



IN-ROOM DINING

CONRAD®
TULUM RIVIERA MAYA



CONRAD®
TULUM RIVIERA MAYA



DESAYUNOS COMPLETOS FULL BREAKFASTS

DESAYUNO CONTINENTAL CONTINENTAL BREAKFAST

\$390.00

Plato de fruta de temporada. Elección de 3 piezas de pan:

Croissant | Chocolatin | Danés | Concha | Oreja | Muffin

blanco | Multigrano | Trigo integral | Mantequilla y Mermelada

Elección de jugo: Naranja | Toronja o Verde

Café o Té

Seasonal fruit plate. Choice of 3 pieces of bread: Croissant

Chocolatin | Danish | Shell | Ear | White muffin | Multigrain |

Whole wheat | Butter and Jam.

Choice of juice: Orange | Grapefruit or Green

Coffee or tea

Favor de informar cualquier alergia o dieta. Precios en MXN. IVA y 15% de servicio incluido. Please notify any allergies or dietary req. Prices are in Mexican pesos. TAX and 15% service charge included.

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DESAYUNO SALUDABLE

\$690.00

HEALTHY BREAKFAST

Omelette de clara de huevo espinacas y espárragos queso panela, muesli con granola ahumada, frutas tropicales frescas, golden milk fría o caliente.

Elección de jugo: Naranja | Toronja o Verde

Café o Té

Egg white omelette with spinach and asparagus, panela cheese, smoked granola muesli, fresh tropical fruits, cold or hot golden milk

Choice of juice: Orange juice | Grapefruit juice | Green juice

Tea or coffee

DESAYUNO CONRAD

\$710.00

CONRAD BREAKFAST

Omelette relleno de salmón ahumado, papa hash Brown, salchicha desayuno, plato de frutas tropicales, 1 pieza de croissant, porción de carnes frías y queso.

Elección de jugo: Naranja | Toronja o Verde

Café | Té o Chocolate con leche

Smoked salmon stuffed omelette, hashbrown, breakfast sausage, plate of tropical fruits, 1 croissant, cold cuts and cheese

Choice of juice: Orange | Grapefruit or Green

Coffee | Tea or Hot chocolate



DESAYUNO BREAKFAST

Servido de 6:00 am a 11:00 am · Served from 6:00 am to 11:00 am

CANASTA DE PAN ARTESANAL (3 ELEGIR)

\$190.00

ARTISAN BREAD BASKET (CHOOSE 3)

Croissant, pan con chocolate, danés, concha, oreja y muffin

Croissant, pain au chocolat, danish, concha, palmier and muffin

PAN TOSTADO

\$170.00

TOASTED BREAD

**Blanco, multigrano, trigo integral, bagel, muffin inglés,
mantequilla y mermelada**

White, multigrain, whole wheat, bagel, english muffin,
butter and jam

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FRUTA DE TEMPORADA

\$210.00

SEASONAL FRUIT

Yogur, granola y jarabe de melipona

Yogurt, granola, and melipona honey

TABLA DE QUESOS Y EMBUTIDOS

\$625.00

CHARCUTERIE & CHEESE BOARD

Até de membrillo

Quince cheese

BOWL DE ACAI

\$348.00

ACAI BOWL

Plátano, granola, chía, polen y frambuesas

Banana, granola, chia, pollen and raspberries

TAZÓN DE CHÍA ACTIVADO

\$220.00

ACTIVATED CHIA BOWL

Bayas doradas secas, jarabe de agave, quinoa crujiente

Dried golden berries, agave syrup, crispy quinoa

BIRCHER MUESLI

\$240.00

BIRCHER MUESLI

Frutas de temporada y miel de Yucatán

Seasonal fruits and Yucatan honey

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**PANCAKES DE AVENA GF, PANCAKES O
WAFFLES (3pz)**

