	A M E R I C A N An option of tea or coffee, orange juice or diced fruit, eggs your way with bacon or sausage, toast, butter and jelly.	\$ 1 6 9
	CHAN BAHLUM  An option of coffee or tea, tipical season fruit water or diced fruit, eggs your way with chaya leaves or chapay, fried plaintains, toast, butter and jelly.	\$159
	EGGS YOUR WAY Fried or ham scrambled eggs, sausage or bacon served with black beans, fried plaintains and corn tortillas.	\$99
	MOTULEÑOS  Fried eggs served over corn tortillas, american cheese, ham, black beans, topped with a red sauce, sour cream, queso fresco, avocado and fried plaintains.	\$139
BREAKFAST	MEXICAN STYLE EGGS  Scrambled eggs with tomatoe, onion and bell peppers, served with refried black beans, fried plaintains and corn tortillas.	\$129
KF	OMELETTE Stuffed with zucchini, onions, spinach and manchego cheese, topped with a red sauce, served with refried black beans, fried plaintains, and corn tortillas.	\$129
E	A V O C A D O T O A S T Toast, avocado, cottage cheese and honey. Add an extra.	\$ 7 9
BR	GREEN CHILAQUILES Corn tortilla chips topped with green tomatillo sauce, sour cream, queso fresco, avocado, and sliced pickled purple onion, served with refried black beans. Add an extra.	\$109
	RED CHILAQUILES  Corn tortilla chips topped with red tomatoe sauce, sour cream, queso fresco, avocado, and sliced pickled purple onion, served with refried black beans. Add an extra.	\$109
	PANCAKES	\$109
	An order of three pancakes, served with honey and seasonal fruit.	
	FRENCH TOAST Slices of bread soaked in beaten eggs, milk and cinnamon. Served with seasonal fruit.	\$109
	S E A S O N A L F R U I T Seasonal fruit served with yougurt, granola and honey.	\$119

	GORDITA 2 PIECES Two thick fried corn patties topped with black refried beans, shredded beef, lettuce, tomatoe, carrot, pickled purple onion, avocado, shredded queso fresco, half and half cream, served with a	\$139
	beef consomme.	
	FLAUTAS 4 PIECES	\$139
	Rolled corn tortillas stuffed with shredded beef and mashed potatoe topped with lettuce, tomatoe, carrot, pickled purple onion, avocado, shredded queso fresco an half and half cream, served with beef consomme.	
N	eeg established.	
TIZE	TOSTADAS 3 PIECES Flat fried corn tortillas topped with black refried beans, shredded beef, lettuce, tomatoe, carrot, pickled purple onion, avocado, shredded queso fresco, half and half cream, served with beef consomme.	\$139
	CHILES RELLENOS 1 PIEZA.	\$139
	Grilled pepper stuffed with cheese, ham and sweet corn, weathered with beaten egg, topped with a tomatoe sauce, served with black refried beans and rice.	
AP	FRIED PLAINTAINS Fried plaintains with sour cream and cheese.	\$69
1	T A M A L E S 3 PIEZAS.  An order of three tamales; chiapaneco (a cornmeal stuffed with chicken, olives, plaintains, bell pepper and raisins), Chipilin (	\$69

