

A person wearing a white suit is running away from the viewer on a surface with a complex, marbled pattern of blue and gold. The person's hair is dark and appears to be blowing in the wind. The overall scene has a dreamlike, ethereal quality with bright, shimmering light effects. The word "Saul" is written in a large, white, serif font across the middle of the image, partially overlapping the person's back.

Saul



EN MEDIO DE LA CRISIS GLOBAL DEL AGUA,
SURGE LA ESPERANZA EN GUATEMALA.

A TRAVÉS DEL TRABAJO COLABORATIVO ENTRE TODOS LOS SECTORES
Y LA INTELIGENCIA COLECTIVA, LA LUCHA POR SALVAR
EL RIO MOTAGUA SE CONVIERTE
EN UNA LUCHA POR LA SUPERVIVENCIA MISMA.

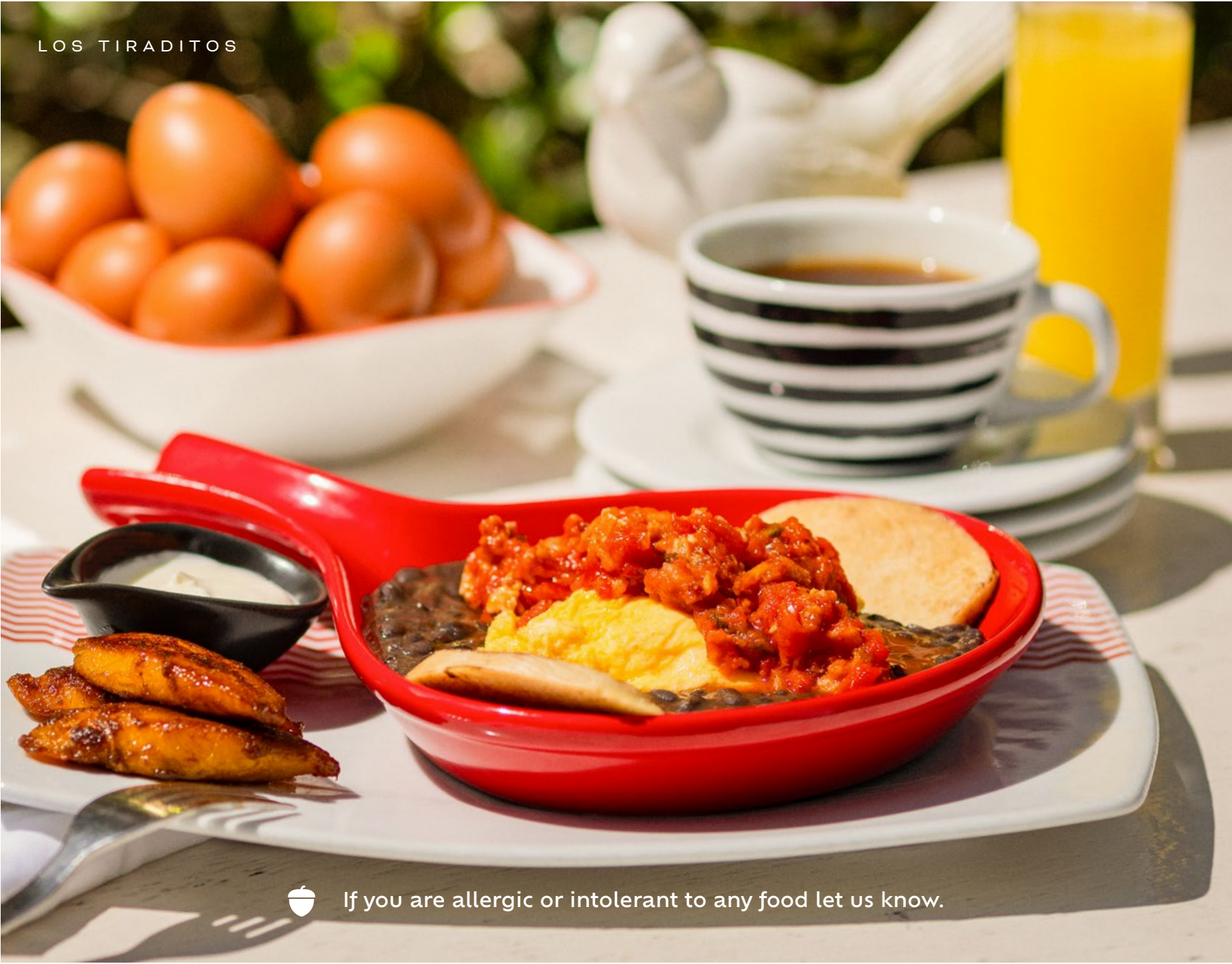
CON VISIÓN DE LARGO PLAZO,
NECESITAMOS SUMARNOS CON SENTIDO DE URGENCIA, HOY.

