

Aflux

RESTAURANTE & LOUNGE



DISCOVER THE

MAGIC WITHIN

MENU

2 0 2 3



WELCOME



Alux
RESTAURANTE & LOUNGE

MENU

CESAR AL GRILL

MX 420

Baby lettuce, vegetarian Caesar dressing, roasted pumpkin seeds, baby radish and grated Parmesan cheese.

SMOKED BEET SALAD

MX 420

Mix of caramelized beets, creamy goat cheese, epazote vinaigrette, textures of bread and meteor cherry tomato.

CAULIFLOWER IN VARIOUS TEXTURES

MX 420

Roasted cauliflower, cauliflower popcorn, pickled cauliflower, cauliflower cream, sikil pak and totomoxtle ash.

FRESH OYSTERS

MX 480

Fresh Pacific oysters and mix of sauces.

GRILL OYSTER

MX 520

Fresh Pacific oysters zarandeado style on the grill over charcoal.

SALMON TARTAR ALUX

MX 520

Salmon with chaya and coriander powder, roasted cucumber, creamy avocado in ukoy sauce. Accompanied by tortilla toast.

MENU

PASSION FRUIT AND PINEAPPLE AGUACHILE

Shrimp of Campeche and hamachi fish, aguachile, fermented pineapple chunks, tomatillo ferment, creamy avocado, notes of habanero chili and coriander. Accompanied by tortilla toast.

MX 580

XCATIC OCTOPUS

Grilled octopus varnished with xcatic chili aioli, roasted potato, potato air, purple potato chips, land of Valladolid sausage, pickled baby cucumber with radishes and confit garlic peanut sauce.

MX 590

ROASTED BONE MARROW WITH CHILLI GLAZE AND CHAPULINES

Marrow cured in brine, roasted and finished with chili glaze, grilled Esquites, Ixil onion, chapulines and house bread.

MX 580

ROASTED SHRIMPS

Roasted shrimp in chipotle butter, fermented plantain, fresh green sauce and local basil.

MX 590

RISOTTO POBLANO

Creamy risotto with poblano sauce, roasted slices of poblano chili, corn kernels, parmesan cheese, chives oil and grilled lobster tail.

MX 600

MENU

COCONUT SAUCE SALMON

MX 590

Salmon, salmon crackling, grilled asparagus, mashed potatoes and dill, popcorn asparagus, coconut and lemongrass sauce.

SUSTAINABLE FISHING

MX 650

Catch of the day from the region, accompanied by garlic and parmesan cream, poblano pepper puree and crispy potato.

LOBSTER PER GRAM

MX MP

Caribbean lobster from Chinchorro, served with butter or zarandada sauce.

8 HOURS PORK BELLY

MX 650

Porkbelly slow-cooked for 8 hours sealed, beet mole, pickled radishes and mashed eggplant ashes over a flame.

GRILLED DEER

MX 650

Grilled venison cooked in our pib, on a mirror of Caribbean barbecue with star fruit.

MENU

ALUX BURGUER

Beef steak, cheddar cheese, breaded brie cheese, bacon, caramelized onion and coffee mayonnaise. Accompanied by potato wedges.

MX 590

BEEF FILET WITH WINE SAUCE

Grilled beef fillet, crispy bacon, duxelle potato puree, grilled chaya, mashed eggplant ashes and onion puree, brussels sprout petals, red wine sauce and chaya powder.

MX 700

RIB EYE BLACK ANGUS

16 oz steak accompanied by grilled vegetables and potato cake.

MX 1,500

GOLDEN TOMAHAWK

35 oz USDA Prime quality steak covered in 24k gold leaf. Accompanied by fries with truffle oil, bathed in cheese sauce and garlic.

MX 4,500

HOMEMADE BREAD

Sourdough bread accompanied with achiote butter with chapulines and local lime butter with basil.

MX 150



If you have any allergies or restrictions, it is important that you let us know. All our products are fresh and of the day, so they are subject to availability. We serve food of excellent quality, the raw products that you consume are under your consideration.

Vegan Option



ALUX

MIXOLOGY

MARGALUX

MX 480

Cocktail made with Casa Dragones Blanco tequila, orange bitters, Grand Marnier, agave honey, lime juice and yellow lemon, frosted with worm salt, a bouquet of sage and angostura bitters.

