

ENTRADAS

Starters

Queso panela en salsa de frijol (250 grs) \$285
Panela cheese in bean sauce

Yuca al ajillo (250grs) \$260
Yuca with garlic sauce

Guacamole (150grs) \$180
Guacamole

Empanadas Chiapanecas (3pz) \$245
Chiapas style empanadas
A elegir/too 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) \$210
Chicken flutes

Croquetas de calamar (5pz) \$330
Squid croquettes

Papas fritas (250grs) \$145
French fries

Bruschetta (4pz) \$220
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) **\$330**
Cheeseboard

Variedad Mexicana (100grs) pechuga de pollo **\$330**
Mexican variety

Chayotes en salsa roja (200grs) **\$220**
Chayotes in red sauce

SOPAS

Soups

Sopa de tortilla (300ml) **\$135**
Tiras de tortilla frita, aguacate, queso oaxaca y crema de la región
Tortilla soup
Fried tortilla strips, avocado, oaxaca cheese and cream from the region

Consome de pollo (75 grs) **\$145**
Chicken broth

Caldo tlalpeño (75 grs) **\$155**
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

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SOPAS

Soups

Crema de chipilín (300ml) Hecha a base de quelite chipilín acompañada con crutones sazonados Chipillin cream made with quelite chipilín leaves accompanied with seasoned croutons	\$155
Crema de champiñones (300ml) Mushroom cream	\$155
Caldo de huevo con momo (2pzas) Broth seasoned with jitomate, onion and regional momo leaf and two boiled egg the broth	\$195
Caldo de camarón (100grs) Shrimp broth Delicious shrimp broth	\$220

PASTAS

Pasta

Espaguetti a la boloñesa (170 grs) Bolognese spaghetti	\$345
Espaguetti frutti di mare (150 grs) Espaguetti frutti di mare	\$345
Macarrones con queso (250grs) Mac & cheese	\$295

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ENSALADAS

Salads

Ensalada Selene

\$250

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

\$250

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

\$245

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)

Add chicken

+ \$25

Agrega camarones (100grs)

Add shrimp

+ \$80

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POLLO

Chicken

Pollo a la crema relleno de arándanos bañada con salsa blanca (200grs) \$425

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) \$465

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

Pollo a la parilla sazonada acompañada de arroz blanco y verduras salteadas (200grs) \$385

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) \$350

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

Milanesa de pollo (200grs) \$395

Chicken milanese

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CARNES ROJAS

Red meat

Milanesa de res empanzinada con papas y ensalada fresca (180grs) \$410

Breaded milanese with potatoes and fresh salad

Cochito horneado en salsa tradicional chiapaneca un clásico imperdible de la gastronomía chiapaneca (200grs) \$435

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

Corte Rib-Eye al punto bañado en salsa agri dulce de tamarindo, acompañado de frituras y puré de malanga (300grs) \$655

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

Tierno filete de res bañado de salsa agri dulce de Jamaica acompañado de puré de papa (180grs) \$485

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) \$540

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

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CARNES ROJAS

Red meat

Arrachera de res al grill acompañada con quesadillas y guacamole (250grs) **\$535**

Grilled beef flank steak served with quesadillas and guacamole

Filete Rocco de res con cubierta de cebollas, chicharos verdes acompañado con frijoles y queso chiapas, vegetales, platanos fritos (250grs) **\$515**

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) **\$200**

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

Hamburguesa vegetariana estilo Chan-Kah (200grs) **\$245**

Vegetarian burger chan-Kah style

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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) \$455

Sauteed Chan-Kah shrimps seasoned with seasoned chipotle-based sauce and house mayonnaise

Camarones fritos cubiertos con coco crujiente (180grs) \$455

Fried shrimp topped with crispy cocon

Mojarra frita al ajillo o al ajo acompañada de ensalada fresca y arroz blanco (350grs) \$435

Fried mojarra with garlic or garlic accompanied with fresh salad and white rice

Caldo de camarón (100grs) \$220

Shrimp broth

Delicious shrimp and tomato broth

Quesadilla de camaron (100grs) \$315

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) **\$245**

Chicken nuggets

Hamburguesa de res con papas (170grs) **\$200**

Hamburger with fries

Club sándwich con papas (4pzas) **\$235**

Club sandwich with french fries

Quesadillas (3pzas) **\$200**

Cheese quesadillas

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PIZZAS

Pizza

Hawaiana - Hawaiian	\$330
Vegetariana - Vegetarian	\$310
Peperoni - Pepperoni	\$330
Mixta - Mixed	\$330

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	\$150
Pastel de chocolate Chocolate cake	\$145
Flan Napolitano Napolitan flan	\$135
Pastel frio Cold cake	\$135
Helados artesanales (pregunta por los sabores) Handmade ice creams (ask for the current flavors)	\$135

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