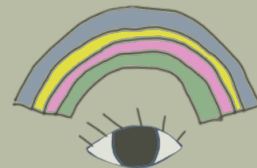


Tierra

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Breakfast



AVOCADO TOAST

\$143

Toasted rye bread with mashed avocado served with cherry tomato, sprouts, lemon, chili flakes and olive oil

With egg

With cheese

With sautéed mushrooms

With egg and cheese

HUMMUS TOAST

\$170

Toasted whole wheat bread with natural hummus and beet hummus served with spicy roasted chickpea, sprouts, lemon and cilantro tahini.

EGGS ANY STYLE

\$175

Served with salad, beans and handmade tortillas.

LENTIL FALAFEL

\$220

5 pieces of falafel served with fava bean puree, kale salad lentils and mint.

QUESADILLA BAR

All our quesadillas contains cheese, choose between:

Vegan cheese \$170 | Regular Cheese \$150

A) Squash flower B) Chicharron C) Cactus

EGGS Y-OM Y-OM

\$210

Two poached eggs served with vegan chive and garlic cream cheese, matcha sause, pumpkin seed, furikake.

Handmade tortilla or Bread

GARLIC AND PARMESAN CHEESE

\$210

Rolls baked in our wood pizza oven with butter, garlic, parmesan cheese, sun-dried tomato sauce, strained yogurt cheese, zaatar and mint.

PAN TUMACA

\$205

Charred rustic bread with tomato, grated garlic with fresh herbs and cherries.

Add goat cheese \$220

CORN QUICHE

\$215

Corn, egg and cheese tart served with a fresh herbs salad and chile de árbol mustard.

CHILAQUILES

\$185

Crunchy tortilla chips tosed with a sauce of your choice (green, red or mole) served with radish, fresh herbs, red onion, avocado, vegan cream and beans.

With egg \$200

EGGS MEXA

\$210

Fried eggs in a puree of black beans with vegan chorizo, herbs, pickled red onion avocado and vegan cream.

ADOBO MUSHROOM

\$160

Corn base, ground beans, lettuce, vegan cream, grated vegan cheese, salsa tatemada and radish.

ROASTED PANELA CHEESE WITH TOMATOES

\$165

Sikilpak, tomato and coriander. Served with tortillas.

SANDWICH

\$220

Dehydrated tomatoes, antique mustard and fresh spinach served with roasted baby potatoes and salad.

FRENCH TOAST

\$190

Slides of brioche with guava marmalade, banana and pineapple with dehydrated coconut with vanilla ice cream, sugar glass and cacao nibs.

PINOLE AND CORN PANCAKES

\$160

3 pieces served hot with almond butter berries and maple syrup.

COCOA PANCAKES

\$230

3 pieces served with banana, cocoa powder, berries and maple syrup.

CROISSANT FORMAGGIO

\$155

Toast croissant filled with a mix of cheeses, spinach, artichoke and sour cream topped with grated parmesan cheese and cherry tomatoes.

FRUIT PLATE

\$110

Kiwi, banana, strawberry, melon and pineapple served with yogurt and granola.

TOFU SCRAMBLE WITH CHORIZO

\$170

Served with beans, salad and corn tortilla.



vegan

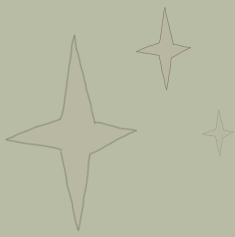


gluten free



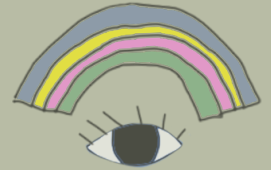
with egg





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Breakfast

Bakery

BROWNIE \$110

Served with berries and vanilla ice cream.

DAILY VEGAN CAKE (V) \$65

Ask for our selection.

CROISSANT \$70

Served with butter and guava jam.

DAILY VEGAN COOKIE \$80

Served with peanut butter cream and berries.

BAGGEL \$110

With cream cheese and guava marmalade

*Option vegan cream cheese \$145

Bowls

GREEN BOWL (V) \$190

Blend of matcha, pineapple, spinach mint and agave honey. Toppings: raspberry, peanut butter, toasted pepitas, shredded coconut, hemp and granola..

AÇAÍ BOWL (V) \$195

Banana, açai and strawberry mix. Toppings: banana, kiwi, peanut butter, grated coconut, strawberry and amaranth.

