



Nj







Alchemizing diverse and rare ingredients from the Caribbean Sea and Mayan jungle, NÜ Tulum creates vibrant local cuisine. Led by Chef Luis Aguilar, its team is deeply committed to sourcing the freshest ingredients, preserving sustainable methods of cooking, and continuously innovating flavor creations, earning NÜ recognition as one of the five best restaurants in the Yucatan by Travel+Leisure.

Our impressive jungle setting also houses our NÜ garden accommodating the finest curation of live music, art, and cultural gatherings in Tulum where you can enjoy hand-crafted cocktails while you dance under the stars.

NÜ Tulum, recognized as one of the top five restaurants in The Mexican Caribbean by Travel+Leisure, alchemizes diverse and exotic ingredients from the abundance of the Caribbean Sea and Mayan jungle to create vibrant Tulum cuisine. Nestled within the lush jungle beneath the stars, this open-air, candlelight, romantic jungle setting creates a culinary journey for the senses. NÜ pays homage to the abundance of its environment, serving the best ingredients throughout the year based on seasonal availability.





PASSES HORS D'OEUVRES

Pick 3 for \$20 USD / pers. | 6 pieces / pers.
Pick 5 for \$28 USD / pers. | 10 pieces / pers.

AVOCADO BRUSCHETTA
cucumber | avocado | crème fraiche

TUNA TOSTADA
tuna | green apple | asian dressing

CHICKEN FAJITAS TOSTADA
chicken | onion | bell pepper

PULLED PORK BRUSCHETTA
slow cooked pork

HUMMUS BRUSCHETTA
eggplant | tahini

YUCATAN FISH TOSTADA
local fish ceviche

DZIKIL PAK TOSTADA
traditional pumpkin seed dip





FAMILY STYLE DINNER OPTION 1

\$80 USD / pers.
Choose 2 appetizers / 2 main courses

- APPETIZER -

SWEET POTATO AGRODOLCE (*vegan option*)
local squash | wild ginger | peanuts

LOCAL FISH CRUDO
citrus leaf cured | tomatillo & green apple juice | shaved roots

OYSTER MUSHROOM (*vegan option*)
light tempura | epazote dzikil pak | porcini broth

CHORIZO CAULIFLOWER (*vegan option*)
grapefruit | almond cream

BOUDIN BLANC OF LOCAL PORK
grilled boudin blanc | xcatic chili | black bean | tortilla

- MAIN COURSE -

CARIBBEAN WHOLE FISH
yuca purée | pilpil sauce

LEMONGRASS CHICKEN
wood fired chicken breast | herbed cabbage
roasting juices | chayote purée

SKIRT STEAK
wood fired dry chili sauce | glaze | purée

CARIBBEAN CABBAGE (*vegan option*)
cuban mojito vinaigrette | fermented cabbage

- DESSERT -

CHOCOLATE TART AND CARAMEL

SEASONAL FRUIT MOUSSE



FAMILY STYLE DINNER OPTION 2

\$95 USD / pers.

Choose 3 appetizers, 3 main courses, and 3 desserts

- APPETIZER -

CAULIFLOWER COUSCOUS *(vegan option)*
fresh herbs | wild ginger | nuts

CAMPECHE PRAWNS chimichuri

SWEET POTATO AGRODOLCE *(vegan option)*
local squash | wild ginger | peanuts

LOCAL FISH CRUDO
citrus leaf cured | tomatillo & green apple juice | shaved roots

BEETROOT SALAD *(vegetarian option)*
homemade ricotta

- MAIN COURSE -

CARIBBEAN WHOLE FISH yuca purée | pilpil sauce

BRAISED PORK SHANK wood fired | dry chili sauce | pork juice

SHORT RIB beer glaze | camote purée

CHORIZO CAULIFLOWER *(vegan option)*
grapefruit | almond cream

- DESSERT -

CHOCOLATE TART AND CARAMEL

SEASONAL FRUITS MOUSSE

SPONGE CAKE SOAKED IN FRUITS LIQUEUR

PANNA COTTA & FRUITS *(vegetarian option)*

LEMON PIE & SEASONAL CITRUS







BEVERAGES

OPEN BAR BASIC
(PRICES IN USD)

