

LUUMA

gathering bar

COCKTAILS



Mayahuel

Mezcal
Grapefruit shrub
Palo santo



Midsummer

Gin
Chambord
Lemongrass
Thyme



Parmesano

Rum
Parmesan cheese
Chipotle chilli
Strawberry



Naked in Holbox

Sotol
Aperol
Chartreuse
Huitlacoche
Lemon



Yalahau

Rum
Coconut liqueur
Prickly pear spirit



Boulevardier

Luuma whiskey blend
Campari
Vermouth
Bee's wax



Tepaxtli

Tequila
Hibiscus + pineapple peel
Chile de árbol
Agave syrup
Lemon



Luuma Colada

Rum
Passion fruit
Coconut
Vermouth Rosso



Maquech

Mezcal
Coconut liqueur
Sage
Lemon



Toloache

Tequila
Chambord
Prickly pear spirit
Lemongrass
Yellow lemon



Katun spritz

Gin
Prosecco
Hoja santa
Lemongrass
Lemon

SOFT DRINKS

Hibiscus Soda

Hibiscus
Cardamom
Cinnamon
Clove
Anise

Passion Fruit Soda

Passion fruit
Lemongrass
Ginger

Horchata

Rice water
Cinnamon
Condensed milk

Tepache Soda

Pineapple
Panela
Spices



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BEERS

LAGER LOCAL

MEXICAN CRAFT LAGER

355 ml

Morenos brewery,
Mexico city

SUR 69

AMERICAN PALE ALE

355 ml

Cervecería Morenos,
Mexico city

ENSENADA SUNSET

AMBER ALE

355 ml

Bruer brewery,
Ensenada, Baja California

DAISY

BLONDE ALE

355 ml

Bruer brewery,
Ensenada, Baja California

FAMOUS PEANUT BUTTER STOUT

PEANUT BUTTER STOUT

355 ml

Bruer brewery,
Ensenada, Baja California

TIPSY

SESSION IPA

473 ml

Bruer brewery,
Ensenada, Baja California

SAISON

FARMHOUSE ALE

472 ml

Cyprez brewery,
Mexico city

HANABI

RICE LAGER

355 ml

Pacheco brewery,
Mexico city

MÄRZEN

AMBER LAGER

355 ml

Tres Casas brewery,
Mexico city

POLARIS

ENGLISH PALE ALE

355 ml

Tres Casas brewery,
Mexico city

HAKA NEGUI

CONSUP

NEW ZEALAND PILSNER

473 ml

Gardenia/Tiny Bastards brewery,
Chihuahua



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RED WINE

NERO D'AVOLA

Italy

CABERNET FRANC

Argentina

**MALBEC ORGÁNICO
& NATURAL**

Argentina

**MALBEC
BIODIMÁMICO**

Argentina

**CHIANTI RESERVA
D.O.G.C.**

Italy

**CABERNET SAUVIGNON
& MERLOT**

Mexico

VALPOLICELLA RIPASSO

Italy

PINOT NOIR BIODINÁMICO

Argentina

BARBERA D'ALBA

Italy

**AOC BEAUJOLAIS
ORGÁNICO & DEMETER**

France

NEBBIOLO D'ALBA

Italy

**RIBERA DEL DUERO
CRIANZA**

Spain

ROSE



CHIARETTO D.O.C.

Italy

CRIOILLA -Natural-

Argentina

**COTES
DE PROVENCE AOP**

France



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WHITE WINE

PINOT GRIGIO

Italy

SAUVIGNON BLANC

Chile

**CHARDONNAY
ORGÁNICO**

Chile

VERDEJO RUEDA

Spain

ALBARIÑO

Spain

TORRONTÉS -Natural-

Argentina

CHENIN BLANC

Mexico

**CHARDONNAY
GRAN RESERVA**

Mexico

RIESLING ORGÁNICO

France

SANCERRE BLANC AOC

France

SPARKLING

**PROSECCO
SUPERIORE**

Italy

PROSECCO

Italy

**CRÉMANT
DE BORDEAUX**

France

MOËT&CHANDON

Champagne

France

VEUVE CLICQUOT

Champagne

France



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FINGER FOOD

FISH PUFFS

Puffs made with fish from the island with a homemade honey mayonnaise.

SHRIMP PANKO

Shrimp breaded with panko and shredded coconut with a Thai sauce on the side.

BASIL AND GARLIC CHICHARRON

Fish carpaccio marinated in a "leche de tigre" sauce, over a vegan chicharrón made with basil and garlic.

SHRIMP CRACKLING

Shrimp marinated with tigre milk, with avocado mousse and pickles over a shrimp crackling.

