

# Bacari

RESTAURANT

ENJOY A CULINARY EXPERIENCE OF AUTHENTIC MEXICAN  
CUISINE AT ONE OF THE MOST BEAUTIFUL LANDMARKS IN THE WORLD

## ENTREES

### SPICY CHICKEN SOPE

With pickled onion, green avocado sauce,  
coriander, lettuce & tomato

12

### SWEET CORN TAMALE

Poblano chile strips, melted cheese &  
corn kernels

14

### GREEN SALAD WITH AVOCADO

Mustard vinaigrette, jalapeño, broccoli, celery,  
chayote & asparagus

12

## SOUP OF THE DAY

### CORN CREAM SOUP

With Shrimp stew & peppers

12

### TORTILLA SOUP

With panela cheese, crispy tortilla & sour cream

12

## MAIN DISHES

### **CHICKEN OSSOBUCO WITH PIPIAN SAUCE** 200 grs

Green tomatillo, jalapeño, epazote fine herb  
& squash seeds sauce

28

### **RED SNAPPER FILLET VERACRUZANA STYLE** 200 grs

Veracruzana sauce & vanilla essence

30

### **ROASTED TUNA WITH MEXICAN SPECIES**

With avocado salad

32

### **AL PASTOR SHRIMP** 200 grs

Beans panucho, pickled onion, coriander, jalapeño  
sauce & grilled pineapple

32

## MAIN DISHES

### \* **FLANK STEAK HUARACHE** 200 grs

Refried beans, lettuce, pickled onion, radish, avocado,  
cherry tomatoes, cotija cheese & sour cream

28

### \* **LAMB MIXIOTE** 250 grs

Served with salad cheeckpea, green tomatillo sauce  
& home made corn tortilla

40

### **LOBSTER CHILE RELLENO** 180 grs

Covered with tomato sauce & fresh epazote

35

### \* **ROASTED KOROBUTA PORK CHOP** 400 grs

Roasted with "mancha manteles" mole

45

### **BROILED HALF CHICKEN SINALOA STYLE** 450 grs

Covered with guajillo sauce

28

## SIDE ORDER TO YOUR CHOICE

### RISOTTO MEXICAN STYLE

### REFRIED BEANS WITH MEXICAN SAUSAGE

### ORGANIC VEGETABLES WITH CORIANDER & BASIL BUTTER

### CHILES TREADOS

## FROM OUR PASTRY CHEF

### **CHURROS WITH CARAMEL SAUCE**

8

### **THREE MILK CAKE WITH BERRIES COMPOTE**

8

### GLUTEN FREE

\* In compliance with Mexican regulations regarding raw ingredients, these menu  
selections are served at the customer's desire.

Prices are in American dollars, 16% tax included