

MEXICAN FLAVORS LOTTERY FESTIVAL

2



**REGIONAL
HOT CHOCOLATE**

With mini palmiers

\$100

3



**GUAVA & CREAM CHEESE
CROISSANT**

\$125

4



**HUITLACOCHÉ
OMELETTE**

\$195

5



AZTEC CAKE

\$215

6



ANCHO CHILE

with Shrimp in Cilantro sauce

\$230

THE KING

**CHILE
EN NOGADA**

\$370

7



GUAVA MOLE

\$285

8



COCHITO

from Chiapa de Corzo

\$295

9



TEQUILA PIE

\$115

10



MEXICAN CARAMEL CUSTARD

\$65

11



**STARFRUIT
MARGARITA**

\$110

12



MEZCAL MOJITO

\$245

13

**PASSION FRUIT
MEZCAL COCKTAIL**

\$295



DID YOU KNOW THE ORIGIN OF
THE MEXICAN
LOTTERY?

14

POX COCKTAIL
Pox + pineapple + ancho chile

\$210



Available from August 16 to October 15, 2026

To start the day



Garlic-Chili Mushroom Omelette

Juice

JUGO BAÖS (320 ml) 80

BAÖS Juice

Fresh orange, pineapple and strawberry juice.

JUGO DE NARANJA 105

NATURAL (320 ml)

Fresh Orange Juice

JUGO VERDE (320 ml) 95

BAÖS Green Juice

Natural juice with spinach, parsley, celery, orange and lemon.

JUGO DE NARANJA, PIÑA 95

Y ZARZAMORA (320 ml)

Orange, Pineapple and Blackberry Juice

PLATO DE FRUTAS DE 130

ESTACIÓN (120 g)

Seasonal Fruit Plate

HUEVOS AL GUSTO 150

Eggs any style

Fried or scrambled eggs with ham, chorizo or bacon. Served with red or green chilaquiles, refried beans and fried plantains.



HUEVOS BENEDICTINOS

Smoked Salmon Eggs Benedict

340

Poached eggs on avocado toast with smoked salmon, topped with chipotle hollandaise sauce. Served with roasted asparagus.

Classic Eggs Benedict 340

Toasted seeded bread with ham, poached eggs and topped with classic creamy hollandaise sauce. Served with seasoned asparagus.

PAN FRANCÉS (2 pzas) 130

French Toast

Served with strawberries, nuts and chocolate syrup.

TOAST DE AGUACATE 175

Avocado Toast

Lightly toasted seeded bread with fresh avocado slices, poached egg and a touch of chipotle cream. Served with house salad.

OMELETTE DE 235

CHAMPIÑONES AL AJILLO

Garlic & Chili Mushroom Omelette

Stuffed with goat cheese. Served with house salad.

OMELETTE VEGETARIANO 195

Vegetarian Omelette

Stuffed with a mix of sautéed vegetables, goat cheese, a touch of basil oil and balsamic reduction. Served with house salad.

CROQUE MONSIEUR 275

Traditional French sandwich with toasted seeded bread, ham, gratinée cheese and topped with béchamel sauce. Served with house salad.

CROQUE MADAME 295

The stylish version of the Monsieur: topped with a sunny-side-up egg. Served with house salad.



PASTEL AZTECA (300 g) 215

Aztec Cake

Traditional Mexican layered dish (similar to lasagna), filled with chicken, poblano peppers, corn, red sauce, fried corn tortillas, cheese, and cream. Served with house salad.

PRICE IN MEXICAN PESOS



Chiapas Specialty



Chef's Recommendation



Favorite

Breakfast Packages

All packages include fruit or juice and a cup of coffee or tea.



DESAYUNO CHIAPANECO (150 g) 330

Chiapaneco Breakfast

An omelette with dried shrimp and "chipilin", a local herb, stuffed with regional cream cheese. Served with red or green chilaquiles, refried beans and fried plantains.

DESAYUNO MEXICANO 280

Mexican Breakfast

Fried eggs on a tortilla bathed with red sauce. Served with red or green chilaquiles, refried beans and fried plantains.