SURF AND TURF CROQUETTES

Catch of the day with alioli. Shrimp with Sriracha mayonnaise. Roasted duck with Hoisin sauce. Escalivada with black garlic alioli.

LAMB KAFTA WITH SATAY BUTTER

Kafta made with lamb from Tizimin, cooked in our wood-fire oven. Accompanied with Satay butter.

CHEEK BEEF 'PATAcón'

Base made of cooking plantain and banana with cheek beef, "pico de gallo" and bittersweet mustard.

VIETNAMESE SPRINGROLL

Fried vegetable rolls, served with peanut sauce and holy leaf.

JACK MACKEREL TOSTADA

Marinated fish, served with avocado mousse, olive and caper tapenade sauce.

OCTOPUS BLACK EMPANADA

Filled with octopus, onion, tomato and paprika. Served with chipotle dressing.

LAMB TACO

Local lamb from Tizimín with lemon, lamb hummus, coriander and onion. Over a homemade black bean tortilla.

PAKORAS

Vegetables in chickpea tempura, served with spiced mexican sour cream.

VEGAN TACO

Texturized soya with "al pastor" sauce over baby lettuce leaves. Served with "pico de gallo".

LAMB KEBAB

Homemade pita bread filled with lamb from Tizimin, "recado negro", green leaves, jocoque with serrano chilli and red onion.



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CUTLERY FOOD

FISH BALLS WITH THAI SAUCE

Made with local fish, Tom Yum sauce and zucchini noodles.

LAMB TERRINE

24hrs slow-cooked lamb terrine grilled, with demi-glass dressing and spiced cous cous with dried fruits.

MINI TAMAL

Lamb tamal served with black "recado" soup, crispy lamb and marinated onion.

PORK PANCETTA

Grilled pork pancetta with caramelized leek, balsamic vinegar and a demi-glass dressing. Topped with crispy and spice ground corn.

CAULIFLOWER WITH ROMESCO SAUCE

Cauliflower cooked at low temperature with ash leek oil, "romesco" sauce with guajillo chilli, kale and lime.

FRESH KOKOTXAS WITH PIPIL*

Typical Vasque dish Made with local fish over a base of "chaya" (spinach) with pickles, fish crackling and "pipil" emulsion.*

**Subject to availability*

HAIRLESS PIG TERRINE

Terrine made of Mexican creole hairless pig cooked at low temperature for 12hrs, with roasted onion purée and "relleno negro".

GRILLED PUMPKIN

Butter pumpkin cooked sous vide, pickled vegetables and vegan beurre Blanc sauce.

FISH FINS

With yellow curry sauce an butter peanut.

SOFT-SHELL CRAB WITH SHRIMP TARTAR

With tempura, accompanied with shrimp tartar, citric vinaigrette and lime mayonnaise.



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PLATTERS TO SHARE

SEA BOARD

- Baby squid rings sautéed in Asian sauce.
- Breaded octopus with black garlic aioli.
- Grilled shrimps with garlic oil and parsley.
- Fish fillets with butter over a Thai salad.
- Fresh fish ceviche Mexican style.
- Homemade dressings and dried shrimp focaccia.

EARTH BOARD

- 200g of Picanha medium/well.
- Grilled duck breast.
- Merguez sausage.
- One sausage of your selection:
Ranchera, Thai, Toulosse or Habanera Spicy.
- Patatas bravas.
- Rocket salad with citrus.
- Homemade dressings and rosemary focaccia.

CHEESE BOARD

- Variety of Mexican cheeses.
- Chutneys and crackers, roasted almonds and fresh berries.

VEGETALES BOARD

- Mixed timbal with peppers, eggplant, onion, zucchini and tomato marmalade.
- Grilled vegetables with white wine.
- Thai salad: carrot, cabbage, rice noodles and sesame oil.
- Seasonal mushrooms with garlic and parsley.
- Hummus trilogy: baba ganoush, beetroots and dried tomatoes.
- Spirulina bread.

WHOLE FISH

Catch of the day cooked in our stone oven, served with homemade tortillas and a garnish of roasted potatoes and peppers.

WHOLE SPRING CHICKEN

Cooked with Sous-vide method with aromatic herbs and finished in our oven stone, accompanied with vegetables and baked potatoes. On the side a small bowl with "pipian" and homemade tortillas.

DESSERTS

GANACHE OF SALTED CHOCOLATE

Ganache with black mexican chocolate, rosemary bread, salted toffee and olive oil.

ROASTED PINEAPPLE

Cooked at low temperature with fennel syrup, spiced lemon cream crumble and basil sorbet.

PASSION FRUIT PIE

With coconut cream.

CHOCO BLUE

Rosemary infused chocolate with blue cheese and warm morita chilli foam, topped with crispy, spiced, ground corn.

