

## BEER

Bottle 355 ml.

\$65 mxn

Tecate - Indio - Bohemia Oscura - Tecate Light - Heineken - Amstel Ultra - XX Lager - XX Ambar

## HANDCRAFTED BEERS

Can 355 ml.

\$120 mxn

Avobeer Weissbier – Tempus Doble Malta – Jabali Hellsbock

## SIGNATURE COCKTAILS

Glass 200 ml.

\$250 mxn

**Moxy Tulum Highball** Mezcal, jamaica & vainilla

**Casa del Toro** Tequila & Redbull Maracuya

**Beach Please** Ron, Mezcal, maracuya & citricos

**Campfire Old Fashion** Bourbon, Angostura & toque de malvavisco tostado.

**Watermelon Margarita** Tequila, Miel de Agave & Limon

**Faux Spritz** Citricos, Durazno y Agua Mineral

**Jalisco Dream** Tequila, Sandia, Citricos & un toque picante

## CLASSICS

Glass 200 ml.

\$160 mxn

**Aperol**

**Mojito**

**Carajillo**

**Negroni**

**Cosmopolitan**

**Paloma**

**Expresso Martini**

**Old Fashioned**

**Daiquiri**

**Margarita**

## WINE BY THE CUP

Cup 150 ml. Bottle 750 ml.

### White

NZ Sauvignon Blanc Kim Crawford  
MX Chenin Colombard Monte Xanic

Cup \$180 mxn

Bot. \$720 mxn

Bot. \$1,400 mxn

### Rose

US White Zinfandel Beringer

Cup \$180 mxn

Bot. \$720 mxn

### Sparkling

IT Pro Spritz Cinzano  
FR Moët & Chandon Brut Imperial

Cup \$150 mxn

Bot. \$600 mxn

Bot. \$3,400 mxn

### Red

CL Merlot Viña Maipo  
US Cabernet Sauvignon Robert Mondavi Woodbridge

Cup \$150 mxn

Bot. \$600 mxn

Cup \$180 mxn

Bot. \$720 mxn

All prices are in Mexican pesos and include taxes.

Gratuities are not included and are not mandatory

Moxy Tulum

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# COFFEE



|                                                                  |                 |
|------------------------------------------------------------------|-----------------|
| <b>Cafe Cold Brew</b> glass 120 ml                               | <b>\$85 mxn</b> |
| <b>Americano</b> glass 220ml no refill                           | <b>\$85 mxn</b> |
| <b>French Press</b> 400ml                                        | <b>\$85 mxn</b> |
| <b>Espresso</b> cup 45ml                                         | <b>\$55 mxn</b> |
| <b>Capuccino</b> cup 220 ml                                      | <b>\$75 mxn</b> |
| <b>Latte</b> cup 220 ml                                          | <b>\$75 mxn</b> |
| <b>Hot Tea</b> cup 220 ml                                        | <b>\$75 mxn</b> |
| Add More Flavor (15 ml) Caramel,<br>Chocolate, Vanilla, Hazelnut | <b>\$15 mxn</b> |

## Natural Juices Glass 240 ml. **\$ 85 mxn**

**Orange**  
**Pineapple**  
**Watermelon**  
**Green** Celery, spinach, pineapple, parsley, lemon cucumber and orange

## Flavored Lemonades Glass 400 ml. **\$ 85 mxn**

**Natural or Mineral**  
**Pink**  
**Passion Fruit**  
**Hibiscus**

## Bottled

|                                                          |                 |
|----------------------------------------------------------|-----------------|
| <b>Soft drinks</b> can 355ml                             | <b>\$65 mxn</b> |
| Pepsi, Pepsi Light, Seven Up, Mirinda, Manzanita, Squirt |                 |
| <b>Mineral Water</b> can 355 ml                          | <b>\$65 mxn</b> |
| <b>Epura Natural Water</b> bottle 600 ml                 | <b>\$65 mxn</b> |
| <b>Natural Stone Water</b> bottle 600 ml                 | <b>\$85 mxn</b> |
| <b>Stone Mineral Water</b> bottle 600 ml                 | <b>\$85 mxn</b> |
| <b>Perrier Mineral Water</b> bottle 600 ml               | <b>\$85 mxn</b> |
| <b>Redbull</b> can 250 ml                                | <b>\$85 mxn</b> |

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## SNACKS

|                                                                                                |                  |
|------------------------------------------------------------------------------------------------|------------------|
| <b>Potato Wedges</b>                                                                           | <b>\$135 mxn</b> |
| Crispy with homemade chipotle mayonnaise.                                                      |                  |
| <b>Elotásticos</b>                                                                             | <b>\$125 mxn</b> |
| Two corns of piquín chile mayonnaise dressing.                                                 |                  |
| <b>LocoBites</b>                                                                               | <b>\$125 mxn</b> |
| Tostitos, bathed in cheese sauce, crema and corn kernels. Peanuts, Jalapeños and Pico de Gallo |                  |

### AGREGA EXTRA

|                       |                  |
|-----------------------|------------------|
| Ham (100 grms)        | <b>\$40 mxn</b>  |
| Chorizo (100 grms)    | <b>\$40 mxn</b>  |
| Bacon (100 grms)      | <b>\$60 mxn</b>  |
| Cheese (80 grms)      | <b>\$50 mxn</b>  |
| Chicken (150 grms)    | <b>\$80 mxn</b>  |
| Flanksteak (200 grms) | <b>\$160 mxn</b> |
| Egg (1 piece)         | <b>\$30 mxn</b>  |
| Vegetables (50 grms)  | <b>\$20 mxn</b>  |

