

BY G HOTELS

CHEF OLGA MENDOZA

AÇAÍ BOWL. <i>Açaí, almond milk, frozen banana, agave honey, granola.</i>	\$365
AVOCADO MATCHA BOWL. <i>Matcha tea, avocado, banana, coconut milk, agave honey, granola.</i>	\$380
TULUM BOWL. <i>Blue spirulina, frozen banana, coconut milk, mint, hemp, coconut granola.</i>	\$380
COCOA BANANA BOWL. <i>Frozen banana, cocoa nibs, almond milk, granola.</i>	\$350
EGGS TO TASTE. <i>(2 vegetable ingredients of your choice)</i> <i>Scrambled, rancheros or omelet; accompanied with refried beans, lettuce salad.</i>	\$300
EGGS BENEDICT. <i>Homemade english muffin, herb-cured salmon; accompanied by spiced cream cheese, two organic eggs poached in hollandaise sauce.</i>	\$380
CROQUE MADAME. <i>Grilled sandwich with gruyere cheese, york ham, fried egg; accompanied by smoked chipotle sauce.</i>	\$400
ROAST BEEF SANDWICH. <i>Oven baked steak; served with fontina cheese, house mayonnaise, old mustard, arugula.</i>	\$540
CHILAQUILES. <i>(Red or green sauce)</i> <i>Corn tortilla chips dipped in red or green sauce, gratinated with gouda cheese, red cebolla morada, aguacate, cilantro. onion, avocado, cilantro.</i>	\$280
BANANA WAFFLES. <i>Wheat flour, milk, banana, chocolate, red berries.v</i>	\$370
GLUTEN FREE WAFFLES BANANA. <i>Gluten-free flour, banana, almond milk, chia seeds, red berries.</i>	\$380
AVOCADO TOAST. <i>Chickpea hummus, avocado, lentil germ, sesame oil, poached egg.</i>	\$320
FRENCH TOAST TAGO. <i>Homemade brioche French toast served with a scoop of ice cream and fruit compote.</i>	\$300

GINGER.	\$100
<i>Ginger, lemon, honey.</i>	
TURMERIC.	\$100
<i>Orange, turmeric, agave honey.</i>	
DETOX.	\$100
<i>Green apple, ginger, lemon, honey.</i>	

CARIBBEAN.	\$220
<i>Pineapple, orange, strawberry juice.</i>	
VITAMIN C.	\$220
<i>Orange, grapefruit, lemon, ginger juice.</i>	
DETOX.	\$220
<i>Green apple, ginger, lemon, honey.</i>	

GREEN DETOX.	\$220
<i>Green apple, spinach, cucumber, celery, pineapple juice, green spirulina.</i>	
TAGO.	\$220
<i>Banana, blueberry, coconut milk, espresso, cocoa.</i>	
SUNON. (Sun)	\$220
<i>Guava, orange juice, cinnamon, turmeric.</i>	
IMMUNOLOGICAL.	\$220
<i>Apple, ginger, carrot, olive oil.</i>	
ENERGY.	\$220
<i>Strawberry, apple, banana, ginger.</i>	

We produce our own ingredients.

We make our own bakery products, coconut yogurt, fruit compote, granola, and corn tortillas.

*(Extra ingredients for the main course,
not available for individual sale)*

EGGS. *(Piece)*
BACON. *(40g)*
TURKEY HAM.
SERRANO HAM.
GOUDA CHEESE.
PARMESAN CHEESE.
PANELA MEXICAN CHEESE. *(Low fat)*
CREAM CHEESE.
SAUSAGE. *(2 pcs)*
VEGETABLES.
AVOCADO.
HASH BROWN POTATO.
GRANOLA.
OATMEAL.
RIB EYE. *(100g)*
ARRACHERA. *(100g)*
CHICKEN. *(100g)*

(Contamos con leche entera, leche deslactosada, leche de soya, leche de almendras, leche de coco)

AMERICANO.	\$90
EXPRESO.	\$90
LATTE.	\$100
CAPPUCCINO.	\$100
COLD BREW.	\$100
COLD BREW CAPUCCINO VAINILLA.	\$100
MATCHA LATTE / ICE MATCHA LATTE.	\$110
CHAI LATTE.	\$100

****MKT = Market price.**

***Consuming raw, or undercooked meats, poultry, seafoods, shellfish or eggs may increase the risk of foodborne illness.*

***If you have any allergies, please tell your waiter.*

****All our prices include taxes.**



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