

HORAROSA

THURSDAY - FRIDAY | 5:00 - 7:30PM

MIXOLOGY

SMOKED MARGARITA

Illegal mezcal · tequila reposado · chile liqueur · pineapple · serrano chili
Flavor profile: smoky · spicy · citrusy · sweet · with a hint of freshness.

\$12 USD

EL MILAGRITO

Mezcal union · Nixta corn liqueur · mango · passionfruit · lemon
vanilla and palo santo bitters

Flavor profile: sweet · fruity · with an exotic and refreshing touch.

\$12 USD

BEER TULUM LAGER

\$8 USD

WINE, SOMMELIER'S SELECTION

\$8 USD

SPARKLING WINE

\$10 USD

APPETIZERS

TUNA TOSTADAS

Avocado · cucumber · cilantro · chipotle aioli.

\$12 USD

TUNA TARTAR

Avocado · red serrano chile · blood orange
dressing · crispy phyllo.

\$16 USD

GREEN CEVICHE

Catch of the day · green aguachile · avocado · choclo
sweet potato · cucumber · serrano chile.

\$15 USD

SALMON TIRADITO

Ají amarillo · serrano chile · red onion · cilantro.

\$16 USD

OCTOPUS TIRADITO

Leche de tigre · avocado · serrano chile · red onion
espelette pepper.

\$16 USD

Each dish is homemade and prepared under the highest hygiene standards.
The displayed weights may vary depending on the type of preparation or cooking method.
The consumption of dishes containing raw ingredients is at your own risk.
A 20% service charge will be added to all checks. Taxes apply.