¿Y TÚ, YA ESTÁS CLASIFICANDO TUS DESECHOS?



Every day until 12PM

DESAYUNOS



If you are allergic or intolerant to any food let us know.



Our breakfasts include coffee, black or chamomile tea. Add 6oz juice for Q8 or 16oz juice for Q25 (Orange, papaya or mango).

GUATEMALTECO EN PARÍS

EGGS

TÍPICO CHAPÍN Q72
2 eggs, sausage-based sauce, fried beans or rosemary potatoes & “platanitos”.

CROCANTES VERDES Q80
2 corn tortillas, shredded chicken, slightly spicy green sauce, mozzarella & 2 fried eggs. +1 side.

EL BALANCEADO Q72
Your daily dose of proteins, carbs, natural fats and antioxidants. Scrambled eggs with spinach, whole wheat toast with avocado, mushrooms, roasted cherry tomatoes and berries.

OMELETTE

LA OMELETTE SAÛL Q78
Melted Gruyère, bacon, peppers, spices & croutons. + 1 side.

OMELETTE DE SALMÓN Q89
Salmon, cream cheese, dill and Suibak bread. +1 side.

OMELETTE DE CLARAS Q67
3 egg whites with ricotta cheese and ham. +1 side

¡PURO MÚSCULO OMELETTE! Q75
Omelette with mushrooms, spinach, avocado, feta cheese, and bell pepper; a roasted tomato on the side with panela cheese, and a corn toast.

SCRAMBLED

LOS TIRADITOS Q79
Beans, egg tortilla, bacon & slightly spicy sauce; served with corn tamales, “platanitos” & sour cream.

EGG BITES Q60
3 egg bites filled with ricotta and mozzarella cheese, spinach, tomato, mushrooms. Served with a whole wheat toast with avocado. + 1 side.

SAVORY BREAKFASTS

DESAYUNOS SALADOS



CROCANTES VERDES



EGG BITES

CRÊPES

GUATEMALTECO EN PARÍS Q69
Black fried beans, melted mozzarella, slightly spicy tomate sauce & salsa ranchera; with a fried egg on top.

LAS GEMELAS Q75
Crêpe with egg, ham, melted cheese and cream-based sauce.

LAS ENAMORADAS Q79
2 crêpes with ham and cheese, 2 fried eggs, tomate sauce and salsa ranchera. +1 side.

SANDWICHES

EGG & HASHBROWN BURGER Q70
Bretzel bun burger, avocado, starry egg, hashbrowns, tomato and cobanero mayo. Add bacon or Virginia ham for +QQ10.

DERRETIDO SAÛL Q45
Baguette bread, melted mozzarella, butter and spices. +1 side.

TOASTS

YING YANG TOAST Q79
Salty and sweet - the perfect balance! Two whole wheat toasts: one savory with starry egg, avocado, feta cheese and oregano; one sweet with Nutella, strawberry and peach. + Macedonia

Sides:
rosemary potatoes, hashbrown, mixed fruits, “platanitos” or beans (whole or fried).

Extras: Whole or Fried Beans – Q15 / "Platanitos" – Q12 Hashbrown – Q12 / Panela Cheese – Q15
Extar Egg (when purchasing breakfast) – Q10



ACAÍ BOWL

Our breakfasts include coffee, black or chamomile tea. Add 6oz juice for Q8 or 16oz juice for Q25 (Orange, papaya or mango).

