



# BAK'

PRIME STEAKHOUSE & RAW BAR

TULUM, Q.ROO

ENGLISH





**BAK' by Harry's** is a celebration of the culture and wisdom that surround us, generating a whole new imaginary that accompanies our essence and honors the close relationship between culture and haute cuisine.

We offer a whole sensory experience immersed in a mystical atmosphere. Our culinary proposal offers the finest meat cuts in the world, as well as some of the most exotic treasures under the sea waters.

Nestled in the heart of the Tulum's Hotel Zone, **BAK' by Harry's** culinary proposal provides some of the finest meat cuts in the world, including certified Japanese Kobe Beef, Australian Black Onyx and USDA PRIME; as well as some of the most exotic treasures that can be found under the seawaters.



# Menu

## Gold

### APPETIZERS (to choose)

#### SILK ROAD SALAD

Mixed lettuce and arugula, endive, figs, goat cheese and toasted pecans and toasted pecan nut. Served with honey vinaigrette

#### FIVE CHEESE EMPANADA

#### PRIME BEEF JUICE

Tuétano, pico de gallo and a shot of brandy

#### BAK' TUNA MARROW

Tuna carnitas served over hot marrow with papaya chutney

### MAIN COURSE (to choose)

#### BEEF STEAK 12,7 oz

Dry-ripening at controlled temperature, generating an intense flavor and smooth texture

#### JOSPER SALMON 9.9 oz

Sweet potato and orange puree, baby beets, french green beans, cherry tomatoes and herb vinaigrette

#### HALF FREE-RANGE CHICKEN 28.2 oz

Served with mini peppers, cherry tomato salad with herb vinaigrette and horseradish aioli

#### FETUCCINI FUNGHIR

Fresh pasta, mushroom duxelle, parmesan cheese, black truffle pasta

### DESSERT (to choose)

#### TEMPURA OREO® POPS

"Oreo®" cookie pops topped with a soft fry, vanilla ice cream, cajeta sauce and chocolate sauce

#### 24 K GOLDEN LEAF LEMON PIE

Lemon ice cream pie with crispy citrus crust, Italian meringue and 24 carat gold leaf

**\$1,350 MEXICAN PESOS**

**PER PERSON**

This menu only applies to groups of 10 or more people. All the ingredients (including proteins) used in dishes marked with (🌱) are 100% vegan. | All prices include taxes. | \*Consumption of raw products is under your responsibility SSA. | Beverages are not included.

# Menu

## Platinum

### APPETIZERS (to choose)

#### SPICY BEEF EMPANADA

#### CAESAR SALAD

Romaine lettuce, parmesan cheese, brioche bread and Caesar dressing

#### LOBSTER BISQUE

Lobster tail 50g, watercress and ginger dressing with ciabatta bread

#### ROCK CAULIFLOWER

Cauliflower tempura, vegan curry dressing, herb salad

### MAIN COURSE (to choose)

#### USDA PRIME STEAK 10.6 oz

Less than 3% of meat is classified as USDA Prime. Its remarkable flavor and fine texture, with great juiciness and tenderness, is due to its high degree of marbling

#### CARIBBEAN LOBSTER TAIL RISOTTO

Mushrooms, asparagus, parmesan cheese, lobster bisque and truffle oil

#### GRILLED STRIPED BASS

Mediterranean Sea Bok choy, thai sauce, macadamia nut flakes, roasted eggplant puree and grilled honey pineapple

#### BEYOND BURGER

Tomato pesto mayonnaise, tomato, lettuce, onion

### DESSERT (to choose)

#### BAK'S PIE


Homemade macadamia nut ice cream, Oreo® cookie base and molten chocolate

#### 24K GOLDEN LEAF LEMON PIE

Lemon ice cream pie, with citrus crisp crust, Italian meringue and 24 carat gold leaf

