

ABOUT

ARCA is a modern farm-to-table restaurant set in the Mayan jungle of Tulum on the Yucatan peninsula. Opened in 2015, ARCA quickly became established as a relevant and pivotal component to the rising gastronomical scene in Tulum.

Our culinary and beverage programs pay homage to the region, utilizing the best products from local beaches and farms. Our menus are constantly changing according to the seasons and availability of produce.

THE SPACE

ARCA has a unique modern design while still encapsulating the organic beauty of the lush jungle. With our commitment to native sourcing, our design embraces its natural environment, utilizing local tropical wood to provide a covered area from rain, while still allowing the sun and moonlight to filter in to the dining room throughout the day and night.

The lighting and design is intended to create intimacy while still boasting a warm, dinner-party atmosphere. Our dining room provides ample space for dinner and dancing, while our back area is suitable for wedding ceremonies and other small gatherings.

We provided linens, tabletop votive candles, as well as silverware and stemware. Guests and planners are welcome to provide their own additional lights or decorations as well.



THE BACK BAR

The newest addition to our space, our back bar was built in the summer of 2018, intended as an intimate, late-night cocktail bar with an urban sensitivity to contrast its natural surroundings whilst still existing harmoniously with them.

Located behind the dining room of our restaurant, it is available to hire exclusively for smaller events, or in addition to the rest of ARCA.

PRICING

A 50% deposit is required at the time of booking, and the balance will be due 1 month before the date of the event. Please ask us for more information and for the full terms of our event contract.

All of our prices include 16% VAT. An 18% service charge will be added in addition to all food and beverages, payable on the day of the event. All prices are in US dollars.

LOCATION

ARCA is located on the jungle side of the Tulum beach road. Our full address is Carretera Tulum – Boca Paila km 7.6, Tulum 77780, Quintana Roo, Mexico. For a helpful point of reference, we are the next restaurant after Hartwood, and before Casa Banana, if coming from the direction of the ruins.

PARKING

There is a parking 20mts away from ARCA (less than a 5-minute walk) , and they charge in between \$200/\$300 MXN.



BAR SNACKS

CHAYA SALBUTE

Grilled shrimp, charred scallion salsa verde, avocado

OCTOPUS TOSTADA

Charred tomato salsa, cotija cheese

SEARED PORK BELLY

Chapulín glacé, crispy chapulines, lemongrass skewer

SOFT SHELL CRAB TACO

Amaranth tempura, grosella and pickled habanero salsa, hoja santa aioli

HIRAMASA CEVICHE

Grapefruit aguachile, chile de árbol oil, jicama kimchi

DINING OPTION

ARCA FAMILY STYLE OPTION

(all items shared for the table)

\$75 per person

FIRST COURSE

Soft Shell Crab in Amaranth Tempura Tacos, Grosella and Pickled Habanero Salsa, Hoja Santa Emulsion, Grilled Hoja Santa

Tartare of Roasted Peppers, Toasted Almonds, Morita Chile Oil, House Grilled Pulque Bread

SECOND COURSE

Seared stripped sea bass, charred poblano and tomatillo mole, fresh coconut and daikon salad, serrano, chive oil.

Suckling pig roulade, peanut and banana mole, roasted bananas, sweet corn tamal, chicharrón, banana ash.

DESSERT

Marquesita cheese cake

Fresh Mango Pure, green mango, puffed quinoa, fresh cheese, local basil.





