



TULUM

FLAVORS OF MÉXICO

 7402974303

3523 MAPLE AVE ZANESVILLE OH 43701

Appetizers

Quesadilla Deluxe \$13.99

Flour tortilla filled with shredded chicken or cheese.

Quesadilla Steak \$15.99

Steak or chicken, pico de gallo, and sour cream

Fajita Nachos \$12.99

Steak or chicken fajitas, peppers, onions, chips, and cheese sauce

Nachos de Lux \$15.99

Beef, chicken, beans, lettuce, tomato, sour cream, and cheese sauce

Nachos \$9.99

Cheese nachos, beans, beef, or chicken

Elote Hot Cheetos \$6.99

Mexican Street Corn \$5.99

Butter, lime, cotija cheese, mayonnaise, and Tajin

Cheese Dip \$6.99

Guacamole Dip \$6.99

Guacamole Mexicano \$10.99

Fresh table-side guacamole

Pork belly \$16.99

Bean Dip \$5.99

Chori Cheese \$10.99

Texas Dip \$13.99

Baked Potato (1) \$8.99

Add chicken or steak - \$3.99

Quesa Birrias \$17.99

Corn tortilla filled with melted cheese and tender birria, topped with fresh onion, cilantro, and lime.

Served with rich consommé on the side.

Birria Pizza \$18.99

Two flour tortillas layered with melted cheese and birria, finished with fresh onion and cilantro.

Served with consommé and lime on the side.

Salad & Soup

Taco Salad \$13.99

Crispy flour tortilla bowl, ground beef or chicken, cheese, lettuce, sour cream and tomatoes

Seafood Taco Salad \$21.99

Grilled shrimp, scallops and crab, fajita veggies, cheese sauce, lettuce and avocado

Fajita Salad (crispy Bowl) \$17.99

Choice of pork, steak or chicken, lettuce, cheese, black beans, pico de gallo, sour cream and guacamole

Grill CHICKEN Salad \$16.99

Camarón - Add \$3.99

Tostada Deluxe \$20.99

Carne, camarón, chicken, lettuce, cheese, fajita veggies, guacamole, pico de gallo, salsa ranchera

CK Tortilla Soup \$10.99

Beef Soup \$11.99

Birria Ramen \$21.99

7 Mares Soup \$24.99

Sopa del Mar \$13.99



Vegetarian

Vegetarian Fajita \$16.99

Grilled bell peppers, onions, zucchini, mushrooms, and California vegetables. Served with rice, beans, guacamole salad, and tortillas.

Vegetarian Burrito \$16.99

10-inch flour tortilla filled with rice, black beans, corn, bell peppers, onions, zucchini, mushrooms, and California vegetables.

Tacos Veg \$14.99

3 tacos, grilled veggies, avocado

Rice with Vegetables

Rice sautéed with bell peppers, onions, mushrooms, zucchini, and California vegetables. Topped with cheese sauce.

Veggie Crispy Bowl \$15.99

Large crispy baked tortilla bowl filled with vegetables, black beans, mushrooms, rice, lettuce, guacamole, and cheese.

Chicken Pollo

Chori Pollo \$18.00

Grilled chicken breast topped with our homemade pork chorizo and cheese sauce
Served with rice and beans

Pollo Santa Fe \$20.99

Grilled chicken breast with rice, sour cream, shrimp, mushrooms, onions, and yellow cheese

Arroz con Pollo \$18.25

Grilled chicken served over rice with cheese sauce

Pollo Norteño \$21.00

Grilled chicken breast with shrimp, onions, pineapple, yellow cheese, melted cheese, and guacamole sauce

Pollo Rico \$21.00

Grilled chicken breast with mushrooms, zucchini, onions, white butter sauce, and cheese sauce on top

Blanca's Chicken \$17.00

Grilled chicken with vegetables, zucchini, and rice
Add cheese - \$1.99



Steak - Carnes

Carne Asada \$23.99

Grilled steak with rice and beans, onions, roasted jalapeño, and guacamole sauce

Zanesville Steak \$25.99

Ribeye steak served with 6 shrimp, sautéed onions and mushrooms, topped with premium cheese.
Served with beans and guacamole salad.