LIQUOR

vodka stolichnaya
tequila jose cuervo tradicional
gin tanqueray
whisky johnny walker red label

NATIONAL BEERS

lager | ambar | dark

WATER

still | sparkling

\$44 USD / 2 HOURS
\$66 USD / 3 HOURS
\$83 USD / 4 HOURS
\$20 USD / EXTRA HOUR

BEVERAGES

OPEN BAR STANDARD

+2 SIGNATURE COCKTAILS
(PRICES IN USD)

LIQUOR

vodka stolichnaya
tequila jose cuervo tradicional
mezcal verde amaras
gin tanqueray
whisky jw red label
rum mathusalem platino

WINE

house white wines
house red wines

NATIONAL BEERS

lager | ambar | dark

WATER

still | sparkling

\$66 USD / 2 HOURS
\$88 USD / 3 HOURS
\$110 USD / 4 HOURS
\$27 USD / EXTRA HOUR





\$88 USD / 2 HOURS
\$121 USD / 3 HOURS
\$154 USD / 4 HOURS
\$38 USD / EXTRA HOUR

BEVERAGES

OPEN BAR PREMIUM

+3 SIGNATURE COCKTAILS
(PRICES IN USD)

LIQUOR

- vodka grey goose or tito's
- tequila don julio reposado
- mezcal verde amaras
- gin hendricks
- whisky black label
- whisky woodford reserve
- rum havana 7

WINE

- white wines:*
sauvignon blanc or chardonnay
- red wines:*
pinot noir or cabernet
- prosecco

NATIONAL BEERS

lager | ambar | dark

WATER

still | sparkling

BEVERAGES

SIGNATURE COCKTAILS

choose your options

AMORES DE AGAVE

mezcal | chile infusion | honey | ginger beer

PASSION TROPICAL

mezcal | passion fruit | guanabana liquor | lime | falernum

DELI GARDEN

gin | chamomille | tumeric | ginger | lemongrass | lime

COLORADA

tequila | hibiscus | pineapple | prosecco

EASY FIZZZY

mezcal | st germain | ginger tincture | agave honey | tonic water



LATE NIGHT SNACKS

GUACAMOLE & CHIPS

traditional guacamole | tomato
onion | serrano peppers

OR

SALSA & CHIPS

tomatillo sauce with avocado and coriander

\$10 USD / pers. + 18% service
minimum 20 guests

HUMMUS

traditional hummus | pita bread

\$10 USD / pers. + 18% service
minimum 20 guests

CHURROS STATION

chocolate | dulce de leche

\$12 USD / pers. + 18% service
minimum 20 guests







- For reservations over 50 guests, the restaurant will have to be privatized.
- A minimum spend is required to privatize the restaurant.
- For reservations over 30 guests, the menu will be served "Family Style".
- Regular hours of operation: 6pm until 12am.
- Extension of these hours can be arranged upon request at least two weeks prior to the event.
- In case of live music or DJ, it will have to be setup at least two weeks prior to the event, as a special permit from the local authorities is required.
- DJ, band, equipment and permit fees will be fully paid by the client.
- In all cases, the music must end at 12am.
- You can bring in any vendor non-catering/food and beverages related, for the event, at no extra charge.
- The restaurant will not be responsible for the fulfillment of services provided by external vendors, included but not limited to, external wedding and event planners, DJ, photographer, minister, priest, decorator, florist, etc.
- NÜ Tulum is located outdoors and cannot be held responsible in case of rain or any other weather inconvenience.
- NÜ Tulum recommends that your event planner offer alternative solutions in case of increment weather.
- All prices are in US dollars and include VAT. A 18% gratuity charge will be added to the total.





Nested in the Mayan jungle, NÜ is located on Tulum beach road. Right across the street you will find our sister properties: La Valise Tulum, Encantada, Radhoo and NEST Hotels.

Carretera Tulum - Boca Paila – km 8.7
Tulum 77780 Quintana Roo – Mexico
events@namronhospitality.com



www.nutulum.com

