



**BAK'**®

FIRE STEAKHOUSE

*Tulum*

ENGLISH









## The Art of Perfection

**BAK' FIRE STEAKHOUSE** is a celebration of the culture and wisdom that surrounds us, generating a completely new imaginary that accompanies our essence and honors the close relationship between culture and haute cuisine.

A sensory experience immersed in a mystical atmosphere. A culinary proposal that offers the best cuts of meat in the world, as well as some of the most exotic treasures found under the sea.

Located in the heart of the Hotel Zone of Tulum, with an environment where nature plays a stellar role, accompanied by an unbeatable service, creating a hypnotic place in the lush jungle.



# menu

## PLATINUM

### APPETIZER (To choose)

#### SMASHED CHARRED AVOCADO SALAD

Arugula, watercress, pistachios, and dill dressing

#### HERB & LEAF SALAD

Parsley, cilantro, roasted crispy kale, and pickled onion, dressed with scallion oil and ladolemono

#### \*YELLOWFIN TUNA CRUDO 3 oz

Soy, ginger, and garlic mojo, yuzu kosho, and Granny Smith

#### \*KUMIAI OYSTERS 4 pcs

Kumquat preserve, apple mignonette, and scallion oil

### ENTRÉE (To choose)

#### NY BLACK ANGUS JACK'S CREEK 14 oz

Served with truffled sauce

#### LAMB RACK FROM NEW ZEALAND 13 oz

With black garlic jus

#### CARIBBEAN CHICKEN BREAST 12 oz

Caribbean spicy coconut sauce and roasted sweet potato

#### BLACK CALAMARATA SEAFOOD PASTA

Octopus, shrimp, and calamari

#### GRILLED ARTICHOKE

#### CARNAROLI RISOTTO

Saffron, roasted peppers, sofrito, and creamy ricotta

### DESSERT (To choose)

#### BURNT CHEESECAKE

Golden on the outside and creamy on the inside. Served with ricotta-vanilla bean cream and seasonal fruit

#### FROZEN LEMON PIE

Toasted meringue, crumble, roasted pineapple, and fermented honey

#### ICE-CREAM

#### COOKIES & CREAM

#### COCONUT

#### VANILLA

#### LEMON SORBET

#### MANGO SORBET

**\$1,600.00 MEXICAN PESOS PRICE PER PERSON**

This menu only applies to groups of 10 or more people. All prices include taxes. Gratuity Not included. Prices in Mexican pesos. Quantities in protein weights are prior to cooking. \*Consumption of raw product is under your responsibility SSA. \*\*Harry's does not recommend or take responsibility for meats requested at medium well or well done. All dishes marked with the following icon (🌱) are vegan.







# menu BLACK

## APPETIZER (To choose)

**\*WAGYU CROSS TARTARE** 4 oz  
Puffed rice, pickled cucumber, scallions, Dijon mustard, quail egg yolk, and toasted nori seaweed

**TOMATO SALAD**  
Fresh cucumber, scallion, and smoky spiced croutons

**GRILLED U10 SHRIMP** 5 oz  
Coated in a bread-sesame crust. Served with homemade harissa

**\*KUMIAI OYSTERS** 4 pcs  
Kumquat preserve, apple mignonette, and scallion oil

## ENTRÉE (To choose)

**FILET MIGNON WAGYU  
JACK'S CREEK 6-7** 9 oz  
Cast iron-seared, wood-fired, and baked with garlic and thyme butter

**BONE-IN SHORT RIB** 1 lbs  
Braised with black adobo

**CARIBBEAN CHICKEN BREAST** 12 oz  
Caribbean spicy coconut sauce and roasted sweet potato

**WOOD-FIRED GRILLED LOBSTER** 11 oz  
Spicy adobo, crispy potatoes, herbs, and carrot salad

**GRILLED ARTICHOKE  
CARNAROLI RISOTTO**  
Saffron, roasted peppers, sofrito, and creamy ricotta

## DESSERT (To choose)

**CHURRO WAFFLE**  
Chocolate waffle topped with sugar, Nutella® cream, vanilla ice cream, and whiskey sauce

**BURNT CHEESECAKE**  
Golden on the outside and creamy on the inside. Served with ricotta-vanilla bean cream and seasonal fruit

## ICE-CREAM

COOKIES & CREAM

COCONUT

VANILLA

LEMON SORBET

MANGO SORBET

**\$2,100.00 MEXICAN PESOS PRICE PER PERSON**

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# OPEN BAR *Premium*

**\$1,200 MEXICAN PESOS  
PRICE PER PERSON**

(\$600 MXN ADDITIONAL HOUR)

## INCLUDES:

**RUM:** Appleton Estate Signature Blend, Bacardi Blanco, Captain Morgan Spiced Rum, Havana Club 7, Matusalem Platino, Zacapa Centenario 23

**VODKA:** Grey Goose, Ketel One Original, Smirnoff, Smirnoff Tamarindo, Stolichnaya

**WHISKY:** Buchanan's 12Y, Bushmills Black Bush, Dewars 12Y, Johnnie Walker Black Label, Johnnie Walker Red Label, Jack Daniels