SUPERFOODS

ACAÍ BOWL Q55

Açaí, berries, banana, apple, chia, peanut butter and Saul granola.

CIAO CHIA PUDDING Q60

Chia mix with almond milk, muesli, banana, green apple, strawberry, blueberries, Greek yogurt and Saul granola; sweetened with artisanal honey.

POWER OATS Q56

Oatmeal in almond milk and banana; with apple, blackberry, strawberry, granola and Saul peanut butter.

SWEET BREAKFASTS

FRENCH TOAST

FRENCH KISS CON NUTELLA Q72

Classic French toasts with Nutella and berries.

FRENCH KISS CON CAJETA Q72

Two French toast made as only Saul knows how to make them. Served with strawberry, banana and caramel.

FRENCH KISS MUA! Q72

Saul's famous French Kiss Mua in a reduction of red wine and berries.

PANCAKES

Order your pancakes with gluten friendly batter.

LEMON RICOTTA PANCAKES WITH RED BERRIES

2 UNI. Q39 3 UNI. Q49

Fluffy ricotta cheese and lemon pancakes, berries and honey.

LIGHT

Add Saúl granola for Q15

MUESLI SUIZO SAÚL Q60

Yogurt, oatmeal, almonds & mixed fruits.

BOWL DE FRUTAS MIXTAS Q40

Mixed fruit bowl.



FRENCH KISS MUA!



LEMON RICOTTA PANCAKES

ORDER THEM WITH GLUTEN FRIENDLY BATTER



Monday to Friday
SECRET MENU Q. 85
Combo from 12pto 4pm



SALMÓN TERIYAKI

LUNCH AND DINNER

ALMUERZO Y CENA



FRENCH STEAK

TOASTS SAÚL

CLÁSICAS

NAPA
Ham, cream cheese, cherry tomatoes roasted with olive oil & garlic.

2 x Q59

PEPERONATA 
Multigrain bread, artichoke dip and chili bell pepper mix, mushroom, basil and olive oil.

AVO TOAST 
Avocado slices, slightly spicy green sauce, feta cheese & hard-boiled egg, with jalapeño and onion.

CALIFORNIA 
Cream cheese, fried beans, avocado & 1 fried egg.

SAN FRANCISCO 
Aguacate, queso crema, tomate y huevo cocido a 7 minutos.



FANCY

2 x Q79

A. DÁKITI
Salmon, avocado, cucumber, cream cheese with fresh dill & baby capers.

B. GOLDEN GATE
Chicken slices, artisan yogurt cheese, cherry tomato and pesto sauce.

C. POLANCO
Cured tenderloin, lemon, baby capers, leek dressing, cheese & avocado.

D. BARCELONA
Red peppers with tuna, mayo, arugula, black olives, baby capers & celery.

E. NORMANDIE 
Omelette with mushrooms, pesto, baby zucchini, & swiss cheese.

Add 1 side for Q15:
Crispy Saul Potatoes, salad, rosemary chips, rustic potatoes or mixed chips. Combine them and try them all!

ENTRADAS

STARTERS



CARPACCIO DE LOMITO



ANTIPASTO DEL MERCADO



SPICY TUNA TARTARE

 **COMPOT DE ALCACHOFAS** **Q85**
Artichoke dip with Grana Padano cheese & bread toasts.

Enjoy it at home, buy it at:

Mercado Saúl

 **ITALIAN ROLLS** **Q85**
Pizza-like rolls with cheese & tomato sauce (slightly spicy).

 **BIANCHI ROLLS** **Q85**
Pizza-like rolls with cheese, spinach, artichoke & white wine sauce.

SPICY TUNA TARTARE **Q120**
Fresh tuna, avocado, arugula, baby capers & cherry tomatoes (slightly spicy).

CARPACCIO DE LOMITO **Q90**
Tenderloin carpaccio.

CARPACCIO DE SALMÓN **Q120**

ANTIPASTO DEL MERCADO **Q135**
(To share) artichoke & carrot dip, hummus, emmental cheese, ham, vegetable crudités, roasted zucchini & baked focaccia.

