



RESTAURANTE
PIAGGIA

Piaggia, with its Italian-Mediterranean essence, has made Playa del Carmen and Tulum its home, with the mission of bringing people together around the table. Here, food not only nourishes, but also celebrates the joy of sharing.

Embodying the philosophy that food is a source of happiness, Piaggia celebrates the deep togetherness of shared meals, symbolizing the bond and connection between loved ones and new friends.

Operated by Top Table Group, a name synonymous with luxury and high-quality gastronomic experiences, Piaggia is more than just a restaurant. It is the culmination of passion, effort, and meticulous planning, dedicated to creating unforgettable experiences.

Every aspect of your visit is carefully considered, ensuring that your experience at Piaggia is not just a meal, but a memorable event that reflects the ethos of togetherness and happiness.

WELCOME TO YOUR NEW FAVORITE PLACE, WELCOME TO PIAGGIA.

PDC Monday to Sunday from: 8:00 a.m. to 11:00 p.m.
TULUM Tuesday to Sunday from: 8:00 a.m. to 10:00 p.m.

*Some menu items may contain traces of one or more allergenic ingredients. Please inform our staff of any food allergies. Since we cannot guarantee that our dishes are 100% free of such allergens, consumption is the responsibility of those who consume such foods.

*Raw or undercooked foods increase the risk of food poisoning and infections in sensitive people.

*To ensure the freshness of our dishes, our ingredients and processes are subject to adjustments due to market availability.

*All our dishes are prepared to order.
Your patience is appreciated.

*Our prices are expressed in Mexican Pesos and include sales taxes.

*We accept payments in cash, Visa, MasterCard and American Express.
*Payment by card does not generate commissions.

*In order to provide the best possible service, groups of 8 or more people will receive a single bill per table. We appreciate your understanding and cooperation.

*Tips are not included and are not mandatory.



STARTERS

SMOKED TENDERLOIN TARTAR

BUFFALO \$520.00 **BEEF** \$450.00
(subject to availability)

Pine nut pesto, tartar sauce, Grana Padano cheese, pickled egg yolk, potato confit, mustard & balsamic glaze.

TUNA TARTARE \$360.00

Fresh cured tuna, truffle cream, lumpfish roe, capers, potato crisps, lime zest & jalapeño gelée.

BURRATA & PROSCIUTTO BRUSCHETTONE \$350.00

Toasted bread with garlic confit oil, pesto, arugula & organic tomatoes.

WOOD-FIRED BRIE CHEESE \$260.00

With homemade fig and grape jelly flavored with truffle-thyme honey, toasted pistachio & arugula.

CLAMS ALLA PESCATORA \$340.00

Baked with parsley butter and white wine sauce, tomato soffrito & smoked pancetta.

LOBSTER BISQUE \$290.00

Our take on this classic recipe.

OCTOPUS CARPACCIO \$330.00

With feta cheese, arugula, garlic chips, limonetta, capers & charred habanero olive oil.

EGGPLANT PARMIGIANA \$190.00

Fresh mozzarella, pomodoro sauce, basil crumble & Parmesan cheese.

ROASTED BEET SALAD \$250.00

An array of organic beets served with goat cheese-caramelized onion brûlée, apple, praliné of spicy seeds, house vinaigrette, balsamic glaze & garden herbs.

WOOD-FIRED MUSSELS \$350.00

With peppery basil pomodoro sauce & toasted bread.

SHRIMP WITH SALSA ROSA \$350.00

With tender lettuce, cucumber, avocado, lemonetta, pickles & garden herbs.

CHEESE PLATE \$280.00

Seasonal selection of local and imported cheeses.

PASTA & RISOTTO

PENNE ALL'ARRABIATA \$180.00

Classic pomodoro sauce and Calabrian Pepper, confit tomatoes, olive oil, parsley & Parmesan cheese.

SPAGUETTI QUATRO FORMAGGI \$280.00

Four Italian cheeses, sun-dried tomatoes & parsley.

TAGLIATELLE ALLA BOLOGNESE \$270.00

Our take on this classic meat sauce pasta, served with Parmesan Cheese.

FETUCCINI NERO SCOGLIO \$390.00

Sautéed with parsley butter, tomatoes, clams, mussels & shrimp.

RAVIOLI OF THE DAY \$320.00

Creation inspired by the freshest market ingredients.

