



MACARIO®

CONTEMPORARY MEXICAN KITCHEN

ENGLISH



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Macario presents an ode to Mexican fine cuisine, reinterpreting its spirit in culinary works of art that will project on to you the essence of a millenary culture.





OF AMERICA

PREMIUM MENU

APPETIZERS

(TO CHOOSE)

Smoked Cheese in Mexican Agave Honey 7 oz
Grilled. Brought from the region of "Tenosique, Tabasco"

Braised Crispy Pork Belly Crackling 7 oz
With pickled radish and avocado mousse

Macario Guacamole 7 oz
With pork rinds, crispy grasshoppers,
radish and serrano chili

MAIN COURSE

(TO CHOOSE)

Pan Seared "Ajillo Style" Catch of The Day 9.8 oz
Seared fish fillet with garlic, cauliflower rice,
almond, mint and dried chili sauce

Juicy Beef Barbacoa 8.8 oz
Traditional slow cook for 12 hours in a maguey leaf.
Served with homemade tortillas

Mayan Tacos 3 pcs
Confit suckling pig in a dark chocolate tortilla. With cocoa
and peanut hot sauce, jocoque and avocado leaf ash

DESSERTS

Churros 2 pcs

(To share)

Covered in cinnamon and sugar; with
chocolate sauce and cajeta sauce

\$1,080 MEXICAN PESOS

Price per person

This menu only applies to groups of more than 10 people. Includes VAT. Drinks not included. Tip not included.

* The consumption of raw products is under the responsibility of the person who requests it from SSA.

PLATINUM MENU

APPETIZERS (TO CHOOSE)

Duck Meat Fritter Puff 5 pcs
In tamarind mole

Green Ceviche*
Made with shrimp (4.5 oz) and octopus (3.5 oz).
Accompanied with pico de gallo celery and radishes

Grilled Cauliflower 24 oz
Over plum mole. Accompanied with peppermint,
lemon juice and pistachio

MAIN COURSE (TO CHOOSE)

Rib Eye Tacos 3 pcs
Marinated in beer with crispy pork rinds

Grilled Rock Cornish 14.1 oz
Over hash brown potato and epazote chimichurri

Soft Shell Crab Tacos 2 pcs
With coriander aioli and purple cabbage with
hibiscis reduction

DESSERTS

Cocoa Volcano
(To share)
With toasted cacao beans and dark chocolate.
Served with Mexican grasshoppers, chocolate powder
and raspberry ice cream

\$1,240 MEXICAN PESOS
Price per person



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BLACK MENU

APPETIZERS (TO CHOOSE)

Cheese Fondue with “Mazatlán Style”

Sautéed Shrimps 4.5 oz
Accompanied with flour tortillas

Hiramasa Carpaccio* 4.2 oz

Over truffled sauce. With soy sauce, mustard,
lime and truffle oil

Duck Meat Fritter Puff 5 pcs

In tamarind mole

MAIN COURSE (TO CHOOSE)

Roasted Beef Tenderloin 9.8 oz

With lime marrow sauce, kohlrabi purée
and carrots

Braised Short Rib 31.7 oz

In the oven for 4 hours. With grilled onions,
red serrano chili and avocado

Giant Shrimps flamed with Damiana liquor 5 pcs

Placed on poblano pepper creamy rice
and cheese cracklings

DESSERTS

Beetroot Paradise Cake

(To share)

Biscuit made with raisins and macadamia nuts covered with
cheese frosting, glazed in white chocolate.

With chocolate powder, baby beet leaves and rum sauce

\$1,360 MEXICAN PESOS

Price per person



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PREMIUM OPEN BAR

\$1,200 MEXICAN PESOS

PRICE PER PERSON
(\$600 ADDITIONAL HOUR)

INCLUDES:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar

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

Whisky: JW Red Label, Jack Daniels, Bulleit, Jameson, JW Black Label, Buchanna's 12, Bushmills Black Bush, Dewards 12

Tequila: Tradicional Reposado, Tradicional Plata, Patrón Silver, Don Julio Reposado, Dobel Diamante, 1800 Cristalino, Herradura Reposado, Don Julio Blanco, Casa Amigos Blanco

Gin: Tanqueray, Boodles, Beefeater, Bombay Sapphire, Hendricks

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

Liqueur: Torres 10, Baileys, Hennessy VS

Beer: National and imported

Cocktails

*Wines, bottled water and energizing drinks are not included.