Patrón Steak \$26.99

T-Bone steak served with 6 shrimp, two cheese enchiladas topped with green sauce, rice, beans, and sour cream.

Steak Guanajuato \$25.99

Ribeye steak with chorizo, pico de gallo, onions, mushrooms, cheese, rice, and tortillas

House Steak \$26.99

T-bone steak with shrimp, onions, mushrooms, loaded baked potato, and Mexican street corn

New York Steak

New York strip steak with loaded baked potato, Mexican street corn, and tossed salad



Fajitas

*(All cooked with onions and peppers. Served with rice, beans, guacamole, pico de gallo, sour cream, and tortillas.)
Add shredded cheese - \$1.99*

CK Fajita \$20.00

Steak Fajita \$21.00

Mixed Fajita (Steak & Chicken) \$22.49

Shrimp Fajita \$21.00

Tulum Fajita \$23.99

Steak, chicken, and shrimp

Seafood Fajita \$24.99

Shrimp, scallops, crab, bell peppers, onions, and California vegetables.

Hawaiian Fajita \$25.00

Steak, chicken, shrimp, and pineapple, cheese on top

Parrillada \$25.99

Steak, chicken, shrimp, chorizo, pork chop, and jalapeño

Fuego Fajita \$24.49

Steak or chicken grilled with mushrooms, onions, poblano pepper, and topped with melted mozzarella cheese.



Authentic Mexican Street

Tacos

Served with cilantro and onion

Choose your meat:

Beef, chicken, al pastor, carnitas, chorizo, shredded beef, shrimp, campechano

Street Tacos \$18.00

Three tacos served with beans

Taquiza (12) \$44.00

Twelve tacos, corn tortillas only
Choice of meats

Torta \$15.99

Traditional Mexican sandwich served on toasted bread with your choice of filling.

Mexican Quesadilla \$12.49

Grilled steak quesadilla filled with cilantro and onions.

Taco (1) \$4.00

Hot Cheetos Taco \$10.99

Flour tortilla, melted cheese, Hot Cheetos, pico de gallo, meat, sour cream, and guacamole

Tulum Tacos \$18.99

Tacos filled with chicken, chorizo, and bacon, topped with pineapple, cilantro, onions, sour cream, and chipotle dressing.

Birria Tacos \$16.99

Corn tortillas filled with slow-cooked birria, garnished with fresh cilantro and onion.

Served with savory consommé for dipping.

**Eating raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

Chef Specialties

Tulum Chimi \$17.49

Two chicken or ground beef chimichangas
Cheese and ranch sauce, rice and beans,
guacamole sauce

SPL Chimichurri \$19.00

Two steak or chicken chimichangas
Onions and peppers, rice or beans, cheese sauce,
chimichurri sauce, and guacamole sauce

Chef Special \$20.49

Grilled chicken breast and shrimp topped
with cheese sauce
Served with rice and shrimp

Quesa Fajita \$18.00

Chicken or steak with shrimp
Fajita vegetables, quesadilla-style cheese,
queso dip, rice, and beans

Chile Colorado \$19.00

Steak strips and pork rind simmered in red sauce
Served with rice, beans, and tortillas

Alambre Tulum \$19.49

Three flour tortillas filled with grilled chicken,
peppers, bacon, onions, and cheese

Mexican Flautas \$16.49

Two chicken flautas and two beef flautas
*served with rice, lettuce, sour cream,
guacamole, and pico de gallo.*

Chiles Poblanos \$18.00

Two stuffed poblano peppers
Served with rice, beans, and tortillas

Carnitas Dinner \$19.00

Slow-cooked pork carnitas served with rice,
beans, guacamole, pico de gallo, and tortillas

Patrón Quesadilla \$18.00

Chicken or steak, chorizo, cheese, bacon,
pineapple, and chef's special salsa

Mexican Chilaquiles \$16.99

Crispy tortillas, beans, steak, eggs, cheese, avocado
Choice of red or green salsa