SOPAS

 **SOPA DE TOMATE** **Q44**
Tomato soup with avocado and extra virgin olive oil (slightly spicy).

 **SOPA CASERA DE VEGETALES** **Q44**
Homemade vegetable soup with carrots, tomatoes, leek & peppers.

SOPA DE FRIJOLES **Q44**
Black beans soup with cheese, avocado & croutons.

ENSALADAS

SALADS

VEGETARIAN

♥ BISTROLOGY VEGGIE Q70

Palmetto, avocado, feta cheese, kale, extra virgin olive oil & coriander.

♥ ENSALADA GRIEGA Q69

Cucumber, bell pepper, red onion, black olive and Feta cheese, Greek dressing.

WITH MEAT

BISTROLOGY Q92

Tenderloin strips, palmetto, avocado, feta cheese, kale, extra virgin olive oil & coriander.

LOMITO GORGONZOLA Q89

Tenderloin strips, gorgonzola cheese, walnuts, caramelized apples & seasoned lettuce.

WITH CHICKEN

PERUANA DE POLLO Q82

Chicken strips with caramelized pears and macadamia, kale and butter lettuce, with a yogurt and garlic dressing.

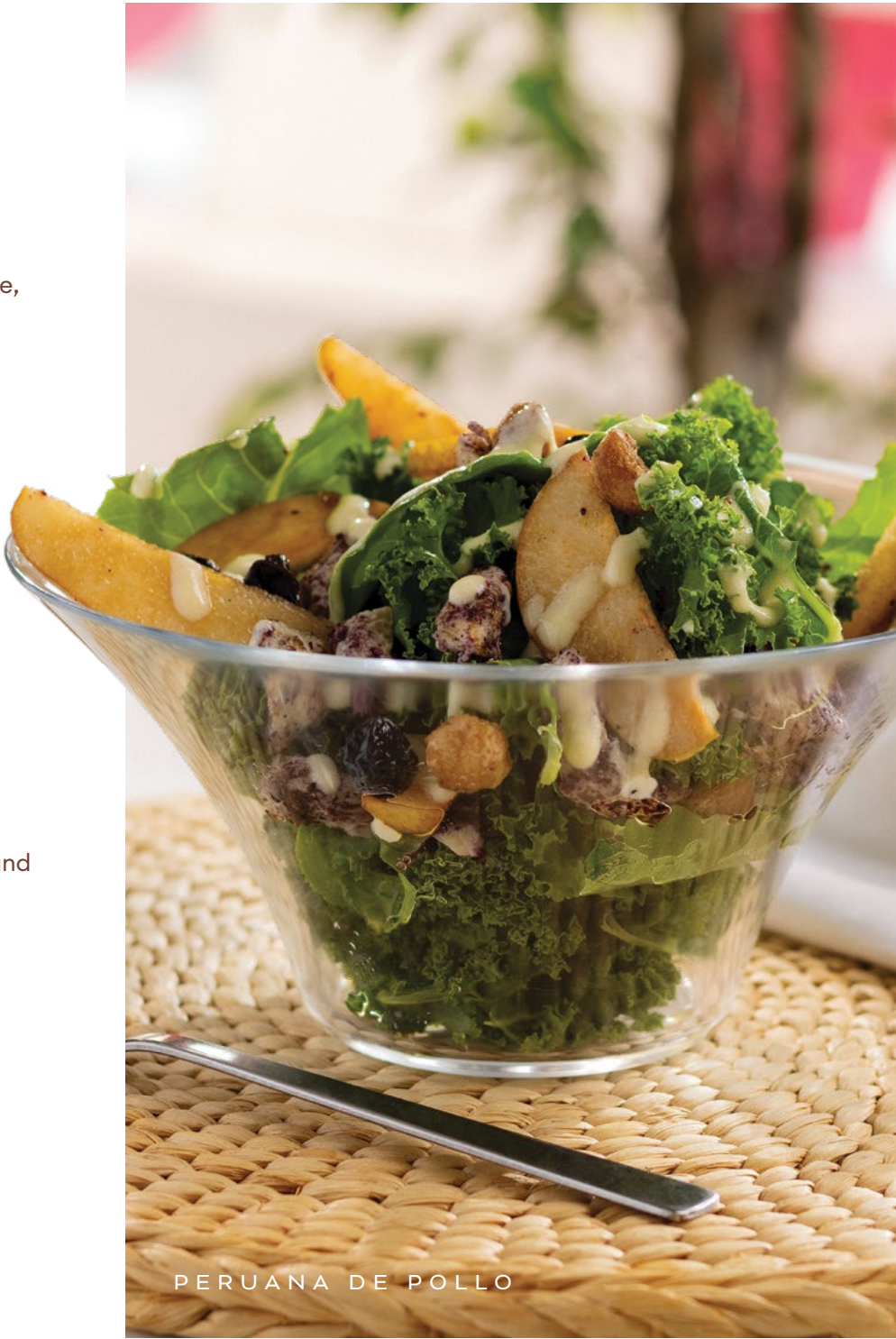
WITH FISH

ESCANDINAVA Q120

Fresh sealed salmon, red peppers, pear flakes, macadamia, feta cheese and black olives; green leaves mézclum with a yogurt dressing.

DELLA NONNA Q85

Tuna, mushrooms, palmetto, emmental cheese, avocado & tomatoes.



PERUANA DE POLLO

POKES & BOWLS

BOWLS

RED BOWL Q90

Fresh sealed tuna, lettuce mix, cherry tomatoes, palmetto, sweet corn & avocado.

MEXI BOWL Q85

Marinated chicken, chickpeas, sweet corn, tomato, avocado, lettuce mix & latin dressing.

MIT BOWL Q85

Tenderloin, lettuce mix, black beans, sweet corn, cherry tomatoes, nachos, avocado & “platanitos”.

DANI BOWL Q90

