TULUM SKYBAR / BANGKOK

FOOD

MENU

MEXICAN TWIST

THAI LOCAL INGREDIENTS / A ROOFTOP TABLE ABOVE THE CITY

Where Mexican fire meets Thai seasonality,
crafted for sharing beneath the Bangkok night sky.

NINE CHAPTERS

ONE ROOFTOP TABLE

01 MEXICAN BITES
02 CRISPY
03 GREENS & SOUPS
04 TULUM LUXE FEAST
05 THE SIZZLING GRILL
06 TWIRL & TASTE
07 PIZZA
08 SUGAR BLISS
09 ICE CREAM



MEXICAN TWIST

THAI LOCAL INGREDIENTS • MEXICAN ENERGY • ONE TABLE ABOVE THE CITY



1. FIRE

Mexican cooking begins with heat: the scent of charred chilli, smoke from the grill and sauces built in layers. At Tulum, fire brings depth to Thai seafood, local vegetables and carefully selected cuts, creating bold flavour without losing freshness.

2. FRESH

Thai lime, fragrant herbs, tropical fruit, seasonal vegetables and seafood give the menu its brightness. These ingredients are not substitutes; they are the starting point, bringing perfume, acidity and a distinctive sense of place to every Mexican-inspired plate.





3. FIESTA

This is food made for the rhythm of the rooftop: bites passed around the table, seafood and grills shared as the city changes from sunset to night. Mexican energy and Thai ingredients meet in generous plates designed to keep the evening moving.

PERFECT PAIR

Look for our bartender-selected match. Heat reflects the listed chilli, jalapeño, chipotle and cayenne.

MILD MEDIUM HOT VEGAN

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

ALL PRICES ARE IN THAI BAHT AND EXCLUSIVE OF 7% VAT AND 10% SERVICE CHARGE.

MEXICAN BITES

NACHOS • HOUSE DIPS



NACHOS CHICKEN (D) THB 330

Corn Chips, Shredded Chicken, Guacamole Dip



NACHOS BEEF (D, C) THB 350

Corn Chips, Ground Beef, Sour Cream, Pico de Gallo



VEGAN NACHOS THB 300

Corn Chips, Guacamole Dip, Pico de Gallo

VEGAN



NACHOS DOUBLE CHEESE (BEEF OR CHICKEN) (D) THB 400

Corn Chips, Cheese Sauce, Black Olives, Pico de Gallo, Jalapeño, Ground Beef or Shredded Chicken, Sour Cream

PERFECT PAIR
CORONA

MILD
THB 380

HOUSE DIPS

SMALL EXTRAS • BIG FINISH



TARTAR SAUCE (D)

THB 100



SMOKED PAPRIKA MAYO (D)

THB 100



SPICY TULUM SAUCE

THB 100

HOT



TRUFFLE MAYO (D)

THB 100



GUACAMOLE DIP

THB 150



PARMESAN CHEESE

THB 150

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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MEXICAN BITES



CHICKEN TACOS (G) — THB 350

Flour Tortillas, Shredded Chicken, Salsa Salad, Jalapeño

TEQUILA PAIRING
OLMECA SILVER
MILD
THB 380



BEEF TACOS (G, D, C) — THB 380

Flour Tortillas, Pico de Gallo, Ground Beef, Sour Cream, Jalapeño

TEQUILA PAIRING
DON JULIO REPOSADO
MILD
THB 550



FISH TACOS (G, D, SF) — THB 380

Sea Bass, Flour Tortillas, Tomato, Avocado, Red Chilli, Onion, Cilantro, Lime Juice, Sour Cream, Jalapeño

TEQUILA PAIRING
PATRÓN SILVER
MEDIUM
THB 450



RED BEAN TACOS (VEGAN) (G, N) — THB 400

Flour Tortillas, Red Beans, Pico de Gallo, Guacamole Dip

TEQUILA PAIRING
OLMECA ALTOS PLATA
VEGAN
THB 480



SHRIMP TACOS (G, SF) — THB 650

Flour Tortillas, Shrimp Marinated in Mexican Sauce, Mango Salsa

TEQUILA PAIRING
DON JULIO BLANCO
THB 450



SQUID TOSTADAS (SF) — THB 580

Corn Flour, Guacamole, Squid Marinated in Mexican Sauce

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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MEXICAN BITES

