

BREAKFASTS 07:00 A.M. - 11:00 A.M.

CHAN BAHLUM BREAKFAST

\$159

A Choice of coffee or tea, seasonal water or fruit, eggs cooked to your liking with chaya or chapay and fried plantain.
Served with toast, butter, and jam.



AMERICAN BREAKFAST

\$169

Choice of coffee or tea, orange juice or fruit, eggs cooked to your liking with bacon or sausage.
Served with toast, butter, and jam.

EGGS YOUR WAY

\$99

Fried or scrambled eggs with ham, sausage, or bacon, served with refried black beans and fried plantains.

MOTULEÑO EGGS

\$139

Fried eggs served over corn tortillas with American cheese, ham, refried black beans, topped with red sauce, cream, fresh cheese, avocado, and fried plantains.

MEXICAN-STYLE EGGS

\$129

Scrambled eggs with tomato, onion, and bell peppers. Served with refried black beans and fried plantains.

OMELETTE

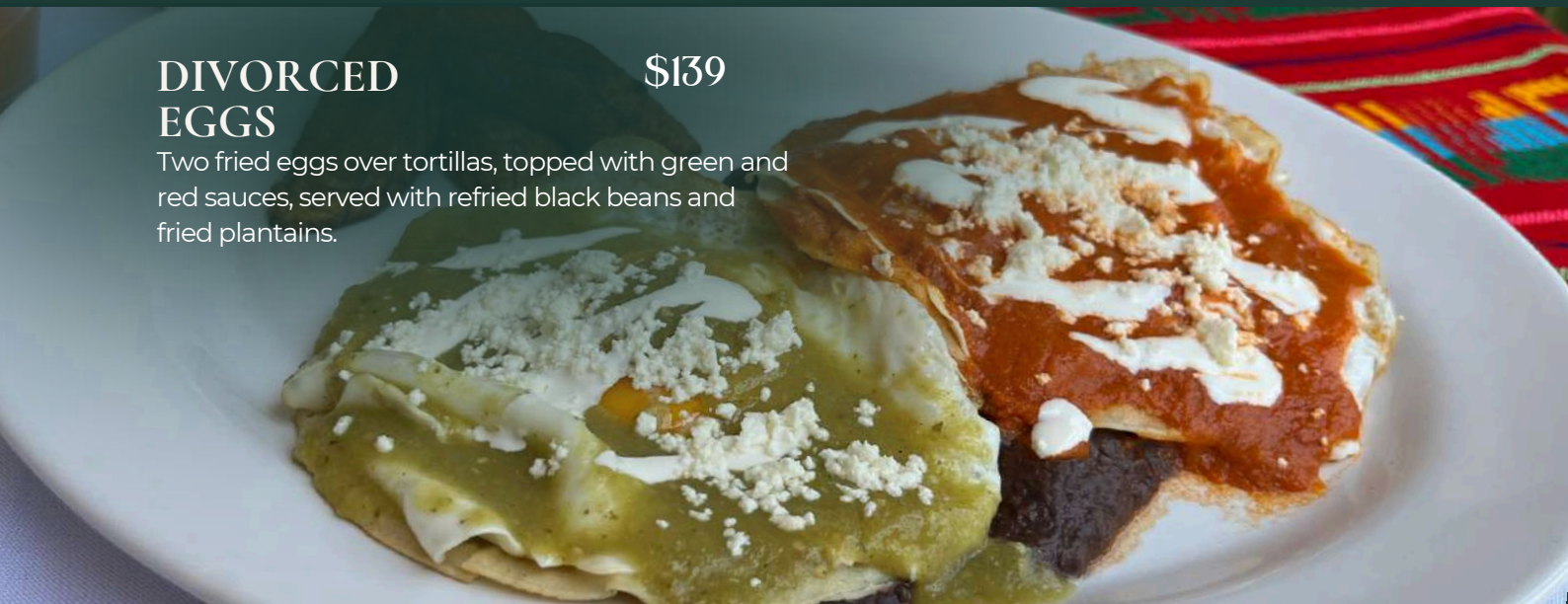
\$129

Egg omelette stuffed with zucchini, onion, spinach, and Manchego cheese. Topped with red sauce and served with refried black beans and fried plantains.

