BREAKFAST

08:00 AM - 11:30 AM

FRUIT

Fruta de temporada
Seasonal fruit.
Add yogurt, granola, and cottage cheese

Berry Bowl
With Greek yogurt and granola.

Bacalauh Greek Yogurt
Natural Greek yogurt topped with mixed berries, seasonal fruit, kiwi, granola, toasted coconut, and honey.

Oatmeal & Fresh Fruit
Overnight oats made with almond milk, served with mixed berries, banana, walnuts, and honey.

Homemade bakery

Red Velvet Concha
Red velvet-style concha.

Chocolatín
Crispy croissant dough base, filled with semi-sweet chocolate cream.

Carrot Muffin
Served with nuts and frosting.

Croissant
Crispy on the outside, with a touch of powdered sugar.

Cinnamon Roll
Served with raisins, a three-milk soak, sugar glaze, and cinnamon.

Toasted Bread Order
3 pieces of toasted brioche bread served with Philadelphia cheese, jam, and butter.

New York Roll
Pistachio or Hazelnut.

Rocher Croissant Roll
Crispy on the outside and creamy inside, filled with smooth gianduja ganache.

Croissant rol con crema pastelera

Cheese & Guava Brioche
Brioche bread filled with cream cheese frosting, Edam cheese, and guava pieces.

Creme Bruleé Croissant
Crispy croissant base filled with creamy natural vanilla pastry cream, topped with caramelized sugar.

HOT CAKES WAFFLES & TOAST

Traditional Pancakes
Add turkey ham, pork sausage, or bacon / Add crispy chicken breast

Waffles
Served with berries and chocolate candies.
Add turkey ham, pork sausage, or bacon / Add crispy chicken breast

Tiramisu French Toast
French toast served with mascarpone cream, cocoa, semi-sweet chocolate, and coffee sauce.

Chicken & Waffles
Delicious crispy chicken served with freshly made waffles, accompanied by bacon, strawberries, butter, and a honey mustard dressing with roasted xcatic pepper.

EGGS

Valladolid Eggs
Scrambled with Valladolid-style longaniza, onion, tomato, and fresh cilantro, served with beans, avocado, and a mixed salad lo acompañamos con frijol, aguacate y ensalada mixta.

Poblano Omelette
Filled with roasted poblano strips, corn, string cheese, and poblano sauce, served with beans, avocado, and house bread.

Spinach Omelette
Filled with creamy spinach and chistorra, served with beans and a green salad.

Motuleño Eggs
Fried egg over corn toast with beans, tomato sauce in true Yucatecan style, fried plantain, ham, roasted habanero chili, peas, and Edam cheese.
Just the way it should be!

CHILAQUILES & ENCHILADAS

Chilaquiles
In green sauce, ranchera, served with cheese, cream, onion, epazote, and chicken.
Add egg or longaniza / Add chicken, arrachera, shrimp, or castacan

Enchiladas
Corn tortillas filled with chicken, topped with green or ranchera sauce, tomato sauce, cream, onion, avocado, cilantro, and melted cheese.

Swiss Enchiladas
Flour tortillas filled with chicken, onion, cilantro, and avocado, topped with green sauce and gratinéed with a selection of cheeses.

BURGERS

Angus Beef Burger *220 g*
Angus beef cooked to your liking, served with guacamole, crispy onions, bacon, cheese, lettuce, tomato, cucumber, and fries.

Shrimp and Lobster Burger *220 g*
A burger made from shrimp and lobster, panko, guacamole, smoked cheese, lettuce, red onion, cucumber, tomato, and bacon.

CRAB CLAWS

PER GRAM

Moro Crab

Colossal Moro Crab

King Crab

Sea
Cold Crab Claws Served with spiced clarified butter and tartar sauce.

Fire
Sautéed Crab Claws Cooked with herb butter.

Consuming raw foods is at the consumer's own risk

Bacalauh Favorites
RECOMMENDED BY OUR CHEF.

BACALAUH

COCINA DE MAR

ESPECIALIDADES DEL CHEF

Hummus & Mushroom Toast
Toasted artisan bread topped with house-made hummus, sautéed mushrooms, goat cheese, and a fresh spinach salad.

Smoked Salmon Toast
Toasted artisan bread with cream cheese and capers, avocado, smoked salmon, sesame seeds, and a fresh spinach salad.

Valladolid Molletes
Sourdough bread topped with house-made refried beans, Valladolid-style sausage, a blend of melted cheeses, avocado, and pico de gallo.