**\$1,620 MEXICAN PESOS**

**PER PERSON**

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# Menu

## Black

### APPETIZERS (to choose)

#### KNIFE BEEF TARTARE

Prepared at your table. Dijon mustard, capers, crispy parmesan, ciabatta bread and sauce mix

#### BURRATA CAPRESE

Burrata cheese, tomato mix, garlic mayonnaise, tomato pesto and basil pesto

#### ROASTED ARTICHOKE

Served with creamy balsamic glaze and garlic and parsley dressing

#### ROCK SHRIMP

Topped with sriracha mayonnaise dressing, tempura tempura with herb salad

### MAIN COURSE (to choose)

#### RIB EYE BLACK ONYX 14.1 oz

Australian cattle raised in stress-free conditions. The result is natural, tender meat, exquisite flavor and marbling

#### CARIBBEAN LOBSTER TAIL 10.6 oz

Origin: Caribbean Sea Served with sweet potato and orange puree, baby beets, French beans, cherry tomato and herb vinaigrette

#### NEW ZEALAND RACK OF LAMB 12.7 oz

#### BEYOND BURGER

Tomato pesto mayonnaise, tomato, lettuce, onion

### DESSERT (to choose)

#### NEW YORK CHEESECAKE

With a touch of orange, served with raspberry sauce and fresh red fruit mix

#### BAK'S PIE


Homemade macadamia nut ice cream, Oreo® cookie base and molten chocolate

#### CARROT CAKE

With cream cheese frosting, served with cajeta sauce and toasted pecans

**\$2,130 MEXICAN PESOS**

**PER PERSON**

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# Premium OPEN BAR

**\$1,200 MEXICAN PESOS**

PRICE PER PERSON

\$600 EXTRA HOUR

## INCLUDES:

**Rum:** Appleton Estate Signature Blend 12, Havana 7 años, Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Zacapa Ambar

**Vodka:** Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Ciroc

**Mezcal:** 400 Conejos Reposado, 400 Conejos Joven, Amarás Joven, Ojo de Tigre Jove, Unión

**Tequila:** Cuervo Tradicional Reposado, Tradicional Plata, Patrón Silver, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Reposado, Don Julio Blanco, Casamigos Blanco

**Whisky:** Johnnie Walker Red Label, Johnnie Walker Black Label, Jack Daniel's, Jameson, Bulleit, Buchanna's 12, Bushmills Black Bush, Dewards 12

**Ginebra:** Hendrick's, Boodles, Tanqueray, Bombay Sapphire, Beefeater

**Cognac:** Hennessy V.S

**Brandy:** Torres 10, Bailey's

**Beer:** Domestic and imported

**Cocktails:** House mixology

**NOT INCLUDED:** WINES, BOTTLED WATER & ENERGIZING DRINKS



# Floor plan



## CAPACITY

Total 136 people

1 Main Hall  
60 people

2 Interior - Lounge/Bar  
76 people

3 Bar

4 Restrooms



# Location



Carr. Tulum-Boca Paila Km. 8.5, Tulum Beach, Hotel Zone,  
77780 Tulum, Q.R.

Specialty: Fine Steaks & Seafood  
Schedule: Daily from 5:00 pm to 1:00 am  
Valet Parking: Daily

## SALES & GROUPS

Contact:  
ventas@andermail.com  
Tel. 998 840 7183 / 84

## SALES DIRECTOR

**María Catalá**  
maria@andermail.com



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www.bakrestaurant.com





CHA'AN KA'AK  
*The sacred*  
RITUAL OF FIRE

Cha'an Ka'ak, tells how in ZAMÁ the old Tulum, the guardians of the four elements, protectors of the sacred fire and nature, lived together, guided by their queen who manifested only for a very special reason, giving protection and offering of the Great Fire to sacred spaces to elevate the spirit and energy of those who are in them. Our guests experience the elevation of their own energy, receiving the protection of Kaul, God of Fire.

*Live it*

**RITUAL OF FIRE: WEDNESDAY TO SUNDAY AT 9:45 PM**