## BUNS

|                                                                                                                |                  |
|----------------------------------------------------------------------------------------------------------------|------------------|
| <b>Tecolota</b>                                                                                                | <b>\$125 mxn</b> |
| Bun with red or green chilaquiles with crème fraîche and cheese. With shredded chicken, jalapeños on the side. |                  |
| <b>Torta de Cochinita</b>                                                                                      | <b>\$165 mxn</b> |
| Bun with refried beans, pickled onions, Cochinita pibil, piquín chile mayonnaise and habanero on the side.     |                  |
| <b>Nopalito Toast</b>                                                                                          | <b>\$140 mxn</b> |
| CiabbaCiabatta bread with grilled nopales, Oaxaca cheese, refried beans, avocado and salsa verde on the side.  |                  |
| <b>La Cheeseburger</b>                                                                                         | <b>\$365 mxn</b> |
| Juicy 220 gr certified Angus beef, bacon, tomato, lettuce, mozzarella cheese and potato wedges.                |                  |
| <b>Jumbo Jocho</b>                                                                                             | <b>\$270 mxn</b> |
| Our version of a Hotdog, with beef sausage, roasted onions, guacamole and potato wedges.                       |                  |
| <b>Veggie Burger</b>                                                                                           | <b>\$275 mxn</b> |
| Grilled Portobello with creamy avocado, bell peppers, special dressing and sweet potato fries.                 |                  |

## SOME LOCAL FLAVORS

|                                                                                                           |                  |
|-----------------------------------------------------------------------------------------------------------|------------------|
| <b>Birriamen</b>                                                                                          | <b>\$265 mxn</b> |
| Homemade beef Birria broth with ramen, cilantro and onion.                                                |                  |
| <b>Flatbread</b>                                                                                          | <b>\$165 mxn</b> |
| - With basil, cheese and tomato<br>- - Cheese, local chorizo, and jalapeños                               |                  |
| <b>TlayuPizza</b>                                                                                         | <b>\$250 mxn</b> |
| Giant corn tortilla, refried beans, Oaxaca cheese, tomato, avocado, chorizo and flank steak.              |                  |
| <b>Dippin Local Flavors</b>                                                                               | <b>\$120 mxn</b> |
| Avocado hummus, Sikil pak (braised tomato and pumpkin seed) and refried bean dip. Pita bread on the side. |                  |
| <b>Cilantropia Chicken Salad</b>                                                                          | <b>\$170 mxn</b> |
| Mix of lettuce, cucumber, cherry tomatoes, corn, grilled chicken breast, and homemade cilantro dressing.  |                  |

## TACOS

Order with 3 tacos accompanied by a side of pico de gallo and home made tatemada sauce.

|                        |                  |
|------------------------|------------------|
| <b>Grilled chicken</b> | <b>\$175 mxn</b> |
| <b>Flank Steak</b>     | <b>\$185 mxn</b> |
| <b>Cochinita Pibil</b> | <b>\$165 mxn</b> |
| <b>Add Cheese</b>      | <b>\$50 mxn</b>  |

## DESSERTS

|                                                   |                 |
|---------------------------------------------------|-----------------|
| <b>Molten de Chocolate</b>                        | <b>\$140mxn</b> |
| Served with ice cream of your choice              |                 |
| <b>Pistachon Kudafe</b>                           | <b>\$165mxn</b> |
| Our version of a classic with Pistachio ice cream |                 |

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## SOMETHING LIGHT

|                   |                                                  |           |
|-------------------|--------------------------------------------------|-----------|
| PARFAIT           | Greek yogurt, granola, and strawberries          | \$150 mxn |
| SEASONAL FRUIT    | Fresh seasonal fruit, cottage cheese and granola | \$180 mxn |
| CROISSANT NATURAL | With butter and jam                              | \$ 90 mxn |
| TOASTED BREAD     | 2 slices of toasted sourdough bread              | \$ 50 mxn |

## TO START THE DAY

|                    |                                                                                                                                                                                                   |           |
|--------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| HUEVOS AL GUSTO    | Eggs or egg whites either in an omelet, fried, scrambled or poached with your choice of ingredients and mixed salad.<br>CHOOSE 2 INGREDIENTS<br>Ham - Cheese - Onion - Peppers - Tomato - Spinach | \$160 mxn |
| TLAYUPIZZA         | Giant corn tortilla, refried beans, Oaxaca cheese, tomato, avocado, chorizo and flank steak.                                                                                                      | \$250 mxn |
| PANCAKES           | Three fun pancakes with berries and maple syrup.                                                                                                                                                  | \$155 mxn |
| AVOCADO TOAST      | Toasted brioche bread with seasoned avocado, tomato, olive oil, balsamic and mixed lettuce.                                                                                                       | \$170 mxn |
| CHILAQUILES        | Tostitos of your choice, green or red sauce, gratin cheese, cream, onion, fried eggs, refried beans with chorizo.                                                                                 | \$225 mxn |
| LOS TRES COMPADRES | Three homemade tortilla dough sopes, with refried beans, cream and queso fresco. Choose red, green, or mixed sauce.                                                                               | \$160 mxn |

## ADD EXTRA

|                       |            |
|-----------------------|------------|
| Ham (100 grms)        | \$ 40 mxn  |
| Chorizo (100 grms)    | \$ 40 mxn  |
| Bacon (100 grms)      | \$ 60 mxn  |
| Cheese (80 grms)      | \$ 50 mxn  |
| Chicken (150 grms)    | \$ 80 mxn  |
| Flanksteak (150 grms) | \$ 120 mxn |
| Egg (1 pieza)         | \$ 30 mxn  |
| Vegetables (50 grms)  | \$ 20 mxn  |

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