Avocado toast
Sourdough toast topped with avocado, cherry tomatoes, ricotta cheese, chaya, and mushrooms..
Add-ons egg, Valladolid sausage, or panela cheese
Skirt steak, shrimp, smoked salmon, Serrano ham, or burrata Lobster per gram.

Croque Madame
The French classic: toasted brioche filled with seared turkey ham, creamy cheese sauce, smoked cheese, and topped with a fried egg. Served with a fresh pesto salad.
Add lobster per gram.

Eggs Benedict
Poached eggs served on toasted brioche with cured pork loin, hollandaise sauce, and sautéed asparagus.
Add lobster per gram

Serrano Croissant
Buttery croissant filled with fresh mozzarella, Serrano ham, roasted cherry tomatoes, basil pesto, and a piloncillo reduction. Served with French fries.

Smoked Turkey Croissant
Buttery croissant filled with smoked turkey breast, cheddar cheese, crispy bacon, and the house dressing. Served with French fries.

Yucatecan Eggs Benedict
Two poached eggs served on house-made brioche, finished with guacamole, slow-roasted suckling pig (lechón), crispy pork belly (castacán), and pickled red onions. Served with a fresh salad and vinaigrette.

Serrano Bagel
Bagel with fresh mozzarella, arugula, roasted cherry tomatoes, olive oil, and Serrano ham. Served with a spinach salad, mixed berry vinaigrette, and goat cheese.

Smoked Salmon Bagel
Bagel with caper cream cheese, smoked salmon, red onion, and avocado. Served with a spinach salad, mixed berry vinaigrette, and goat cheese.

Tuna Tostada with Mango & Pineapple
Ponzu-marinated tuna with salsa macha, chipotle mayonnaise, pineapple, avocado, sesame seeds, radish, mango sauce, serrano chili, and cucumber.

Seafood Pozole
A traditional Jalisco-style pozole prepared with shrimp (fresh and dried), blue crab, mussels, fish, and octopus. Served with hominy, radish, oregano, cilantro, onion, lettuce, chili powder, and crispy tortilla chips.

FROM THE SEA

Cocktails *(210g)*
Delicious fresh seafood of your choice served with our Calypso sauce recipe, accompanied by cilantro, avocado, and chopped onion.

- Conch
- Shrimp
- Octopus
- Mixed

Ceviches *(280g)*
Delicious fresh seafood of your choice served with our X'nipec base, seafood juices, and cilantro.

- Conch
- Shrimp
- Fish
- Octopus
- Mixed

OYSTER BAR

3 pzas

Chocolate Clam
Natural or with chiltepín.

Reyna Clam
Natural or with chiltepín.

Clam Trio
Chocolate clams served with octopus, cooked shrimp, and bay scallops, topped with red chiltepín aguachile, avocado, onion, and cilantro.

6 pzas

Japanese Oyster
Natural, shaved, or with chiltepín.

Kumamoto Oyster
Natural, shaved, with chiltepín, or Rockefeller.

Bacalauh Favorites
RECOMMENDED BY OUR CHEF.

LUNCHES & DINNERS

FROM 12 NOON

APPETIZERS

Guacamole
Add chistorra
Add arrachera, shrimp, or castacán

Melted Cheese
Add chistorra

Vallarta Aguachile
Shrimp, cucumber, onion, and cilantro in a tangy citrus avocado sauce.

Smoked Salmon Tiradito
Smoked salmon served with passion fruit sauce, beet sprouts, mango, and avocado.

Green Aguachile
Your choice of seafood marinated in our green aguachile recipe, served with avocado, radish, cucumber, red onion, and cilantro.

*** SHRIMP** *** CONCH** *** MIXED**

Red Aguachile
Your choice of seafood marinated in our red aguachile recipe, served with avocado, radish, cucumber, red onion, and cilantro.

*** SHRIMP** *** CONCH** *** MIXED**

Crispy Calamari
Served with lemon, arriera sauce, parsley, and Parmesan cheese.

Tuna Tiradito
Thin slices of tuna with sesame seeds, served with ponzu and a touch of salsa macha, avocado, cucumber, and fried sweet potato.

Passion Fruit Aguachile
Fresh fish marinated in lime juice with jícama, orange segments, onion, and a habanero–passion fruit aguachile.

Black Aguachile
Cooked shrimp, octopus, and raw shrimp in black and green aguachile.

Tuna Carnitas
Served with onion, cilantro, guacamole, and tortillas.

Rib eye Chicharrón
served with guacamole, pico de gallo, and tortillas. Perfect for sharing.

Scallop Aguachile
Scallops, cooked shrimp, raw shrimp, and sea snail served with onion, cilantro, avocado, and our signature aguachile.