01



CHICKEN BURRITO (G) THB 350

Flour Tortilla, Chicken Breast, Tomato, Onion, Cos Lettuce, Jalapeño, Spicy BBQ Sauce

MEDIUM

02



MIXED BBQ SKEWERS (SE, SF) THB 450

Beef, Chicken, Shrimp, Sweet Corn, Jalapeño, BBQ Sauce

MILD

03



TULUM CEVICHE (G, SF, F) THB 650

Sea Bass, Strawberry, Orange, Avocado, Crispy Taro

PERFECT PAIR
LA PLAYA VERDE THB 490

04



FRIED JALAPEÑO (D) THB 380

Jalapeño, Ground Beef, Red Salsa, Sour Cream

HOT

05

TULUM FAVOURITE



CHICKEN FAJITAS (G, D) THB 550

Chicken Breast, Flour Tortillas, Avocado, Red Chilli, Tomato, Cilantro, Sour Cream, Cumin Powder, Cayenne Powder

PERFECT PAIR
TOMMY MARGARITA

MEDIUM
THB 380

06



HOT MEXICAN CHICKEN WINGS (5 PCS) (G) THB 320

Chicken Wings, Spicy BBQ Sauce, Jalapeño

PERFECT PAIR
GUAVA RITUAL

HOT
THB 480

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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CRISPY



FRIED AVOCADO (G) — THB 350

Avocado, Breadcrumbs, Tartar Sauce



SWEET FRIES (G, D) — THB 180

Original Mayo



JALAPEÑO POPPERS (G, D) — THB 280

Tartar Sauce

MEDIUM



TRUFFLE FRIES (G, D) — THB 290

Truffle Mayo Sauce



CALAMARI WITH TARTAR SAUCE (G, SF, E, D) — THB 350

Tartar Sauce

PERFECT PAIR
SAFFRON SUNSET — THB 480



CRISPY CAULIFLOWER & CORN (E) — THB 280

Cauliflower, Corn Chips, Chipotle Sauce, Lemon

MILD

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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GREENS & SOUPS

TULUM SIGNATURE

SALMON STEAK SALAD (SF, D)

THB 750

Salmon, Mixed Salad, Mango Salsa, Feta Cheese, Balsamic, Mandarin, Tomato

PERFECT PAIR

PROSECCO THB 450





CLASSIC CAESAR SALAD (G, D, F, SF) THB 320

Romaine Cos, Caesar Dressing, Toast, Rubbed Chicken Breast, Parmesan Cheese, Chicken Bacon



AVO SALAD (G, M, SE) THB 400

Avocado, Mixed Salad, Cherry Tomato, Honey Mustard Dressing, Red Radish, Cucumber



LOBSTER BISQUE (D, G, SF, SH, C) THB 450

Shrimp Shell, Olive Oil, Shallot, Carrot, Tomato Paste, Bay Leaf, Thyme, Celery, Sourdough



MIXED TRUFFLE MUSHROOM SOUP (D, G, E) THB 590

Porcini Mushroom, Champignon, Truffle Paste, Fresh Black Truffle, Sourdough



GRILLED VEGAN SALAD THB 320

Zucchini, Cherry Tomato, Eggplant, Bell Pepper, Basil, Salt, Pepper, Balsamic, Brussels Sprouts

VEGAN



MIXED TOMATO SALAD (S, SE, C) THB 280

Mixed Cherry Tomato, Celery, Strawberry, Shoyu Sauce

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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TULUM LUXE FEAST

STEAKS • GRILL • SIDES FOR THE TABLE

TULUM SIGNATURE

GRILLED SEAFOOD PLATTER (SH, SF, F, D)

THB 3,200

CANADIAN LOBSTER, HOKKAIDO SCALLOPS, THAI SQUID, KING PRAWNS, SALMON, SEA BASS, SWEET CORN, BABY POTATOES, ASPARAGUS, CHIMICHURRI SAUCE, LEMON, SEAFOOD SAUCE

