

ENTRADAS

Starters

Queso panela en salsa de frijol (250 grs) \$305
Panela cheese in bean sauce

Yuca al ajillo (250grs) \$275
Yuca with garlic sauce

Guacamole (150grs) \$195
Guacamole

Empanadas Chiapanecas (3pz) \$265
Chiapas style empanadas
A elegir/to choose
pollo guisado, carne guisada o queso fresco de la region
stewed chicken, stewed meat or fresh cheese from the region

Flautas de pollo (4pz) \$225
Chicken flutes

Croquetas de calamar (5pz) \$350
Squid croquettes

Papas fritas (250grs) \$155
French fries

Bruschetta (4pz) \$235
Bruschetta

Solicite ticket de consumo, sin ticket la cuenta es gratis
Ask for your bill ticket, tab without bill ticket is free



ENTRADAS

Starters

Tabla de quesos (250 grs) Cheeseboard	\$350
Variedad Mexicana (100grs) Mexican variety	\$350
Chayotes en salsa roja (200grs) Chayotes in red sauce	\$235

SOPAS

Soups

Sopa de tortilla (300ml) Tiras de tortilla frita, aguacate, queso oaxaca y crema de la región Tortilla soup Fried tortilla strips, avocado, oaxaca cheese and cream cheese from the region	\$145
Consomme de pollo (75 grs) Chicken broth	\$155
Caldo tlalpeño (75 grs) Tomates sazonados acompañado de pollo deshebrado, chipotle, mix de verduras y aguacate Tlalpeño broth seasoned tomatoes accompanied by shredded chicken, chipotle, mixed vegetables and avocado	\$165

SOPAS

Soups

Crema de chipilín (300m)
Hecha a base de quelite chipilín acompañada con crutones sazonados \$165

Chipillin cream
made with quelite chipilín leaves accompanied with seasoned croutons

Crema de champiñones (300ml) \$165
Mushroom cream

Caldo de huevo con momo (2pza) \$205
Broth seasoned with jitomate, onion and regional momo leaf and two boiled egg the broth

Caldo de camarón (100grs) \$235
Shrimp broth
Delicious shrimp broth

PASTAS

Pasta

Espaguetti a la boloñesa (170 grs) \$365
Bolognese spaghetti

Espaguetti frutti di mare (150 grs) \$365
Espaguetti frutti di mare

Macarrones con queso (250grs) \$315
Mac & cheese

Ravioli al pesto (220grs) \$350
Ravioli with pesto sauce

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ENSALADAS

Salads

Ensalada Selene **\$265**

Mix de lechugas, espinacas y cilantro, acompañada de frituras de malanga y queso chiapaneco, aderezado con vinagreta de cacao

Selene salad

Mix of lettuce, spinach and cilantro, accompanied by fried malanga and Chiapas cheese, dressed with cocoa vinaigrette

Ensalada jardin **\$265**

pepino, jitomate, cebolla morada, acompañada de huevo cocido, aderezado con vinagreta de orégano

Garden salad

cucumber, red onion, tomato, red onion, accompanied by boiled eggs, dressed with oregano vinegar

Ensalada cesar **\$260**

Hojas de lechuga italiana con aderezo blanco y queso parmesano acompañado de crujientes de pan

Caesar salad

Romaine lettuce leaves with white dressing and parmesan cheese accompanied by crusty bread

Agrega pollo (100grs) **+ \$35**

Add chicken

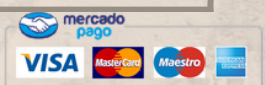
Agrega camarones (100grs) **+ \$85**

Add shrimp

Hamburguesa vegetariana estilo Chan-Kah (200grs) **\$260**

Vegetarian burger chan-Kah style

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POLLO

Chicken

Pollo a la crema relleno de arándanos bañado con salsa blanca (200grs) \$450

Cream chicken stuffed with blueberries bathed with white sauce

Suprema de pollo en salsa tersa de cacahuete acompañado de puré de papa y fritura de malanga (200grs) \$485

Chicken supreme in smooth peanut sauce accompanied by mashed potatoes and fried malanga

Pollo a la parilla sazonado acompañado de arroz blanco y verduras salteadas (200grs) \$405

seasoned grilled chicken served with white rice and sautéed vegetables

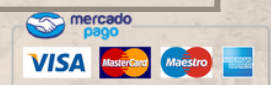
Clásicas brochetas de pollo con verduras asadas al carbón en cama de arroz blanco (200 grs) \$370

Classic chicken skewers with charcoal-grilled vegetables on a bed of white rice

Milanesa de pollo con papas frits y ensalada fresca (200grs) \$420

Chicken schnitzel served with french fries and fresh salad

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CARNES ROJAS

Red meat

Milanesa de res empanzinada con papas y ensalada fresca (180grs) \$435

Breaded milanesa with potatoes and fresh salad

Cochito horneado en salsa tradicional chiapaneca un clásico imperdible de la gastronomía chiapaneca (200grs) \$460