\$310.00

OAT PANCAKES GF, PANCAKES OR WAFFLES

**Crema de mascarpone, almendra tostada,
mantequilla y maple**

Mascarpone cream, toasted almond,
butter and maple syrup

**PAN FRANCÉS DE COCO (3pz)
COCONUT FRENCH TOAST**

\$330.00

**Crema de mascarpone, almendra tostada,
mantequilla y maple**

Mascarpone cream, toasted almond,
butter and maple syrup

**BAGEL DE SALMÓN AHUMADO
SMOKED SALMON BAGEL**

\$260.00

Queso crema, alcaparras y limón confitado

Cream cheese, capers, and confit lemon

**SÁNDWICH DE HUEVO Y JAMÓN SERRANO
EGG AND SERRANO HAM SANDWICH**

\$320.00

**Brioche, huevo revuelto, mantequilla de trufa,
jitomate horneado, queso, cebolla salteada y tocino**

Brioche, scrambled egg, truffle butter, baked tomato,
cheese, sautéed onion and bacon



AVOCADO TOAST

\$310.00

AVOCADO TOAST

**Al gusto: Arugula | Tomate rostizado | Cebolla morada | Higo
Queso crema | Salmón gravlax | Aguacate | Huevo cocido**

Tomate fresco | Germen de alfalfa | Queso panela | Espinaca

Your own way: Arugula | Roasted tomato | Red onion | Fig | Cream
cheese | Gravlax salmon | Avocado | Boiled egg | Fresh tomato
Alfalfa sprouts | Panela cheese | Spinach

HUEVOS MOTULEÑOS

\$310.00

MOTUL-STYLE EGGS

**Plátano frito, frijoles refritos, chícharo, cerdo
ahumado y queso fresco**

Fried plantain, refried beans, pea, smoked pork
and fresh cheese

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OMELLETE DE CLARAS

EGG WHITE OMELETTE

Queso panela, esparrago, espinaca, pimientos

Panela cheese, asparagus, spinach and bell pepper

\$310.00

HUEVOS AL GUSTO

EGGS YOUR WAY

Tomates asados, frijoles, salchicha desayuno y hashbrown

Roasted tomatoes, beans, breakfast sausage and hashbrown

\$310.00

HUEVOS POCHADOS

POACHED EGGS

Muffin inglés, holandesa, aguacate, cerdo ahumado y cebollín

English muffin, hollandaise, avocado, smoked pork and chive

\$310.00

TACOS DE COCHINITA

COCHINITA TACOS

Salsa xnipec y cebolla curtida

X-Ni-Pek (Mayan hot sauce) and pickled onions

\$310.00

TACOS VEGANOS

VEGAN TACOS

Soya, Salsa xnipec y cebolla encurtida

Soy, X-Ni-Pek (Mayan hot sauce) and pickled onions

\$250.00

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CHILAQUILES VERDES O ROJOS

\$360.00

GREEN OR RED CHILAQUILES

Crema fresca, cilantro, aguacate y queso

Fresh cream, cilantro, avocado and cheese

ENCHILADAS POTOSINAS

\$350.00

ENCHILADAS POTOSINAS

**De papa y zanahoria, lechuga, cebolla, cilantro,
crema y queso**

Potato and carrot, lettuce, onion, cilantro,
cream and cheese

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KIDS MENU

Croissant de jamón con queso cheddar \$140.00
Ham Croissant with cheddar cheese

Surtido de cereales con elección de leche \$140.00
Assorted cereal with choice of milk

Huevo revuelto al gusto, pan tostado y hash brown \$140.00
Scrambled eggs with toast and hashbrown

Mini hot cakes, fresas y sirope de arce \$140.00
Mini pancakes, strawberries, and maple syrup

Sándwich de mermelada y crema de maní con plátano \$140.00
Peanut Butter and Jelly Sandwich with banana

Sincronizadas de jamón, queso y pico de gallo \$140.00
Ham Quesadillas with cheese and pico de gallo



