



BREAKFAST

PANCAKES OR WAFFLES

Served with whipped cream and red fruit compote.

FRENCH TOAST

Served with raisins and red fruit compote.

“Molletes” au gratin

Bread spread with refried beans, Mexican spicy sausage, and melted cheese.

RED OR GREEN “CHILAQUILES”

Served with fried or scrambled eggs.

EGGS ANY STYLE

Served with ham, bacon, or sausage, accompanied with refried beans and hash browns.

OMELETTE ANY STYLE

With cheese, ham, onions, green bell peppers, mushrooms, sausage, tomato, or spinach, accompanied with refried beans and hash browns.

EGG WHITE OMELETTE

With fresh “panela” cheese, and grilled tomato.

DIVORCED-STYLE EGGS

Fried eggs bathed in red tomato and green tomatillo salsas, served with refried beans and red or green “chilaquiles”.

“MOTULEÑO” STYLE EGGS

Fried eggs served on a corn “tortilla”, with ham “enfrijolada”, peas, cheese, Mexican spicy sausage, and “pico de gallo”.

EGGS BENEDICT

Poached eggs served with Canadian bacon on English muffin, “au gratin” with Hollandaise sauce.

CHICKEN “ENCHILADAS”

With red tomato salsa, green tomatillo salsa, or “mole” sauce.

SHREDDED BEEF “MACHACA”

Shredded beef bathed in red “molcajete” sauce with refried beans, served with corn “tortillas”.



APPETIZERS

GUACAMOLE

Served with tortilla chips and cheese.

SHRIMP CEVICHE

Marinated in lime juice and ground pepper, with tomato, cucumber, avocado, and cilantro.

VALLARTA-STYLE FISH CEVICHE

Marinated in lime juice, with tomato, cucumber, carrot, and cilantro.

OVEN BAKED HERB-MARINATED PANELA CHEESE

Servido recién horneado con aceite de finas hierbas. Served warm and baked with herb-infused oil.

VEGETARIAN ROLLS

Sautéed vegetables wrapped with zucchini, smothered in tomato sauce.

SALADS

BAKAL SALAD

Warm calamari, palm hearts, and artichoke hearts, marinated with fine herbs, accompanied with mixed greens and roasted bell peppers.

COBB SALAD

Mixed lettuce with tomato, avocado, cucumber, grilled chicken, hard-boiled egg and bacon, with blue cheese dressing.

BAKAL FRUIT SALAD

Seasonal fruit with a hint of lemon and honey.

MAYAN SALAD

Spinach salad with mushrooms, cranberries, panela cheese, and roasted tomatoes, all tossed with chipotle vinaigrette and topped with crispy tortilla strips.

ROASTED VEGETABLE SALAD

Grilled zucchini, bell peppers, eggplant, carrot, and oyster mushrooms, served over crispy Parmesan cheese.

SOUPS

TORTILLA SOUP

Traditional tomato chicken broth recipe with corn tortilla strips, curd cheese, avocado, dried chili pepper, and sour cream.

SHRIMP BROTH "AU GRATIN"

Delicious shrimp broth "au Pernod" with vegetables and cheese "au gratin", served with crispy tortilla strips.

"XÓCHILT" SOUP

Delicious chicken broth with chicken breast and rice, garnished with onion, tomato, avocado, cilantro, and green chili pepper.

SANDWICHES

CLUB SÁNDWICH

With ham, cheese, turkey ham, bacon, lettuce, tomato, avocado, and French fries.

HOUSE SPECIAL BURGER

Certified Angus sirloin grilled burger with bacon, cheese, lettuce, tomato, onion, pickles, and French fries.

TUNA FISH SALAD CROISSANT

Made with tuna salad, lettuce, tomato, celery, onion, and French fries.

MEXICAN BEEF SANDWICH

Grilled flank steak in baguette with refried beans, lettuce, tomato, onion, avocado, and French fries.

CHICKEN BURRITO

Jumbo flour tortilla filled with bell peppers, mushrooms, refried beans and cheese, accompanied with guacamole and French fries.



MEXICAN CORNER

MEXICAN PLATTER

Half “chile relleno,” grilled skirt steak, fried chicken taco, “poblano” chili pepper strips with sour cream and onions, roasted chili peppers, quesadilla, refried beans, and guacamole.

CHILE RELLENO

“Poblano” chili pepper filled with cheese, served with rice and refried beans, accompanied with corn tortillas and mild tomato sauce.

CRISPY CHICKEN TACOS

Served with lettuce, sour cream, and cheese; accompanied with red salsa, refried beans, and guacamole.

GRILLED SKIRT STEAK “AU GRATIN”

Grilled skirt steak “au gratin” with panela cheese, served with tamale filled with creamy “poblano” chili pepper strips, guacamole, bean casserole, and tortillas.

MEAT AND POULTRY

CHICKEN CORDON BLEU

Breaded chicken supreme, stuffed with ham and cheese, served with tomato sauce, mashed potatoes, and vegetables.

TEX-MEX BBQ RIBS

Delicious baked pork ribs with BBQ sauce, accompanied with mashed potatoes and vegetables.

GRILLED HALF CHICKEN

Accompanied with roasted potatoes with fine herbs, sautéed vegetables, and corn tortillas

BEEF TENDERLOIN

With mushroom sauce, baked potato, and vegetables.

FAJITAS

Served with refried beans, guacamole, roasted tomato sauce, and hot tortillas.

WITH CHICKEN

WITH BEEF

WITH SHRIMP

BEEF TENDERLOIN “TAMPIQUEÑA” STYLE

Open cut beef tenderloin served with rice, refried beans, creamed “poblano” chili pepper strips, guacamole, and a chicken “enmolada.”

FISH AND SEAFOOD

SEAFOOD “AU GRATIN”

Seafood prepared with your choice of garlic or spicy garlic sauce, served “au gratin” with cheese sauce, accompanied with rice and buttered vegetables.

FISH FILLET

Prepared to your liking: garlic, with lemon, grilled, buttered or breaded; accompanied with rice and vegetables.

TUNA STEAK

Served with lime-infused sautéed spinach.

MARINATED FISH TACOS

Corn tortilla fish tacos with grilled pineapple, cilantro, onion, and avocado slices.

GRILLED SALMON FILLET

With lime-butter sauce, vegetables, and mushroom risotto.

ANY STYLE SHRIMP

Prepared to your liking: garlic, with lemon, grilled, buttered, deviled style, or breaded; accompanied with rice and vegetables.



MEXICAN SPECIALTIES

CHICKEN "ENCHILADAS"

With your choice of "mole", red or green tomato sauce.

GRILLED SKIRT STEAK TACOS

Skirt steak tacos served over corn tortillas, accompanied with refried beans, guacamole, spring onions, roasted chili peppers, and assorted sauces.

MEXICAN CAROUSEL

Beef and chicken fajitas, pork loin, Mexican sausage, cheese casserole "au gratin", refried beans, spicy tomato and Mexican sauces, guacamole, and corn tortillas.

DESSERTS

CHOCOLATE FONDANT

With a scoop of vanilla ice cream.

CHEESECAKE

Accompanied with berry sauce.

APPLE PIE

With vanilla ice cream.

CARAMEL CUSTARD FLAN

With diced fruit.

ICE CREAMS

Vanilla, strawberry, and chocolate.