SEAFOOD TOWER *para compartir*

Mixed Seafood Tower
Cooked, raw shrimp, octopus, and tuna with cucumber, chili sauce, red onion, avocado, sesame oil, and cilantro.

Fried Octopus with Castacán
Crispy on the outside and tender on the inside, the octopus is coated in rice flour, perfectly marinated, and served with castacán (crispy pork belly) and guacamole.

SALADS

Caesar Salad
Lettuce marinated in lemon vinaigrette, Caesar dressing, Parmesan cheese, crispy bacon, and croutons.

Add coconut shrimp / Add garlic shrimp, grilled chicken breast, or arrachera

Roasted Beet Salad
Cream cheese, balsamic reduction, arugula, pistachios, candied walnuts, and chaya pesto.

PASTAS

Fettuccini with mushroom cream
Cooked al dente and perfectly seasoned with shallot, roasted cherry tomato, mascarpone cheese, truffle oil, garlic, and mushrooms.

Fettuccini in Cheese Cream with Shrimp
Al dente fettuccini with cheese cream, broccoli, Parmesan cheese, and shrimp in garlic butter.

Frutti di Mar
Fettuccini arrabiata accompanied by squid, mussel, octopus, and shrimp.

FROM THE SEA

Carpaccios *(140g)*
Thin slices of your chosen product marinated in a lemon vinaigrette with capers in brine, Parmesan cheese, avocado, red onion, and baby spinach.
Conch
Salmon
Tuna
Beef
Octopus

Cocktails *(210g)*
Delicious fresh seafood of your choice served with our Calypso sauce recipe, accompanied by cilantro, avocado, and chopped onion.
Conch
Shrimp
Octopus
Mixed

Ceviches *(210g)*
Delicious fresh seafood of your choice served with our X'nipec base, seafood juices, and cilantro.
Conch
Shrimp
Fish
Octopus
Mixed

Peruvian Ceviche
Fresh catch in tiger's milk, roasted corn kernels, sweet potato, X'nipec, and yellow chili pepper.

OYSTER BAR

Chocolate Clam — **3 pzas**
Natural or with chiltepín.

Reyna Clam — **3 pzas**
Natural or with chiltepín.

Clam Trio — **3 pzas**
Chocolate clams served with octopus, cooked shrimp, and bay scallops, topped with red chiltepín aguachile, avocado, onion, and cilantro.

Japanese Oyster — **6 pzas**
Natural, shaved, or with chiltepín.

Kumamoto Oyster — **6 pzas**
Natural, shaved, with chiltepín, or Rockefeller.

CRAB CLAWS

PER GRAM

Moro Crab | Colossal Moro Crab | King Crab

Sea
Cold Crab Claws Served with spiced clarified butter and tartar sauce.

Fire
Sautéed Crab Claws Cooked with herb butter.

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Bacalauh Favorites
RECOMMENDED BY OUR CHEF.

SOUPS & CREAMS

Cheese Cream
Served with brioche bread, almonds, and broccoli.

Seafood Pozole
Traditional Jalisco-style pozole made with cooked and dried shrimp, crab, mussels, fish, and octopus, accompanied by hominy, radish, oregano, cilantro, onion, lettuce, chili powder, and tortilla chips.

Lobster Cream
Lobster croquette with a hint of cognac aroma.

TACOS & TOSTADAS

Arrachera Tacos
Grilled arrachera steak with roasted onion, served on tortillas with refried beans and avocado.

Add cheese

Baja Shrimp Tacos
Tempura shrimp with chipotle dressing, purple cabbage, avocado, and pico de gallo.

Tuna Tostada Pineapple
Marinated tuna cubes with ponzu and chipotle mayonnaise, finished with pineapple, sesame seeds, radish, mango sauce, serrano chili, and cucumber.

Gobernador Tacos
Sautéed shrimp with bell peppers, poblano pepper, onion, cream, Manchego cheese, purple cabbage, and avocado.

Add lobster *per gram*

Lobster & Shrimp Cheddar Tacos
Sautéed lobster and shrimp with onion, garlic oil, and cheddar cheese, served with beans, purple cabbage, avocado, and cilantro.

BACALAUH PIZZAS

Capresse Pizza
omato sauce, roasted cherry tomatoes with fine herbs, basil pesto, fresh mozzarella, balsamic reduction, pistachios, and basil.

Add lobster *per gram*

6 cheese pizza
Tomato sauce, provolone cheese, cream, Roquefort, Parmesan, cheddar, fresh mozzarella, and truffle honey.

Cold Cuts Pizza
Tomato sauce, gouda cheese, cheddar cheese, salami, bacon, Italian sausage, and roasted peppers.