DIVORCED EGGS

\$139

Two fried eggs over tortillas, topped with green and red sauces, served with refried black beans and fried plantains.





**AVOCADO
TOAST** 

\$79

Toasted bread with avocado, cottage cheese, and honey.
Add an extra topping.

GREEN CHILAQUILES 

\$109

Tortilla chips covered in green tomatillo sauce, cream, fresh cheese, avocado, and pickled red onion. Served with refried black beans. Add an extra topping.

RED CHILAQUILES 

\$109

Tortilla chips covered in red tomato sauce, cream, fresh cheese, avocado, and pickled red onion. Served with refried black beans. Add an extra topping.

SWISS ENCHILADAS

\$149

Chicken-filled enchiladas topped with creamy green tomatillo sauce and melted cheese.

FRENCH TOAST

\$109

Bread dipped in egg, milk, and cinnamon. Served with seasonal fruit.

HOT CAKES

\$119

Order of 3 pancakes served with honey and seasonal fruit.

YOGURT WITH GRANOLA

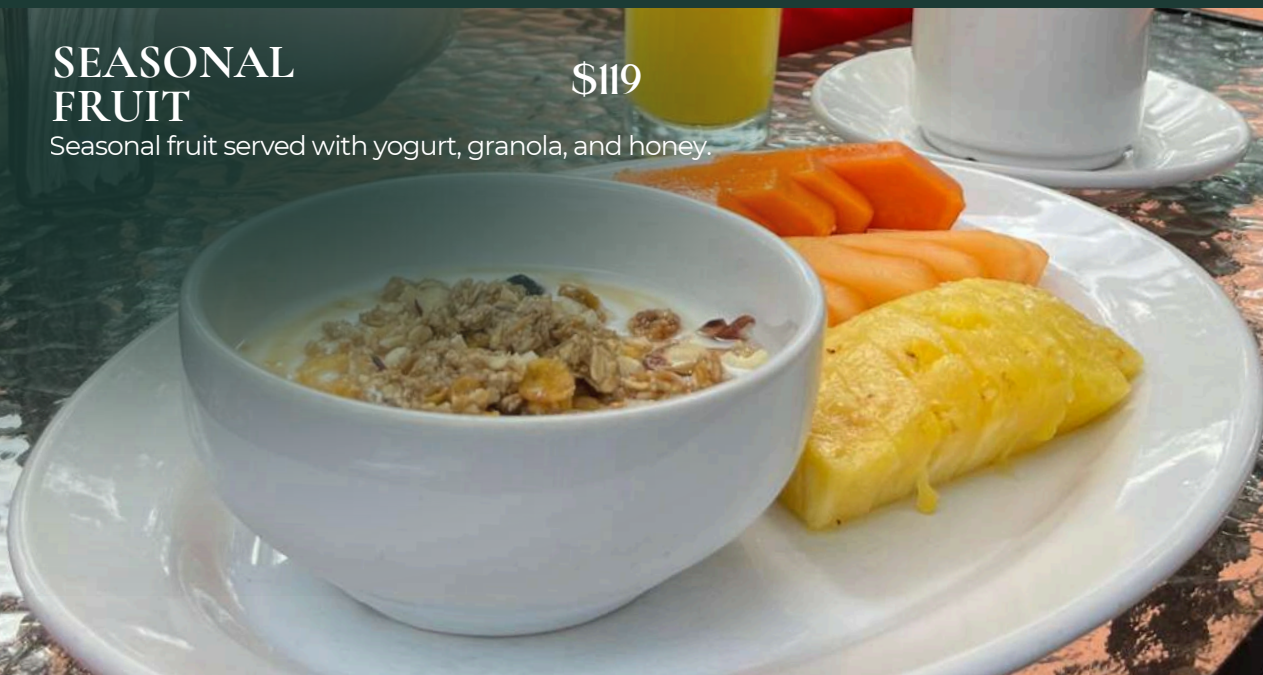
\$69

Yogurt, granola, and honey.

