



**BAK'**®

FIRE STEAKHOUSE

*Tulum*

ENGLISH

# TO SHARE

## ICE

<b>*MARAZUL OYSTERS</b> 4 pcs	<b>\$420</b>
Kumquat preserve, apple mignonette, and scallion oil	
<b>TUNA &amp; SEA URCHIN TACOS</b> 2 pcs	<b>\$530</b>
Served on lettuce leaves with sriracha mayo, tobiko, topped with crispy onion and fresh sea urchin	
<b>*WAGYU CROSS TARTARE</b> 4 oz	<b>\$540</b>
Puffed rice, pickled cucumber, scallions, Dijon mustard, quail egg yolk, and toasted nori seaweed	
<b>*YELLOWFIN TUNA CRUDO</b> 3 oz	<b>\$350</b>
Soy, ginger, and garlic mojo, yuzu kosho, and Granny Smith	
<b>TOMATO SALAD</b>	<b>\$320</b>
Fresh cucumber, scallions, Valladolid style longaniza and smoky spiced croutons	
<b>HERB &amp; LEAF SALAD</b>	<b>\$240</b>
Parsley, cilantro, roasted crispy kale, and pickled onion, dressed with scallion oil and ladolemono	
<b>ROASTED BEETS</b>	<b>\$240</b>
Extra virgin olive oil, spiced Greek yogurt, toasted hazelnuts, and watercress	

## FIRE

<b>SMASHED CHARRED AVOCADO SALAD</b>	<b>\$280</b>
Arugula, watercress, pistachios, and dill dressing	
<b>GRILLED LETTUCE</b>	<b>\$280</b>
Creamy beurre noisette with toasted pecans and pecorino	
<b>TEMPURA ARTICHOKE HEARTS</b>	<b>\$450</b>
Served with creamy green avocado and lime sauce	
<b>KEBAB</b> 2 pcs	<b>\$320</b>
Served with creamy avocado dressing, yogurt dressing with tahini paste, salad, and pita bread	
<b>GRILLED U10 SHRIMP</b> 5 oz	<b>\$550</b>
Coated in a bread-sesame crust. Served with homemade harissa	
<b>PEANUT-ADOBO OCTOPUS</b> 3.5 OZ	<b>\$490</b>
Grilled over open flame. Served on esquites and accompanied by salad	
<b>WOOD-FIRED GRILLED LOBSTER</b> 5 oz	<b>\$1,400</b>
Spicy adobo, crispy potatoes, herbs, and carrot salad	
<b>GRILLED KING CRAB</b>	
Torched. Served with citrus hollandaise and pasilla dust	
• Half order 5 oz	<b>\$1,400</b>
• Full order 10 oz	<b>\$2,500</b>

All our prices include taxes. The tip is not mandatory. Prices in Mexican pesos. The weight of the proteins is prior to cooking \*The consumption of raw products is under the responsibility of the person who requests it from SSA. BAK- 230126



## PASTA

**GRILLED ARTICHOKE  
CARNAROLI RISOTTO** \$520  
Saffron, roasted peppers, sofrito, and  
creamy ricotta

**CALAMARATA PASTA  
WITH SEAFOOD** \$490  
With grilled calamari and shrimp

## GRILL & ASHES

**NY PRIME** 18 oz \$1,600  
Served with truffled sauce

**FILET MIGNON WAGYU  
JACK'S CREEK 6-7** 9 oz \$1,850  
Cast iron-seared, wood-fired, and baked with  
garlic and thyme butter

**KANSAS CITY WAGYU 8-9** 20 oz \$3,200

**RIB EYE WAGYU  
JACK'S CREEK F1 6-7** 21 oz \$3,500  
Served with garlic confit

**BONE-IN SHORT RIB** 2 lbs \$1,900  
Braised with black adobo

**PRIME PICANHA** 14 oz \$1,200  
Grilled, with salsa macha butter

**TOMAHAWK WAGYU  
F1 JACK'S CREEK 6-7** 3.0 lbs \$5,600  
Served with "cowboy" butter infused  
with citrus and spices

**PORTER-HOUSE WAGYU  
JACK'S CREEK 8-9** 2 lbs \$6,200  
Marined and grilled with Latin adobo

**CARIBBEAN CHICKEN  
BREAST** 12 oz \$550  
Caribbean spicy coconut sauce and  
roasted sweet potato

**LAMB RACK FROM  
NEW ZEALAND** 13 oz \$1,100  
With black garlic jus

**FISH WITH CHINTEXTLE** 9 oz \$580  
Totoaba wrapped in totomoxtle leaf and stone-  
oven roasted. Served with salad,  
fried plantain, chimichurri, and lemon



