



MENU

INSALATE

House salad

mixed greens, tomato, cucumber & carrots with house dressing • 85

Caesar salad

romaine hearts, parmesan-focaccia croutons, anchovy-caesar dressing • 95

ANTIPASTI

Bruschetta

focaccia toasts, fresh tomato, garlic, basil and extra virgin olive oil • 95

Bufala mozzarella caprese

bufala mozzarella, tomato, basil, caribbean sea salt, tuscan olive oil • 130

Meatballs

beef with our tomato sauce • 120

Avocado fries

breaded and fried, with lemon-cilantro aioli • 90

Fritto misto

calamari & vegetables with spicy tomato sauce • 145

Grilled octopus salad

with potatoes, olives, celery, garlic & chili in lemon dressing • 145

PIZZERIA

from our wood-burning oven

Margherita

tomato sauce, mozzarella, basil • 140

Salsiccia

tomato sauce, mozzarella, sausage, caramelized onions, bell pepper • 160

Salamino

tomato sauce, spicy italian salami, fresh tomato, mozzarella, goat cheese • 160

Bianca

prosciutto, mozzarella, arugula, parmesan shavings • 180

Akumal

fresh tomato, mozzarella, habanero, basil, mango, chorizo • 180

California

chicken, mozzarella, avocado, feta, fresh tomato, cilantro • 180

Taverna

pancetta, mushrooms, onion, pine nuts, arugula, parmesan shavings • 180

RISOTTERIA

our risotto is made with carnaroli rice, which is considered the best rice for risotto

Risotto al parmigiano con salsa tartufata

parmesan cheese & truffle sauce • 200

Risotto ai frutti di mare

saffron risotto with seasonal seafood • 240

Risotto ai gamberi e prosecco

shrimp and prosecco with lemon confit • 230

PASTA FATTA A MANO

Garganelli pomodoro e basilico

with light tomato sauce & parmesan shavings • 150

Tagliolini gamberi e zucchini

with shrimp, garlic, white wine & zucchini • 210

Pumpkin ravioli

stuffed with pumpkin, served with brown butter & sage sauce • 180

Fettuccine frutti di mare

seasonal seafood with spicy tomato sauce • 225

Lasagna rustica

spinach pasta, bolognese, béchamel, wild mushrooms, ham & parmesan • 190

Spaghetti carbonara

pancetta, egg yolk, cream, parmesan & fresh black pepper • 180

Gnocchi bolognese

with our bolognese sauce • 180

Eggplant parmesan

tomato sauce, provolone, parmesan cheese • 180

PESCE

from our wood-burning grill, served with grilled seasonal vegetables, roasted potatoes & Taverna chimichurri

Day boat catch • 250

Shrimp and calamari spiedini

breaded shrimp & calamari brochettes • 250

Grilled seafood platter (serves 2)

shrimp & calamari brochettes, fresh catch of the day & lobster tail • MP

CARNE

Tagliata di manzo

grilled beef tenderloin with roasted potatoes, grilled vegetables & cilantro chimichurri • 250

Pork chop milanese

roasted potatoes, arugula & tomato salad with lemon • 220

Pollo al mattone

grilled half chicken with roasted potatoes & vegetables • 220

DOLCI • 100

Tiramisù

espresso dipped ladyfingers and mascarpone mousse

Panna Cotta al Mojito e Frutta Tropicale

mojito panna cotta with tropical fruit

Torta al Quattro Latte

four leches cake

Mousse al Cioccolato Piccante e Maracuja

guajillo chocolate mousse with passion fruit coulis

LOCATIONS IN: Akumal, Austin, Dallas,

Fort Worth, Laguna Beach & Houston

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