Burrata Pizza
Tomato sauce, fresh mozzarella cheese, burrata, Serrano ham, pistachios, roasted cherry tomatoes, spinach, and balsamic reduction.

BURGERS

Angus Beef Burger *220 g*
Angus beef cooked to your liking, served with guacamole, crispy onions, bacon, cheese, lettuce, tomato, cucumber, and fries.

Shrimp and Lobster Burger *220 g*
A burger made from shrimp and lobster, panko, guacamole, smoked cheese, lettuce, red onion, cucumber, tomato, and bacon.

FISH & SEAFOOD

Tuna & Salmon *(220 g)*
* Grilled
* Butter

Chicken Breast *(220 g)*
* Grilled

Octopus *(350 g)*
* Grilled
* Garlic Mojo
* Ajillo with Almonds

Shrimp
6 pcs
* Grilled
* Garlic Mojo
* Ajillo with Almonds
* Xcatic Cream
* Breaded

Lobster Por gramo
* Butter
* Garlic Mojo
* Ajillo with almonds

Fish Fillet *(220 g)*
* Grilled
* Garlic Mojo
* Ajillo with Almonds
* Xcatic Cream
* Breaded

Fried Fish Por gramo
Crispy on the outside, tender on the inside.
* Natural * Ajillo
* Garlic Mojo

SPECIALTIES

Lobster Thermidor por gramo
Lobster cooked to perfection, bathed and gratinated with cheese sauce and a touch of cognac, served with cheese cream risotto, garlic mushrooms, and truffle oil.

Pan de cazón
Fried tortillas in lard, topped with refried beans, tomato-stewed dogfish, avocado, onion, and tomato sauce.

Arrachera & frites *300 g*
Flank steak cooked to your preferred doneness, served with French fries and grilled onions.

Salted shrimp *6 pcs*
Seared jumbo shrimp served with rice and salad.

Zarandeado Shrimp
Jumbo head-on shrimp marinated in our signature zarandeado sauce, served with rice and a fresh citrus green salad.

Jumbo Diabla-Style Shrimp
Jumbo shrimp prepared in a spicy diabla-style sauce, served with lemon potatoes, Bacalao dressing, and chili sauce.

Coconut shrimp
Shrimp breaded with coconut and panko, served with a green salad and mango-passion fruit sauce.

Sea bass in chili glaze
Fillet topped with a crustacean reduction sauce, chilies, and crispy calamari, served with rice and vegetables flavored with ginger and parsley.

Salmon in mango and passion fruit sauce
Cooked to your preference.
Served with roasted asparagus, vegetables, and rice.

Pistachio crusted salmon with butter *220 g*
Skin-on salmon, cooked to your preferred doneness, with a pistachio crust, butter, grilled asparagus, vegetables, and pineapple-ginger sauce.

Stuffed boquinete in xcatik sauce
Filled with crab and caper shrimp, served with garlic-roasted potato mousseline, asparagus, and oregano-seasoned tomatoes in xcatik sauce.

Yucatecan-Style Octopus
Grilled and marinated with achiote, sour orange, and roasted onion, served with traditional chiltomate sauce.

Grilled Octopus with Red Pepper Cream
Grilled octopus served with baby vegetables and a roasted red pepper emulsion.

Lobster & shrimp roll
Tender, perfectly seasoned lobster with a creamy butter base, served with French fries.

Rib Eye *300 g*
Rib eye steak served with grilled onions, asparagus, and stewed potatoes with bell peppers and olive-garlic seasoning.

Bacalauh Favorites
RECOMMENDED BY OUR CHEF.

AMSTEL BIER
ULTRA

Free beers
*Sol, Superior, Tecate light, Indio y Xx Laguer.

DESSERTS

Seasonal ice cream

Coconut Cream
Coconut ganache dessert filled with almond pieces, coated in white chocolate glaze, and topped with natural shredded coconut.

Rocher
Gianduja cream, whipped chocolate and caramel ganache, coated in crispy milk chocolate and hazelnut.

Mango & Passion Fruit
Mango mousse filled with natural fruit, coconut financier, passion fruit glaze, and crunchy pistachios.

Banana & dulce de leche tart
Crispy almond base topped with flambéed and caramelized banana, natural banana, and dulce de leche mousse.

Wonka
Semi-bitter chocolate cake, white chocolate mousse, coffee cream, topped with crème anglaise, walnuts, and dulce de leche ice creame.

Pistachio Tart
Pistachio choux sponge filled with pistachio textures creamy and ganache served with string cheese ice cream.