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# Bacari

RESTAURANT

## Appetizers

### Xialong Salad

Mixed lettuces, candied ginger, fried rice, cashews, microgreens, and watermelon.

### Chun Kun 2 pzas

Stuffed with vegetables accompanied by sweet and sour sauce and microgreens.

### Shrimp Dumplings 3 pzas

Chives, coriander, roasted sesame seeds, microgreens, and hot sauce.

## Soup

### Miso Soup

Alga, tofu and hondashi

## Main Courses

### Teriyaki Chicken

Chives and roasted sesame seeds.

### Beed Chop Suey

Celery, onion, chives, carrot, broccoli, zucchini and soy germ.

### Pork in Oyster Sauce

Celery, chives, toasted sesame, chile de árbol and spices.

### Catch of The Day

Fermented beans, ginger, microgreens and fried shallot.

### Spicy Shrimps

Shrim tempura, onion, bell pepper, jalapeño chili, chile de árbol, coriander and special sauce.

### Cornish Hen

Hoisin sauce, citrus, sesame and microgreens.

### Vegetarian Pad Thai with Mushrooms

Mushrooms, shitake, and eel sauce.

## Garnishes

### Oriental Fried Rice

Celery, carrot, onion, zucchini, peas, soybean germ and chives.

### Steamed Rice

White rice and shishimi togarashi.

### Vegetable Teriyaki

Soy sauce, sesame, eel sauce, and soy sauce.

\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire.

Prices are in American dollars, 16% tax included.