TODO EL DÍA
ALL DAY

CONRAD®
TULUM RIVIERA MAYA



TODO EL DÍA ALL DAY

Servido de 11:00 am a 11:00 pm · Served from 11:00 am to 11:00 pm

GUACAMOLE

\$240.00

Servido con tlayudas

Served with tlayudas

HUMMUS

\$250.00

Aceite de oliva, pimentón, nibs de cacao y garbanzo crujiente

Olive oil, paprika, cacao nibs and crunchy chickpeas

CEVICHE DE CAMARONES DE COCO

\$280.00

COCONUT SHRIMP CEVICHE

Leche de tigre Yuzu, habanero carbonizado, cilantro,
pepino, cebolla roja

Yuzu tiger milk, charred habanero, cilantro, cucumber
and red onion

TIRADITO DE ATÚN (150g)

\$345.00

TUNA TIRADITO (150g)

Pepino, cilantro, macha con cacahuete, ponzu-miso

Cucumber, cilantro, peanut and macha sauce, miso ponzu

BUDDHA BOWL

\$260.00

BUDDHA BOWL

Espinacas, champiñones, camote, semillas de calabaza tostadas, hummus, frijoles negros, aderezo de tahini de limón

Spinach, mushrooms, sweet potato, toasted pumpkin seeds, hummus, black beans, lemon tahini dressing

ENSALADA CÉSAR

\$290.00

CAESAR SALAD

Lchuga romana, queso parmesano, anchoas y picatostes

Romaine lettuce, parmesan cheese, anchovies and croutons

ENSALADA VERDE

\$290.00

GREEN SALAD

Lchuga orgánica mixta, palmito, espárragos, pimiento verde, pepino, aceitunas, tomate cherry, crotón focaccia, vinagreta de orégano

Agrega: Pollo (120 g) \$90 | Camarón (80 g) \$120

Mixed organic lettuce, palm hearts, asparagus, green pepper, cucumber, olives, cherry tomato, focaccia croutons, oregano vinaigrette

Add: Chicken (120 g) \$90 | Shrimp (80 g) \$120



ENSALADA WEDGE

\$290.00

WEDGE SALAD

Queso azul, tomate cherry, tocino, aderezo de queso parmesano con trufa

Blue cheese, cherry tomato, bacon, truffle parmesan dressing

ENSALADA DE ATÚN CONFITADO EN CASA

\$310.00

HOUSE-CONFITED TUNA SALAD

Mix de hojas verdes, huevo cocido, ejote, balsámico, elote, pepino, pimiento, alcachofa, palmito

Mixed greens, boiled egg, green bean, balsamic, corn, cucumber, bell pepper, artichoke, palm heart

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COCOTAZO

Antes, durante y después de la guerra de castas, los blancos y mayas consumían pan de maíz, el trigo no se daba en la zona y era costoso traerlo, la tortilla no era base fundamental de los mayas de este territorio. Después de la reforma borbónica de España a México, los conventos empezaron a tener harina de trigo, que era de lo poco que se elabora en el país, lo demás llegaba de España cada año.

La manteca se usó en un principio en Yucatán, como el sustituto natural de la mantequilla, que era insumo común en la elaboración de los panes en Europa. Hasta el siglo XVIII se conocieron los nombres que los frailes le daban a los panes que consumían y que se debían a los ingredientes con que se confeccionaban.

El cocotazo es un pan mediano de trigo hecho con yema de huevo, con cuatro protuberancias a las que puede deber su nombre, ya que cocotazo es igual un golpe en la cabeza que puede causar un chuchuluco.

Del náhuatl chocholoqui, loco o sin juicio.

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COCOTAZO

Before, during and after the Caste war, the whites and Mayas consumed corn bread, wheat was not available in the area and it was expensive to bring it, the tortilla was not a fundamental base for the Mayas of this territory. After the Bourbon reform from Spain to Mexico, the convents began to have wheat flour, which was one of the few things produced in the country, the rest came from Spain every year.