## LUNCH

### CHAN BAHLUM

CORN CHOWDER Corn chowder served with croutons.	\$ 7 9
TLALPEÑO SOUP  Chicken soup with carrots and zuchini, served with avocado, queso fresco and fried tortillas.	\$139
PESTO PASTA Pasta with pesto sauce, served with garlic bread.	\$ 1 6 9
CHIAPANECO MOLE  Steamed chicken topped with mole sauce made with dried peppers, chocolate, peanuts and mexican spices served with white rice and corn tortillas.	\$199
<b>TAMPIQUEÑA</b> A thin grilled steak served with a chicken flauta (a fried rolled up corn tortilla), onion, bell pepper, plaintains, cheese, sour cream, rice and a cheese quesadilla.	\$179
GRILLED CHICKEN BREAST Seasoned grilled chicken breast served with mashed potatoes and steamed vegetables.	\$159
CHICKEN MILANESE Chicken milanese served with fresh salad and french fries.	\$ 1 9 5
RANCHERO STEAK Sauteed diced beef with tomatoe sauce, onions and bell pepper serverd with black refried beans, rice and corn tortillas.	\$ 1 3 9
<b>FLANK</b> STEAK A marinated and grilled flank steak served with grilled onions, fried peppers, guacamole and a flour cheese quesadilla.	\$ 2 2 9
CHICKEN FAJITAS  Grilled chicken, onion, bell pepper strips with mushrooms served with refried beans, rice and corn tortillas.	\$159
BEEF FAJITAS  Grilled beef, onion, bell pepper strips with mushrooms, served with refried beans, rice and corn tortillas.	\$ 1 6 9

# SNACKS

### **CHAN BAHLUM**

C L U B S A N D W I C H Lettuce, tomatoe, avocado, onion, shredded chicken and american cheese.	\$139
GUACAMOLE Mashed avocado pulp with diced tomatoe, onions and minced cilantro served with tortilla chips.	\$ 6 9
FRENCH FRIES Crispy fries served with ketchup and chipotle sauce.	\$ 6 9
WEDGE POTATOES Seasoned wedge potatoes served with ketchup and ranch dressing.	\$ 7 9
FRIED PLAINTAINS Fried ripened plaintains served with cheese and sourcream.	\$69
NACHOS  Tortilla chips topped with refried black beans, cheddar cheese, jalapeño peppers, queso fresco, guacamole and pico de gallo (diced tomatoes, onions and cilantro)	\$ 7 9
HAM QUESADILLA Tortilla de harina, queso y jamón.  3 PIECES	\$ 7 9
HIBISCUS QUESADILLA  Flour tortilla stuffed with sauteed hibiscus flower and onios.	\$ 7 9
BBQ WINGS 240 grams of wings tossed in BBQ sauce, served with french fries, carrot and cucumber sticks.	\$139
CHICKEN BURRITO  Burrito stuffed with shredded chicken, refried black beans, lettuce, tomatoe, pickled onios and avocado.	\$119
BEEF BURRITO  Burrito stuffed with shredded beef, black refried beans, lettuce, tomatoe, pickled onions and avocado.	\$129
GRILLED STEAK TACOS 3 PIECES Steak tacos served with guacamole and pico de gallo (diced onions, tomatoe and cilantro)	\$ 1 4 9
CHICKEN NUGGETS  Fried chicken nuggets served with chipotle and ranch dressing.	\$69
CHEESE STICKS  Breaded and fried chihuahua cheese sticks served with chipotle and ranch dressing.	\$ 1 4 9

	FISH WITH FINE HERBS  Fish fillet seasoned with fine herbs over a bed of vegetables, wrapped in foil and serveed with mashed potatoes.	\$219
$\leq$	TETELA Corn tortilla stuffed with chicken, chistorra sausage and zucchini topped with mole sauce.	\$139
Z	NEWYORK STEAK Seared and cooked medium well, seasoned with thyme, burtter, garlic and white wine served with mashed potatoes, bechamel sauce, fried chistorra sausage, and sauteed vegetables.	\$ 2 5 9
DINNE	RIB EYESTEAK Rib eye steak with steak butter served with mashed potatoes, bechamel sause, fried chistorra sausage and a fresh salad.	\$ 2 9 9
	CLASSIC HAMBURGER Ground beef, american cheese, lettuce, tomatoe and onion served with french fries.	\$ 1 4 9
	CHICKEN CRUNCH HAMBURGER Chicken milanese, salad, onion rings, BBQ sause served with french fries.	\$169
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	ROCK SHRIMP Shrimp topped with a masago and toasted sesame seeds sause.	\$ 2 5 9
00		\$ 2 5 9 \$ 2 2 5
FOOD	Shrimp topped with a masago and toasted sesame seeds sause.  SHRIMP CEVICHE Shrimp with diced tomatoe, purple onion, cucumber, cilantro, tomatoe sause, black seafood	
A FOOD	Shrimp topped with a masago and toasted sesame seeds sause.  SHRIMP CEVICHE  Shrimp with diced tomatoe, purple onion, cucumber, cilantro, tomatoe sause, black seafood sauce, lime juice and avocado, served with tortilla chips  FISH CEVICHE  Fish with diced tomatoe, purple onion, cucumber, cilantro, tomatoe sause, black seafood sauce,	\$ 2 2 5
SEA FOOD	Shrimp topped with a masago and toasted sesame seeds sause.  SHRIMP CEVICHE Shrimp with diced tomatoe, purple onion, cucumber, cilantro, tomatoe sause, black seafood sauce, lime juice and avocado, served with tortilla chips  FISH CEVICHE Fish with diced tomatoe, purple onion, cucumber, cilantro, tomatoe sause, black seafood sauce, lime juice and avocado, served with tortilla chips  GOBERNADOR QUESADILLAS	\$ 2 2 5 \$ 1 5 9

