

DELEK
TULUM

TATEWARI

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Comida y cena / Lunch & Dinner
12:30pm-10:30pm

Entradas / Starters

Guacamole tradicional \$245
Acompañado de totopos caseros.
Traditional guacamole
Served with homemade tortilla chips.

Esquites (elote) \$225
Acompañado de queso cotija, limón,
chile piquín y mayonesa.
Corn esquites
Served with cotija cheese, lemon, chilli
powder and mayo.

Tostadas de atún fresco (3) \$315
Marinadas en jalea de chile morita y
aguacate.
Tuna tostadas
Cubes of tuna in chile morita jam with
avocado.

Ceviche
De pescado \$395
Camarón o mixto \$415
Cebolla, tomate, jugo de limón,
habanero y aguacate.
Ceviche
Fish, shrimp or mixed
Onion, tomato, lime juice,
habanero and avocado.

Ceviche de atún \$415
En cubos, aire de jamaica, aceite de
habanero y fruta de temporada.
Tuna ceviche
Cubed tuna, mixed with seasonal fruit,
topped with hibiscus foam and
habanero oil.

Aguachile
De pescado \$395
Camarón o mixto \$415
Marinado y encurtido en salsa
carbonizada, limón, chile serrano,
pepino y aguacate.
Aguachile
Fish, shrimp or mixed
Marinated in roasted sauce, lime,
serrano pepper, cucumber and avocado.

Sopas / Soups

Sopa de tortilla \$260
**Aguacate, crema, queso fresco y
cilantro.**
Corn tortilla soup
Strips of fried corn tortilla, avocado,
sour cream, fresh cheese and coriander.

Caldo tlalpeño \$260
**Pollo, calabaza, zanahoria, garbanzo,
chipotle, aguacate y arroz.**
Tlalpeño broth
Chicken, local squash, carrots,
chickpeas, chipotle, avocado and rice.

Caldo de camarón \$260
**Servido con zanahoria, papa, cebolla, y
epazote.**
Shrimp broth
Served with carrot, potato, onion and
epazote.

Sopa vegana \$260
**Aromatizada con hierba buena, col,
zanahoria, calabaza, garbanzo,
espinaca, champiñones y elote.**
Vegan soup
Flavored with mint, cabbage, carrot,
pumpkin, chickpea, spinach,
mushrooms and corn.

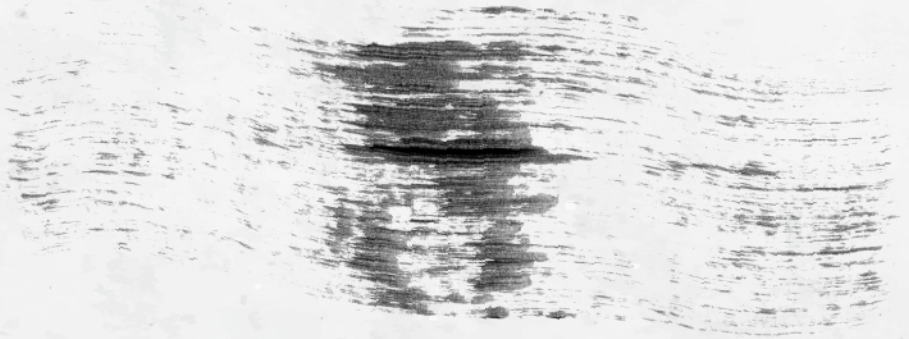
Ensaladas / Salads

Ensalada del pueblo \$315
(Kaaj salad)
Mix de lechugas, aderezo de ajo, pollo
al grill, tomate, aguacate, elote y tocino.
Kaaj village salad
Lettuce, garlic dressing, grilled chicken,
avocado, bacon and corn.

Ensalada verde \$265
Mix de lechugas, pepino, tomate,
cebolla morada, aguacate, ajonjolí y
vinagreta de jerez.
Green salad
Mixed greens, cucumber, tomato, red
onion, avocado, sesame and cherry
dressing.

Ensalada de betabel \$285
**Queso de cabra, pepita tostada, cubos
de betabel aderezados con uva
palomino y yogurt.**
Beet salad
Goat cheese, roasted seeds, and beets
topped with palomino grape and yogurt
dressing.

Ensalada de camarón \$295
**Queso de tocino, aderezo de ajo
rostizado y camarones salteados.**
Shrimp salad
Bacon cheese, roasted garlic dressing
and sautéed shrimp's



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Tacos (1pz)

Tortilla hecha a mano diario.
Handmade fresh corn tortillas.

Cochinita pibil \$100

Acompañada de cebolla morada encurtida y salsa de habanero.
Traditional Yucatan shredded pork, served with pickled onion and habanero sauce.

Taco de camarón al pastor \$100
Adobado en salsa de chiles, piña, cilantro y cebolla.

Shrimp taco
Marinated with "al pastor" sauce, with pineapple, coriander and onion.

Arrachera \$100

Acompañada de cebolla, cilantro y col risada.

Skirt steak served with onion, coriander and cabbage.

