

SIGNATURE COCKTAILS

230

COS'MOROCCAN

VODKA INFUSED WITH MARJORAM, GREEN LEMON, CRANBERRY JUICE, COINTREAU

SAGE MARGARITA

SAGE INFUSED TEQUILA, LEMON JUICE, COINTREAU

BASIL TOUCH

BEEFEATER, PINEAPPLE FRESH, BASIL, LEMON JUICE

TULUM'S TWIST

MINT INFUSED WITH TEQUILA, MAHIA WITH ANIS, SOUR MIX, FRENCH BITTER

SEA URCHIN TARAMA WITH CRISPY MELBA TOAST	260
MESCLUN OF HERBS AND SALADS ○LIVE OIL, LEMON	120
STEAMED LOCAL ARTICHOKES AGED VINEGAR, CITRUS, SESAME	210
FINELY GRATED FENNEL SALAD BOTTARGA, STRACCIATELLA, CITRUS	260
GRILLED AVOCADO BOTTARGA CONDIMENT, POMEGRANATE	290
RAW MEDITERRANEAN BLUEFIN TUNA WILDFOWERS, RADISHES	420
DILL-MARINATED GRAVLAX SEA BREAM WITH CUCUMBER VINEGAR	320
WILD SQUID CARBONARA	210
WILD SQUID CARBONARA SMOKED BEEF	210
SELMAN FOREVER	
TRADITIONAL MIMOSA EGGS	150
MIMOSA EGGS WITH SALMON ROE AND DILL	230
TOMATOES MOZZARELLA BASIL AND OLIVE OIL	300
THE FAMOUS ROMAINE SALAD CAESAR DRESSING	210
CARPACCIO JUST LIKE IN VENICE	260
SMOKED SALMON "PIT'ZZA"	320
SMOKED SALMON "PIT'ZZA" CLUB SANDWICH WITH FRENCH FRIES	

GRILLED CORN RISOTTO STYLE WITH PARMESAN		310
BARBECUED ROCK OCTOPUS TOMATO, OLIVE, CAPER CONDIMENT AND WHITE BEANS		300
LIGHTLY SPICED PACCHIERI RIGATONI BISQUE		530
CHARCOAL-GRILLED CHICKEN PAILLARD TOMATO, BASIL, MOZZARELLA	•	300
BRAISED VEAL CHOP CREAM AND MORELS	•	420
PIQUÉS		
SKEWERED SWEET-AND-SOUR SALMON SLOW-COOKED VEGETABLES	P	370
Skewered sea bass greek style, roasted tomato		400
SKEWERED MIXED LAMB GRILL DEVIL SAUCE	•	390
SKEWERED BEEF TENDERLOIN PEPPER SAUCE		400
SIDES		
MATCHSTICK POTATOES		80
MASHED POTATOES	V	80
GARDEN VEGETABLES STEAMED CHERVIL	V	80
CRISPY SAUTÉED RICE	V (1)	100
PASTA WITH TOMATO	V	120

DESSERTS

PINEAPPLE, POMEGRANATE, SURPRISE CITRUS FRESH MINT	V ()	160
CHURROS SALTED BUTTER CARAMEL	V	120
PURE ORIGIN CHOCOLATE SOUFFÉ GRATIN VANILLA ICE CREAM	V	250
VANILLA BEAN CRÈME BRÛLÉE FOR 2	V	260
ICE CREAM AND SORBET TASTING		170

PORK

VEGETARIAN

1 LACTOSE FREE GLUTEN

FREE LOCALLY