SABOR AZTECA

MX 470

Cocktail made with Montelobos Ensamble mezcal, avocado, basil, agave honey, Yucatecan lime juice, a touch of orange, dehydrated orange and a pinch of tortilla ash.

DARK CADILLAC

MX 470

Cocktail made with Espolon Añejo tequila, Grand Marnier, natural syrup, lemon juice and frosted with a mixture of activated carbon and salt.

7 AROMAS

MX 480

Cocktail made with Casa Dragones Blanco tequila, Xila agave liqueur, macerated pineapple chunks, pineapple juice, lemon juice, tree chili syrup and guajillo chili.

TONOS VERDES

MX 470

Cocktail made with Montelobos Espadín mezcal, Narano orange liqueur, lemon juice, macerated fresh cucumber, macerated fresh basil, macerated serrano chili, natural syrup and cucumber fresh juice, frosted with sweet and sour chili.

MEMORIES

MX 520

Cocktail made with Casa Dragones Añejo tequila, Narano sour orange liqueur, homemade hibiscus extract, macerated pineapple chunks, lime juice, pineapple juice and natural syrup, decorated with a touch of hibiscus powder with chili tree and sugar.

ROJO RUBI

MX 470

Cocktail made with Montelobos Espadín mezcal, ancho chili liqueur, homemade hibiscus extract, lemon juice, orange juice and red fruit juice.

ALUX SMOKED

MX 490

Tropical cocktail made with Herradura Ultra tequila, homemade rosemary syrup, fresh passion fruit pulp and pineapple juice, decorated with dehydrated grapefruit and rosemary with a touch of smoke.

CARIBE MAGICO

MX 470

Cocktail made with Appleton Estate 12-year rum, black raspberry liqueur, macerated roasted pineapple, pineapple juice, lemon juice and orange-vanilla syrup, decorated with dehydrated pineapple and blackberry.

SMOKED JACK (OLD FASHION)

MX 470

Aperitif cocktail made with Jack Daniel's whiskey, Angostura bitters, white sugar, dehydrated orange and Luxardo black cherry. Accompanied by a mixture of rosemary smoke, clove and star anise.

STONE AND HONEY**MX 480**

Aperitif cocktail made with Casa Dragones Blanco tequila, honey, a touch of lemon juice, cubed ice with cinnamon and anise and a pinch of bee pollen.

AGAVE AMARO**MX 480**

Cocktail made with Casa Dragones Blanco tequila, Campari bitter liqueur, orange juice, egg white, lemon juice, spice syrup and drops of angostura bitters.

LE BLANC LYCHEE**MX 470**

Delicious and fresh cocktail made with Bulldog gin, Saint Germain elderflower liqueur, lychee syrup and drops of lemon juice, decorated with lychee and flowers.

DULCE Y CREMOSO**MX 480**

Delicious cocktail made with Jack Daniel's Honney whiskey, Frangelico hazelnut liqueur, condensed milk, espresso coffee, cinnamon and anise syrup and dark cocoa powder sprinkled, accompanied by a pinch of bramble tisane and rose petals. Decorated with 24 k gold leaflets.

EXPERIENCIA CASA DRAGONES**MX 790**

Delicious tasting of Casa Dragones blanco, añejo and joven tequila with a pairing of dehydrated orange, caramelized dehydrated apple, roasted and caramelized pineapple and dark chocolate.

CAMINOS DE OAXACA**MX 670**

Tasting of three different types of agaves with Montelobos mezcal: Tobalá, Ensamble and Turkey breast, accompanied by an excellent pairing of cherry tomatoes, green tomato and fresh cucumber, with three types of salts, holy leaf salt, hibiscus salt and salt from pasilla chili.

MIXOLOGY WITHOUT ALCOHOL**LYCHEE ROSITA****MX 180**

Cocktail made from macerated lychee, natural syrup, lemon juice, orange juice, cranberry juice and Velvet Soda lychees flavor.

FRESH CITRUS**MX 180**

Fresh cocktail made with macerated cucumber, lemon juice, natural syrup and cucumber-lemon Velvet Soda flavor.

TROPICAL MARACUYA**MX 180**

Tropical cocktail made with passion fruit pulp, pineapple juice, natural syrup and passion fruit Velvet Soda flavor.

LYCHEE RED FRUIT**MX 180**

Cocktail made with blackberries, red fruit juice, lemon juice, natural syrup, lychee syrup and red fruit skewer.