Lard was first used in Yucatan, as a natural substitute for butter, which was a common ingredient in the preparation of bread in Europe. Until the 18th century, the names that the friars gave to the breads they consumed were known and were due to the ingredients with which they were made.

Cocotazo is a medium wheat bread made with egg yolk, with four protuberances to which it may owe its name, since cocotazo is the same as a blow to the head that can cause a chuchuluco. From Nahuatl chocholoqui, crazy or without judgment.

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SÁNDWICHES Y TACOS

SANDWICHES AND TACOS

HAMBURGUESA DE RES (240g)

\$390.00

BEEF BURGER (240g)

Pumpernickel, queso gouda, tocino, cebolla asada, rúcula, mayonesa de jalapeño

Pumpernickel, gouda cheese, bacon, grilled onion, arugula, jalapeño mayo

HAMBURGUESA VEGANA BEYOND (140g)

\$290.00

BEYOND VEGAN BURGER (140g)

Lechuga orgánica, cebolla asada, tomate confitado, pimientos asados

Organic lettuce, grilled onion, confit tomato, roasted pepper

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QUESADILLAS BURRERAS

\$280.00

CHEESE QUESADILLAS

Queso Oaxaca y pico de gallo

Agrega: Arrachera (120 g) | Pollo (120 g) o Soya (120 g) +\$90

Oaxaca cheese and pico de gallo

Add: Steak (120 g) | Chicken (120 g) or Soya (120 g) +\$90

BURRITO DE FALAFEL

\$290.00

FALAFEL BURRITO

Tzatziki hecho en casa, hummus, cebolla morada, aguacate, pepino, jitomate, lechuga y jitomate, side de chips de camote al horno

Homemade tzatziki, hummus, red onion, avocado, cucumber, tomato, lettuce and tomato. Served with air-fried sweet potato chips

TORTA SUIZA

\$310.00

SWISS TORTA

Milanesa de pollo, salchicha chipolata, quesillo, panela, queso amarillo, jitomate, cebolla, aguacate y chipotle

Chicken milanese, chipolata sausage, quesillo, panela, yellow cheese, tomato, onion, avocado and chipotle

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TORTA DE COCHINITA

\$365.00

COCHINITA PIBIL TORTA

Frijoles refritos, salsa xni-pec y cerdo marinado

Refried beans, X-Ni-Pek (Mayan hot sauce) and marinated pork

ULTIMATE CLUB SANDWICH

\$370.00

ULTIMATE CLUB SANDWICH

Pan brioche marmoleado, pechuga de pollo al carbón, jamón de pavo, germen de alfalfa, lechuga, tomate, cebolla morada, papa hashbrown, tocino y queso cheddar, side de chips de camote al horno

Marbled brioche bread, charcoal-grilled chicken breast, turkey ham, alfalfa sprouts, lettuce, tomato, red onion, hashbrown, bacon and cheddar cheese. Served with air-fried sweet potato chips

TACOS DE ARRACHERA A LA PARRILLA

\$370.00

GRILLED SKIRT STEAK TACOS

Cebolla asada, nopales en escabeche, papas fritas, cilantro

Grilled onion, pickled nopales, french fries, cilantro

TACOS ESTILO BAJA

\$385.00

BAJA STYLE TACOS

Camarones o pescado, tortilla de harina, pico de gallo, col morada y mayonesa de chipotle

Shrimp or fish, flour tortilla, pico de gallo, purple cabbage and chipotle mayo



PIZZAS

Margherita: mozzarella, salsa tomate

\$320.00

Margarita: mozzarella, tomato sauce

Pepperoni: mozzarella, salsa de tomate

\$400.00

Pepperoni: Mozzarella, tomato sauce

4 quesos: mozzarella, burrata, gorgonzola y padano

\$400.00

4 cheeses: mozzarella, burrata, gorgonzola and gran padano

**Rianella: mozzarella, anchoas, tomate deshidratado,
cebolla asada y aceituna kalamata**

\$400.00

Rianella: mozzarella, anchovies, sundried tomato, grilled
onion and kalamata olive

