



# Alma Tulum

## Eco Hotel & Beach Club

### Starters

#### Jicama Tacos 2 pz \$ 180

Filled with avocado puree, sliced panela cheese and chile chipotle

#### Burrata \$ 200

With arugula bed and balsamic vinegar

#### Octopus Galician \$ 220

Octopus tentacles sauteed with paprika and extra virgin oil over a bed of boiled potato

#### Crab Croquettes \$ 220

Served with radish, mayonnaise, set over a bed of fresh lettuce

#### Tuna Tartare \$ 220

Marinated with balsamic vinegar sauce and sesame

#### Octopus Carpaccio \$ 210

Served with finely chopped fresh vegetables, black olive dust and olive oil

#### Mussels to the marinera \$ 210

Sauteed in white wine and finely seasoned with garlic, parsley and laurel

#### Beef Carpaccio \$ 250

Served with arugula, Dijon alioli and Grana Padano cheese

### Salads

#### Crab Salad \$ 270

Set over avocado puree, dressed with citrus vinaigrette and supreme orange and grapefruit

#### Mix salad with salted Shrimp \$ 250

Spinach and lettuce with ponzu sauce

#### Green Salad \$ 180

Lettuce mix seasoned with home ranch dressing, sprinkled with sunflower seeds and served with artichoke heart

#### Spinach and pear Salad \$ 240

With Roquefort cheese, dried fruit and balsamic vinaigrette

#### Quinoa warm salad (Vegan) \$ 300

With sweet potatoes, asparagus, cherry tomatoes and zucchini

### Pastas

#### Black Fettuccine \$ 420

Sauteed with octopus, shrimp and lobster

#### Seafood Risotto \$ 350

With shrimp, mussels, clams, white fish and squid (takes more than 30 min)

#### Black Ravioli \$ 340

Filled with shrimp and lobster with tomato sauce and asparagus

#### White Ravioli \$ 300

Filled with ricotta cheese, blue cheese with spinach

#### Vegetarian Fettuccine \$ 270

Sauteed red bell pepper, eggplant, zucchini and cherry tomato

#### Pasta of the day \$ 330

Chef Fantasy