



CASA TULUM

• MEXICAN RESTAURANT •

APPETIZERS

Guacamole \$12

Freshly prepared to order (table side)
add *crispy pork skin* \$4

Oysters (6) \$17

add *octopus and shrimp ceviche* \$23
oyster shot michelada mix with one oyster \$4

Ceviche

Fresh lime marinated with onion, cilantro,
tomato *Shrimp* \$14, *Fish* \$14, *Tropical* \$18

Trio Ceviche \$24

Shrimp, tropical, and Fish

Empanadas (3)

Stuffed crispy pastries
Shrimp and Cheese \$12, *Chicken tinga* \$9

Sopes (3) \$15

Fried corn masa dough, queso fresco,
pickled red onion, lettuce
Chicken tinga or cochinita

Flautas (4) \$14

Crispy flautas filled with chicken tinga,
topped with lettuce, sour cream, and cheese

Queso Fundido

Oven melted chihuahua cheese
served with homemade tortillas
Chorizo \$13, *Mushroom* \$10, *Shrimp* \$15

Aguachiles \$22

Lime cured shrimp with choice of Green
or Sinaloa sauce

Cucarachas \$22

Deep fried head-on shrimp with our
nayarit sauce, garlic and lime

SOUP

Carne En Su Jugo \$22

Skirt steak, tomatillo broth, applewood
smoked bacon, cheese, beans, avocado,
onion, cilantro, radish

Shrimp Soup \$24

Morita pepper broth, headless shrimp,
carrots, potatoes, celery

SALADS

Caesar Salad \$12

Romaine lettuce, caesar dressing,
croutons, parmesan cheese
ADD Chicken +\$6
ADD Shrimp +\$8

TACOS

Order of 3 Tacos with homemade corn tortillas
ADD Mexican rice and black beans \$4

Grilled Chicken \$14

Onion, cilantro, macha sauce

Cochinita Pibil \$14

Yucatan style marinated pulled pork, pickled
red onion, habanero, cilantro, macha sauce

Chicken Tinga \$14

Shredded chicken breast in chipotle sauce,
lettuce, queso fresco, sour cream

Birria \$14

Pulled braised short rib, pickled red onion,
cilantro

Carnitas \$14

Pork confit, red onion, cilantro, guacamole

Veggies \$12

Black bean spread, mushroom, bell pepper,
onion, cheese

Baja Fish \$18

Beer battered cod, lime slaw, chipotle, aioli,
flour tortilla

Arrachera \$18

Chile ancho marinated skirt steak, red onion,
cilantro, macha sauce

Taco Gobernador \$18

Shrimp, melted cheese, avocado pico de gallo

Rib Eye \$18

Macha sauce and green tomatillo sauce,
cilantro, and onion

7 Seas Soup \$25

Shrimp, fish, crab legs, mussels, octopus,
prawns, scallop, morita pepper broth, carrots,
potatoes, celery

SEAFOOD

Langostinos

Prawns in Nayarit sauce, mixed greens, cilantro-lime rice, seasoned fries, garlic parmesan bread

\$27

Garlic Shrimp

Butter Garlic sauce, mixed greens, cilantro-lime rice, seasoned fries, garlic parmesan bread

\$24

Nayarit Shrimp

Tiger shrimp, special Nayarit sauce, mixed greens, cilantro-lime rice, seasoned fries, garlic parmesan bread

\$24

Diabla Shrimp

Diabla fire sauce, cilantro-lime rice, seasoned fries, mixed greens, garlic parmesan bread

\$24

Stuffed Pineapple

Shrimp, octopus, surimi, mushroom, bell pepper, cheese, cilantro-lime rice, seasoned fries, garlic parmesan bread

\$25

Salmon

Grilled or Nayarit style sauce. Cilantro Lime rice, seasoned fries, mixed greens, garlic parmesan bread

\$23

Red Snapper

Whole fried fish, cilantro-lime rice, seasoned fries, mixed greens, garlic parmesan bread

