



TANTRA

BOHEMIAN LUXURY BEACH CLUB

TULUM



Tantra is a restaurant and beach club in Tulum, with bohemian style but at the same time sophisticated. It's design inspired by Balinese architecture features organic elements such as shells, ropes and Bamboo, as well as rustic finishes with stone and wood that emphasize the relaxing and seductive atmosphere of this heavenly place.

MENÚ #1

FIRST COURSE

CORN DUET CREAM
Roasted corn . huitlacoche.

**APPLE AND GOAT
CHEESE SALAD**
Lettuce mix. red apple .
goat cheese pearls miso
dressing.

SEARED TUNA
Sesame crust . eel sauce .
wasabi sauce. gohan rice.

SPAGUETTI A LA NORMA
Tomato . garlic and
eggplant stir-fry cooked
over low heat.

MAIN COURSE

TASMANIAN SALMON
Moët & Chandon sauce . lime
300g

RACK OF LAMB
Lebanese style marinade
grilled 250g

SIDES

**GRILLED
VEGETABLES**

**MASHED SWEET
POTATO**

DESSERTS

GINGER CAKE
Gingerbread pancake .
pear infused in sauce
syrup vanilla ice cream.
blueberries pistachios .
peanuts.

COCONUT TAPIOCA
Cassava pearls . light
vanilla and coconut cream
passion fruit sauce . berry
skewer. served at the table
with liquid nitrogen.

**THREE CHOCOLATE
MOUSSE**
Oreo cookie base . three
chocolate mousse berries .
toasted almonds.

\$1,050



MENÚ #2

FIRST COURSE

HOJA SANTA CREAM
Accompanied by grilled
sea bass

BRIE CHEESE SALAD
Mix of leafy greens. fings.
cashew . brie cheese.
mustard dressing.

**HAMACHI YELLOW
AGUACHILE**
Roasted red pepper.
assorted bell peppers
cucumber . dried chillies.

BAKLAVA
Traditional Middle Eastern
dessert. phyllo pastry filled
with rose cream . honey .
pistachios.

DESSERTS

ICE CREAM
Sorbets . lemon . lime .
berries . green apple
tangerine . Belgian
chocolate . vanilla.

**CHEESECAKE
SKEWERS TEMPURA**
Creamy vanilla
cheesecake . vanilla ice
cream strawberry sauce .
miso caramel sauce.

MAIN COURSE

**BEET & GOAT CHEESE
RISOTTO**
Italian Piedmont style .
beet dressing fresh goat
cheese.

**CREEKSTONE FARMS
NY
200g**

SIDES

**GINGER POTATO
MASH**
Butter .ginger

**WHISKEY GLAZED
ORGANIC CARROT**
Flambeed with Whiskey-
balsamic

\$1,300



GOURMET MENU



FIRST COURSE

SPANAKOPITA
Phyllo pastry pie stuffed
with spinach feta and goat
cheeses . tomato compote
and fresno chili.

GIANT DUCK WON TON
Thai style duck dumpling

PRAWN SOUP
Wild mushrooms . roasted
onion . grilled shrimp

MAIN COURSE

CRAB CAKE
Alaskan King Crab .
coconut . lemongrass.
coconut vinaigrette.

BLACK SNOOK CEVICHE
Burnt peppers cherry
tomato . coriander

TANTRA SALAD
Lettuce mix . bell peppers .
onion . almond aioli

THIRD COURSE

RIB EYE USDA PRIME
200g

**SEAFOOD AMALFI LIME
RISOTTO**
Shrimp . squid . mussels .
clams . lime . garlic.

SIDES

**MASHED SWEET
POTATO**

**GRILLED
VEGETABLES**

**GINGER POTATO
MASH**

DESSERTS

APPLE PUDDING
Apple pudding . fruit syrup .
frosting . salted caramel .
dried apples

BABA RUM
Vanilla sponge cake . rum
syrup . vanilla cream . 24K
gold flakes . vanilla ice
cream . grilled pineapple

BANANA BITES
Crispy banana bites
flambéed with rum vanilla
ice cream miso caramel
sauce.

\$1,700

KIT MIXOLOGY

THREE ALCOHOLIC BEVERAGES AND
TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDES

Sodas
Juices & Water
National Beer
Wines Available by Glass
All our Mixology & Gins
Liquors

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermaister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

\$800

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragones, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon. Craft beer, imported beer.

WE HAVE ANTICIPATED SALE OF WINE AND SPIRIT BOTTLES



TERMS AND CONDITIONS

Prices includes taxes .
The cost of **15%** of the service is not included

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances | Children from 2 to 12 years old, have a children's menu available | The assembly will be carried out at the request of the client, in tables of up to 12 people maximum | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed | Any request to enter decorative material must be made in advance | The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays | By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT

To confirm the reservation a 50% deposit is required | The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal | International Payments (Outside Mexico): Credit / Debit Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event | Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.





SEA VIEW



CABINS



BEDROOMS



POOL AREA



LOUNGE ROOM



RESTAURANT



IMPERIAL TABLE



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www.toramexico.com