Seafood Mariscos

Tilapia Tulum \$22.49

Grilled tilapia topped with fresh pineapple
and pico de gallo.
Served with white rice and vegetables

Camarones al Diablo \$20.99

Twelve shrimp in a spicy sauce
Served with white rice and salad

Camarones al Mojo de Ajo \$22.99

Twelve shrimp sautéed in garlic sauce
Served with white rice and salad

Seafood Combo \$24.99

Tilapia, shrimp, white rice, California vegetables,
topped with cheese sauce.

Mar Trio \$27.99

Tilapia, shrimp, and lobster topped with
pico de gallo and cheese sauce.

Shrimp Cocktail \$19.99

Traditional Mexican-style shrimp cocktail

CK & Shrimp Alfredo \$21.00

Fettuccine Alfredo with shrimp, grilled
chicken, and cheese

Camarón Cucaracha \$25.00

Shrimp Ceviche \$22.99

Whole Mojarra (Bone-In) \$26.99

Whole fried fish served with rice and salad.

Fresh Oysters (12) \$25.00

Agua Chile (Green or Red) \$25.49

Fresh shrimp cured in lime juice with onions,
cucumber, and avocado.



Molcajete

Molcajete Tulum \$29.99

Grilled steak, grilled chicken, shrimp, grilled
beef, tilapia, house salsa, and roasted jalapeño
Served with two quesadillas

Molcajete Seafood \$31.00

Seafood mix with shrimp and crab legs in our house salsa

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Side Orders

Rice	\$2.99
Beans	\$2.99
Rice & Beans	\$4.99
Shredded Cheese	\$1.99
Flour Tortilla	\$1.99
Avocado Slices	\$3.99
French Fries	\$3.99
Sour Cream	\$1.99
Pico de Gallo	\$1.99
Pickled or Fresh Jalapeños	\$1.99
Grilled Jalapeños	\$3.99
Steamed Vegetables	\$3.99
Side Lux	\$3.99
Taco Crispy (3)	\$8.99
Taco Soft (3)	\$10.99
Enchiladas (3)	\$10.99
Burritos (2)	\$11.99
Chalupa (2) Veggie	\$10.49
Chiles Poblanos (2) Cheese	\$11.99
Tostadas (2) Chicken or Beef	\$11.99
Tamales (3)	\$12.99



Burritos

SPL Burrito	\$19.99
½-lb burrito with grilled chicken or steak, onions, rice, beans, shredded cheese, and lettuce, covered with cheese sauce.	
Cheese Steak Burrito	\$18.99
Steak and grilled onions topped with queso sauce. Served with lettuce, pico de gallo, and sour cream.	
Patrón Burrito	\$18.99
Steak al pastor, rice, beans, cheese, onions, and sour cream, wrapped in crispy bacon and coated with crispy cheese. Served with guacamole and spicy sauce.	
Burrito Deluxe	\$16.00
Two burritos: one ground beef and one chicken tinga (shredded chicken), topped with cheese sauce, lettuce, tomato, shredded cheese, and sour cream.	
Tulum Burrito	\$21.00
Grilled chicken and steak with rice and beans, topped with shrimp, cheese sauce, chorizo, and pineapple.	
Hot & Spicy Burrito	\$18.99
Flour tortilla filled with rice, beans, shredded chicken, and ground beef. Covered with secret sauce, cheese sauce, and sour cream.	
Lobster & Shrimp Burrito	\$21.49
Shrimp and lobster burrito covered with cheese dip and grated cheese. Served with rice.	
Burrito Bowl	\$19.00
Pick grilled chicken or steak with black beans, guacamole dip, lettuce, sour cream, cheese, and pico de gallo.	
Mi Rey Burrito	\$21.49
Steak, grilled chicken, shrimp, bacon, chorizo, beans, cheese dip, pico de gallo, guacamole, and creamy chipotle sauce.	
Birria Burrito	18.99
Large flour tortilla filled with birria, cheese, rice, beans, lime crema, guacamole, onion, cilantro, and crispy French fries. Served with consommé and lime.	