**SEASONAL
FRUIT**

\$119

Seasonal fruit served with yogurt, granola, and honey.



MEXICAN SNACKS



TETELA

\$159

Corn tortilla stuffed with chicken, chistorra sausage, and zucchini.

Topped with mole sauce, cheese, and cream.

TAMALES

\$99

Order of 3 tamales: Chiapaneco, chipilín, and chaya style.

Served with refried beans.

GORDITAS 3 PIECES

\$139

Fried corn masa tortillas topped with refried beans, shredded chicken or beef, lettuce, tomato, carrot, pickled red onion, avocado, grated fresh cheese, and cream.

Served with chicken consommé.

TOSTADAS 3 PIEZAS

\$139

Crispy corn tortillas topped with refried beans, shredded chicken or beef, lettuce, tomato, carrot, pickled red onion, avocado, grated fresh cheese, and cream.

Served with chicken consommé.

CHILE RELLENO

\$139

Roasted poblano pepper stuffed with cheese, ham, and sweet corn kernels, coated in egg batter and topped with tomato sauce.

Served with refried beans and rice.

FLAUTAS 4 PIECES

\$139

Fried rolled corn tortillas stuffed with shredded chicken or beef and potato, topped with lettuce, tomato, carrot, pickled red onion, avocado, grated fresh cheese, and cream.

Served with chicken consommé.

APPETIZERS



CREAM OF ZUCCHINI SOUP

\$79



CREAM OF CORN SOUP

\$79



CREAM OF CARROT SOUP

\$79

LUNCH



CHIAPAS- STYLE MOLE

\$199

Chicken cooked and covered in traditional mole sauce made with dried chillies, chocolate, peanuts, and spices. Served with white rice.

GRILLED CHICKEN BREAST

\$159

Seasoned grilled chicken breast served with mashed potatoes, rice, and steamed vegetables.

CHICKEN MILANESE

\$195

Breaded chicken cutlet served with fresh salad and French fries.

RANCHERO STEAK

\$189

Steak cooked in tomato, onion, and bell pepper sauce. Served with refried black beans and white rice.

CHICKEN FAJITAS

\$159

Grilled chicken strips with onion, bell pepper, and mushrooms. Served with refried beans and white rice.

BEEF FAJITAS

\$169

Grilled beef strips with onion, bell pepper, and mushrooms. Served with refried beans and white rice.

TLALPEÑO SOUP

\$139

Chicken broth with carrots and zucchini. Served with avocado, fresh cheese, and crispy tortilla strips.

TAMPIQUEÑA STEAK \$230

Grilled beef fillet served with a chicken flauta, onion, bell pepper, fried plantain, rice, cheese, refried beans, cream, and a handmade corn quesadilla.



SEAFOOD

GOVERNOR QUESADILLA

\$99

Flour tortilla with a Manchego cheese crust, shrimp filling, spices, avocado, and house dressing.



ROCK SHRIMP

\$269

Golden crispy shrimp topped with masago sauce and toasted sesame seeds.

SHRIMP CEVICHE

\$235

Shrimp with tomato, red onion, cucumber, cilantro, tomato juice, black sauces, lime juice, and avocado.

Served with tortilla chips.

FISH CEVICHE

\$179

Fish with tomato, red onion, cucumber, cilantro, tomato juice, black sauces, lime juice, and avocado.

Served with tortilla chips.

BREADED SHRIMP

\$209

Breaded shrimp served with fresh salad and white rice.

VERACRUZ-STYLE FISH

\$219

Fish fillet cooked with tomato and onion.

Served with white rice.

GARLIC SHRIMP

\$289

Shrimp sautéed in butter with garlic and guajillo chili.

Served with white rice and vegetables.

FISH WITH FINE HERBS

\$219

Fish fillet seasoned with fine herbs, wrapped and baked over a bed of vegetables and rice.

