



ITZIK

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We invite you on the culinary journey of seven passionate chefs from Mexico City. Led by César Castañeda, voted one of the Best Chefs Under 30, our menu consists of contemporary Mexican cuisine and features fresh, locally-sourced and sustainable ingredients. Our artfully crafted meals blend modern tastes with traditional Mexican cuisines, creating explosive flavors and earning us recognition as one of the five best restaurants in Riviera Maya by Travel + Leisure.





ITZIK Tulum is part of Namron Hospitality Group, a small collection of boutique properties rein-venting authentic travel experiences through innovation and European standards of service. Namron Hospitality Group hosts NEST Tulum, Encantada Tulum, La Valise properties, Radhoo Tulum, NÜ & ITZIK restaurants.





PASSED HORS D'OEUVRES

Pick 3 for \$18 / PER Pick 5 for \$25/ PER
6 pieces / per 10 pieces / per

AVOCADO TOAST

Fish | black sesame vinaigrette

GREEN TINGA CHIKEN TOSTADAS

Beans | lettuce

FISH TOSTADA

Soya vinaigrette

COCHINITA PIBIL

Taco

OCTOPUS BURRITO

TUNA TOSTADA

Chipotle aioli | cilantro | citrus soy sauce

VEGETARIAN

QUINOA BRUSCHETTA

Mashed eggplant | zucchini | fresh cheese sopecito

LENTIL TOAST

Requeson

VEGAN

DZIKILPAC

MUSHROOM CROQUETTES

Truffle oil | Xcatic peppers aioli





ITZIK
CHIEF EXECUTIVE CHEF

FAMILY STYLE DINNER | OPTION 1: \$70 / PER

APPETIZER

AVOCADO ROLL

Flank steak filling | kimchi sauce | ancho chile mayonnaise
spicy biscuit (vegan option with espelon beans)

GREEN CEVICHE

Green apple | cucumber | white onion | coriander vinaigrette
celery (vegan option with white beans)

CRAB CROQUETTE

Tartar sauce | mix of crab mix | red onion | cucumber

MAIN COURSE

CATCH OF THE DAY

Oaxaca cheese mousseline with potato | onion sauce
onion chips | shrimp and lemon grass broth

WOOD OVEN RICE

Mushroom stir-fried | almond milk aioli
confit portobello

BEEF STEW

Yucca potato puree | tomato sauce
grilled vegetable carpaccio

DESSERT

CHOCOLATE CAKE

Avocado | ginger and green pepper
gel and sorbet passion fruit

MANGO AND APPLE TARTAL

Pistachio cream | pistachio ice cream
orange sauce with ginger and red wine

APPLES WITH RED WINE

Lemon | purple basil | creamy yucca sorbet



FAMILY STYLE DINNER | OPTION 2: \$85 / PER

APPETIZER

GREEN CEVICHE (vegan and gluten free)

Celery | Green apple | Cilantro vinaigrette | White onion | Avocado

FISH TARTARE (gluten free)

Sauce macha | Seaweed | Guava vinaigrette | Coconut ice cream

PORK BELLY CHILE XCATIC TACOS

(vegan option available)

Organic tomato puree | Coriander

MAIN COURSE

WOOD OVEN BAKED SOCARRAT (Vegan and gluten free)

Almond aioli | Chickpeas sprouts | Mushrooms | Chaya

GRILLED SHRIMPS AND SCALLOPS (gluten free)

Huitlacoche sauce | Epazote mayonnaise | Lemon peanuts

DUCK AND BLACK MOLE

Homemade | Chochoyotes | Handmade tortillas

DESSERT

MARQUESITA

Bola cheese foam (D.O.) | Kiwi | Dark chocolate

HORCHATA

Pistachio ice cream | Mango

CHOCOLATE TART

Cacao dust | Passion fruit | Avocado







BEVERAGE

OPEN BAR CLASSIC

SIGNATURE COCKTAILS:
(subject to change depending
of the season)

EASY FIZZY
Mezcal | St Germain | ginger
tincture | agave honey | tonic
water

PASSION TROPICAL
Mezcal | passion fruit |
guanabana liquor | limon |
falernum

MOJITO ESMERALDA
Charanda infused with lemon |
mint | prosecco | essence of
cardamom

BEER:
Corona

WATER:
Still and sparkling

HOUSE WINE:
White, rose, red

\$50 / 2 HOURS

\$75 / 3 HOURS

\$80 / 4 HOURS



BEVERAGE

OPEN BAR PREMIUM

OPEN BAR CLASSIC + ALL BELOW:

LIQUORS AND MIXERS:

TEQUILA | Don Julio Blanco

TEQUILA | Nakawe Reposado

MEZCAL | Nakawe Espadin

VODKA | Stolichnaya

GIN | Tanqueray

RHUM | Havana 7

WHISKY | Black Label

\$60 / 2 HOURS

\$90 / 3 HOURS

\$100 / 4 HOURS

WEDDING OPTION

OPEN BAR PREMIUM - 4 HOURS BASED

1 Bottle of champagne for 4 people at
dessert for \$ 140 USD /PER



LATE NIGHT SNACKS

SALSA & CHIPS

Traditional guacamole with tomato,
Onion and serrano peppers

OR

Tomatillo sauce with avocado
and coriander

\$5.00 / PER + 15% service
Minimum 20 guests

DIP STATION

Xcatic peppers
Green tomato sauce
Chipotle sauce

\$5.00 / PER + 15% service
Minimum 20 guests

CHURROS STATION

Chocolate Sauce | Dulce de leche

\$7.00 / PER + 15% service
Minimum 20 guests







- The Restaurant maximum capacity is 150 guest.
- For reservations over 50 guests, the restaurant will have to be privatized.
- A minimum spend is required to privatize the restaurant.
- For reservations over 30 guests, the menu will be served “Family Style”.
- Regular hours of operation: 6pm until 12am.
- Extension of these hours can be arranged upon request at least two weeks prior to the event.
- In case of Live Music or DJ, it will have to be setup at least two weeks prior to the event, as a special permit from the local authorities is required.
- DJ, Band, equipment and permit fees will be fully paid by the client.
- In all cases, the music must end at 12am.
- You can bring in any vendor non-catering/food and beverages related, for the event, at no extra charge.
- The restaurant will not be responsible for the fulfillment of services provided by external vendors, included but not limited to, external wedding and event planners, DJ, photographer, minister, priest, decorator, florist, etc. since the engagement of such vendors and the client will be solely between them.
- ITZIK Tulum is located outdoor and cannot be held responsible in case of rain or any other weather inconvenience.
- ITZIK Tulum recommends having your event planner offering solutions to prevent those weather inconveniences.
- All prices are in US dollars and include VAT. 15% Service charge will be added to the total.





Nested in the Mayan jungle, ITZIK is located on Tulum beach road. Right across the street you will find the hotels Encantada Tulum and La Valise Tulum.

Carr. Tulum-Boca Paila KM 8.7, Tulum Beach, Zona Hotelera, 77780 Tulum, Q.R.

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