Enchiladas

Enchiladas Yolandas	\$14.00
Three chicken enchiladas topped with red sauce and cheese. Served with rice, beans, and guacamole salad.	
Enchiladas Supreme	\$16.00
Four enchiladas (chicken, beef, bean, and cheese) topped with mole sauce. Served with lettuce, sour cream, tomato, and cheese.	
Enchiladas Mexicanas	\$16.49
Three enchiladas (chicken, beef, and cheese) topped with red sauce, green sauce, and cheese sauce. Served with rice or beans.	
Enchiladas Tulum	\$18.99
Three cheese enchiladas topped with pork, chorizo, shrimp, and pineapple. Served with rice, lettuce, and sour cream.	
Blanca Enchiladas	\$18.49
Two steak enchiladas topped with cheese sauce. Served with rice, lettuce, sour cream, and guacamole.	
Enchiladas Rancheras	\$18.50
Three cheese enchiladas topped with carne asada, fresh cheese, and ranchera sauce. Served with rice and pickled jalapeños.	



Kids Zone

\$8.95

1. Taco, Rice & Beans
2. Burrito & Fries
3. Quesadilla & Fries
4. Mac & Cheese
5. Chicken Tenders
6. Nutella Sandwich
7. Cheeseburger
8. Small rice with chicken
9. Corn Dogs & Fries



Lunch Menu

\$11.99

Served from 11:00 am - 3:00 pm

1. Chori Pollo

Chicken breast, chorizo, cheese on top
Served with rice, beans, and tortillas

2. Arroz con Pollo

Grilled chicken, rice, and cheese On top

3. Hot Spicy Burrito

Rice, beans, chicken or ground beef
Covered with ranchera sauce, cheese,
and sour cream

4. Dos Tacos

Two soft grilled chicken tacos with onion and
jalapeño, sour cream, and rice

5. Taco Salad

Crispy flour tortilla bowl filled with beef or chicken,
lettuce, tomato, sour cream, and cheese.

6. Burrito Special

Chicken or steak, onion, rice, beans
Cheese inside, lettuce and cheese on top

7. Burrito Bowl

Rice, beans, chicken or beef, lettuce
Sour cream, pico de gallo, guacamole, and cheese

8. Lunch Chilaquiles

Grilled steak, crispy tortillas, green or red salsa
Two eggs, fresh cheese

9. Huevos con Chorizo

Rice and beans, scrambled eggs, chorizo

11. Chicken Fajita Lunch Special

Grilled chicken with sautéed vegetables.
Served with traditional sides.

12. Pollo Rico

Grilled chicken, onion, mushrooms, and zucchini
Rice with cheese sauce

Dinner Fajita Quesadilla



Dinner Carne Asada



13. Burrito Carnitas

Pork, chorizo, onion, jalapeño, beans, and cheese
Cheese sauce and green salsa on top

14. Enchiladas

Two chicken enchiladas with cheese
Both sauces
Served with rice or beans and sour cream

15. Quesadilla Lunch

One chicken quesadilla served with rice and
sour cream
Sauce on top, cheese dip

16. Birria Quesadilla

One birria quesadilla with cheese, onion, and cilantro

17. Lunch Carnitas

Mexican-style pork, onion
Served with rice and beans

18. Chimichanga Lunch Special

Deep-fried burrito served with rice or beans, lettuce,
sour cream, tomato, and cheese sauce.

19. Lunch Burrito Deluxe

One burrito with rice and beans
Covered with red sauce, lettuce, and sour cream

20. Lunch Chicken Soup

Mexican-style soup
Carrots, potatoes, pico de gallo

21. Special 20

One chicken or steak burrito
Served with guacamole sauce
With rice or beans

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Non Alcoholic

Pepsi Products	\$3.99
Fresh & Natural Flavored Waters	\$4.99
Flavor Lemonade (Strawberry, Mango, Peach, Raspberry)	\$4.99
Milk, Coffee, Hot Tea	\$3.99
Daiquiris (No alcohol)	\$9.99
Piña Colada (No alcohol)	\$9.99
Jarritos	\$4.99

Combos

Create Your Own Combo **\$13.99**
Combos are served with rice & beans and you select any item.