SHRIMP BURGER

\$229

Shrimp patty served with dressing, guacamole, and caramelized onion.

DINNERS



CARBONARA PASTA \$195

Pasta with carbonara sauce. Served with garlic bread.

PESTO PASTA


\$159

Pasta with pesto sauce. Served with garlic bread.

BOLOGNESE PASTA

\$139

Pasta with Bolognese sauce. Served with garlic bread.

 Vegetarian options available

Add extra: Chicken \$40 · Skirt Steak \$60 · Shrimp \$80

Extra garlic bread \$20

CLASSIC BURGER

\$159

Beef patty, American cheese, lettuce, tomato, onion, and French fries.



CHICKEN CRUNCH BURGER \$179

Breaded chicken fillet, salad, onion rings, BBQ sauce, and French fries.

SNACKS



CLUB SANDWICH

Chicken sandwich with lettuce, tomato, avocado, onion, and American cheese. Served with French fries.

\$159

GUACAMOLE

Fresh guacamole with pico de gallo. Served with tortilla chips.

\$79

NACHOS

Tortilla chips topped with beans, cheddar cheese, jalapeños, fresh cheese, guacamole, and pico de gallo. Add extra toppings.

\$89

BBQ WINGS

240 grams of BBQ wings. Served with French fries, carrot and cucumber sticks, and ranch dressing.

\$159

CHICKEN BURRITO

Burrito with shredded chicken, refried beans, lettuce, tomato, pickled onion, and avocado.

\$119

BEEF BURRITO

Burrito with shredded beef, refried beans, lettuce, tomato, pickled onion, and avocado.

\$139

HIBISCUS QUESADILLA

Flour tortilla with cheese and sautéed hibiscus flower with onion.

\$79

SEASONED WEDGE FRIES

Seasoned potato wedges served with ketchup or ranch dressing.

\$89

KIDS MENU



GRILLED CHEESE SANDWICH \$79

Toasted sandwich bread with melted Manchego cheese.



CORN DOGS \$139

Order of 4 corn dogs served with Thousand Island dressing.



HAM QUESADILLAS \$79

Order of 3 flour tortilla quesadillas with cheese and ham. Served with refried beans.



GRILLED STEAK TACOS \$149

Order of 3 grilled steak tacos served with guacamole and pico de gallo.



HOT CAKES KIDS \$89

Order of 3 mini hot cakes served with honey and seasonal fruit.



FRENCH FRIES \$69

Crispy French fries served with ketchup and chipotle dressing.



NUGGETS \$69

Fried chicken nuggets served with chipotle and ranch dressing.



CHEESE STICK \$149

Breaded and fried Chihuahua cheese sticks served with chipotle and ranch dressing.



OCTODOGS \$128

Fried sausages shaped like octopuses. Served with chipotle and ranch dressing.

CORTES



RIB EYE

\$299

Rib eye steak seared with butter and Worcestershire sauce, served with creamy mashed potatoes with chistorra and a fresh salad.



NEW YORK

\$259

New York steak seared with thyme, garlic, and white wine, served with a baked potato with chistorra and bacon-wrapped vegetable bundles.

POSTRES



CARAMEL FLAN

\$79

Creamy and light flan topped with homemade caramel. Served with seasonal fruit and walnuts.

CHESSECAKE

\$125

Delicious and smooth cheesecake with a crunchy cookie crust, decorated with seasonal fruit.



ARTISAN ICE CREAM

\$120

Selection of 3 scoops of handcrafted ice cream made with local ingredients. Served with chocolate and seasonal fruit.