PERFECT PAIR

PROSECCO — THB 450





WAGYU A4 (150 G) (SU) — THB 2,250

JAPANESE WAGYU, RED WINE REDUCTION SAUCE, GRILLED VEGETABLES

PERFECT PAIR

CABERNET SAUVIGNON — THB 450



RIB-EYE BUTTER-AGED STEAK (SU, D) — THB 2,250

ANGUS GRAIN-FED RIB-EYE (270-DAY), BUTTER-AGED FOR 30 DAYS, GRILLED VEGETABLES, RED WINE SAUCE, ASPARAGUS, BABY CARROTS

PERFECT PAIR

CABERNET SAUVIGNON — THB 450



LOBSTER PENNE (G, SH, D, SF) — THB 1,850

PENNE, LOBSTER BISQUE, COOKING CREAM, CANADIAN LOBSTER, PARMESAN CHEESE

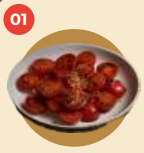


PORK CHOP STEAK (250 G) (G, D) — THB 750

PORK CHOP, GRAVY SAUCE, POTATO WEDGES

SIDES FOR THE GRILL

ADD A SIDE • MADE FOR STEAKS & GRILLED SEAFOOD



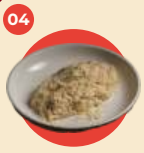
01 GLAZED CHERRY TOMATOES — THB 100



02 CREAMY SPINACH (D) — THB 100



03 GRILLED SWEET CORN — THB 180



04 MUSHROOM RISOTTO (G, D) — THB 100

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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THE SIZZLING GRILL

STEAKS • GRILL • SIDES FOR THE TABLE



05

TULUM SIGNATURE

GRILLED BABY OCTOPUS (SF)

THB 750

Baby Octopus, Seafood Sauce, Chimichurri Sauce, Lemon



PERFECT PAIR

DRY MARTINI — THB 380



01

CHICKEN BREAST STEAK (N) — THB 450

Chicken Breast, Chimichurri Sauce, Sweet Corn, Cherry Tomato, Jalapeño

MILD



02

PAN-FRIED SEA BASS WITH RISOTTO (F) — THB 550

Cured Sea Bass, Risotto, Berry Sauce, Cherry Tomato



03

TULUM FAVOURITE

SALMON STEAK WITH CHAMPIGNON CREAM (F, D) — THB 650

Salmon, Mushroom Cream Sauce, Spinach



PERFECT PAIR

CHARDONNAY — THB 450



04

GRILLED SQUID (SF) — THB 650

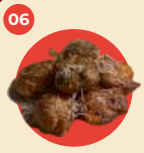
Rainbow Cuttlefish, Seafood Sauce, Chimichurri Sauce

SIDES FOR THE GRILL

ADD A SIDE • MADE FOR STEAKS & GRILLED SEAFOOD



05 SAUTEED GARLIC MUSHROOMS (D, G) — THB 100



06 SAUTEED BABY POTATOES (D) — THB 100



07 MASHED POTATO (D) — THB 100



08 GRILLED ASPARAGUS — THB 150

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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THE SIZZLING GRILL

TULUM SIGNATURE

GRILLED KING PRAWNS (SH, SF)

THB 1,250

King Prawns, Chimichurri Sauce, Thai Seafood Sauce, Jalapeño, Lemon



PERFECT PAIR — MEDIUM

SAFFRON SUNSET — THB 480





GAMBAS AL AJILLO (SF, SH, D, G) — THB 750

Shrimp, Jalapeño, Dried Cherry Tomatoes, Garlic Butter, Dried Chilli, Lemon, Sourdough, Pepper, Salt

MEDIUM



GRILLED SEA BASS (SF, F) — THB 1,250

Sea Bass, Bell Pepper, Onion, Mexican Sauce



HOKKAIDO SCALLOPS (SH) — THB 1,450

Hokkaido Scallops (5 PCS), Chimichurri Sauce, Lemon, Garlic Butter



GRILLED OYSTERS WITH GARLIC BUTTER (SF, D) — THB 750

Oysters, Garlic Butter, Garlic, Lemon, Chimichurri Sauce

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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TWIRL & TASTE



SPAGHETTI BACON (G, D, E) THB 380

Spaghetti, Pork Bacon, Dried Chilli, Garlic, Black Olives, White Wine, Olive Oil

MILD



SPAGHETTI SHRIMP AGLIO E OLIO (G, E, D, SF, SH) THB 480

Spaghetti, Shrimp, Dried Chilli, Garlic, Basil, Black Olives, White Wine, Cherry Tomato, Parmesan Cheese, Olive Oil

MILD



SPAGHETTI AGLIO E OLIO CHORIZO (G, E, D) THB 450

Spaghetti, Dried Chilli, Garlic, Basil, Black Olives, White Wine, Cherry Tomato, Chorizo, Olive Oil