CACAO BOWL (V) \$190

Banana, cacao, coconut milk mix. Toppings: hydrated chia, banana, nut butter, strawberry, amaranth, cacao nibs

Jars

CHIA AND FRUIT JAR \$130

Hydrated chia in coconut milk, mango, kiwi, banana, strawberry, grated coconut, amaranth and cacao nibs.

OVERNIGHT OATS JAR \$140

Rolled oats, chia seeds, agave nectar and almond milk. Toppings: kiwi, strawberry, hemp hearts seeds, black berries, mango and pistachio.

OVERNIGHT OATS MUNCHIES JAR \$130

Rolled oats, hydrated chia in almond milk with raspberry puree, almond butter, toasted pistachios and cacao nibs

Extras

EGG \$40

GOAT CHEESE \$40

OAXACA CHEESE \$40

AVOCADO \$40

BEANS \$40

YOGURT \$40

GRANOLA \$55

GLUTEN FREE BREAD \$90

POTATOES \$40

VEGAN CHORIZO

Notes

•Ingredients may change depending on the season

•Takeout service +\$10

•Almond/coconut milk alternative +\$15

•Any modification to the menu has a cost of \$30 pesos



vegan



gluten free



with egg



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Lunch

Appetizers

GUACAMOLE / SIKILPAK (V)

\$110

Mix of avocado, onion, coriander, and lemon; accompanied by a pumpkin seed dip, tortilla chips and vegetables to dip.

NAAN CON BABAGANOUSH

\$130

"YING YANG"

Our version of babaganoush and classic babaganoush served with naan baked in wood oven.

NACHOS WITH OR WITHOUT

\$220

"MEAT" (V)

Tortilla chips served with our vegan cheese and chives.

Y-OM Y-OM! DIP PLATTER (V)

\$160

5 dips of our vegan foodtique (inquire about our daily selection). Served with vegetables and chips for dipping.

BEET HUMMUS (V)

\$150

Beetroot and classic served with crudites and focaccia from our wood burning broth oven.

TORTILLA SOUP

\$150

Fried tortilla soaked in tomato sauce served with panela cheese, sour cream and coriander.

VEGGAN NUGGETS

\$210

Order of six nuggets served on a plate or in a sandwich. Both served with salad or fries.

GOLDEN POTATO TACOS (V) (GF) (E)

\$180

4 pieces of fried rolled tortillas filled with potato served with hot morita pepper sauce, lettuce vegan sour cream, avocado and pickled onion.

Mains

BEYOND BURGUER (V)

\$250

Beyond meat burger, caramelized onion, lettuce, tomato and raw onion accompanied by fries.

HOT DOG (V)

\$200

Spicy Italian style sausage from beyond meat vegan yellow cheese, crunchy onions, pickles and tomato. Served with french fries or salad.

BREADED EGGPLANT SANDWICH (V) \$145

Focaccia served with vegan mayonnaise, mustard, homemade vinegared chili. Accompanied by french fries or salad.

THAI ZUCCHINI SPAGHETTI (V)

\$155

Zucchini noodles with peanut sauce, soy and sriracha. Served with vegetables, fried potatoes onion and sautéed mushrooms.

GYOZAS (V)

\$165

7 pieces filled with cabbage and sweets and sour soy served with tamarind sauce and chile de arbol Oil.

POKE BOWL (V)

\$180

Steamed jasmine rice, watermelon "Tuna", edamames, cucumber, avocado, red onion, fried onion, sesame seeds, chipotle mayonnaise, nori seaweed and ponzu sauce.

"TUNA" TOSTADAS

\$180

3 fried tortillas served with a "tuna" pate (chickpea), cucumber, fried leek, chipotle mayonnaise, sriracha, sprouts and lemon.

MIGNON EGGPLANT (V)

\$275

Roasted and glazed eggplant with vegetable demi-lace accompanied by creamy mashed potatoes and mushrooms.



vegan



gluten free



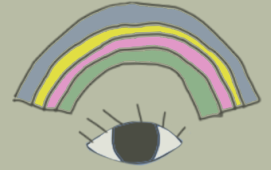
with egg





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Lunch

Salads



GREEN SALAD

\$145

Lettuce, endive, radicchio, toasted pumpkin seeds, avocado and roasted beetroot with an herb dressing and pesto (not vegan).

Add goat cheese

PESTO SALAD

\$160

Jicama, chayote, green grapes and pistachios with pesto.

PEARL SALAD

\$230

Mix of leaves with blue cheese, pear, cashew dressed in a balsamic vinegar glaze.