Mexicana: carne molida, chorizo ahumado, jalapeño

\$400.00

Mexicana: ground beef, smoked chorizo, jalapeno

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PASTA

\$380.00

Su elección: Pasta natural sin gluten o de trigo | Tomate Alfredo | Pesto

Añadir: Pollo (120 g) \$90 | Arrachera (120 g) \$110

Camarones (80 g) \$110 | Champiñones \$60

Your choice: Gluten-free or wheat pasta | with Tomato Alfredo or Pesto Sauce

Add: Chicken (120 g) \$90 | Skirt Steak (120 g) \$110

Shrimp (80 g) \$110 | Mushrooms \$60

SIDES

Puré de papa

\$180.00

Mashed potatoes

Arroz blanco

\$180.00

White rice

Risotto vegetariano

\$180.00

Vegetarian risotto

Papas fritas trufadas con hierbas y parmesano

\$230.00

Truffle and herb parmesan fries

Papas fritas de camote con alioli de chipotle

\$180.00

Sweet potato fries with chipotle aioli

Verduras asadas

\$180.00

Grilled vegetables



PLATOS PRINCIPALES

MAIN COURSES

1 Guarnicion a elegir: Ensalada verde | papas a la francesa o papas camote

Pollo orgánico (250 g)

Organic Chicken (250 g)

\$510.00

Pesca del día (220 g)

Catch of the Day (220 g)

\$550.00

Camarones a la parrilla (250 g)

Grilled Shrimp (250 g)

\$570.00

Rib Eye a la parrilla (450 g)

Grilled Rib Eye (450 g)

