



bluewater
grill 

STEAK  HOUSE
GRILL SMOKY CHARCOAL

Andreas Trilk
Executive Chef

Arquitectura de la Gastronomía
Contemporánea

vegan

Rajas Quesadilla

Corn Tortilla, Poblano Pepper, Corn
Kernels, Cream, Raw Red Sauce

Green Risotto Arborio Rice

Green Asparagus, Spinach, Parmesan



VEGAN



GLUTEN-FREE



SUGAR-FREE

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APPETIZERS

Homemade Guacamole Mexican Salsa

Panela Cheese, Cilantro Sprouts,
white tortilla chips

Shrimp Tostada Mango

Avocado, Cilantro, Serrano Chili,
Citrus Ponzu, Chipotle Sauce



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EMPanada

Beef Short Rib

Ham and Gruyere
Cheese

Poblano Pepper And
Sweet Corn 

Pickled Red Onion,
Green Chimichurri.

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SOUPS

Lobster Bisque

Creme Fraiche, Flambéed with
Cognac, Croutons.

Roasted Tomato Soup

Parmesan Crisp, Fine Herb Oil



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SALADS

Blue Romaine Lettuce Wedges

Cherry Tomatoes, Crispy Bacon,
Blue Cheese Dressing

Baby Spinach

Pumpkin Seeds, Strawberries, Apples,
Goat Cheese, Spicy Orange Vinaigrette

Caesar

Anchovy Fillet, Grana Padano Cheese
Croissant Croutons, Traditional
Dressing

*Option Chicken or Shrimp

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LOCAL FLAVORS

Cochinita Pibil Pork Belly

Achiote, Citrus, Pickled Onions, 
Homemade Tortillas

Beef Rib Barbacoa Tacos

Homemade Tortilla Tacos, Borracha
Sauce

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THE GRILL

Flank Steak 200g 


Cowboy 300g 

New York 300g 

Filet Mignon 200g 

Charcoal Grilled Whole
Shrimp 

Salmon with Herb Crust
Hibiscus Reduction

Grilled Fish with Santa
Leave Lemongrass, Pepper Trilogy 

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POTATOES

Rustic Mashed Potatoes



Sweet Potato with Honey
and pecan



Potato Wedges, sour
cream



Scalloped Potatoes



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CHEF'S SPECIALS

Slow-Cooked Beef Brisket 🌾

In Its Own Juice Crispy

Rib-Eye Beef Carnitas 🌾

Marinated with Charcoal Beer, Guacamole,
"Borracha" Sauce

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DESSERTS

Coconut Crème Brulé

Lemongrass, Ginger Cookies

Crispy Cream Pudding

Mezcla de Frutas, Helado de Vainilla

Rich Chocolate Cake

Raspberry Jam, Whipped Cream

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For your Information

All the ingredients and equipment used in food preparation are processed and maintained with high standards of quality and sanitation, but the consumption of raw ingredients will always be under your own risk.

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Tulum
RESORT & BEACH CLUB