Pizzas



Made in wood burning oven with sourdough starter

4 CHEESES

\$180

Pomodoro sauce, blue cheese, grana padano, Oaxaca cheese and mozzarella.

PESTO AND BROCCOLINI



\$175

Pesto, roasted broccolini, vegan cheese, vegan cream, mushrooms and fresh herbs.

VEGAN MEATS



\$185

Pomodoro sauce, vegan chorizo seitan pastor, soy brisket and pickled red onions.

AVOCADO



\$180

Avocado, chimichurri, pesto, jalapeño chili, fresh herbs and vegan cheese.

Tacos



Love is written with four letters: T A C O

SERVING OF 5 TACOS



\$140

- Pastor (Seitan)
- Bistec (Seitan)
- Suadero (soy)
- Lomitos (soy and mushrooms)
- Onion mushrooms
- Chorizo (soy)
- Carnitas de portobello (mushroom)

With cheese \$160

With vegan cheese \$165

Desserts



BANANA AND BITTER CHOCOLATE CAKE

\$150

Banana cream, peanut butter mousse, eureka lemon zets purée, salted toffee, coffee hydrated tapioca, and peanut butter gelato.

NEW YORK VEGAN CHEESECAKE

\$160

Cheesecake sugar free, dairy free, gluten free. Served with red fruits jam.

BROWNIE

\$110

Served with berries and vanilla ice cream.

PASSION FRUIT MOUSSE

\$140



vegan



gluten free

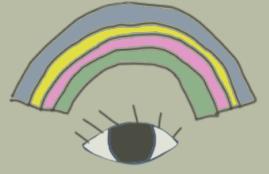


with egg

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DINNER



Startes

BEETROOT TAR TAR (V)

\$190

Served with peanut, roasted red peppers, capers, dijon mustard and olive sauce, accompanied by arugula, pickled onion, pickles and toasted sourdough.

BABAGANOUSH

\$185

Our version with burnt eggplant processed with goat cheese, olive oil and garlic served with flat bread baked in our wooden oven.

POTATO CROQUETTES

\$200

Order of three pieces stuffed with cheese and served with Morita pepper mayonnaise and arugula salad.

GRILLED CAULIFLOWER CEVICHE (G)

\$185

Grilled cauliflower and onion, fresh cucumber, xcatic chili mayonaise, coriander and mustard seeds served with corn tostadas.

HUMMUS WITH MUSHROOMS CONFIT (V)

\$190

Served with crispy garlic, chickpeas, tahini, zaatar and mushroom confit accompanied by homemade flat bread.

CAULIFLOWER NUGGETS (V) (G)

\$195

10 pieces served with tamarind sauce, crudités and pickel onions.

KFC STYLE MUSHROOMS (V)

\$220

Fried mushrooms served with coleslaw and guacamole.

CHILLI XCATIC TACO (V)

\$160

Served with pipian, filled with mushrooms and almond cheese.(spice)

MIGNON EGGPLANT (V)

\$275

Roasted and glazed eggplant with vegetable demi-lace accompanied by creamy mashed potatoes and mushrooms.

Mains

HUITLACOCHÉ RAVIOLI (V) \$230

Served with mushroom jus, basil and epazote oil and sautéed tomatoes.

VEGETABLE ROLLS (V) (G) \$220

Rice paper/nori rolls filled with fresh vegetables and quinoa served with ponzu, and honey mustard dressing accompanied with fresh jicama.

VEGAN BURGUER \$250

Beyond Meat (vegan burger), grilled onion, lettuce and tomato. Served with fries..

GYOSAS (V) \$215

8 dumplings filled with sweet and sour vegetables and soy served with tamarind sauce and macha sauce accompanied with grated fresh jicama.

ROASTED BEET (V) (G) \$220

Served with vegan cream cheese, orange reduction, spinach, pumpkin seeds and pickled radishes.

PASTOR GRINGA (V) \$330

Order of two flour tortillas stuffed with seitan pastor and vegan cheese. Served with guacamole, vegan sour cream, a mix of leaves and sauces. (Vegan).

THAI CAULIFLOWER (V) \$230

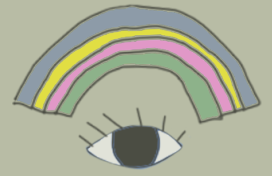
Fried breaded tempura/panko cauliflower dressed in teriyaki sauce accompanied with with rice and garlic lemon edamames.