50	COCA COLA	\$ 4 0
	COCA COLA LIGHT	\$ <b>4</b> 0
	ARIZONA TEA	\$ 4 0
SODA	WATERooml	\$ 3 0
S	MINERAL WATER	\$ 3 5
	PIÑA COLADA	\$110
	CLASIC MARGARITA	\$ I I O
	STRAWBERRY MARGARITA	\$ 1 4 5
	TRADITIONAL MOJITO	\$ I I O
	STRAWBERRY MOJITO	\$ 1 3 5
	TEQUILA SUNRISE	\$ 9 0
	CUBA LIBRE	\$ 9 5
	MEDIAS DE SEDA	\$115
	KAHLUA SMOOTIE	\$110
	MANGO DAIQUIRI	\$ 1 4 5
	CANTARITO	\$ I 3 O
COCKTAILS	SANGRIA	\$ 1 3 9
	COCTEL MAYA PALENQUE	\$ 1 3 9
	PALOMA	\$110
	SACRIFICIO MAYA	\$ I 2 O
	CARAJILLO	\$ 1 3 0
	GIN TONIC	\$ 1 6 o
	AMSTEL ULTRA	\$ 5 5
	XX LAGER	\$ 5 O
	CORONA LATA	\$ 5 O
$\simeq$	CORONA VIDRO	\$ 5 5
	VICTORIA	\$ 5 O
BEE	INDIO	\$ 5 0
. ,	MODELO NEGRA	\$ 5 5
	MODELO ESPECIAL	\$ 5 5
	MODELO LATA	\$ 5 O

RESTAURANTE & BAR

	VINO XA BLANCO Y TINTO	
	COPA	\$138
	BOTELLA	\$550
Ä	CASILLERO DEL DIABLO VINO TINTO	\$700
WINE	FINCA LAS MORAS VINO TINTO	\$650
	LA CETTO VINO TINTO	\$700
	VIÑAMAIPO CABERNET VINO TINTO	\$450
	VIÑAMAIPO MERLOT VINO TINTO	\$450
	CONCHA Y TORO VINO TINTO	\$650
	GLASS/SHOT	
	RON	
	BACARDI BLANCO	\$90
	BRANDY	
	TORRES 10	\$110
	WHISKY	
	JHONNIE WALKER RED LABEL	\$140
S	JHONNIE WALKER BLACK	\$165
QUORS	BUCHANAN'S DELUXE 12	\$150
	TEQUILA	
	DON JULIO 70	\$145
	JULIO REPOSADO	\$130
	MAESTRO DOBEL	\$130
	JIMADOR	\$90
	JOSÉ CUERVO TRADICIONAL	\$110
	VODKA	
	OSO NEGRO	\$130
	SMIRNOFF	\$150
	DIGESTIVOS	
	LICOR 43	\$ I 2 O
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