\$885.00

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CONRAD ESSENTIALS

· K E N G A I ·

HAMBURGUESA DE BAO

\$500.00

BAO BURGER

**Panza de cerdo, salsa kengai, lechuga,
mayonesa, aguacate**

Pork belly, kengai sauce, lettuce,
mayonnaise, avocado

· U K A I ·

ROLLO DE CEVICHE

\$360.00

CEVICHE ROLL

**Atún, aguacate, esparrago, masago, jitomate, cebollin
y cebolla morada**

Avocado, asparagus, masago, tomato,
chives and red onion

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included

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· M A R A T E A ·

RAVIOLIS DE RICOTA

\$500.00

RICOTTA RAVIOLI

Salsa burre blanc y pistache y salvia

Burre blanc sauce, pistachio and sage

· A U T O R ·

CAMARONES A LA TALLA

\$890.00

SHRIMP A LA TALLA

Adobo de chiles secos con mayonesa, vegetales a

la parrilla y aderezo de salsa Huichol

Dry chili adobo with mayonnaise, grilled vegetables
and Huichol sauce dressing

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POSTRES

DESSERTS

Tarta de queso de cabra, ganache de chocolate, gelée de frambuesa, vainilla

\$210.00

Goat cheese tart, chocolate ganache, raspberry gelée, vanilla

Tarta de 3 chocolates, avellana, mousse de chocolate con leche

\$210.00

Triple Chocolate Tart, hazelnut, milk chocolate mousse

Pastel de zanahoria, mousse de queso, semillas crumble

\$210.00

Carrot Cake, cream cheese mousse, crumble seeds

Brownie de chocolate

\$210.00

Chocolate Brownie

KIDS MENU

Chunkie cookies con leche

Chunky Cookies with Milk

\$220.00

Sándwich de mermelada hecha en casa y crema de maní con plátano

Homemade Jam Sandwich and peanut butter with banana

\$220.00

Chicken tenders, apas fritas, BBQ y ranch con crudites

Chicken tenders, french fries, BBQ, and ranch with crudites

\$220.00

Salmon al grill, vegetales al vapor

Grilled Salmon, steamed vegetables

\$220.00

Mini slider, papas fritas, ranch y BBQ

Mini Slider, french fries, ranch and BBQ

\$220.00

Grilled sandwich con pavo, papa hash hecha en casa y fruta

Grilled Turkey Sandwich, homemade hashbrown and fruit

\$220.00

Pasta al burro o salsa de tomate

Pasta butter or tomato sauce

\$220.00

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POR LA NOCHE
LATE NIGHT



POR LA NOCHE LATE NIGHT

Servido de 11:00 pm a 6:00 am · Served from 11:00 pm to 6:00 am

CEVICHE DE CAMARONES DE COCO

\$280.00

COCONUT SHRIMP CEVICHE

**Leche de tigre Yuzu, habanero carbonizado, cilantro,
pepino, cebolla roja**

Yuzu tiger milk, charred habanero, cilantro, cucumber
and red onion

ENSALADA WEDGE

\$290.00

WEDGE SALAD

**Queso azul, tomate cherry, tocino, aderezo de queso
parmesano con trufa**

Blue cheese, cherry tomato, bacon, truffle
parmesan dressing

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ENSALADA VERDE

\$290.00

GREEN SALAD

Lchuga orgánica mixta, palmito, espárragos, pimiento verde, pepino, aceitunas, tomate cherry, croton focaccia, vinagreta de orégano

Agrega: Pollo (120 g) \$90 | Camarón (80 g) \$120

Mixed organic lettuce, palm hearts, asparagus, green pepper, cucumber, olives, cherry tomato, focaccia croutons, oregano vinaigrette

Add: Chicken (120 g) \$90 | Shrimp (80 g) \$120

ENSALADA DE ATÚN CONFITADO EN CASA

\$310.00

HOUSE-CONFITED TUNA SALAD

Mix de hojas verdes, huevo cocido, ejote, balsámico, elote, pepino, pimiento, alcachofa, palmito

Mixed greens, boiled egg, green bean, balsamic, corn, cucumber, bell pepper, artichoke, palm heart

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SÁNDWICHES Y TACOS

SANDWICHES AND TACOS

HAMBURGUESA DE RES (240g)

\$390.00

BEEF BURGER (240g)

Pumpernickel, queso gouda, tocino, cebolla asada, rúcula, mayonesa de jalapeño

Pumpernickel, gouda cheese, bacon, grilled onion, arugula, jalapeño mayo

HAMBURGUESA VEGANA BEYOND (140g)

\$290.00

BEYOND VEGAN BURGER (140g)

Lechuga orgánica, cebolla asada, tomate confitado, pimientos asados

Organic lettuce, grilled onion, confit tomato, roasted pepper

QUESADILLAS BURRERAS

\$280.00

CHEESE QUESADILLAS

Queso Oaxaca y pico de gallo

Agrega: Arrachera (120 g) | Pollo (120 g) o Soya (120 g) +\$90

Oaxaca cheese and pico de gallo

Add: Steak (120 g) | Chicken (120 g) or Soya (120 g) +\$90

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CONRAD
TULUM RIVIERA MAYA

BURRITO DE FALAFEL

\$290.00

FALAFEL BURRITO

Tzatziki hecho en casa, hummus, cebolla morada, aguacate, pepino, jitomate, lechuga y jitomate, side de chips de camote al horno

Homemade tzatziki, hummus, red onion, avocado, cucumber, tomato, lettuce and tomato. Served with air-fried sweet potato chips

ULTIMATE CLUB SANDWICH

\$370.00

ULTIMATE CLUB SANDWICH

Pan brioche marmoleado, pechuga de pollo al carbón, jamón de pavo, germen de alfalfa, lechuga, tomate, cebolla morada, papa hashbrown, tocino y queso cheddar, side de chips de camote al horno

Marbled brioche bread, charcoal-grilled chicken breast, turkey ham, alfalfa sprouts, lettuce, tomato, red onion, hashbrown, bacon and cheddar cheese. Served with air-fried sweet potato chips

