

PIAGGIA

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.



BREAKFAST

SWEET SUNSHINE

LIVELY MIX OF TROPICAL FRUITS. 🌿

A variety of fruits seasoned with ginger agave nectar, topped with amaranth granola, toasted coconut, pumpkin seeds, and caramelized cocoa nibs. Served with mandarin sorbet.

\$ 140.00

MUESLI 🌿

Organic oats activated with coconut yogurt, served with figs caramelized with truffle syrup, apple, berries, hemp hearts and a pinch of cinnamon.

\$ 130.00

AÇAÍ SLUSH 🌿

Açaí with berries, almond milk and peanut butter, served with seasonal fruit, toasted coconut and amaranth granola.

\$ 180.00

CHI-HA 🌿

Chia seeds activated in coconut milk and a medley of mango, date, ginger, and maca, with cocoa nibs, goji berries infused with orange juice, hemp hearts, and a basil.

\$ 140.00

ALMOND CROISSANT

Our signature almond croissant topped with a luscious blend of mezcal-flamed almonds and mascarpone, finished with a daring hint of regional spices.

\$ 120.00

WAFFLES

Served with mascarpone mousse, today's jam, butter and agave nectar. Add ice cream of the day \$40 | Add banana caramelized with berries \$40.

\$ 140.00

FRENCH TOAST

Bartisan brioche griddled to golden perfection, soaked in an aromatic emulsion of egg and spices. Served with mascarpone mousse, today's jam, butter and agave nectar.

Add ice cream of the day \$40 | Add banana caramelized with berries \$40.

\$ 150.00

PAN-CAKES

Served with mascarpone mousse, today's jam, butter and agave nectar.

Add ice cream of the day \$40 | Add banana caramelized with berries \$40.

\$ 140.00

CROISSANT \$60.00 | PAIN AU CHOCOLAT \$60.00

ALL PRICES ARE IN MEXICAN PESOS.

EGGS & SPECIALTIES

BENEDICTINE

Our way, with poached eggs on toasted artisan bread, smoked pork leg ham, hollandaise sauce, caper popcorn and salad of the day.

\$ 220.00

EGGS TO YOUR LIKE

Scrambled or fried, served with fried plantain and homemade sundried tomatos
Add cheese + \$35 | Add smoked ham + \$40 | Add sautéed veggies + \$40

\$ 100.00

TURKISH EGGS

Poached eggs on yogurt and garlic sauce with extra virgin olive oil, Middle Eastern spices, and a touch of our delicious macha sauce.

\$ 220.00

PLAIN OMELETTE

Served with salad of the day.
Add cheese +35 | Add smoked ham +40 | Add sautéed veggies +40

\$ 100.00

STABLE AND FARM CASSEROLE

eef short ribs in salsa verde with fried eggs, forraged mushrooms al epazote, sundried tomatoes, our nipec, avocado, bola cheese, rancho cream and cilantro.

\$ 290.00

CROISSANT MONTECRISTO

Our version, with toasted croissant, mustard aioli, smoked leg ham, and cheese sauce, accompanied with berries sauce and salad of the day.

\$ 210.00

CROQUE MONSIEUR | CROQUE MADAME

Made with house bread toasted in garlic oil, cheese sauce and smoked ham.
Croque Madame is topped with fried eggs. Both sandwiches come served with salad of the day.

\$ 210.00 | \$ 250.00

OUR MOTULEÑOS

Fried eggs on com tostada with "charritos beans" and pork rinds in salsa roja, peas, plantain, queso bola, rancho cream, avocado, epazote, our nipec and charred habanero chili oil.

\$ 220.00

FLORENTINE EGG

Poached egg with sautded chaya and bechamel sauce gratin, smoked provolone cheese, and salad of the day.

\$ 190.00

BAGEL LOX

Butter-toasted bagel, with canadian salmon and goat cheese mousse, with fresh herbs, caper porp-corn, lime, our nipec and salad of the day.

\$ 290.00

PLAYA TOAST

Artisan bread toasted with garlic confit oil, miso-cauliflower labne, scrambled tofu, avocado, chipotle aloli, toasted peditas, hemp hearts, and smoked sea salt.

\$ 160.00

RED CHILAQUILES WITH CHICHARRON

Corn tortilla chips with tomato sauce stewed with chicharrón, "charritos beans", chorizo, queso bola, rancho cream, our nipec and avocado.

\$ 250.00

CHICKEN GREEN ENCHILADAS

Nixtamalized corn tortilla with chicken pibil and "charrito" beans, topped with salsa verde, queso bola, rancho cream, our nipec and avocado.

\$ 220.00

EGG "ENMOLADAS"

Nixtamalized corn tortilla filled with scrambled egg and topped with mole poblano, with charrito beans, rancho cream, bola cheese, our nipec and avocado.

\$ 220.00

MOLLETÓN

Butter-toasted artisan bread, "charritos" beans, bola cheese, chorizo, pico de gallo and avocado.

\$ 180.00

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EXTRAS

GRILLED BREAKFAST SAUSAGE	\$ 50.00
SALMON	\$ 95.00
BACON	\$ 50.00
CHICKEN	\$ 50.00
SMOKED LEG HAM	\$ 50.00
EXTRA EGG (FRIED, SCRAMBLED, HARD-BOILED)	\$ 40.00
AVOCADO	\$ 40.00
SAUTÉED VEGETABLES	\$ 40.00
BOLA CHEESE OR GOAT CHEESE	\$ 40.00
SCOOP OF TODAY'S ICE CREAM	\$ 40.00
CARAMELIZED BANANA WITH FRESH BERRIES	\$ 40.00
TOAST	\$ 30.00

BEVERAGES

COLD BEVERAGES

Forest Smoothie mixed berries, cacao, vegetable milk.	\$ 140.00
Smoothie Lassi Mango, papaya, yogurt, oatmeal, orange.	\$ 140.00
Smoothie Maya offee, cacao, spices, banana, vegetable milk.	\$ 140.00
Lemonade or orangeade	\$ 60.00
Orange Juice	\$ 60.00
Green Juice.....	\$ 70.00
Water of the day.....	\$ 60.00
Cold chocolate milk	\$ 70.00
Mimosas 2x1.....	\$ 260.00

SODAS 355 ML \$70.00

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

HOT BEVERAGES

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

WATER

Sparkling

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

Natural

Agua de Piedra, still	\$ 120.00
mineral, 650mL	
Panna, natural water 750ml	\$ 120.00
984, purified water 1000ml	\$ 120.00
984, purified water 500ml	\$ 80.00

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TOP TABLE GROUP