Pork leg in traditional Chiapas sauce, an unmissable classic of Chiapas gastronomy

Corte Rib-Eye al punto bañado en salsa agridulce de tamarindo, acompañado de frituras y puré de malanga (300grs) \$695

Rib eye cut to the point bathed in sweet and sour tamarindo sauce, accompanied by malanga puree

Tierno filete de res bañado de salsa agridulce de Jamaica acompañado de puré de papa (180grs) \$515

Tender beef fillet bathed in sweet and sour jamaican sauce accompanied by mashed potatoes

Filete mignon bridado con tocino acompañado de salsa de champiñones y cama de puré de papa (300grs) \$570

Fillet mignon bridled with bacon accompanied by mushroom sauce and a bed of mashed potatoes

Aguachile de rib-eye (150grs) \$405

Rib-Eye aguachile

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CARNES ROJAS

Red meat

Arrachera de res al grill acompañada con quesadillas y guacamole (250grs) \$570

Grilled beef flank steak served with quesadillas and guacamole

Filete Rocco de res con cubierta de cebollas, chicharos verdes acompañado con frijoles, queso chiapas, vegetales y plátanos fritos (250grs) \$545

Rocco beef fillet covered with onions, green peas accompanied with beans and Chiapas cheese, vegetables, fried bananas

Hamburguesa de res con papas y pan hecho en casa complementados con aderezo de cilantro, acompañada con papas crujientes a la francesa (170grs) \$225

Beef burger with homemade bread complemented with cilantro dressing, served with crispy French fries

Guacamole con chicharrón de Rib-Eye (150grs) \$445

Guacamole with Rib-eye cracklings

Mar y Tierra: Brochetas de pulpo tierno y filete de res jugoso acompañado de verduras frescas a la parrilla y un delicioso guacamole (150grs) \$445

Surf and turf: tender octopus skewers and juicy beef fillet accompanied by grilled vegetables and a delicious guacamole

Tacos de picaña servidos en tortilla azul (200grs) \$385

Picana tacos served with blue tortilla

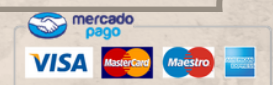
Tacos de arrachera servidos en tortilla azul (200grs) \$350

Arrachera tacos served with blue tortilla

Tacos de cecina servidos en tortilla azul (200grs) \$385

Cecina tacos served with blue tortilla

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MARISCOS

Sea food

Camarones Chan-Kah salteados, aderezados con salsa a base de chipotle sazonado y mayonesa de la casa (180grs) \$485
Sauteed Chan-Kah shrimps seasoned with seasoned chipotle-based sauce and house mayonnaise

Camarones fritos cubiertos con coco crujiente (180grs) \$485
Fried shrimp topped with crispy coco

Mojarra frita al ajillo o al ajo acompañada de ensalada fresca y arroz blanco (350grs) \$465
Fried mojarra with garlic or garlic accompanied with fresh salad and white rice

Caldo de camarón (100grs) \$235
Shrimp broth

Quesadilla de camaron (100grs) \$345
Golden flour tortilla, gratin with cheese, stuffed with shrimp stewed with tomato, onion and pepper.

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MARISCOS

Sea food

Ceviche mixto de camarón y filete de pescado, acompañado de jitomate y cebolla. (50grs) (200grs) \$375

Mixed shrimp and fish fillet ceviche, accompanied by tomato and onion

Aguachile de camarón con pepino y cítricos (150grs) \$395

Shrimp in chili water with cucumber and citrus

Filete de pescado a la plancha, en salsa de chipilin, salsa de tamarindo o salsa de jamaica (200grs) \$365

Grilled fish fillet, in chipilin sauce, tamarindo sauce or hibiscus sauce

NIÑOS

Kids

Nuggets de pollo (200gr) \$260

Chicken nuggets

Hamburguesa de res con papas (170grs) \$225

Hamburger with fries

Club sándwich con papas (4pzas) \$250

Club sandwich with french fries

Quesadillas (3pzas) \$215

Cheese quesadillas

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PIZZAS

Pizza

Hawaiana - Hawaiian	\$350
Vegetariana - Vegetarian	\$330
Peperoni - Pepperoni	\$350
Mixta - Mixed	\$350

Todas nuestras pizzas son medianas, elaboradas con masa y salsa de la casa,
terminadas con orilla crujiente a las finas hierbas

All our pizzas are made with homemade dough and sauce, finished with a crispy edge
cooked with fine herbs

POSTRES

Dessert

Tiramisu Tiramisu	\$160
Pastel de chocolate Chocolate cake	\$155
Flan Napolitano Napolitan flan	\$145
Pastel frio Cold cake	\$145
Helados artesanales (pregunta por los sabores) Handmade ice creams (ask for the current flavors)	\$145
Crêpe Suzette Crêpe Suzette	\$185
Pastel de zanahoria Carrot cake	\$160
Pan de elote servido con helado Corn bread served with ice cream	\$165