Taco de hongos ahumados \$90

Setas ahumadas en pencas de maguey salteadas en tomates y quelites.
Smoked mushroom taco
On maguey leaves sautéed in tomatoes and quelites.

Taco de camote \$90

Camote frito, frijol enchipotlado y col encurtida
Sweet potato taco
Fried sweet potato, chipotle beans, pickled cabbage and handmade tortillas.

**Hamburguesas y tortas /
Burgers & Sandwiches**

Torta de cochinita \$315
Con frijoles, mayonesa y cebolla morada.

Traditional Yucatan shredded pork on homemade bread, beans, mayo and red onion.

Pambazo \$235

Relleno de papa con chorizo, lechuga, crema y queso fresco.

Pambazo
Traditional mexican sandwich bun fried in adobo chile sauce, filling with potato and chorizo, lettuce, cream and fresh cheese.

Sandwich gerencial \$315

Pepinillos, pan dorado con ajo, aderezo de habanero, pollo, tocino y queso cheddar.

Managers Munchies sandwich
Homemade bread with garlic butter, chicken, bacon and triple cheddar cheese served with fries.

Baguette de roast beef \$315

Pan casero, mayonesa de ajo, cebolla confitada, queso manchego y arúgula.
Roast beef sandwich
Roast beef, garlic mayonnaise, arugula, candied onion, tomatoes and melted manchego cheese on a homemade baguette.

Hamburguesa de res \$395

Cebolla confitada, lechuga, mayonesa, queso, tocino y pepinillos encurtidos.

Beef burger
Homemade bun, caramelized onion, lettuce, cheese, bacon and homemade pickles.

Cont...

Hamburguesa de atún \$415

Atún sellado en pan sepia casero, mayonesa de habanero, tomate lechuga, aguacate.

Acompañado de ensalada verde.

Tuna Burger
Seared tuna on a homemade black bun, habanero-mayo dressing, tomato, lettuce, avocado.
Served with green salad.

Hamburguesa vegana \$345

De frijol con lenteja, pan casero de avena, aderezo de garbanzo, cebolla confitada y vegetales.

Vegan hamburger
Vegan patty made of beans and lentils on a homemade bun with candied onion vegetables and garbanzo dressing.

Extra:

Guacamole o champiñones \$50
Pollo \$50, arrachera o tocino \$60
Camarón \$100

Extra:
Guacamole or mushrooms \$50
Chicken \$50, arrachera or bacon \$60
Shrimp \$100

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Fuertes / Main Dishes

Fideo seco \$365
Pasta tradicional mexicana adobada en salsa de chiles.

Opciones:

Chorizo, pollo, plátano macho o mixto.

Mexican dry noodles

Fideo pasta sauteed in chile ancho sauce, topped with sour cream, chesse and avocado.

Opciones:

Chicken, chorizo, banana or mixed.

Arroz meloso \$295

Con pimientos, espárragos, setas y zanahorias baby.

Opción de camarón: +\$120

Mellow rice

with tri-color peppers, asparagus, mushrooms and baby carrots.

Optional add on shrimp: +\$120

Chile relleno \$390

Relleno de queso y champiñones salteados abrazado en mole casero almendrado.

Stuffed chile

Poblano chile stuffed with cheese and mushrooms topped with coriander and homemade almond mole.

Albóndigas \$390

Rellenas de queso fresco, sobre una cama de arroz y champiñones.

Meatballs

Filled with cheese, on a bed of rice with mushrooms.

Bowl vegano \$300

Coliflor frita, frijoles, elote, germen de alfalfa, espinaca y aderezo de ajo.

Vegan bowl

Fried cauliflower accompanied with beans, spinach, alfalfa sprouts, corn with garlic dressing.

Cont...

Pollo con mole \$415

Muslo, mole añejado, arroz, ajonjolí y aguacate.

Chicken Mole

Chicken thigh, aged mole, rice, sesame and avocado.

Pez tatewari \$459

Robalo a la veracruzana con esquites.

Tatewari fish

Traditional Veracruz style bass fish

Rib eye \$840

Acompañado de cebolla cambray.

Accompanied with baby onion.

Opciones de guarnición \$100

Garnish option

Papas fritas: sazonadas con sal de ajo.

Fries : seasoned with garlic salt.

Espárragos asados.

Grilled Asparagus.

Ensalada verde

Acompañada con vinagreta de vino, tomate y pepino.

Green salad

Dressed with wine vinaigrette, tomato and cucumber.

Postre / Dessert

Helado de temporada \$165

Seasonal ice cream.

Pay de limón casero \$255

Homemade lemon pie.

Brownie vegano \$265

Hecho a base de camote y betabel, con mermelada de frutos rojos, y supremas de naranja.

Vegan brownie

Made with sweet potato and beets, with berries jam and orange supreme.

Pastel de chocolate \$265

Suave bizcocho con crema de chocolate y almendras tostadas .

Chocolate cake

Soft biscuit with chocolate cream and toasted almonds.

Flan Chiapas \$255

Hecho a base de queso Ocosingo, zarzamoras y arena de chocolate.

Chiapas flan

Made of Ocosingo cheese topped with blackberries and chocolate dust.



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