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## SIDES

Salted caramel-glazed grilled onion	<b>\$160</b>
Smoked and roasted oyster mushroom and watercress	<b>\$220</b>
Grilled corn, with salsa macha butter, feta, charred tortilla mayo, and lemon	<b>\$200</b>
Honey butter-glazed roasted sweet potato topped with salted granola	<b>\$200</b>
Mashed Potatoes. Natural or with roasted garlic	<b>\$180</b>

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## COCKTAILS

<b>PALOMA</b> Don Julio® blanco Tequila, fresh lime juice, grapefruit soda, salt, and grapefruit	<b>\$350</b>
<b>PALOMA NEGRA</b> Don Julio® Ceniza Tequila 45 ml, grapefruit juice, fresh lime juice, black agave honey, grapefruit soda, black salt, and grilled grapefruit	<b>\$360</b>
<b>PERFECT PALOMA</b> Patrón® Cristalino Tequila 45 ml, grapefruit juice and soda, agave honey, and citrus mix	<b>\$400</b>
<b>NEGRONI</b> Tanqueray Ten® Gin 30 ml, Campari® 30 ml, and red vermouth	<b>\$340</b>
<b>APEROL SPRITZ</b> Aperol® 60 ml, mineral water, and Prosecco	<b>\$290</b>
<b>ST. GERMAIN SPRITZ</b> St-Germain® 60 ml, sparkling water, Cinzano® Pro Spritz 90 ml, lemon slice and mint sprig	<b>\$380</b>
<b>ESPRESSO MARTINI</b> Ketel One® Vodka 45 ml, Kahlúa® 15 ml, and espresso coffee	<b>\$340</b>
<b>MARGARITA</b> Don Julio® Blanco Tequila 45 ml, Cointreau®, lemon juice, agave honey, salt, and a slice of lemon	<b>\$360</b>
<b>MIDNIGHT</b> Chivas Regal Cristalino 45 ml, cocoa liqueur 15 ml, espresso, chocolate syrup, Angostura® cocoa bitters, and marshmallow	<b>\$350</b>

## MIXOLOGY

<b>RUBY</b> Casa Dragones Blanco® Tequila 30 ml, strawberries and cream milk punch, Damask rose mist, and gummy ruby	<b>\$560</b>
<b>EMERALD</b> Monkey 47® Gin 30 ml, matcha and lychee cordial, mint mist, and green tea foam	<b>\$560</b>
<b>ZIRCON</b> Zacapa® 23 Rum 45 ml, P.X. nectar® 30 ml, cocoa water, and smoke bubble	<b>\$460</b>
<b>JADE</b> Tanqueray Ten Gin® 30 ml, green Chartreuse® 15 ml, grape and green apple cordial, bergamot mist, and frizzante grapes	<b>\$460</b>
<b>QUARTZ</b> Ketel One Vodka® 30 ml, St. Germain® 10 ml, S. Marguerite rosé wine® 60 ml, Luxembourg Garden tisane, and lavender mist	<b>\$510</b>
<b>AMBER</b> Martell Blue Swift® 45 ml, bacon and maple honey, chocolate bitters, orange bitters, fried bacon, and cigar smoke	<b>\$510</b>

## MOCKTAILS

<b>LEMON HAZE</b> Runneght Dry® 45 ml, lemongrass infusion, and smoke bubble	<b>\$250</b>
<b>AURA</b> Runneght Mezquila® 45 ml, fruit punch, and smoke bubble	<b>\$250</b>

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## DESSERTS

**CHURRO WAFFLE** **\$340**  
Chocolate waffle topped with sugar, Nutella®  
cream, vanilla ice cream, and whiskey sauce

**FROZEN LEMON PIE** **\$260**  
Toasted meringue, crumble, roasted pineapple,  
and fermented honey

**BANANA TART** **\$280**  
Filled with roasted plantain purée, caramelized  
plantain, banana cream, and salted caramel  
pearls

**BURNT CHEESECAKE** **\$300**  
Golden on the outside and creamy on the inside.  
Served with ricotta-vanilla bean cream and  
seasonal fruit

**ICE-CREAM** **\$150**  
Vanilla  
Cookies 'N cream  
Coconut  
Lemon Sorbet  
Mango Sorbet