VEGAN SHRIMP AGUACHILE (V) \$320

Mix of green chili, cucumber, coriander, lemon and garlic sauce served with red onion, avocado, cucumber and coriander accompanied with corn totopos.

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DINNER

Pizzas

"Made with the heart in our wood fire oven"

4 CHEESES \$200

Pomodoro sauce, mozzarella, grana padano, blue cheese

VEGAN MEATS (V) \$210

Pomodoro sauce, vegan cheese and vegan meats mix served with red pickled onions.

ÁRABE (V) \$200

Pomodoro sauce, tomato, arugula, falafel, coriander tahini, red onion and zatar.

AVOCADO (V) \$210

Pomodoro sauce, mozzarella cheese, pesto, formaggio, cherry tomato, arugula, grana padano cheese and olive oil.

Salads

ROASTED BEETROT \$180

SALAD (GF) Mixed greens with endive and radicchio roasted beets served over spinach pesto with goat cheese, avocado and pumpkin seeds.

FALAFEL (V) \$200

Mixed greens served with coriander tahini, tomato, red onion, zaatar and 6 pieces of falafel.

CHAYOTE WITH PESTO \$190

SALAD (V) (GF) Chayote noddles with pesto, pistachio, jicama and green grapes.

Notes

Ingredients may change depending on seasonal availability

To go service +\$10

Any modification of the menu has an extra cost of \$30

Tacos

Handmade tortillas made with love, serving of 5 tacos. \$180

With vegan cheese (V) \$20

With regular cheese \$10

- Pastor (seitan)
- Bistek (seitan)
- Carnitas of portobello (mushroom) (GF)
- Suadero (soy)
- Chorizo (soy) (GF)
- "Lomitos" (soy and mushrooms) served with avocado, radish, herbs and onion. (GF)
- Breaded eggplant - served with pico de gallo and cabbage, chipotle mayonnaise and avocado.
- Mushrooms (onion)

Desserts

BANANA AND BITTER \$150

CHOCOLATE CAKE Banana cream, peanut butter mousse, eureka lemon zests purée, salted toffee, coffee hydrated tapioca, and peanut butter gelato.

NEW YORK VEGAN \$160

CHEESECAKE Cheesecake sugar free, dairy free, gluten free. Served with red fruits jam.

BROWNIE \$110

Served with berries and vanilla ice cream.

PASSION FRUIT MOUSSE \$140



vegan



gluten free



with egg

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DRINKS

Shots



INMUNE SYSTEM BOOSTER \$65
Turmeric, ginger, lemon juice, coconut oil and honey.

Juices

Pinapple, chaya, orange and spinach. \$80
Orange. \$80
Grapefruit. \$80
Tangerine. \$80
Passion fruit and carrot. \$80

Coffe

Americano. \$45
Capuccino. \$60
Expresso. \$55
Doble expresso. \$60
Latte. \$50
Té. \$45

Water

Agua del dia. \$50
Minera water. \$80
Limonade (natural/mineral). \$100
Suero. \$100

Sodas Felix

Stranberry. \$95
Passion fruit. \$95
Apple. \$95
Tangerine. \$95
Guava. \$95
Notes:
Take away service \$10
Change milk \$15

Hot Drinks

HOT CHOCOLATE \$60

Coconut milk, cocoa powder, pinch of cinamon and corn.

GOLDEN MILK \$60

Coconut milk, turmeric powder, ginger, black pepper, agave syrup and cinnamon

MATCHA LATTE \$65

Coconut milk, agave syrup and matcha powder.

REISHIBOOM \$80

Coconut milk, cacao powder, reishi, simple expresso, agave syrup, vanilla, and cardamom.

CHAI LATTE \$75

Coconut milk, ginger, cardamom, maple syrup, Black pepper and coconut oil.

Smoothies

GUAVA LASSI \$110

Guava, coconut milk, mango, cardamom, agave syrup and lemon.

COCOA BANANA \$110

Banana, cocoa powder, coconut milk, peanut butter, vanilla, and cacao nibs.

YUCATECAN \$110

Strawberry, lavender essential oil, Yucatecan lime, coconut milk, agave syrup, vanilla and hydrated chia.

MANGONANA \$110

Mango, banana, curcumin, agave syrup and limon.

Kombucha

BRUJA SANA
Ginger. \$110
Original. \$110

DE LA LUZ
Passion Fruit. \$110
Ginger. \$110
Blueberries. \$110