



BU'UL

MENU PENINSULAR

This menu is designed to enjoy a 6-course journey

Appetizers

Pickled venison tziik and tlayuda 

Local tomato salad, with Chiapas cheese froth, and smoked mayonnaise 

Main courses

Creamy rice and blue shrimp from Campeche 

Tongue with “manchamanteles” sauce, plantain pureé, and roasted pineapple 

Desserts

“Manjar Blanco” with coconut and chaya spheres, lime granita, and pumpkin seed brittle 

Cocoa bean tamal, ash water, amaranth, and blue corn ice cream 

\$2,540

Pairing \$1,815



LACTOSE FREE



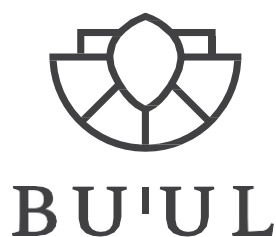
GLUTEN FREE



















VEGAN

*Prices in Mexican pesos, 16 % tax included.









**Our food is prepared under strict hygienic standards and norms; the consumption of undercooked food of animal origin is left to your consideration.



Appetizer

Salbute filled with lobster in “recado rojo” with green apple and habanero 	\$425	Cured Hamachi with “tomatillo” water, cucumber, avocado mousse and watermelon radish  	\$570
Cactus ceviche  	\$255	Jerusalem artichoke and pine nut tamal in chaya sikil p’ak  	\$405
Shrimp ceviche	\$470	Roasted octopus and caviar with leek and salmon roe sauce 	\$655
Plantain “Molote”  	\$180	Charred mamey tartare with “escamoles” 	\$535
Valladolid Longaniza 	\$265	Pumpkin Flower Cream 	\$345
Chicharron Tetela 	\$195		
Duck taco with xcatic chilli  	\$385		

Main courses

Mole poblano with sauteed vegetables  	\$655	Suckling pig with fennel puree, x’pelón, and pickled radish 	\$785
Braised oxtail in black “recado” 	\$910	“Tikin Xic” style fish, wrapped in a totomoxtle leaf, Xnipec, beans and sweet potato puree with basmati rice and Chaya. 	\$665
Creamy rice with Ocosingo cheese, pipián sauce and venison “longaniza”	\$800	Striped bass “barbacoa” style with grasshopper adobo and nixtamalized beans  	\$665
Beef from Durango, eggplant, grilled “pico de gallo” bone marrow and “cocopache-based salsa borracha” 	\$1,540		



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