



KARMA



Vegetarian



Vegan



Gluten-free



Spicy



Artisanal Nuts

Blessed are those present and their companions on this journey through Xibalba and the earthly universe — a voyage infused with magic and mysticism, in pursuit of respect and emotional healing from the very core of the soul. We shall nourish the spirit by awakening each of your senses, satisfying it from within. Savor every moment.

We shall meet again at the end.

Let the Journey Begin ✧

Naan Bread

Traditional naan bread, served with a spicy pesto.

\$120

Crab Croquette 1 piece

\$320

Golden crab croquette, served with an arugula salad, dressed in tamarind vinaigrette and accompanied by a spicy mayonnaise.

French Fries

Crispy fries finished with chimichurri and a rich cheese sauce.

\$210

Grilled Shrimp 120g

\$320

Shrimp marinated in a traditional Peruvian anticuchera sauce, served with avocado mousse, chimichurri, and Xnipec salsa.

Guacamole 200g

An ancestral blend of avocado, onion, and cilantro, accompanied by mini goat cheese croquettes and artisanal corn chips.

\$310

Pork Belly 150g

\$340

Glazed with a Teriyaki sauce and bathed in ponzu, paired with sweet potato mousse and delicately sprinkled with finely chopped scallions.



The Nikkei Universe

A Lighter Voyage

Mixed Tartare \$460

Salmon, tuna, masago, avocado, mango, and scallions, finished with a spicy sriracha mayonnaise dressing.

Shrimp Salad \$320

Grilled shrimp atop a medley of mixed greens, scallions, red onion, radish, fresh berries, toasted sesame seeds, and a dressing of fermented passion fruit emulsion.

Beef Umami 100grs \$320

Tender slices of beef sautéed with red onion, snow peas, garlic oil, ginger, peppers, carrots, scallions, shari rice, and a spicy Teriyaki glaze.

Beet Salad \$320

A velvety Maya honey cream paired with fire-roasted beetroot, arugula, orange supremes, cashew nuts, watermelon radish, furikake and a drizzle of cascabel chili oil.

Let Us Continue...

Between Breads

Porchetta Sandwich

\$520

Succulent porchetta served in ciabatta bread, layered with spicy mayonnaise, arugula, carrot, red onion, and watermelon radish, accompanied by rustic potato wedges.

Karmaburger 250g

\$480

Top sirloin patty, crispy bacon, caramelized onions, arugula, cheese sauce, Parmesan-dusted potato wedges, and a topping of xcatic chili — a true experience.

The World of Yemayá

Grilled Octopus 250g

\$780

Marinated and grilled to perfection with Peruvian anticuchera sauce, served with carrot hummus, garlic aioli, and a stuffed baked potato.

Pan-Seared Salmon 220g

\$720

Salmon glazed with Teriyaki, served over white rice with furikake.

Sea Bass Fillet 250g

\$720

Brined fresh catch from the Pacific, elegantly paired with hoja santa green mole, plantain purée, and crisped hoja santa leaves.



Sauces

Béarnaise  \$120

Hoja Santa
Green Mole \$120

Demi Glace  \$120

Confit Garlic \$120

From the Grills of Xibalba

SRF | 極
SNAKE RIVER FARMS.
AMERICAN WAGYU BEEF

Deconstructed New York Ajillo 600g \$1,750

A 1.5-inch (600g) New York cut, High Choice SRF Star Ranch Angus, grilled to perfection. Served with a smooth confit garlic cream, Mexican chili guindillas, and Colima sea salt, reinterpreting the traditional ajillo sauce in a contemporary, deconstructed version.

Rib Eye with Marrow & Burnt Lemon 500g \$1,750

A 1.5-inch (500g) Rib Eye, Prime SRF Star Ranch Angus, seared to perfection and finished with thyme-infused bone marrow. Accompanied by a fresh purslane and baby corn salad, dressed in a burnt lemon emulsion that balances bright citrus notes with smoky depth.

Rib Eye Wagyu Americano 500g \$4,500

Filet Mignon 200g \$1,900

Tender filet mignon topped with Demi-glace sauce, served with glazed carrot purée scented with Papantla vanilla and garnished with fried parsley.

The Elements 450g \$2,600

A culinary tribute to the four sacred elements: filet mignon, jumbo shrimp, fire-grilled asparagus and a demi glace sauce.

Braveheart Tomahawk \$3,800

1.2 kg of prime quality beef, uniquely finished at your table — perfect for sharing.



Sides





Mashed Potatoes   \$210
A classic purée infused with the smoky
aroma of roasted xcatic chili.

White Rice with Furikake   \$210
Wok-fried rice, Oriental style.

Grilled Asparagus    \$360
Char-grilled to perfection — simply
exquisite.


Roasted Cauliflower  \$250
Gratinated with a rich cheese sauce.

Grilled Corn    \$210
Charred and brushed with anticucho sauce, finished
with crumbled feta cheese and a touch of Provençal
herb sauce.



KM 7.5 Tulum Boca Paila, 77766 Tulum, Q.R., México

 karmatulum

 karmatulumrestaurant

 only 984.239.3112

Notify your server if you are allergic to any food.

*Prices in MXN