\$25

Diabla or Garlic Sauce +\$3 
Nayarit sauce with shrimp +\$10 

Crablegs

Alaskan snow crab, butter, nayarit style sauce

\$45

Chapuzon

Spanish octopus, tiger shrimp, mussels, nayarit sauce

\$35

Cubetazo

Crab legs, shell-on shrimp, peeled shrimp, mussels, crawfish, corn on the cob, potato, nayarit style sauce

\$60

HOUSE SPECIALS

Molcajete

Grilled Chicken, skirt steak, queso fresco served in a bubbling hot lava stone mortar

\$32

Mole Oaxaqueno

Grilled Chicken, artisanal Oaxaca mole sauce, mexican rice

\$20

Mar Y Tierra (3 to 4)

Grilled chicken, skirt steak, shrimp, mexican sausage grilled cheese with rice and beans

\$60

Tampiqueña

Grilled skirt steak, cheese stuffed enchilada, rice, beans, grilled onion & chiles toreados

\$30

MEXICAN FAVORITES

Torta Ahogada

A pork confit sandwich from the state of Jalisco, served in a spicy tomato and chile de arbol sauce

\$13

Quesabirrias

3 quesadillas filled with shredded beef and cheese and consomé. (birria broth)

\$15

Burritos

(Choose from chicken, steak, carnitas or cochinita pibil) Beans, rice, cheese, lettuce, tomato, and sour cream

\$13

Tulum Special

Bed of rice with grilled chicken, steak, shrimp, onion, bell pepper, cheese sauce

\$23

Enchiladas

Green, red, or mole served with rice
Chicken \$18 Cheese \$16

FAJITAS

Caramelized onions, roasted bell peppers with beans, rice guacamole and pico de gallo

Chicken

\$20

Steak

\$25

Shrimp

\$25

Veggies

\$18

Mixed

\$25

KIDS MENU

Taco Dinner \$8

One taco (steak or chicken)
served with rice

Quesadilla Dinner \$8

2 quesadillas with cheese served with
rice Add chicken or steak +\$3

Chicken Strips \$9

Served with fries

SIDES

Yellow Rice \$4

White Rice \$4

Beans \$4

Fries \$4

Street Corn \$7

Homemade Tortillas \$5

Chips & Salsa \$4

DRINKS

Fountain Drinks \$4

Mexican Sodas \$5

Agua Frescas \$6

Horchata, Hibiscus

Limeade \$7

Freshly squeezed

Cafe De Oya \$5

Mexican spiced hot coffee

Coffee with Horchata \$7

Iced coffee with horchata

MOCKTAILS

MANGONADA \$10

Mango smoothie drink with chamoy and
tajín

MOJITO \$10

Lime, coconut, passion fruit, strawberry,
mango, ritual rum 0.0

BLUE HAWAIIAN (FROZEN) \$10

coconut cream, pineapple juice,
blue curacao, lime juice

MICHELADA \$10

Made with Corona 0.0 or Agua mineral

PIÑA COLADA \$10

Cream of coconut, pineapple juice,
Ritual Rum 0.0

FRIDA \$10

Ritual Rum 0.0, hibiscus, lime juice,
mint, soda

*20% service charge will be added to
parties of 5 or more*

**THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT
CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL
ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR
SHELLFISH, MAY RESULT IN AN INCREASED RISK OF
FOODBORNE ILLNESS.*

 : Mild

DULCE MENU



FLAMES OF TULUM 32

FLAMED TABLE SIDE W/ LIQUOR 43

HAND-CRAFTED CHOCOLATE SKULL, LAVA CAKE,
CHURROS, VANILLA ICE CREAM, FRESH FRUIT

TRES LECHES 12

THREE MILK SPONGE CAKE, FRESH FRUIT

CHURROS 11

BROWN SUGAR, VANILLA ICE CREAM, CARAMEL

FLAN 10

CARAMEL CUSTARD, FRESH FRUIT

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