

# NEST

## tulum

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	<b>GUACAMOLE</b> avocado, onion, cilantro, lime	 	270
	<b>FRENCH FRIES</b> potato, ketchup, chipotle mayonnaise	 	130
	<b>EGGPLANT HUMMUS</b> tahini, eggplant, pita bread		270
RAWS Choice of fish / shrimp / mix	<b>'YUCATAN' CEVICHE</b> lime, olive oil, tomato, onion, cilantro, avocado		390
	<b>'AL AJILLO' CEVICHE</b> garlic, lime, tomato, olive oil, ajillo chili, onion, cilantro, roasted bell peppers		390
	<b>AGUACHILE</b> fresh chili, lime, onion, creamy avocado		390
SALADS	<b>COBB SALAD</b> iceberg lettuce, tomato, chicken, egg, bacon, avocado, roquefort		390
	<b>QUINOA THAI SALAD</b> red cabbage, carrot, peanut butter, soy sauce, mint, ginger	 	370
	<b>GREEK SALAD</b> tomato, cucumber, onion, feta, kalamata olives, oregano, peppers		370
<b>EXTRAS</b> shrimps +120   fish +120   chicken +180   arrachera +180			
MAINS	<b>CHICKEN BREAST PICCATA</b> lemon, capers, white wine, capellinis, vegetables		480
	<b>LOCAL FISH FILLET</b> cauliflower purée, truffle oil, lemon, ginger, basil		580






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### BURGERS & SANDWICHES

<b>BEEF BURGER</b> homemade brioche bun, beef, onion, lettuce, tomato, bola cheese, french fries		<b>440</b>
<b>"BEYOND" BURGER AL PASTOR</b> homemade brioche bun, vegan meat, axiote, onion, tomato, mayonnaise, guacamole, french fries, pineapple, cilantro, red onion		<b>440</b>
<b>CLUB SANDWICH</b> homemade brioche bun, turkey ham, chicken, bacon, avocado, lettuce, french fries		<b>440</b>
<b>CHICKEN BURGER</b> homemade brioche bun, chicken, onion, tomato, mayonnaise, manchego cheese, french fries		<b>440</b>

### TACOS 3 pieces per order

<b>CHICKEN TACOS</b> grilled chicken, manchego cheese, marinated peppers, criollo cilantro, purple onion		<b>390</b>
<b>COCHINITA TACOS</b> cochinita, pickled purple onion, mashed avocado, cilantro criollo		<b>390</b>
<b>BEEF TACOS</b> arrachera, avocado purée, cilantro criollo, white onion, red radish		<b>390</b>
<b>SHRIMP TACOS</b> grilled shrimp, garlic mayonnaise, criollo cilantro, purple onion		<b>390</b>
<b>BAJA STYLE FISH TACOS</b> tempura fish, pico de gallo, purple cabbage salad, mashed avocado, cilantro criollo, chipotle mayonnaise		<b>390</b>

### PASTAS

<b>PENNE AL POMODORO</b> pasta penne, cherry tomatoes, basil		<b>370</b>
<b>LINGUINI ALFREDO &amp; SHRIMPS</b> creme fraiche, white wine, garlic, parmesan		<b>480</b>
<b>COLOMBO CURRY FRIED NOODLES</b> scallions, carrots, ginger, red bell pepper, oyster sauce, coconut milk		<b>440</b>
<b>THAI NOODLES &amp; KALE</b> cherry tomatoes, red onion, carrots, sesame, chili flakes, coconut chips		<b>420</b>

### DESSERTS

<b>CHOCOLATE TART</b> bitter chocolate ganache		<b>250</b>	<b>ICE CREAM TRIO</b> variety of flavors		<b>250</b>
<b>COCONUT TIRAMISU</b> soleta, white chocolate mousse, shaved coconut, coffee		<b>300</b>	<b>CHEESECAKE</b> passion fruit coulis		<b>250</b>