

Ocumare[®]

MEXICAN ROOTED CUISINE

SHARED CUISINE

We create an intimate shared dining experience for you to savor tender moments around the dinner table. Allow us to indulge you with an homage to Mexico's traditional cuisine.

PAN AL HORNO / BAKED BREAD

Chaya, mantequilla miel
Chaya, honey butter

\$180

(V)

GUACAMOLE

Shiso, albahaca, mastuerzo, tostada de chiles secos
Shiso, basil, coriander, nasturtium, dried chili tostada

\$250

(V) (V) (G)

CHIPAS (5pz)

Con guacachile / With guacachile

\$280

(V) (G)

ENSALADA DE TOMATE / TOMATO SALAD

Aderezo de jamaica, vinagre de frambuesa, sandía, orégano
Hibiscus dressing, raspberries vinegar, watermelon, oregano

\$390

(V) (V) (G)

TOSTADAS DE ATÚN / TUNA TOSTADAS

Atún aleta amarilla, mayonesa casera de chipotle, rábanos
Yellow fin tuna, homemade chipotle mayonnaise, radish

\$380

(G)

CEVICHE DE PERAS / PEAR CEVICHE

Mora azul, higos, yuzu, espinaca, salsa de nuez de la India
Blueberry, fig, yuzu, spinach, cashew sauce

\$340

(V) (V) (G)

HIRAMASA

Ponzu de cítricos de la región, chile mixe, hojuelas de bonito
Ponzu sauce made from citrus from the region, mixe chilli, bonito flakes

\$380

(G)

(V) = Vegetariano / Vegetarian

(V) = Vegano / Vegan

(G) = Gluten Free

We are committed to making environmentally and socially responsible judgments in all aspects of our cuisine. We are pleased to offer seasonal organic fruits and veggies from our garden, as well as sustainable fishing and seafood. We strive to locally sourcing, reduce waste, and reduce our environmental impact while maintaining high levels of food and service quality.

MEJILLONES	\$350
MUSSELS	
Chorizo de Valladolid, limón preservado, tortilla de hoja santa	
Valladolid chorizo, preserved lime, root beer leaf tortilla	
TACO DE CANGREJO CONCHA SUAVE	\$340
SOFT SHELL CRAB TACO	
Mayonesa de maracuyá, mojo, semilla de calabaza	
Passion fruit mayonnaise, mojo, pumpkin seed	
TAMAL DE PAPA	\$290
POTATO TAMALES	(G) (V)
Salsa verde de menta, queso Romanetti oreado	
Mint green sauce, aged Romanetti cheese	
TACO DE MOLLEJA	\$380
BEEF SWEETBREAD TACO	
Puré de aguacate, xoconostle encurtido, cilantro criollo / Avocado purée, pickled xoconostle, criollo coriander	
RIB EYE	\$1200
ROASTED CARROT	(V) (V) (G)
Papas rostizadas, mayonesa de ajo quemada, cebolla con jugo de manzana, pimienta verde	
Roasted potatoes, burnt garlic mayonnaise, onion with apple juice, green pepper	
ZANAHORIA ROSTIZADA	\$360
ROASTED CARROT	(V) (V) (G)
Mole de zanahoria y cacahuate, requesón vegano de semilla de calabaza, perejil / Carrot and peanut mole, vegan pumpkin seed requeson, parsley	
BARBACOA DE BERENJENA Y HONGOS	\$410
EGGPLANT AND MUSHROOM BARBACOA	(V) (V) (G)
Aguacate, hoja santa, cilantro criollo	
Avocado, root beer leaf, criollo coriander	
PESCA DEL DÍA	\$520
CATCH OF THE DAY	(G)
Adobo de guajillo, miso, pico de gallo, chilacayota	
Guajillo adobo, miso, pico de gallo, chilacayota	
CERDO CONFITADO	\$610
CONFIT PORK	(G)
Piña asada, puré de piña, tepache	
Grilled pineapple, pineapple purée, tepache	

TARTA DE CHOCOLATE	\$265
CHOCOLATE TART	(V)
Helado de chocolate, crema de Xtabentún, avellana caramelizada	
Chocolate ice cream, Xtabentún cream, caramelized hazelnut	
TACOMARQUESITA	\$260
Crema de cajeta, pastel de queso, fresas, espuma de cajeta	(V)
Cajeta cream, cheesecake, strawberry, cajeta foam	
MIL HOJAS DE FRAMBUESA Y MANGO	\$260
RASPBERRY AND MANGO STRUDEL	(V) (V)
Mango, helado vegano de manzana, aceite de menta	
Mango, vegan apple ice cream, mint oil	
CREMOSO DE GUAYABA	\$260
GUAVA CREMEUX	(G) (V)
Crumble de avellana y chocolate, maracuyá, crema de guayaba	
Hazelnut and chocolate crumble, passion fruit, guava cream	

El menú está basado en la selección de los mejores ingredientes disponibles de la república mexicana, trabajamos directamente con la granja orgánica Mestiza de Indias. / The menu is based on the selection of the best ingredients available from the Mexican Republic; we work directly with the organic farm Mestiza de Indias.

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se consumen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, MasterCard y American Express. Se aplicará un cargo por servicio del 15% a todos los alimentos y bebidas. Respetuosamente, rechazamos cualquier cambio en el menú / Dishes made with eggs, meat or fish raw or lightly cooked, are consumed at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charged to all food and beverages. We kindly decline any changes to the menu.



At an early age, after visiting my grandmother in her kitchen, I was enraptured by the possibilities of cooking and creating a new language through food. She took me to eat in the traditional markets of Mexico City and throughout the entire Republic. Visiting local markets helped me discover and immerse myself in the local cuisine, with the richness of its smells, colors, and flavors.

Ambition and a passion for exploring culture through food led me to work in the most diverse kitchens from all over the world. Before settling down in Tulum, I went all the way from a traditional bakery in the streets of Paris to a Michelin 3-star restaurant in San Francisco.

While my cooking holds roots in the culture and gastronomy of Mexico, it is also enriched by global flavors and culinary approaches. I intend to offer a taste from around the world that tells a unique story of time and place.

**“My cuisine means inspiration,
creation, and passion for the
richness of the world's culture.”**

Chef Elías Silva

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