

ENGLISH









Menu

APPETIZERS (to choose)

SILK ROAD HS SALAD

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

FIVE CHEESE EMPANADA HS

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

DATE AND PISTACHIO PIE

Crunchy oat and almond base, Indian walnut, date, pecan nut and pistachio filling, served with vegan vanilla, walnut and caramel ice cream

\$1,250 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. | Gratuity and 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

DATE AND PISTACHIO PIE

Crunchy oat and almond base, Indian walnut, date, pecan nut and pistachio filling, served with vegan vanilla, walnut and caramel ice cream

\$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

DATE AND PISTACHIO PIE

Crunchy oat and almond base, Indian walnut, date, pecan nut and pistachio filling, served with vegan vanilla, walnut and caramel ice cream

\$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: Hennesy V.S

Brandy: Torres 10, Bailey's

Beer: Domestic and imported

Cocktails: House mixology

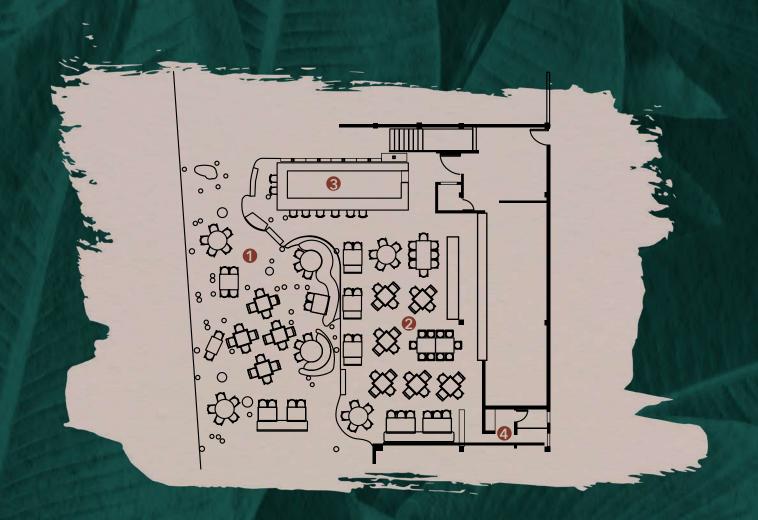
NOT INCLUDED: WINES, BOTTLED WATER &

ENERGIZING DRINKS





Floor plan FLOOR PLAN



CAPACITY

Total 136 people

- **Main Hall** 60 people
- 2 Interior Lounge/Bar 76 people

- 3 Bar
- 4 Restrooms





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

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SALES DIRECTOR

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CHA'AN KA'AK The sacred RITUAL OF FIRE

In ZAMÁ, the old Tulum, the guardians of the four elements coexisted and preserved the sacred fire and nature, guided by their queen who gave protection and offering of the Great Fire to sacred spaces of the city intending to raise the spirit and energy of those in them.

BAK' by Harry's presents **Cha'an Ka'ak**, a fire tribute that represents the sacred ritual practiced by the ancient Mayans, whose purpose is to revitalize the energy of all present by receiving the protection of Kauil, God of fire.

Live it

RITUAL OF FIRE: WEDNESDAY TO SUNDAY 8:30pm / 9:30pm VIOLIN DEEP HOUSE: FRIDAY TO SUNDAY 9:00pm / 10:00pm