

LUNCH

ALMUERZO

APPETIZERS

ENTRADAS

KORMA SALAD

ENSALADA KORMA

Mixed greens, cucumber, red onion, chicken korma slices and raita dressing (make it vegan, remove the chicken, add marinated tofu cheese)

Mezcla de lechugas, pepino, cebolla morada, láminas de pollo korma y aderezo raita (hazla vegana, quítale el pollo, agregamos queso tofu marinado)

XCATIC CHILI POPPER CD

Filled with semi-cured manchego sheep's cheese, tamarind dressing

Relleno de queso manchego de oveja semicurado, aderezo de tamarindo

BLACK SHRIMP AGUACHILE GF CSF

AGUACHILE NEGRO DE CAMARÓN

Shrimp, cucumber, red onion

Camarón, pepino, cebolla morada

GALICIAN-STYLE OCTOPUS GF CD CSF

PULPO A LA GALLEGA

Octopus, potato, parsley

Pulpo, papa, perejil

SHRIMP POPCORN GF CD CSF

PALOMITAS DE CAMARÓN

Sweet chili, Nori salad

Sweet chili, ensalada Nori

PLANTAIN TOSTONES GF CN

TOSTONES DE PLÁTANO

Guacamole, Dzikipak sauce slightly spicy

Guacamole, Dzikipak ligeramente picante

MAIN COURSES

PLATOS FUERTES

CHICKEN PARMESAN SUB CD

SUB DE POLLO PARMESANO

Ciabatta bread, garlic mayonnaise, arugula, dressed tomatoes, creamy granna padano

Pan ciabatta, mayonesa de ajo, arúgula, tomates alineados, cremoso de grana padano

PULLED PORK BUN CD

Coleslaw, cajun potato chips

Ensaladilla de col, chips de papas al cajún

BEEF SHAWARMA CD

SHAWARMA DE RES

Tomato and red onion salad, roasted garlic cream

Ensalada de tomate y cebolla morada, cremoso de ajo rostizado



V VEGAN GF GLUTEN FREE CS CONTAINS SESAME

CN CONTAINS NUTS CD CONTAINS DAIRY CSF CONTAINS SEAFOOD

Please advise your server should you have any special dietary requirements or allergies. Raw ingredients are carefully handled, their ingestion is at the diner's discretion.

Favor de informar a su mesero cualquier requerimiento dietético o alergias. Los alimentos crudos están cuidadosamente preparados, aún así su ingestión es responsabilidad del comensal.

ENCLAVE

at Hilton Tulum Riviera Maya

GARLIC SHRIMP GF CD CSF
CAMARONES AL AJILLO

Rice, avocado salad, roasted lemon
Arroz, ensalada de aguacate, limón asado

RIB-EYE BURGER CN V CD
HAMBURGUESA DE RIB-EYE

Pepper jack cheese, onion rings, tomato, avocado, lettuce, potato chips (Ask for it with vegan meat)
Queso pepper jack, aros de cebolla, tomate, aguacate, lechuga, papatinas (Pidela con carne vegana)

SEA BASS IN A PAN
ROBALO AL SARTÉN

Sautéed mushrooms and fungi, clam, oyster sauce
Sofrito de setas y hongos, salsa de almejas, ostras

TACOS OF HIBISCUS GF V CD
FLOWER CRACKLINGS
TACOS DE CHICHARRÓN DE JAMAICA

Cotija cheese, roasted green salsa
Queso Cotija, salsa verde tatemada

DESSERT
POSTRE

PASSION FRUIT CHEESECAKE CD
PASTEL DE QUESO Y MARACUYÁ

Crystallized pineapple petals
Pétalos de piña cristalizada

THREE MILKS CAKE AND BALL CHEESE
PASTEL DE TRES LECHE Y QUESO DE BOLA

Guava ate, coconut crumble
Ate de guayaba, crumble de coco

HOUSE ICE CREAM GF V
HELADO DE LA CASA

Homemade ice cream, sorbet made with seasonal fruit
Helado, sorbete artesanal de fruta de temporada

CHOCOLATE AND MINT MOUSSE GF CD
MOUSSE DE CHOCOLATE Y MENTA

Black fruit compote
Compota de frutos negros



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