PERFECT PAIR
NEGRONI

MILD
THB 380



FETTUCCINE ALFREDO SALMON (G, D, F, E) THB 480

Fettuccine, Onion, Cooking Cream, Shimeji Mushroom, Parmesan Cheese, White Wine, Diced Salmon



FETTUCCINE TRUFFLE CREAM (G, D, E) THB 590

Fettuccine, Onion, Cooking Cream, Champignon, Parmesan Cheese, White Wine, Truffle Paste, Fresh Black Truffle



PERFECT PAIR
CHARDONNAY
THB 450



PENNE BOLOGNESE (G, E, C) THB 380

Penne, Beef Bolognese Sauce, Parmesan Cheese

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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PIZZA

01



TULUM FAVOURITE

PIZZA MARGHERITA (G, D) THB 480

Pizza Dough, Mozzarella Cheese, Fresh Tomato, Parmesan Cheese, Marinara Sauce

PERFECT PAIR
APEROL SPRITZ THB 480

02



PIZZA SPINACH (G, D) THB 480

Pizza Dough, Spinach, Mozzarella Cheese, Parmesan Cheese, Marinara Sauce

03



CHICKEN FAJITA PIZZA (G, D) THB 500

Pizza Dough, Chicken Breast, Marinara Sauce, Bell Peppers, Shallot, Mozzarella Cheese, Parmesan Cheese

04



PIZZA JALAPEÑO WITH SMOKED MOZZARELLA (G, D) THB 550

Pizza Dough, Marinara Sauce, Smoked Mozzarella, Parmesan Cheese, Jalapeño

PERFECT PAIR
TOMMY MARGARITA MEDIUM THB 380

05



PIZZA TRUFFLE MUSHROOM (G, D) THB 580

Pizza Dough, Champignon Mushroom, Mozzarella Cheese, Parmesan Cheese, Truffle Paste

06



VEGAN PIZZA (G) THB 480

Pizza Dough, Marinara Sauce, Vegan Mozzarella Cheese, Tomato, Bell Pepper, Boiled Corn

VEGAN

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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SUGAR BLISS



TULUM SIGNATURE

MANGO STICKY RICE (D)

THB 350

Mango, Sticky Rice, Coconut Milk



PERFECT PAIR

PANDAN DELIGHT THB 480



CHURROS WITH VANILLA ICE CREAM (D) THB 280

Churros, Vanilla Ice Cream, Cinnamon, Blueberries, Pickled Cherries, Dark Chocolate Dip, Whipping Cream



PERFECT PAIR

ESPRESSO MARTINI THB 450



ROASTED PINEAPPLE WITH MANGO & PASSION FRUIT ICE CREAM (D) THB 280

Pineapple, Sugar, Mango & Passion Fruit Ice Cream



COCONUT CRÈME BRÛLÉE (E, D) THB 350

Cooking Cream, Egg, Coconut Milk, Dried Coconut, Sugar, Vanilla



MIXED FRUIT YOGHURT (D) THB 380

Yoghurt, Papaya, Blueberry, Strawberry, Mango

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
S Soy • SH Shellfish • L Lupin • SU Sulphites • C Celery • M Mustard • SE Sesame

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ICE CREAM

FIVE HOUSE FLAVOURS • THB 180 EACH



01



HOMEMADE MANGO & PASSION FRUIT ICE CREAM

THB 180

02



HOMEMADE VANILLA ICE CREAM

THB 180

03



HOMEMADE LEMON MOJITO ICE CREAM

THB 180

04



HOMEMADE DARK CHOCOLATE ICE CREAM

THB 180

05



HOMEMADE SALTED CARAMEL ICE CREAM

THB 180

ALLERGENS G Gluten • N Nuts • P Peanuts • E Eggs • D Dairy • SF Seafood • F Fish
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TULUM

TULUM SKYBAR

BANGKOK · THAILAND

MEXICAN TWIST

MEXICAN FIRE • THAI SOUL • ONE ROOFTOP

At Tulum, Mexican cooking is the spark and Thailand is the soul. We build each plate around fire, citrus, chilli and the pleasure of sharing, then layer in Thai herbs, tropical fruit, local vegetables and seafood. The result is bold yet bright, familiar yet unexpected - a rooftop menu made for generous tables, sunset conversations and nights that keep moving.

FIRE FRESH FIESTA

ARRIBA EL CIELO.