TACOS DE ARRACHERA A LA PARRILLA

\$370.00

GRILLED SKIRT STEAK TACOS

Cebolla asada, nopales en escabeche, papas fritas, cilantro

Grilled onion, pickled nopales, french fries, cilantro

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PIZZAS

Margherita: mozzarella, salsa tomate

\$320.00

Margherita: mozzarella, tomato sauce

Pepperoni: mozzarella, salsa de tomate

\$400.00

Pepperoni: Mozzarella, tomato sauce

PASTA

Su elección: Pasta natural sin gluten o de trigo | Tomate

\$380.00

Alfredo | Pesto

Añadir: Pollo (120 g) \$90 | Arrachera (120 g) \$110

Camarones (80 g) \$110 | Champiñones \$60

Your choice: Gluten-free or wheat pasta | with Tomato Alfredo
or Pesto Sauce

Add: Chicken (120 g) \$90 | Skirt Steak (120 g) \$110

Shrimp (80 g) \$110 | Mushrooms \$60

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PLATOS PRINCIPALES

MAIN COURSES

1 Guarnicion a elegir: Ensalada verde | papas a la francesa o papas camote

Pollo orgánico (250 g)

Organic Chicken (250 g)

\$510.00

Pesca del día (220 g)

Catch of the Day (220 g)

\$550.00

Camarones a la parrilla (250 g)

Grilled Shrimp (250 g)

\$570.00

Rib Eye a la parrilla (450 g)

Grilled Rib Eye (450 g)

\$885.00

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SIDES

Puré de papa

Mashed potatoes

\$180.00

Arroz blanco

White rice

\$180.00

Risotto vegetariano

Vegetarian risotto

\$180.00

Papas fritas trufadas con hierbas y parmesano

Truffle and herb parmesan fries

\$230.00

Papas fritas de camote con alioli de chipotle

Sweet potato fries with chipotle aioli

\$180.00

Verduras asadas

Grilled vegetables

\$180.00

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POSTRES

DESSERTS

Tarta de queso de cabra, ganache de chocolate, gelée de frambuesa, vainilla

\$210.00

Goat cheese tart, chocolate ganache, raspberry gelée, vanilla

Tarta de 3 chocolates, avellana, mousse de chocolate con leche

\$210.00

Triple Chocolate Tart, hazelnut, milk chocolate mousse

Pastel de zanahoria, mousse de queso, semillas crumble

\$210.00

Carrot Cake, cream cheese mousse, crumble seeds

Brownie de chocolate

\$210.00

Chocolate Brownie



CONRAD[®]
TULUM RIVIERA MAYA

BEBIDAS
BEVERAGES



BEBIDAS BEVERAGES

BEBIDAS SIN ALCOHOL

SOFT DRINKS

Agua Bui natural 473ml.	\$137.00
Agua Bui mineral 473ml.	\$174.00
Agua Bui natural 946ml.	\$137.00
Agua Bui mineral 946ml.	\$174.00
Agua mineral cristal 355ml.	\$93.00

REFRESCOS

SODA

Coca cola regular 355ml.	\$93.00
Coca cola zero 355ml.	\$93.00
Sprite 355ml.	\$93.00
Fanta 355ml.	\$93.00
Sidral mundet 355ml.	\$93.00
Ginger ale 235ml.	\$99.00
Velvet soda guanabana 275ml.	\$137.00



Velvet soda lychee 275ml.	\$137.00
Velvet soda pomelo 275ml.	\$137.00
Velvet tonic 275ml.	\$170.00
Té helado	\$124.00

