

CASA TULUM

• MEXICAN RESTAURANT •

APPETIZERS

Guacamole \$13

Avocado, onion, tomato, cilantro, lime

Ceviche*

Fresh lime marinated, onion, cilantro, cucumber, tomato

Shrimp \$16, Fish \$14,

Tropical (shrimp and mango) \$18

Trio Ceviche* \$28

Shrimp, tropical, and Fish

Empanadas (3) \$12

Stuffed chicken tinga crispy pastries

Flautas (4) \$15

Crispy rolled tortilla filled with chicken tinga, topped with lettuce, sour cream, cheese, tomato

Queso Fundido

Melted chihuahua cheese served with flour tortilla

Chorizo \$14, Mushroom \$12, Plain \$10

Cucarachas \$25

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

Salsa Flight \$8

Molcajete, Arbol Red, Tomatillo green

SOUP

7 Seas Soup* \$26

Shrimp, fish, crab legs, mussels, octopus, prawns, scallop, morita pepper broth, carrot, potato

TACOS

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

Grilled Chicken \$15

Onion, cilantro

Cochinita Pibil \$15

Yucatan style marinated pulled pork, pickled red onion, cilantro

Chicken Tinga \$15

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

Birria \$15

Pulled braised short rib, pickled red onion, cilantro

Veggies \$12

Black bean, mushroom, bell pepper, onion, tomato, white rice

Baja Fish \$18

Crispy fried cod, chipotle slaw, avocado, on flour tortilla

Arrachera \$19

Marinated skirt steak, red onion, cilantro

Taco Gobernador \$19

Crispy cheese shell, shrimp, pico, avocado

Al Pastor \$15

Thin sliced pork, grilled pineapple, cilantro, red onion

SEAFOOD

Langostinos \$30

Prawns in Nayarit sauce, mixed greens, white rice, seasoned fries, garlic parmesan bread

Garlic Shrimp \$28

Butter Garlic sauce, mixed greens, white rice, seasoned fries, garlic parmesan bread

Nayarit Shrimp \$28

Tiger shrimp, special Nayarit sauce, mixed greens, white rice, seasoned fries, garlic parmesan bread



Diabla Shrimp \$28

Diabla fire sauce, white rice, seasoned fries, mixed greens, garlic parmesan bread

Stuffed Pineapple \$30

Shrimp, octopus, surimi, mushroom, bell pepper, cheese, white rice, seasoned fries, garlic parmesan bread

Red Snapper \$35

Whole fried fish, white rice, seasoned fries, mixed greens, garlic parmesan bread
Diabla or Garlic Sauce +\$5 
Nayarit sauce with shrimp +\$10 

Chapuzon \$30

Spanish octopus, tiger shrimp, mussels, nayarit sauce

Cubetazo \$65

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

Breaded Shrimp \$28

Mixed greens, white rice, seasoned fries

Camarones Zarandeados \$30

Fire grilled shrimp, white rice

HOUSE SPECIALS

Molcajete \$36

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

Mole Oaxaqueno \$23

Grilled Chicken, artisanal Oaxaca mole sauce, mexican rice

Mar Y Tierra (2 to 3) \$70

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

Tampiqueña \$34

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

Carne Asada \$38

Grilled skirt steak, mexican sausage, cactus salad, rice, beans, grilled onion & chiles toreados

MEXICAN FAVORITES

Quesabirrias \$20

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

Burritos

Beans, rice, cheese, lettuce, tomato, and sour cream
Chicken \$13, Steak \$15, Birria \$13, Cochinita pibil \$13, Pastor \$13

Tulum Special \$26

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

Enchiladas

Green, red, or mole served with rice
Chicken \$20 Cheese \$18, Steak \$23

FAJITAS

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

Chicken \$23

Steak \$27

Veggies Mushroom \$18

Mixed \$27

Mixed (3) \$33

QUESADILLAS

Flour tortillas, melted chihuahua cheese.
Served with lettuce, pico de gallo, guacamole and
sour cream *Add mexican rice and beans +\$4*

Veggies	\$13
Grilled Chicken	\$15
Grilled Steak	\$17
Cheese	\$10
Chicken Fajita	\$16
Steak Fajita	\$18

KIDS MENU

Taco Dinner	\$8
One taco (steak or chicken) served with rice	
Quesadilla Dinner	\$10
2 quesadillas with cheese served with rice <i>Add chicken or steak +\$3</i>	

SIDES

White/Yellow Rice	\$4
Cactus Salad	\$6
Beans	\$4
Black beans with cheese	
Fries	\$5
Seasoned	
Street Corn (3pcs)	\$8
Corn on the cob, chipotle mayo, butter, queso cotija	
Hand made Tortillas	\$3
Chips & Salsa	\$4

DRINKS

Fountain Drinks	\$5
Coke Products	
Mexican Sodas	\$6
Mexican coke, Jarritos, Agua mineral	
Aguas Frescas	\$6
Horchata, Hibiscus	
Limeade	\$7
Freshly squeezed	
Cafe De Olla	\$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	
MICHELADA	\$10
Made with Corona 0.0l Agua mineral or Heineken 0	
PIÑA COLADA	\$10
Cream of coconut, pineapple juice	
FRIDA	\$10
Ritual Rum 0.0, hibiscus, lime juice, mint, soda	

*Credit Card processing fee 3%
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.

FOOD ALLERGY NOTICE
PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN
OR BE IN CONTACT WITH THESE INGREDIENTS: MILK, EGGS,
WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

 : Mild
  : Hot

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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