



DUNE

RESTAURANT

TULUM

MEZCAL

tasting

Mexican distillate made from agave, an ancestral plant that gives life to one of Mexico's most representative beverages.

Its origin dates back to pre-Hispanic times, and with the arrival of distillation in the 16th century, mezcal was born as we know it today: an artisanal, complex drink full of character.

Each mezcal reflects its land, its agave, and the hand of the mezcal master, offering profiles that range from herbal and floral to smoky and intense.



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Mezcal TASTING



MEZCALES

JOVEN

Double distilled in copper stills and made from hand-selected Espadín agave, slowly cooked underground and milled.

**AGAVE:
ESPADIN**

TOBALA

Tobalá brings together the best of two worlds: the smoky aroma and smooth flavor of Espadín agave with the indulgent sweetness of rare Tobalá agave, notes of cooked agave, spices, and an earthy undertone, sweet and smoky, with a touch of fruit and soft spices.

**AGAVE:
TOBALA**

REPOSADO

Aged for 3 to 6 months in American oak barrels. Smooth herbal smokiness with citrus notes, balanced and smooth, with hints of citrus, spices, and fruit.

**AGAVE:
ESPADIN
6 MONTHS
IN
BARRELS**

AÑEJO

Rested for 12 months in American white oak barrels that previously held tequila, giving it an amber tone with golden highlights, the Añejo flavor is deeply balanced, with notes of wood, maple syrup, and cooked agave, along with hints of caramel and vanilla that blend harmoniously.

**AGAVE:
ESPADIN
12 MONTHS
IN
BARRELS**

APPETIZER:

JOVEN

Tuna sashimi

TOBALA

Seasonal fruit plate

REPOSADO

Guacamole

AÑEJO

Chocolate dessert

GUEST: MIN 2 MAX 10
LOCATION: DUNE RESTAURANT TULUM
PRICE: \$ 1,350 MXN

SERVICE NOT INCLUDED

RESERVATION +52 9842389529

CARR. TULUM BOCA PAILA KM7 TULUM BEACH, ZONA