LASAGNE VEGANE 🌿 \$320.00

With wild mushrooms and organic vegetables, blue cheese bechamel, pesto crumble & pomodoro sauce.

PAPPARDELLE ALL'ARAGOSTA \$590.00

With grilled lobster tail, sage-infused butter, vodka sauce, smoked pancetta & parsley.

RISOTTO AL FUNGHI \$340.00

Arborio rice, saffron cream, smoked mushrooms & Grana Padano cheese.

GNOCCHI WITH CREAMY PESTO \$270.00

Sauteed with olive oil, served with prosciutto chips, fresh mozzarella, tomato confit & Grana Padano cheese.

FROM OUR WOOD-FIRED OVEN

RIB EYE AL PEPE VERDE \$790.00

With classic creamy green peppercorn sauce.

TALEGGIO CHEESE CHICKEN \$390.00

Roasted dark meat, fresh herbs, creamy charred red bell pepper sauce, Taleggio cheese DOC & pesto.

BUFFALO FILET MIGNON \$850.00

With smoked mushroom sauce.

MOROCCAN STYLE CAULIFLOWER 🌿 \$330.00

With za'atar tomato sauce, vegan labné, basil crumble & sunflower seeds.

Browse our selection of side dishes on the next page, each meticulously crafted to enhance your main course or serve as a delicious vegetarian option.

FROM OUR WOOD-FIRED OVEN

FILLET OF TOTOABA FISH \$690.00

Creamy lime-caper sauce, toasted pepitas & garden herbs.

SHRIMP PIL-PIL \$590.00

Classics with olive oil, white wine, and a touch of spice.

FILLET OF SALMON \$610.00

With creamy saffron & dill sauce.

PUERTO PROGRESO OCTOPUS \$480.00

Buttery white wine sauce infused with capers & parsley.

LOBSTER TAIL PROVENÇALE \$840.00

Served with a creamy tomato sauce with butter, citrus & tarragon.

Browse our selection of side dishes on the next page, each meticulously crafted to enhance your main course or serve as a delicious vegetarian option.

SIDES

SIZZLING GRILLED VEGETABLES FROM LOCAL MARKETS 🌿	\$180.00
TENDER GRILLED ASPARAGUS SPEARS	\$180.00
CREAMY GARLIC-TOMATO-SPINACH MEDLEY	\$150.00
TRUFFLED SCALLOPED POTATOES	\$180.00
VELVETY MASHED SWEET POTATOES	\$160.00
ANCIENT GRAINS MEDLEY	\$180.00

DESSERTS

OUR VERSION INSPIRED BY TIRAMISÚ	\$180.00
CHEESCAKE BRÛLÉE	\$180.00
SEASONAL DESSERT OF THE DAY	\$180.00
FEATURED GELATO & SORBET CREATION	\$140.00

ALL PRICES ARE IN MEXICAN PESOS

WHITE WINE

	BOTTLE	GLASS
Piaggia, Chenin Blanc	\$ 900.00	\$220.00
Viña Maipo, Sauvignon Blanc	\$ 600.00	\$150.00
Rias del Mar, Albariño	\$1,300.00	
Brigantello, Pinot Grigio Delle Venezie	\$1,050.00	
Casas Patronales, Chardonnay	\$1,600.00	
Twin Oaks, Chardonnay	\$1,000.00	
PKNT, Reserva, Chardonnay	\$ 900.00	\$220.00
PKNT, Sauvignon Blanc	\$ 850.00	
Céfiro, Reserva, Sauvignon Blanc	\$1,200.00	
Kim Crawford, Sauvignon Blanc	\$1,200.00	

RED WINE

	BOTTLE	GLASS
Piaggia, Cabernet-Merlot	\$ 900.00	\$220.00
Viña Maipo, Cabernet Sauvignon	\$ 650.00	\$160.00
Viña Maipo, Merlot	\$ 600.00	\$150.00
Viña Maipo, Carmenere	\$ 600.00	
Brigantello, Cabernet Sauvignon	\$1,050.00	
Céfiro, Reserva, Merlot	\$1,200.00	
Brigantello, Sangiovese Rubicone	\$1,050.00	
Matarromera, Crianza, Tempranillo	\$2,800.00	
Matarromera, Reserva, Tempranillo	\$4,400.00	
Arzuaga, Crianza, Tempranillo, Cabernet, Merlot	\$3,000.00	
Páramo de Legaris, Ribera del Duero, Varietal/Cupaje	\$1,900.00	
PKNT, Carmenere	\$ 850.00	
PKNT, Malbec	\$ 900.00	\$220.00
Twin Oaks, Cabernet Sauvignon	\$1,000.00	
PKNT, Reserva, Merlot	\$ 950.00	\$240.00

ALL WINES ARE 750ML PER BOTTLE/ 150ML GLASS.
ALL PRICES ARE IN MEXICAN PESOS.

