



# BACÁN

## HOT

- 01. Chacoral Pork chop, roasted peppers, and pickled beans. Q150
- 02. Birria sandwich, goat cheese, heirloom tomato and lettuce. Q100
- 03. Cochinita pibil tacos (pork based) pickle red onions Q75
- 04. Creole corn cream. Q65
- 05. Grilled picanha, roasted garlic cream , and Bok Choy. Q175
- 06. Catch of the day and garden vegetables grilled over charcoal. Q205
- 07. Oxtail creamy rice whit beans and local herbs. Q115

## COLD

- 01. Heirloom tomato aguachile and fresh shrimps. Q105
- 02. Catch of the day tiradito and watermelon. Q105
- 03. Heirloom tomato, creamy goat cheese and basil. Q65

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# SHARE

- 01. Chili tapenade and homemade bread. Q105
- 02. Pan tumaca ( sourdough bread and tomato paste). Q105
- 03. Creamy Potatoes with hogao (a type of Colombian sauce) and chancol cheese. Q65
- 04. Black corn empanadas filled whit oxtail, potatoes and tomate de arbol sauce. Q75
- 05. Super Fluffy Potato Purée. Q50
- 06. Shrimps on a skewer and chili crunch. Q115
- 07. Mushrooms on a skewer and creamy goat cheese. Q75
- 08. Picanha on a skewer and epazote chimichurri. Q115
- 09. Marinated Olives. Q55

## ADDITIONS

- 01. Homemade sour-dough bread. Q35
- 02. Homemade Brioche bread. Q35

## DESSERT

- 01. Local Vanilla flan. Q60
- 02. Tiramisu. Q65
- 03. Limón-Mandarina Key lime pie. Q65

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