DESAYUNO REGIONAL 375

Regional Breakfast

Chicken tacos covered with chiapaneco mole (a local mildly spicy chocolate-nut sauce). Served with white rice and fried plantains.



DESAYUNO TRADICIONAL 315

Traditional Breakfast

To choose between:

Red or green chilaquiles with or without chicken or Red or green enchiladas with chicken.

Both served with refried beans and fried plantains.

DESAYUNO AMERICANO (130 g) 280

American Breakfast

Fried or scrambled eggs with ham, chorizo or bacon. Served with red or green chilaquiles, refried beans and fried plantains.



Traditional Breakfast

CHILDREN'S MENU

NUGGETS DE POLLO (7 pzas) 150

Chicken Nuggets

With French Fries.

PASTA FETTUCCINE ALFREDO 150

CON JAMÓN

Fettuccine Alfredo with Ham

PAN PIZZA 140

Pizza Bread

Pepperoni or Hawaiian.



Regional Breakfast



PRICE IN MEXICAN PESOS



Chiapaneco



Chef Suggestion



Favorite

Salads



ENSALADA TURULA (180 g) 145

Turula Salad

A local dish made of dried shrimp mixed with tomatoes, onion, pork rind and chili.



ENSALADA BAÖS (120 g) 175

BAÖS Salad

Mix of lettuce, strawberries, pears, goat cheese and caramelized walnuts. Raspberry dressing.



ENSALADA THAI 235

CON CAMARÓN (120 g)

Thai Shrimp Salad

Mix of lettuce, pineapple, jicama, carrot, roasted peanuts and sautéed shrimps. Thai dressing.



BAÖS Salad



Seafood Lasagna

PASTA



FETTUCCINE ALFREDO 330

CON CAMARONES (300 g)

Shrimp Fettuccini Alfredo

Shrimp served on parmesan cheese-cream sauce.



LASAGNA DEL MAR (300 g) 375

Seafood Lasagna

Shrimp, mushroom, spinach and cheese.

TAGLIATELLE CACIO E PEPE 350

(PARMESANO & PIMIENTA)

CON CAMARONES

Tagliatelle Cacio e Pepe

(Parmesan Cheese & Pepper) with Shrimp

A Roman treasure little known outside Italy.

Pasta in a creamy Parmesan cheese and black pepper sauce, enhanced with sautéed shrimp and a fragrant touch of truffle.



Shrimp Fettuccini Alfredo

PRICE IN MEXICAN PESOS



Chiapaneco



Chef Suggestion



Favorite

Appetizers

★ AGUACHILE DE CAMARÓN (100 g) 140

Shrimp Aguachile

Shrimp marinated in lemon juice, onion and habanero pepper.

👨🍳 PULPOS A LA GALLEGA (150 g) 425

Galician Octopus

Spanish style octopus with garlic and chili served over boiled potato slices.

★ FLAUTAS DE CAMARÓN Y PESCADO (8 piezas) 195

Shrimp and Fish Crispy Tacos

Seasoned seafood in a crispy flour tortilla. Served with guacamole.

COCTEL DE CAMARÓN (150 g) 150

Shrimp Cocktail

ENSALADA DE MARISCOS (250 g) 330

Seafood Salad

Shrimp and fish with slices of tomato, cucumber, red onion and avocado. Seasoned with lemon and Habanero chili.

👨🍳 TIRADITO DE ATÚN (100 g) 225

Tuna Tiradito

Tuna slices marinated in citrus vinaigrette, served with cucumbers, onions, and chili. It's a peruvian dish.

TACOS MAR Y TIERRA (3 piezas) 210

Surf & Turf Tacos

Tacos filled with a mix of beef steak and marinated shrimp.

CEVICHE PERUANO 195

Peruvian Ceviche

Fresh white fish marinated in mildly spicy tiger's milk, served with tender corn, sweet potato, and plantain and sweet potato chips.



New England Clam Chowder



Garlic Octopus

SOUPS

★ CALDO DE MARISCOS (320 g) 260

Seafood Soup

Clams, shrimp, crab and fish fillet.

👨🍳 CREMA DE ALMEJA DE NUEVA INGLATERRA (200 ml) 315

New England Clam Chowder

Served with bacon, potato, fine herbs and croutons.