COFFEE & TEA	CHIAPAS COFFEE	\$35
	CHIAPAS COFFEE (REFILL)	\$45
	COFFEE WITH MILK	\$40
	CAPPUCCINO	\$75
	LEMON TEA	\$35
	SPEARMINT TEA	\$35
	CHAMOMILE TEA	\$35

FRESH DRINKS	LEMONADE	\$40
	SPARKLING LEMONADE	\$45
	ORANGEADE	\$40
	SPARKLING ORANGEADE	\$45
	HIBISCUS WATER	\$45
	HORCHATA	\$45
	FRUIT-INFUSED WATER	\$45

JUICES	PINEAPPLE	\$50
	CANTALOUPE	\$50
	PAPAYA	\$50
	ORANGE	\$55
	GREEN JUICE	\$65
	ORANGE & CARROT JUICE	\$65

SMOOTHIES	PAPAYA	\$65
	CANTALOUPE	\$65
	STRAWBERRY	\$70
	BANANA	\$65
	CHOCOLATE MILK SHAKE	\$65

SODAS	COCA-COLA	\$40
	COCA-COLA LIGTH	\$40
	ARIZONA ICED TEA	\$40
	STILL WATER <i>600 ml</i>	\$30
	SPARKLING WATER	\$35
	TOPO CHICO SPARKLING WATER	\$40

CERVEZAS

AMSTEL ULTRA	\$55
XX LAGER	\$50
CORONA (CAN)	\$50
CORONA (BOTTLE)	\$55
VICTORIA	\$50
INDIO	\$50
MODELO NEGRA	\$55
MODELO ESPECIAL	\$55
MODELO (CAN)	\$50

PREPARED DRINKS

MICHELADA	CHELADA	CLAMATADA
\$55	\$55	\$55

COCKTAILS

PIÑA COLADA	\$110
CLASSIC MARGARITA	\$110
STRAWBERRY MARGARITA	\$145
TRADITIONAL MOJITO	\$110
STRAWBERRY MOJITO	\$135
TEQUILA SUNRISE	\$90
CUBA LIBRE	\$95
MEDIAS DE SEDA	\$115
KAHLUA SMOOTIE	\$110
MANGO DAIQUIRI	\$145
CANTARITO	\$130
SANGRIA	\$139
MAYA PALENQUE COCKTAIL	\$139
PALOMA	\$110
MAYAN SACRIFICE	\$120
CARAJILLO	\$130
GIN & TONIC	\$160



MAYA PALENQUE COCKTAIL

WINES

VINO XA	WHITE WINE & RED WINE	
GLASS		\$138
BOTTLE		\$550
CASILLERO DEL DIABLO	RED WINE	\$700
FINCA LAS MORAS	RED WINE	\$650
LA CETTO	RED WINE	\$700
VIÑAMAIPO CABERNET	RED WINE	\$450
VIÑAMAIPO MERLOT	RED WINE	\$450
CONCHA Y TORO	RED WINE	\$650

GLASS / SHOT DOES NOT INCLUDE MIXERS.

LIQUEURS

RON		\$90
BACARDI BLANCO		
BRANDY		\$110
TORRES 10		
WHISKY		\$140
JHONNIE WALKER RED LABEL		
JHONNIE WALKER BLACK		\$195
BUCHANAN'S DELUXE 12		\$160
TEQUILA		\$195
DON JULIO 70		
JULIO REPOSADO		\$130
MAESTRO DOBEL		\$160
JIMADOR		\$95
JOSÉ CUERVO TRADICIONAL		\$110
VODKA		\$130
OSO NEGRO		
SMIRNOFF		\$150
DIGESTIVOS		\$120
LICOR 43		

happy hour

5:00 PM – 7:00 PM
2X1 ON SELECTED COCKTAILS



BIRTHDAY SPECIAL

VISIT US ON YOUR BIRTHDAY AND YOUR
CAKE IS ON US!

COME WITH 6 FRIENDS AND GET A FREE CAKE.

SUBJECT TO AVAILABILITY AND WITH PRIOR RESERVATION.



GET A FREE SOFT DRINK!

SHARE YOUR OPINION AND RECEIVE A FREE DRINK
HIBISCUS WATER, HORCHATA, OR LEMONADE.



ALL YOU CAN EAT PANCAKES

ONLY

\$99

MXN

EVERY TUESDAY
7:00 AM – 11:00 PM