BEBIDAS CALIENTES

HOT DRINKS



Café americano	\$107.00
American coffee	

Café espresso	\$107.00
Espresso coffee	

Café espresso doble	\$124.00
Double espresso coffee	

Café capuchino	\$107.00
Cappuccino coffee	



Café latte	\$107.00
Coffee latte	



Té	\$107.00
Tea	



Vaso leche	\$107.00
Glass of milk	



JUGOS

JUICES

Jugo de naranja

Orange juice

\$73.00

Jugo de manzana

Apple juice

\$73.00

Jugo de arandano

Cranberry juice

\$73.00

Jugo de piña

Pineapple juice

\$73.00

Jugo verde

Green juice

\$81.00

Jugo de toronja

Grapefruit juice

\$81.00

CERVEZAS

BEERS

Tulum lager 355ml.	\$248.00
Allende brown 355ml.	\$226.00
Allende golden 355.	\$226.00
Allende ipa 355ml.	\$226.00
Allende lager 355ml.	\$226.00
Minerva indian pale 355ml.	\$236.00
Minerva stout 355ml.	\$236.00
Modelo especial 355ml.	\$161.00
Negra modelo 355ml.	\$161.00
Corona 355ml.	\$161.00

VINO POR BOTELLA

WINE BY BOTTLE

VINO ESPUMOSO

SPARKLING WINE

**Merotto, Baretta, Prosecco Superiore, Brut,
Valdobbiadene, D.O.C.G.
Italia | Italy 750 ml** **\$3,000**

**Taittinger, Reserve, Brut, Reims
Francia | France 750 ml** **\$3,450**

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BLANCO

WHITE

JAPA CHI Saak. Sauvignon blanc **\$2,200**
(Exclusivo Conrad | Hilton Tulum)
Valle Guadalupe, México 750 ml

Casta de Vinos, Casta Blanca. Chardonnay **\$2,100**
Valle Guadalupe, Mexico 750 ml

Banfi, Le Rime. Pinot Grigio. **\$1,550**
Toscana, Italia | Tuscany, Italy 750 ml

ROSÉ

BLUSH

Chateau D'esclans, Whispering Angel. Grenache. **\$3,200**
Cotes de Provence, Francia | France 750 ml

Casta De Vinos, Pitaya Rosa. Grenache **\$2,200**
Valle Guadalupe, Mexico 750 ml

TINTO

RED

JAPA CHI, V. Malbec-Merlot.

\$4,400

(Exclusivo Conrad | Hilton Tulum)

Valle Guadalupe, Mexico 750 ml

Domaine Bousquet, Reserva.

\$2,400

Cabernet Sauvignon

Valle de Uco, Chile 750 ml

Tres Raices, Tinto Ensamble.

\$1,400

Cabernet Sauvignon-Syrah-Tempranillo

Guanajuato, Mexico 750 ml

Nuestros precios están en Pesos Mexicanos (MXN), incluyen IVA (16 %) y 15 % de cargo por servicio, el pago se puede realizar en tarjeta de crédito o débito (aceptamos Visa, Master Card, American Express – no cobramos cargo adicional por uso de tarjeta) y cargo a habitación (sujeto a Voucher abierto), **NO ACEPTAMOS EFECTIVO**; el gramaje corresponde a la proteína en crudo antes de ser cocinada y puede variar después de su cocción, ninguna de las bebidas tienen refil, le informamos a nuestros huéspedes que el consumo de ciertos ingredientes crudos o poco cocidos puede incrementar el riesgo de intoxicación alimenticia; entre otros carnes, aves, pescados, mariscos y huevos. Puede solicitar información sobre cualquier ingrediente al Gerente del restaurante. El cargo a su habitación será aplicado por servicio a cuarto de acuerdo a la NOM-010-TUR-2001 dentro de Especificaciones Párrafo 6.1.4.

Our prices are in Mexican Pesos (MXN), include VAT (16%) and 15% service charge, payment can be made by credit or debit card (we accept Visa, Master Card, American Express – we do not charge additional charge for card use) and room charge (subject to Open Voucher), WE DO NOT ACCEPT CASH ; The grammage corresponds to the raw protein before being cooked and may vary after cooking, none of the drinks have a profile, we inform our guests that the consumption of certain raw or undercooked ingredients can increase the risk of food poisoning; among other meats, poultry, fish, seafood and eggs. You can request information about any ingredient from the Restaurant Manager. The charge to your room will be applied for room service according to NOM-010-TUR-2001 within Specifications Paragraph 6.1.4.