APPLE GINGER**MX 180**

Pieces of macerated green apple, clarified apple juice, lemon juice, natural syrup, ginger extract and ginger soda splash.



DESSERTS

CARIBBEAN PARADISE

Frozen coconut, mango of the region, rice with coconut savor, lychee pearls and cacao strussel.

MX 320

IN FLAMES

Duality of strawberry and pineapple in a mousse of goat cheese, mini chunks of chocolate inside a vodka flame.

MX 320

MEXICAN TRILOGY

Chocolate truffles of traditional flavors: pinole, mole and guava over praline seeds and textures.

MX 280

H'ANAL DI ALUX

Lime cheesecake, blue corn crumble, recado negro ice cream covered with a smoke capsule.

MX 320

WINE

MÉXICO

RED WINE

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| Bodega F Rubio Reserv, Red Blend, Valle de Guadalupe | MX 3,550 |
| Amado IV, Red Blend, Valle de Guadalupe | MX 3,200 |
| Colina Norte, Red Blend, Valle de Guadalupe | MX 2,900 |
| Ballena Tinta, Nebbiolo, Valle de Guadalupe | MX 4,200 |
| Tres Raíces Gran Reserva, Red Blend, Dolores Hidalgo | MX 3,750 |
| Alto Tinto Elite, Tannat, Valle de Santo Tomás | MX 3,550 |
| Corona del Valle, Malbec, Valle de Guadalupe | MX 2,800 |
| Paoloni, Nerone, Valle de Guadalupe | MX 2,950 |
| Paoloni, Sangiovesse Grosso, Valle de Guadalupe | MX 2,950 |
| Paoloni, Nebbiolo, Valle de Guadalupe | MX 2,800 |
| Solar Fortún Noble Cru, Red Blend, Valle de Guadalupe | MX 2,500 |
| Tzolkin, Red Blend, Valle de San Vicente | MX 2,500 |
| Hacienda Encinillas, Mezcla Bordolesa, Chihuahua | MX 2,700 |
| Viñas de la Erre, Mexcla Bordolesa Gran Reserva, Valle de Guadalupe | MX 2,800 |
| Linaje, Red Blend, Valle de Guadalupe | MX 2,700 |
| ALUX, Cabernet Sauvignon, Valle de Guadalupe | MX 2,000 |

WHITE WINE

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| Lazo, Chardonay-Viognier, Valle de Guadalupe | MX 1,900 |
| Corona del Valle, Sauvignon Blanc, Valle de Guadalupe | MX 1,950 |
| Viñas de la Erre, Cuveé Blanc, Valle de Guadalupe | MX 1,800 |
| Volcán, Sauvignon Blanc-Chardonay, Valle de Guadalupe | MX 2,800 |
| De J Rivera Sauvignon Blanc | MX 2,100 |
| Viñas de Garza Chardonay | MX 2,350 |

WINE

ROSÉ WINE

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| Eco, Rosé Blend, Valle de Guadalupe | MX 1,750 |
| Kruger, Sangiovese, Valle de San Vicente | MX 1,750 |
| Corona del Valle, Grenache, Valle de Guadalupe | MX 1,750 |
| Viñas de la Erre, Malbec, Valle de Guadalupe | MX 1,850 |

FRANCIA

RED WINE

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| Telegramme, Chateauneuf du Pape | MX 4,540 |
| Chateau Teyssier, Saint Emilion Grand Cru | MX 2,800 |
| Albert Bichot Secret de Famille, Pinot Noir | MX 3,350 |
| Lalande de Pomerol | MX 3,000 |
| Bad Boy, Bordeaux Blend | MX 3,050 |
| Espirit de Pavie | MX 3,100 |

WHITE WINE

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| Macon Solutre Pouilly, Chardonay | MX 2,500 |
| Domaine Delaporte, Sancerre Silex, Sauvignon Blanc | MX 4,400 |

ROSÉ WINE

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| Domaine Turenne Camille, Coté de Provence | MX 1,950 |
| Montredon, Saint Max, Cotés de Provence | MX 1,750 |

WINE

U.S.A.