ROSÉ WINE

	BOTTLE	GLASS
Piaggia, Cabernet-Merlot	\$ 950.00	\$220.00
Viña Maipo, Cabernet.....	\$ 600.00	\$150.00
Whispering Angel	\$1,950.00	
Minuty	\$1,700.00	
Viña Pomal, Garnacha, Viura	\$1,600.00	
Avaniel D0 Rueda verdejo	\$1,400.00	

BUBBLES

	BOTTLE	GLASS
Moët & Chandon	\$3,500.00	
Möet & Chandon, Rosé	\$3,800.00	
Comte de Chamberí, Mousseux Brut	\$ 600.00	\$150.00
Bottega Rose Gold	\$1,800.00	
Chandon, Garden	\$1,600.00	
Chandon, Garden, mini 187mL	\$ 350.00	
Chandon, Rosé, mini 187mL	\$ 350.00	

BEER 355ML

Amstel	\$70.00
Heineken	\$75.00
Tecate/Tecate Light	\$70.00
Indio	\$70.00
Bohemia Oscura	\$70.00
Bohemia Clara	\$70.00
XX Lager	\$70.00
XX Ambar	\$70.00

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LIQUORS

	GLASS
Amaretto Disaronno	\$220.00
Aperol	\$180.00
Bailey's	\$140.00
Campari	\$140.00
Cointreau	\$220.00
Jagermeister	\$160.00
Fernet Branca	\$180.00
Licor 43	\$160.00
Martini Bianco	\$120.00
Martini Extra Seco	\$120.00
Martini Rosso	\$120.00
Limoncello	\$ 80.00

NON-ALCOHOLIC DRINKS

WATER

Sparkling

Agua de Piedra, sparkling mineral, 650mL	\$120.00
Agua San Pellegrino 750ml	\$120.00
Topo Chico, mineral water 355ml	\$ 70.00

Natural

Agua de Piedra, still mineral, 650mL	\$120.00
Panna, natural water 750ml.....	\$120.00
984, purified water 1000ml	\$120.00
984, purified water 500ml	\$ 80.00
Lemonade or Orangeade 400ml	\$ 60.00

HOT BEVERAGES

American coffee	\$60.00
Espresso	\$60.00
Double espresso	\$70.00
Capuchino, Latte, Ice Latte, Moka	\$70.00
Variety of teas	\$70.00
Extra plant-based milk	\$16.00

SODAS 355 ML \$70.00

Coca-Cola, Coca-Cola
Light, Coca-Cola Zero,
Fanta, Sprite, Fresca,
Manzana Mundet, Ginger
Ale

COCKTAILS

007	\$180.00	PIÑA COLADA	\$160.00
"Martini with vodka, stirred, not shaken".		Rum, pineapple, coconut & condensed milk.	
PAPER PLANE	\$200.00	APEROL SPRITZ	\$240.00
Bourbon, Aperol, Angostura & lime juice.		Aperol, sparkling wine & mineral water.	
MARGARITA	\$200.00	GARDEN SPRITZ	\$260.00
Just because we are in Mexico!		Chandon Garden, orange & mineral water.	
DAIQUIRÍ	\$160.00	COSMOPOLITAN	\$180.00
Ron, lime juice & sugar.		Vodka, orange liquor & cranberry juice.	
BOULEVARDIER	\$200.00	TEQUILA PECCATO	\$180.00
Vermouth rosso, Campari & Bourbon.		Tequila, grapefruit juice & lime juice.	
WHISKEY SOUR	\$180.00	CUBA LIBRE	\$140.00
Bourbon, lime, natural syrup, Angostura.		Rum, Coke, lime juice.	
NEGRONI	\$200.00	MOJITO	\$160.00
Tanqueray, Campari & vermouth rosso.		Rum, lime juice, mint, sugar & mineral water.	
GIN TONIC	\$180.00	CARAJILLO AHUMADO	\$180.00
Gin & tonic water.		Espresso, mezcal & Licor 43.	
OLD FASHION	\$160.00	CARAJILLO LICOR 43	\$160.00
Bourbon, Angostura & brown sugar.		The classic.	
MEZCALITA	\$200.00	CARAJILLO BAILEY'S	\$160.00
Mezcal, orange & lime juice.		Perfect to pair with our sweet treats.	
MIMOSA	\$260.00	ESPRESSO MARTINI	\$160.00
With bubbles.		Vodka, Kahlúa & espresso.	
LIMONCELLO SPRITZ	\$260.00		
2x1 All day.			