SOPA DE TORTILLA 205

COSTEÑA (200 ml)

Tortilla Soup With Shrimp Broth

CHIPILIN CREMA DE CHIPILÍN (200 ml) 130

Chipilin Cream Soup

A fusion of regional herbs and local cream cheese.

CALDO DE ROBALO

Sea Bass Broth

Served with vegetables and a flavorful broth seasoned with chipotle and epazote to enhance its taste. 330

Available with fillets or in boneless cubes.



PRICE IN MEXICAN PESOS

POULTRY and Grill



ARRACHERA (300 g) 475

Flank Steak

Served with refried beans, corn tortillas, chili peppers and fries or stuffed baked potato.

RIB EYE (300 g) 560

Served with fries or stuffed baked potato.

TAMPIQUEÑA BAÖS (200 g) 475

BAÖS Tampiqueña

Beef steak served with guacamole, refried beans, red chilaquiles and fried plantains.

★ HAMBURGUESA BAÖS (220 g) 340

BAÖS Burger

Our delicious bacon and cheese burger. Served with potato wedges.



Tropical Chicken

POLLO TROPICAL (220 g) 275

Tropical Chicken

Chicken breast stuffed with fried plantains, bathed in a sweet and sour tamarind sauce. Served with rice and sautéed vegetables.

👨‍🍳 POLLO AL CURRY (120 g) 275

Chicken Indian Curry

🍷 COCHITO (350 g) 295

A typical dish from Chiapa de Corzo in northern Chiapas, made with pork meat bathed in an exquisite sauce mixed with ancho chili and other spices.

PRICE IN MEXICAN PESOS

Fish and Seafood

SALMÓN ALMENDRADO (200 g) 435

Almond Salmon

Seasoned crushed almonds on top of a salmon fillet. Served with house salad.



SALMÓN TERIYAKI (200 g) 435

Teriyaki Salmon

Served with rice and sautéed vegetables.



PESCADO EN HOJA SANTA (250g) 330

Fish in Hoja Santa

Fish fillet wrapped in aromatic Hoja Santa with a spicy touch, papered and steamed. Served with rice.



MOJARRA FRITA (900 g) 475

Fried Mojarra Fish

Served with house salad and fries.

PESCADO A LA VERACRUZANA (250 g) 340

Veracruz Style Fish Fillet

Fish fillet served with a fusion sauce of mediterranean and mexican flavors: onion, olives, capers, tomatoes and chili.



PULPO EN SALSA MACHA (800 g) 1100

Octopus in Macha Sause

Covered in a dried chilies sauce with fresh garnishes and rice.

Than enhance its exquisite flavor.

FILETE DE PESCADO AL GUSTO (250 g) 375

Fish Fillet Any Style

Choose from garlic style, chili-garlic style or breaded. Served with rice and house salad.

FILETE DE PESCADO AL CILANTRO (250 g) 365

Coriander Fish Fillet

Grilled fish fillet bathed in a creamy coriander sauce. Served with rice.

PESCADO CORONA (250 g) 350

Corona Fish Fillet

Fish fillet bathed with a creamy chipotle chili & Corona beer sauce. Served with rice and roasted peppers.



Fried Mojarra Fish

PRICE IN MEXICAN PESOS



Chiapaneco



Chef Suggestion



Favorite



Shrimps

★ CAMARONES AL COCO (220 g) 375

Coconut Shrimp

Shrimp breaded and fried with coconut flakes. Served with tamarind dipping sauce, rice and house salad.

CAMARONES HAWAIANOS (150 g) 475

Hawaiian Shrimp

Sautéed shrimps with a coconut milk, pineapple, bacon sauce and cheese on a bed of rice. Served in a fresh pineapple.

CAMARONES COCHÓN (220 g) 435

Cochon Shrimp

Shrimp breaded and fried with finely ground pork rinds. Served with pico de gallo, guacamole and refried beans.

CAMARONES BRAVOS (220 g) 405

Angry Shrimp

Shrimp stuffed with Gouda cheese, wrapped in bacon and served on skewers over a hot arbol chili sauce.

CAMARONES AL GUSTO (200 g) 335

Shrimp Any Style

Choose from garlic style, chili-garlic style or breaded. Served with rice and house salad.