Choose Two Items

- Burrito
- Tostada
- Chalupa
- Taco
- Enchilada
- Chile Relleno
- Tamal

Choice of Filling

- Ground Beef
- Chicken
- Bean
- Birria



Drink

WINE

- Cabernet Sauvignon
- Merlot
- Zinfandel
- Chardonnay
- Sangria
- Pinot Grigio
- Moscato

BEER

- Draft Beer – Mexican & Imported
- Draft Beer – Domestic

COCKTAILS

- Classic Mojito
- Long Island (Top Shelf)
- Bloody Mary
- Martini
- Cosmopolitan
- Bahama Mama
- Tequila Sunrise
- Sex on the Beach
- Mexican Mule (with Tequila)
- Classic Mimosa



Desserts

Tres Leches Cake

Chocolate Molten Lava Cake

Sopapilla with Ice Cream **\$6.99**

Topped with chocolate syrup.

Flan **\$5.99**

Home-made vanilla Mexican style custard, topped with caramel sauce.

Chimi Cheesecake **\$9.99**

With ice cream, covered with cinnamon sugar, honey and whip-cream.

Fried Ice Cream **\$8.99**

Covered with cinnamon sugar, honey and whip-cream.

Churros **\$9.99**

It's a fried dough pastry-based snack, fruity filled and covered with cinnamon sugar, served with a scoop of ice cream, whip-cream, honey and a cherry.

Bottled Beer

- Modelo
- Corona
- Corona Light
- Corona Premier
- Dos Equis
- Pacífico
- Victoria
- Michelob Ultra
- Coors Light
- Bud Light
- Tecate
- Bohemia
- High Noon



Margaritas

Flight Margarita

Five margarita samples. Pick your favorite flavors.

Cadillac Margarita

Top-shelf margarita made with Grand Marnier and Patron Tequila.

Rainbow Margarita

Signature Margaritas

Tito's Margarita

La Cazuela

Horchata Margarita

Diamond Hennessy Margarita

The Cure Margarita

Margarita tower

Specialty Featured

Jarritos Margarita

Cantarito

Jose Cuervo Tradicional tequila, fresh orange, lime & grapefruit juice, citrus soda, salt and tajin, fruit on the rim.

Cantarito Mediano

Paloma

The most authentic Mexican cocktail, made to order with tequila, citrus soda, fresh grapefruit, lime juice, and salt on the rim.

Cancún Sunrise

A rainbow frozen margarita with three tropical flavors in one.

Carnaval Margarita

Strawberry and mango tropical flavors.

Mangonada

Frozen fresh mango margarita with homemade chamoy, salt, and tajin.

Margarona

Frozen or on the rocks, topped with a beer.



Daiquiris

- Piña Colada
- Strawberry
- Raspberry
- Blueberry
- Peach
- Mango
- Guava
- Passion Fruit

Ask your server for more flavors.



Shots

- Patrón Silver
- Patrón Reposado
- Don Julio Silver
- Don Julio Reposado
- Casamigos
- 1800 Tequila
- HENNESSY
- Tito's Handmade Vodka

Premium / Showstoppers Margaritas

Uber Margarita

Queen Margarita

Mango, blueberry, and strawberry frozen margarita with a mini bottle on top.

Spicy Jalapeño Margarita

Spicy lime and pineapple margarita on the rocks with a jalapeño kick.

Red Bull Margarita

Watermelon and green apple margarita with Red Bull on top.

Blue Patron Margarita

Coco Loco Margarita

Fresh coconut and pineapple margarita with a touch of rum and tequila.

Surprise Margarita

Candy Land Margarita

Skinny Margarita