REGULAR BAR PACKAGE

Gin: The Botanist

Vodka: Tito's

Tequila: Herradura Plata

Mezcal: Amaras Espadín

Rum: Matusalem Gran Reserva

Whiskey: Sierra Norte

Liquors: Ancho Reyes Verde

BEER

Corona

WINE

Red wine

White wine

COCKTAILS

Margarita / Mezcalita

El Solar

PRICING

1st Hour \$40 / person

2nd Hour onwards \$35 / person

PREMIUM BAR PACKAGE

Gin: Hendrick's

Vodka: Tito's

Tequila: Tierra Noble Blanco

Mezcal: The Lost Explorer Espadín

Rum: Havana 7

Whiskey: Sierra Norte

Liquors: Ancho Reyes Verde

BEER

Tulum / Pescadores Pale Ale

WINE

Red wine

White wine

COCKTAILS

Har Mar Superstar

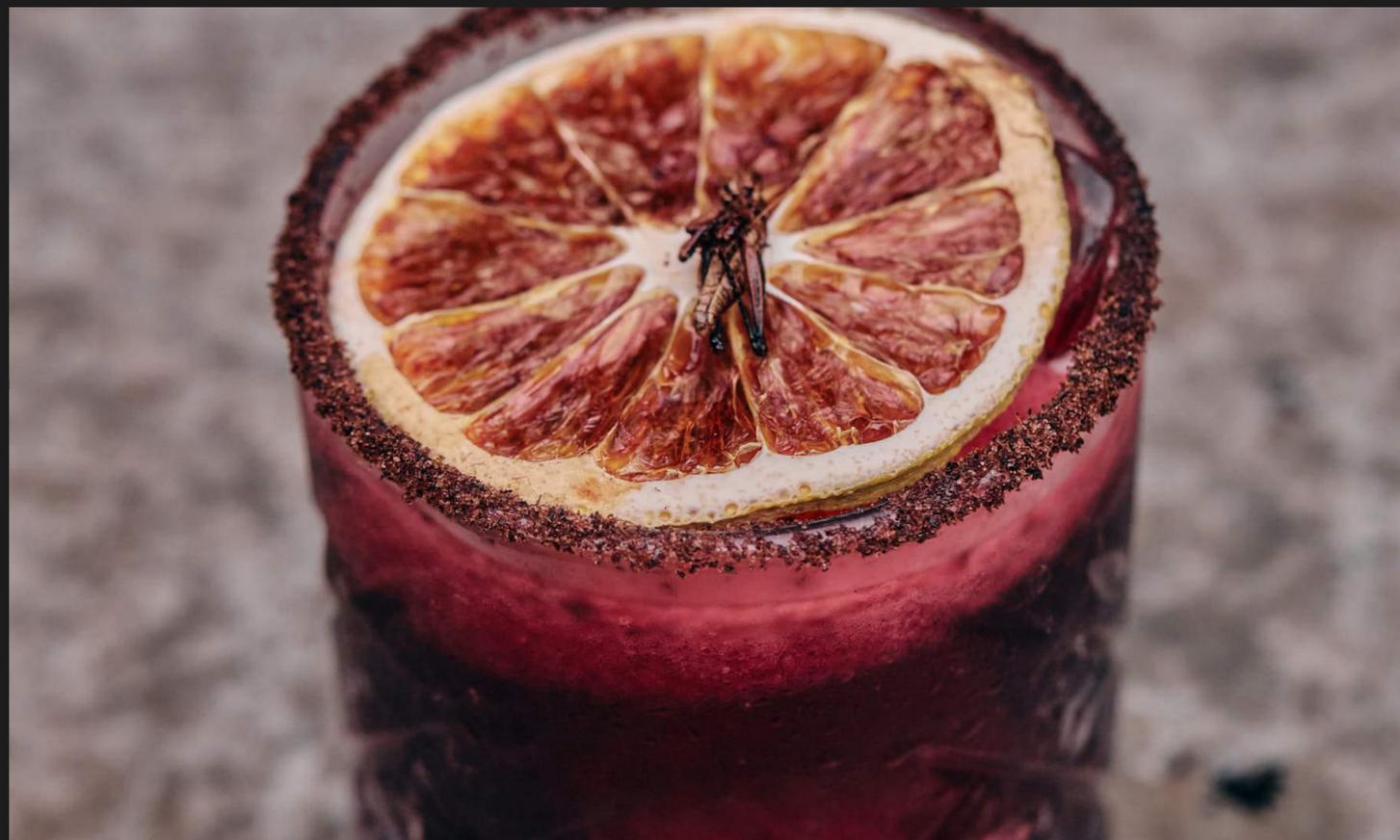
Mezcal Negroni

Chechen

PRICING

1st Hour \$50 / person

2nd Hour onwards \$40 / person



FAQ

WHAT IS THE CAPACITY OF THE SPACE?

For a sit-down dinner the capacity of ARCA is 100 – 120 people. For a stand-up canapé, buffet, or cocktail event we can accommodate up to 300 people.

The back bar can accommodate up to 150 people. We do not offer sit-down dinners in the bar, only standing events with bar snacks.

WHAT KIND OF FOOD DO YOU SERVE AT ARCA?

The cuisine at Arca is a unique style of modern farm-to-table Mexican cuisine using local and seasonal ingredients. Our menu changes frequently according to the season and availability of produce.

ARE THERE OPTIONS FOR VEGETARIANS AND VEGANS?

Yes, we can certainly cater any of our food packages to be suitable for vegetarians vegans, and pescatarians. If you have any dietary requirements at all please just let us know.

WHAT HAPPENS IF IT RAINS? CAN TARPS BE USED TO COVER THE SPACE?

If your event is 50 people or less, we have enough covered space from the rain in our dining room and bar. If your event is larger than 50 – 60 and there is a strong chance of rain, we strongly suggest having your event planner work with us to organize tarps beforehand. We do have some small tarps, but if larger ones are required they will have to be rented.

CAN WE USE THE SPACE DURING THE DAY, FOR A BRUNCH OR LUNCH EVENT?

We currently only offer the space for events in the evening, from 6pm – 12am.

WHAT KIND OF SOUND SYSTEM DO YOU HAVE AT ARCA? IS IT SUFFICIENT TO USE WITH A DJ?

Our house sound-system is not suitable for use with a DJ, only if you are using an ipod. To have a DJ, it is necessary to hire an external sound system and the appropriate equipment.

CAN I RENT ARCA WITHOUT THE BACK BAR?

The rental fee of ARCA includes the back bar, so if you are hiring the restaurant, you will automatically have use of the bar space as well. It is not possible to rent ARCA without also renting the back bar, although the back bar can be rented exclusively from the restaurant.

DO YOU OFFER CANAPÉS?

Yes. If you require canapés in addition to our sit-down dinner menus, or canapés alone, please contact us for more information and a package can be made to suit your needs. In the back bar, our snacks are a little larger in size than regular canapés.

IS IT POSSIBLE TO ARRANGE A TASTING OF THE MENU?

Because our menu is seasonal and changes frequently, it is not possible to do a tasting of the actual dishes you will have for your event until 4 weeks before your event date. Please ask us for more details if you wish to arrange a tasting for a confirmed event.

CAN I BRING MY OWN FLOWER ARRANGEMENTS AND OTHER TYPES OF DECORATIONS?

Yes. You may arrange to bring your own decoration including your own serviettes and tableware if required. The only thing we do not allow is the use of confetti.

CAN MY EVENT GO LATER THAN 12 AM?

We can extend until 2am but extra fees will be charged. Please contact us for more information.

HOW FAR IN ADVANCE DO I HAVE TO RESERVE MY DATE? WHAT DO I NEED TO DO?

You can reserve your event date with us up to 18 months in advance. First, please check with us to see if your desired date is available. Once you have chosen your food and beverage packages and confirmed all of the details, we will send you a contract to sign. At the time of signing, we ask for a 50% deposit to confirm the event.