ALL PRICES ARE IN MEXICAN PESOS.
EACH COCKTAIL IS MADE WITH AN EXCLUSIVE RECIPE. IF YOU WANT TO KNOW THE INGREDIENTS OR DETAILS, FEEL FREE TO CONSULT WITH YOUR WAITER.

TEQUILA

	BOTTLE	GLASS
Volcán XA 750ml	\$8,200.00	\$420.00
Herradura Ultra 700ml	\$3,400.00	\$260.00
Herradura Plata 700ml	\$2,200.00	\$190.00
Herradura Reposado 700ml	\$3,400.00	\$260.00
Volcan de mi tierra, Añejo Cristalino		\$350.00
Don Julio 70 750ml	\$3,800.00	\$280.00
Don Julio Blanco 700ml	\$2,900.00	\$240.00
Don Julio, Reposado 700ml	\$2,900.00	\$240.00
Maestro Dobel Diamante		\$260.00
Jimador, Blanco		\$130.00

MEZCAL

	BOTTLE	GLASS
Montelobos, Joven Espadín		\$250.00
The lost Explorer, Espadín 750ml	\$6,000.00	\$360.00
The lost Explorer, Tobalá		\$500.00
The lost Explorer, Salmiana		\$650.00
Ojo de Tigre, Espadín/Tobalá 750mL	\$2,800.00	\$220.00
Verde Momento		\$200.00

WHISKY

	BOTTLE	GLASS
Buchanan's, 12 años 750mL	\$3,400.00	\$260.00
Buchanan's, 18 años		\$450.00
Glenfiddich 12 750mL.....	\$4,500.00	\$300.00
Johnnie Walker, Black Label 750mL	\$3,800.00	\$280.00
Johnnie Walker, Red Label 750mL	\$2,200.00	\$190.00
Jack Daniel's		\$210.00
Jim Beam, White		\$160.00

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 ALL SPIRITS ARE SERVED IN A MEASURE OF 1.5 OZ PER GLASS.
 IN THE PURCHASE OF A BOTTLE, INCLUDE 5 SOFT DRINKS.

VODKA

	BOTTLE	GLASS
Belvedere 700mL	\$3,400.00	\$260.00
Grey Goose 700mL	\$3,400.00	\$260.00
Stolichnaya 750mL	\$1,900.00	\$150.00
Absolut 750mL.....	\$2,200.00	\$190.00

BRANDY & COGNAC

	GLASS
Torres 10 700mL	\$220.00
Torres 20 700mL	\$400.00
Hennessy V.S. 700mL	\$320.00
Hennessy V.S.0.P. 700mL.....	\$380.00

GINEBRAS

	BOTTLE	GLASS
Beefeater		\$260.00
Bombay Sapphire 750mL	\$2,400.00	\$200.00
Hendrick's 750mL.....	\$3,800.00	\$280.00
London 1		\$240.00
Tanqueray 10 años 750mL	\$3,800.00	\$280.00

RON

	BOTTLE	GLASS
Eminente		\$290.00
Flor de Caña, 4 años 750mL	\$1,800.00	\$160.00
Flor de Caña, 7 años		\$190.00
Flor de Caña, Gran Reserva		\$250.00
Flor de Caña, Centenario		\$290.00
Bacardí, Blanco 980mL	\$1,700.00	\$140.00

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IN THE PURCHASE OF A BOTTLE, INCLUDE 5 SOFT DRINKS.

TOP TABLE GROUP

