



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

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

ENTRÉE (To choose)

NY PRIME 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, scallions, Valladolid style longaniza and smoky spiced croutons

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

***MARAZUL 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

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.

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 Dobel 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 Ensamble, Jägermeister

BEER: Nacional e Internacional

MIXOLOGY: Signature House Drinks

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

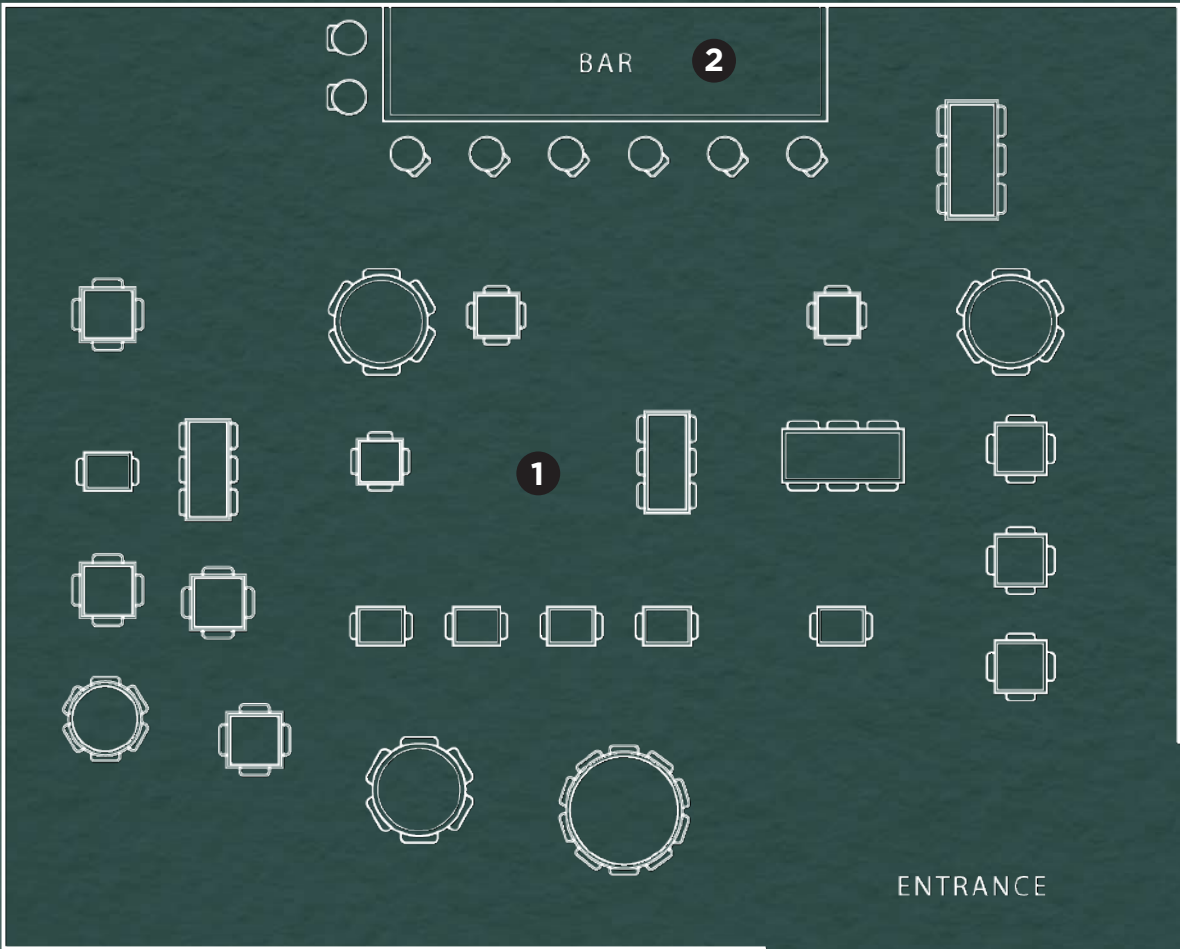


This menu only applies to groups of 10 or more people. Avoid excess.
*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included |
All prices include taxes



CAPACITY

Capacity



TOTAL: 116 people

1 Main Hall
108 people

2 Lounge/Bar
8 people

LOCATION

Location



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

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

SALES & GROUPS
CONTACT:
ventas@andermail.com
Tel. 55 1841 8016

SALES DIRECTOR
Juan Carlos Garza
juancarlos.garza@grupoandersons.com

BAK' PRIME STEAKHOUSE & RAW BAR
www.bakrestaurant.com

PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

TIOS

Harry's

PORFIRIO'S

BAK'

EL SQUID ROE

LA VICENTA

H | ROOF

Topical Charcuterie

Señor Fuego

Fresh's

Nicoletta

BODEGA ARGENTINA