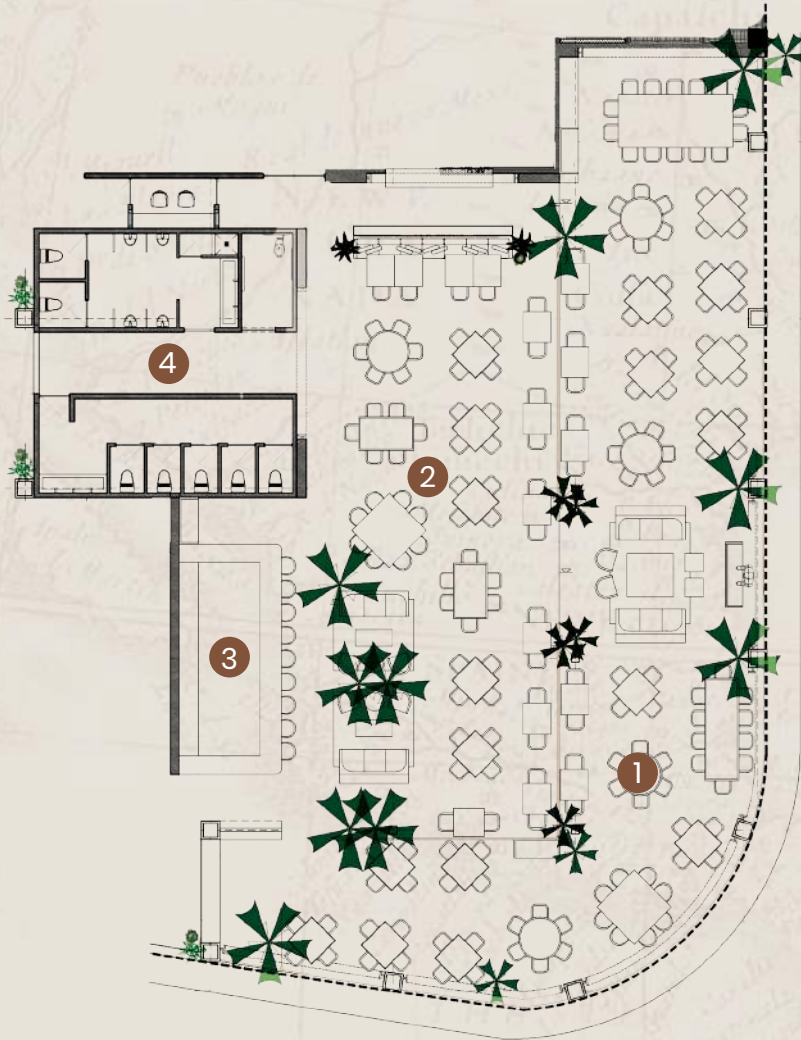


This menu only applies to groups of 10 or more people. Drink responsibly.

*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included | All prices include tax



FLOOR PLAN

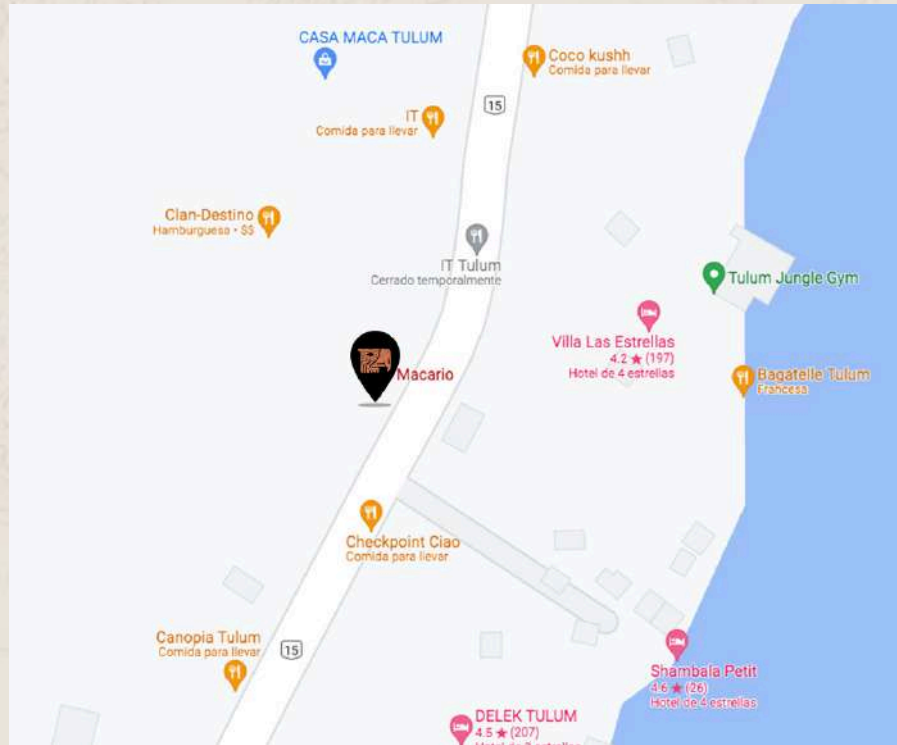


CAPACITY

TOTAL: 215 PEOPLE

- 1 TERRACE: 128 PEOPLE
- 2 MAIN HALL: 78 PEOPLE
- 3 BAR: 9 PEOPLE
- 4 RESTROOM

LOCATION



CARR. TULUM-BOCA PAILA KM. 8, HOTEL ZONE,
TULUM, Q.ROO. 77780

Schedule: Everyday from 5:00 pm to 1:00 am
Valet Parking: Everyday

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GRUPO
ANDERSON'S
EST. 1963

- ITOS *Harry's* PORFIRIO'S BAK BY HARRY'S MACARIO CAO EL SQUID ROE LA VICENTA IROOF Bar Carlin Charles Señor Frog's Fred's Nicoletta