👨‍🍳 HAMBURGUESA DE CAMARÓN (140 g) 340

Shrimp Burger

A shrimp patty burger with avocado mayo, fries and garlic dressing.

HOUSE SPECIALTY

CAMARONES ZARANDEADOS (1,000 g) 985

Half order (500 g) 495

Shaken Shrimp

Marinated in guajillo adobo and spices, served with roasted pineapple and a spicy chili pepita dressing. Exquisite dish from Nayarit.



★ CAMARONES BAÖS (1000 g) 985

Half order (500 g) 495

BAÖS Shrimp

Platter with 2.2 lb of grilled shrimp, served with 6 dipping sauces: hot habanero chili, tamarind, spicy barbecue, mango chutney, chili-pineapple and chili-peanut.

CAMARONES AL NATURAL (1000 g) 985

Half order (500 g) 495

Natural Shrimp

1 kg of shrimp, naturally cooked. Served with three dipping sauces: Tartar sauce, Tabasco mayo, and classic American cocktail sauce.

TABLA MIXTA (1,000 g) 985

Mixed Platter

Half portion of shrimp with your choice of Baös, Zarandeados, or natural, served with 3 dressings of your choice.

PRICE IN MEXICAN PESOS



Beer

NEGRA MODELO	(355 ml)	85
MODELO ESPECIAL	(355 ml)	85
CORONA OR VICTORIA	(355 ml)	70
VICTORIA	(210 ml)	45
CORONA CERO	(210 ml)	45
STELLA ARTOIS	(330 ml)	80
ULTRA	(330 ml)	75
PREPARED BEER		
• Chelada		25
• Michelada		60
• Clamacheve		50
BUCKET OF BEER 1/2		700
Corona, Victoria, Negra Modelo, Modelo Especial.		

Drinks

LEMONADE, ORANGE WATER OR JAMAICA

• Natural or sparkling	(1,500 ml)	230
• Natural	(260 ml)	60
• Sparkling	(260 ml)	60

SODAS	(355 ml)	65
Coca-Cola (Regular, Light, Zero), Fanta, Fresca, Manzanita, Sprite		

SPARKLING WATER	(355 ml)	65
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SPARKLING WATER TOPO CHIICO	(600 ml)	75
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BOTTLE WATER	(600 ml)	40
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PERRIER WATER	(330 ml)	95
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Cocktails

MARGARITA	105
(LEMON, STRAWBERRY, TAMARIND)	

 DAIQUIRI (TASCALATE)	130
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DAIQUIRI	115
(LEMON, STRAWBERRY, TAMARINDO)	

GIN TONIC	105
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GIN TONIC	155
(STRAWBERRY, BERRIES, CUCUMBER)	

PASSION FRUIT MEZCALINA	295
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APEROL SPRITZ	255
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PIÑA COLADA	135
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PIÑA COLADA WITH LIQUEUR	180
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MOJITO	120
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MOJITO (STRAWBERRY)	145
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CARAJILLO	160
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CLERICOT	
• Glass	90
• Jug	340

PRICE IN MEXICAN PESOS

Desserts

PAY DE BAILEYS

120

Baileys Pie

Baileys Irish Cream infused cream cheese pie, covered with chocolate ganache.

PLÁTANOS FLAMEADOS

110

Bananas Flambé

Served with vanilla ice cream.



STRUDEL DE MANZANA

140

Apple Strudel

Served with vanilla ice cream.



FLAN DE LICOR DE CAFÉ

90

Coffee Liqueur Flan

Infused with local coffee.

HELADO DE VAINILLA

70

Vanilla Ice Cream

Hot Drinks



CHOCOLATE CALIENTE

65

Hot Chiapas Chocolate

Made with regional chocolate + milk

CAFÉ AMERICANO (220 ml) Refill

45

American coffee

CAFÉ ESPRESSO (80 ml)

45

Espresso

ESPRESSO DOBLE (160 ml)

45

Double espresso

CAPPUCCINO (200 ml)

70

TÉ (220 ml)

40

Tea



Apple Strudel

PRICE IN MEXICAN PESOS



Chiapaneco



Chef Suggestion



Favorite