



Bakal

restaurant • café

DINNER



Low calorie



Vegan



Gluten free



Spicy



Slightly sweet



Suggested for sharing



WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 8% tax and 10% service charge. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Puerto Peñasco, your signature is an agreement of payment. We do not accept cash.


APPETIZERS

-  **GREEN AGUACHILE (200 G)** **\$405**
 Raw shrimp, avocado, cilantro, cucumber, red onion, and olive oil.
-  **GUACAMOLE MOLCAJETE** **\$305**
 Your choice of spice: chiltepín, serrano, or habanero chili pepper.
· With grilled cheese **\$340**
-  **BUFFALO CHICKEN WINGS (8 PCS)** **\$380**
 Marinated in traditional, spicy, BBQ, or habanera sauce, served with celery, carrot sticks, and ranch dressing.
-  **MAYAN NACHOS** **\$335**
 With cheese mix au gratin, chili beans, jalapeño chili peppers, pico de gallo, guacamole, and creamy cilantro.
· With chicken (120 g) **\$395**
· With beef (120 g) **\$480**

SOUPS

- XÓCHITL CHICKEN BROTH** **\$195**
Delicious broth with shredded chicken, rice, avocado, onions, tomatoes, chili peppers, cilantro, and lime.
- CREAM OR SOUP OF THE DAY** **\$190**
Ask your waiter.

SALADS

-  **CAESAR SALAD** **\$270**
· With chicken (120 g) **\$340**
· With shrimp (120 g) **\$355**
- CHEF'S SALAD (120 G)** **\$350**
Romaine lettuce, turkey ham, smoked ham, Manchego cheese, grilled chicken, and your choice of dressing.



TROPICAL FRUIT SALAD

\$250



Fresh seasonal fruit, served with Cottage cheese.



HOUSE SALAD

\$295

Roasted tomatoes, panela cheese, mixed lettuce, and cilantro vinaigrette.

SANDWICHES

MAYAN CLUB SANDWICH (90 G)

\$280

Ham, grilled chicken breast, hard-boiled egg, cheese, bacon, tomatoes, and lettuce, served with French fries.

JUMBO HOT DOG (90 G)

\$180

Filled with cheese and wrapped with bacon, served with French fries.

MAYAN BURGER (220 G)

\$350

On homemade bread, served with cheese, bacon, tomatoes, onions, lettuce, pickles, and avocado.

ITALIAN CORNER



SPAGHETTI, FETTUCCHINE, OR PENNE RIGATE

\$355

With Alfredo pomodoro, Bolognese, arrabbiata, or the chef's special sauce.

LASAGNA BOLOGNESE

\$365



VEGAN LASAGNA

\$310

Made with almond milk, seasonal vegetables, and crispy carrots and onions.

MEXICAN CORNER



COCHINITA PIBIL CASSEROLE (180 G)

\$385

Annatto and spice marinated pork stew, served with refried beans, pickled red onions, habanero sauce, and tortillas.

QUESADILLAS (3 PCS)

\$250

· With chicken (220 g)

\$325

· With flank steak (220 g)

\$465

CHICKEN OR CHEESE ENFRIJOLADAS (4 PCS) \$305
Corn tortillas in bean sauce.

FISH AND SEAFOOD

CATCH OF THE SEASON (220 G) \$400
Fish fillet served any style: buttered, grilled, in garlic butter, or in guajillo chili pepper sauce.

SALMON FILET (220 G) \$560
Grilled or in white wine sauce and almonds, served with salad and vegetables.

SHRIMP SERVED ANY STYLE (5 PCS) \$590
Buttered, grilled, or in garlic butter served with rice and vegetables.

MEAT AND POULTRY

CHICKEN PARMIGIANA (220 G) \$460
Served with pasta Alfredo and vegetables.

RIB EYE (340 G) \$800
Grilled with Café de París butter, served with a baked potato and vegetables.

NEW YORK STEAK (340 G) \$760
Grilled with Café de París butter, served with a baked potato and vegetables.

GRILLED FLANK STEAK (220 G) \$420
Served with a baked potato and vegetables.

DESSERTS

HOMEMADE HOT CHOCOLATE CAKE \$120
With vanilla ice cream.



CARAMEL CUSTARD \$100

CHEESECAKE \$130
With berries sauce.

ASSORTED ICE CREAM \$110

HOT BEVERAGE

CAPPUCCINO \$80

ESPRESSO \$95

AMERICAN COFFEE

- Cup \$70
- Pot \$180

TEA (ASSORTED FLAVORS) \$85