

RADHOO

T U L U M



11:30 AM - 10:00 PM

Our kitchen is led by Executive Chef Luis Aguilar, Tulum culinary icon, known for his creativity, passion for the planet, and zero waste philosophy. Our team is deeply committed to sourcing the freshest ingredients while preserving sustainable cooking methods.



Vegan





Gluten free

SNACKS


GUACAMOLE | 270  
avocado, onion, cilantro, lime

EGGPLANT HUMMUS | 270 
tahini, eggplant, pita bread

FRENCH FRIES | 130  
potato, ketchup, chipotle mayonnaise

BURGERS & SANDWICHES

BEEF BURGER | 440
homemade brioche bun, beef, onion,
lettuce, tomato, manchego cheese, french fries

"BEYOND" BURGER AL PASTOR | 440 
homemade brioche bun, vegan meat,
axiote, onion, tomato, mayonnaise, guacamole,
french fries, pineapple, cilantro, red onion

CLUB SANDWICH | 440
homemade brioche bun, turkey ham, chicken,
bacon, avocado, lettuce, french fries

CHICKEN BURGER | 440
homemade brioche bun, chicken, onion, tomato,
chipotle mayonnaise, manchego cheese, french fries

PASTAS & HOMEMADE PIZZAS

PENNE AL POMODORO | 370 
pasta penne, cherry tomatoes, basil

LINGUINI ALFREDO & SHRIMPS | 480
creme fraiche, white wine, garlic, parmesan

MARGARITA PIZZA | 320
tomato, mozzarella, basil

MEXICAN PIZZA | 350
onion, peppers, mozzarella, local meats


VEGETARIAN PIZZA | 350 
tomato, onion, kalamata olives, pimiento xcatic


COLOMBO CURRY FRIED NOODLES | 440
scallions, carrots, ginger, red bell pepper,
oyster sauce, coconut milk

THAI NOODLES AND KALE | 420
cherry tomatoes, red onion, carrots, sesame,
chili flakes, cocunut chips

RAWS

Choice of fish / shrimp / mix

'YUCATAN' CEVICHE | 370 
lime, olive oil, tomato, onion, cilantro, avocado

'AL AJILLO' CEVICHE | 370 
garlic, lime, tomato, olive oil,
ajillo chili, onion, cilantro, roasted bell peppers

AGUACHILE | 370 
fresh chili, lime, onion, cucumber, creamy avocado

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TACOS


3 pieces per order

CHICKEN TACOS | 390 
grilled chicken, manchego cheese,
marinated peppers, criollo cilantro, purple onion

COCHINITA TACOS | 390 
cochinita, pickled purple onion,
mashed avocado, cilantro criollo

BEEF TACOS | 390 
arrachera, avocado purée,
cilantro criollo, white onion, red radish

SHRIMP TACOS | 390 
grilled shrimp, garlic mayonnaise,
criollo cilantro, purple onion


BAJA STYLE FISH TACOS | 390 
tempura fish, pico de gallo, purple cabbage salad,
mashed avocado, cilantro criollo, chipotle mayonnaise


MAINS


CHICKEN BREAST PICCATA | 480 
lemon, capers, white wine, capellinis, vegetables

LOCAL FISH FILLET | 580 
cauliflower purée, truffle oil, lemon, ginger, basil

SALADS

COBB SALAD | 390 
iceberg lettuce, tomato, chicken,
egg, bacon, avocado, roquefort

GREEK SALAD | 370 
tomato, cucumber, onion, feta,
kalamata olives, oregano, peppers

QUINOA THAI SALAD | 370 
red cabbage, carrot, peanut butter,
soy sauce, mint, ginger

EXTRAS

chicken | +120 shrimp | +120
fish | +180 arrachera | +180

DESSERTS

ICE CREAM TRIO | 250 
variety of flavors

CHOCOLATE TART | 250
bitter chocolate ganache

CHEESECAKE | 250
passion fruit coulis

COCONUT TIRAMISU | 300
soleta, white chocolate mousse,
shaved coconut, coffee