 ml	\$80
Tea 180 ml	\$60
Glass of Milk 210 ml	\$30



TODOS NUESTROS PRECIOS INCLUYEN IVA

PROMO HAPPY HOUR

Monday to Thursday from 2pm to 7pm

2 COCKTAILS
X \$300



COCKTAIL \$300

Mojito	<i>Old Fashion 240 ml</i>
Margarita	<i>Old Fashion 240 ml</i>
Piña Colada	<i>Old Fashion 240 ml</i>
Caipirinha	<i>Old Fashion 240 ml</i>
Tequila Sunrise	<i>Old Fashion 240 ml</i>
Mezcalitas	<i>Old Fashion 240 ml</i>
Negroni	<i>Old Fashion 240 ml</i>
Martini	<i>Old Fashion 240 ml</i>
Martini Espresso	<i>Old Fashion 240 ml</i>
Moscow Mule	<i>Old Fashion 240 ml</i>
Aperol Spritz	<i>Old Fashion 240 ml</i>
Pisco Sour	<i>Old Fashion 240 ml</i>
Rum Punch	<i>Old Fashion 240 ml</i>
Mimosa	<i>Old Fashion 240 ml</i>
Bloody Mary	<i>Old Fashion 240 ml</i>
Whisky Sour	<i>Old Fashion 240 ml</i>

Flavor cocktail \$350

Old Fashion 240 ml

MINA



TEQUILA

Casa Loy Tadel 60 ml	\$400
Casa Loy Cristalino 60 ml	\$480
Casa Loy Blanco 60 ml	\$430
Casa Loy Reposado 60 ml	\$430

MEZCALS

Amarás Espadin 60 ml	\$350
Amarás Cupreata 60 ml	\$350
Mezcal Vientre 60 ml	\$400

RUM

Zacapa 23 60 ml	\$450
Zacapa 12 60 ml	\$400
Havana 7 años 60 ml	\$370
Bacardi 60 ml	\$250

BRANDY

Torres 15 60 ml	\$400
Torres 10 60 ml	\$350
Torres 5 60 ml	\$300

VODKA

Dirty Devil 60 ml	\$350
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LIQUORS

Baileys 60 ml	\$350
Kahlúa 60 ml	\$300
Amaretto 60 ml	\$300
Fragelico 60 ml	\$300
Jack Daniel's 60 ml	\$300
Campari 60 ml	\$300

WHISKY

Etiqueta Negra 60 ml	\$380
Buchanan's Master 60 ml	\$350
Etiqueta Roja 60 ml	\$320

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Solferino 60 ml	\$300
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COGNAC

Hennessy Special 60 ml	\$500
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BEER



Mina Beer	355 ml	\$100
Tulum Beer	355 ml	\$170
Bohemia Clear	355 ml	\$90
Bohemia Weizer	355 ml	\$90
Bohemia Dark	355 ml	\$90
Tecate Light	355 ml	\$80
Indio	355 ml	\$80
Tecate Roja	355 ml	\$80
Heineken Cero	355 ml	\$90
Heineken	355 ml	\$90
Amstel Ultra	355 ml	\$80
XX Lager	355 ml	\$80
XX Ambar	355 ml	\$80
Bucket	6 national beers not including craft beers	\$400
Ojo rojo		\$ 50
Chelada		\$ 20
Clamato preparado		\$ 50

WINE & CHAMPAGNE

Wine Glass	White or Red. 150 ml	\$300
Bottle of Wine	750 ml	\$950
Glass of Sparking Wine	150 ml	\$300
Bottle of Sparking Wine	750 ml	\$ 900
Champagne Mort Chanson	750 ml	\$ 4,000

EXTRAS

Uncorking of any liquor or bottle	\$ 900
Shisha	\$ 950