RED WINE

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| Silver Oak, Cabernet Sauvignon, Alexander Valley | MX 5,600 |
| Leviathan, Cabernet Sauvignon, California | MX 3,200 |
| Roth, Cabernet Sauvignon, Alexander Valley | MX 2,800 |
| Girard, Cabernet Sauvignon, Napa Valley | MX 2,900 |
| Dutcher Crossing Zinfandel | MX 3,500 |
| Dutcher Crossing Cabernet Sauvignon | MX 3,500 |

WHITE WINE

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| Dariush, Chardonay, Napa Valley | MX 5,100 |
| Adelsheim, Chardonay, Willamette Valley | MX 2,500 |

ESPAÑA

RED WINE

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| Hacienda Solano Viñas Viejas, Ribera del Duero | MX 3,150 |
| Valserrano Gran Reserva, Rioja | MX 3,700 |
| Arzuaga Crianza, Ribera del Duero | MX 2,550 |
| Arzuaga Reserva, Ribera del Duero | MX 4,450 |
| Valle Gracia, Syrah | MX 3,150 |
| Más 7 | MX 2,600 |
| Marquez dde Pluma Reserva, Ribera del Duero | MX 2,950 |

WINE

ITALIA

RED WINE

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| Tinganello | MX 6,300 |
| Barolo Gianni Gagliardo | MX 4,350 |
| Non Confunditure Baby Super Toscano, Montalcino | MX 2,500 |
| Chianti Clasico Le Corti | MX 2,300 |
| Brunello Di Montalcino Argiano | MX 4,950 |
| Madama Barbera D'Alba | MX 2,200 |

WHITE WINE

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| Fallegro Vermentino | MX 2,200 |
| Elena Walch Gewurztraminer | MX 2,000 |

PREMIUM WINES

MEXICO

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| Sombrero, Red Blend, Valle de Guadalupe | MX 4,950 |
| Gran Amado, Red Blend, Valle de Guadalupe | MX 4,950 |
| Pater, Red Blend, Valle de Guadalupe | MX 4,550 |
| Elixir Cordiz, Cabernet Sauvignon, Valle de Guadalupe | MX 4,500 |
| Volcan Reserva, Cabernet Sauvignon, Valle de Guadalupe | MX 4,500 |
| Lechuza, Cabernet Sauvignon, Valle de Guadalupe | MX 5,000 |
| Lechuza, Nebbiolo, Valle de Guadalupe | MX 4,800 |

U.S.A

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| Silver Oak, Cabernet Sauvignon, Napa Valley | MX 8,100 |
| Quintessa, Napa Valley | MX 10,600 |
| Twomey, Pinot Noir | MX 5,800 |

FRANCIA

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| Nicolas Feuillante Palms D'Or | MX 7,800 |
| Michael Lynch Pauillac | MX 4,650 |

ITALIA

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| Fontanafredda Barolo 2000 | MX 9,300 |
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ESPAÑA

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| Arzuaga Gran Reserva | MX 6,200 |
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ARGENTINA

Del Sol, Finca Blousson, Malbec

MX 4,300

CHAMPAGNE

Dom Perignon Brut

MX 11,200

Moët Chandon Ice

MX 4,800

Moët Chandon Brut Imperial

MX 4,000

Moët Chandon Néctar Imperial

MX 4,000

Moët Chandon Rosé Brut Imperial

MX 5,200

Nicolas Feuillante Reserve Exclusive Brut

MX 3,200

Henri Giraud Spirit Nature

MX 5,900

Henri Giraud Hommage

MX 5,900

Drappier Brut Nature Zero Dosage

MX 4,750

Drappier Brut Carte D'Or

MX 4,700

Veuve Clicquot Brut

MX 3,900

Chateau De Targe Saumur Brut Rose

MX 2,500

MOSCATO

Nivole Michael Chiarlo

MX 2,400

THE MAGIC OF ALUX

Alux is the place that waited thousands of years for you, it is a magical, mystical place, full of energy and life, where 3 Aluxes dwell in transit towards their final destination ka'an the sky or Xibalbá the underworld.

In gratitude for allowing us to enter their home, we make prayers and offerings to them, we give them food, honey, pozol and toys. If you know how to respect them, they take care of you and protect you.

Few people see them, they are skillful and light as the wind.

Today, together with the energy of the Alux, we are going to make you have an unforgettable night.

RESERVACIONES ALUX

**(984) 206 1401 / (984) 122 7365
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Col. Ejidal entre diagonal 65 y 70
Playa del Carmen, Q. Roo.**