**GIN:** Tanqueray, Beefeater, Bombay Sapphire, Hendricks, Puerto de Indias Strawberry

**COGNAC:** Hennessy VS, Hennessy VSOP

**TEQUILA:** 1800 Cristalino, Casamigos Blanco, Don Julio Blanco, Don Julio Reposado, Herradura Blanco, Herradura Reposado, Maestro Doblé Diamante, Patrón Cristalino, Patrón Silver, Cuervo Tradicional Plata, Cuervo Tradicional Reposado

**MEZCAL:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Espadín

**BRANDY:** Torres 10

**LIQUEUR:** Montelobos Ensemble, Jägermeister

**BEER:** Nacional e Internacional

**MIXOLOGY:** Signature House Drinks

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



This menu only applies to groups of 10 or more people. Avoid excess.  
\*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included |  
All prices include taxes

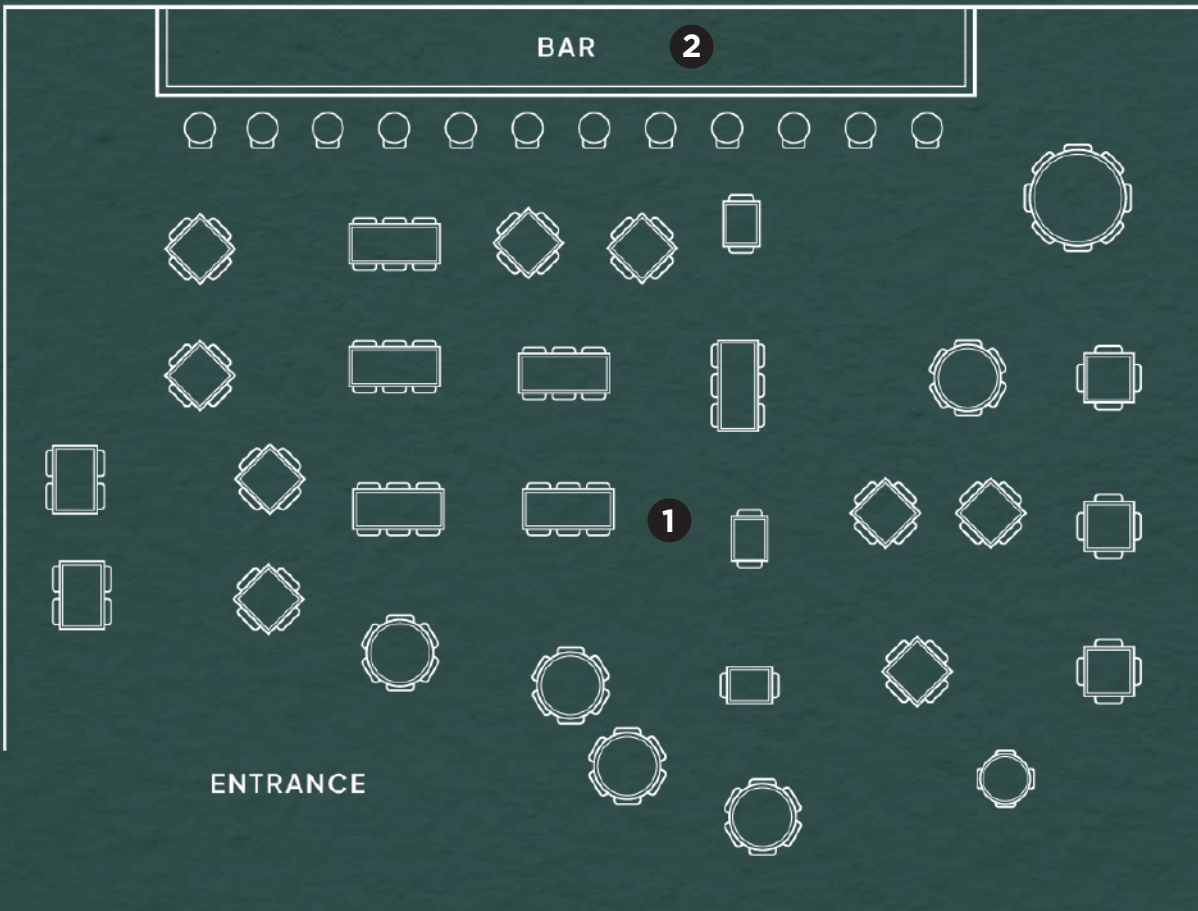






# CAPACITY

## Capacity



TOTAL: 152 people

**1** Main Hall  
140 people

**2** Lounge/Bar  
12 people



LOCATION

*Location*



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Hotel Zone, Km.8, Tulum, Q.R.



SCHEDULE: Daily from 5:00 pm to 1:00 am  
VALET PARKING: Daily

**SALES & GROUPS  
CONTACT:**

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**SALES DIRECTOR**

Juan Carlos Garza  
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**BAK' PRIME STEAKHOUSE & RAW BAR**  
www.bakrestaurant.com

PROUD MEMBER

GRUPO  
**ANDERSON'S**  
EST. 1963

TTOS

Harry's

PORFIRIO'S

BAK'

EL SQUID ROP

LA VICENTA

ROOF

Golden Charley's

Señor Fiegs

Fred's

Nicoletta