Salmon, broccoli, sweet potato, radish, black olives, cherry tomatoes, avocado & yogurt dressing.

POKES

♥ MUSHROOMS POKE BOWL Q69

SALMON POKE BOWL Q86

TUNA POKE BOWL Q86

CRAB POKE BOWL Q75

Choose your base:
rice quinoa or
lettuce mix.

Choose between Siracha dressing or
Ajonjoli dressing.



POKE BOWL ATÚN

POKE BOWL SALMÓN

FANCY BURGERS



BURGER DE LOMO AL RON

BURGER DE LOMO TERIYAKI Q95
Tenderloin steak, pickles, cherry tomatoes & teriyaki sauce. Pretzel style bread. +1 side.

BURGER DE LOMO CON AGUACATE Q95
Meat topped with mozzarella cheese, avocado, cherry tomatoes & spicy mayo. Pretzel style bread. +1 side.

BURGER DE LOMO CON QUESO Q95
Tenderloin meat, cheese mix, mayo & pickles. Pretzel style bread. +1 side.

BURGER DE LOMO AL RON Q99
Tenderloin meat, crispy bacon, mozzarella au gratin and a fried egg, with an aged rum reduction, soy, pineapple and onion. Bretzel bread. +1 side.

BURGER DE SALMÓN Q120
Seared salmon, glazed with mushroom, cherry tomatoes & onions. Pretzel style bread. +1 side.

Serve with
Crispy Saul potatoes,
salad, rosemary chips, rustic potatoes
or mixed chips
*Add an extra side dish for +Q15

SANDWICHES

GRILLED CHEESE SANDWICH Q76

Grilled cheese sandwich with mozzarella cheese, Swiss cheese and caramelized onions; house tomato soup with a touch of cream and basil.

CROQUE JEAN POULET Q85

Roasted chicken breast, Gruyère cheese, mushrooms & Edmond Fallot mustard. +1 side.

CHICKEN CLUB Q82

Sliced chicken breast, crispy bacon, ham, fresh tomatoes, homemade mayo & a hard-boiled egg, between 3 slices of bread. +1 side.

POLLO CAPRESE Q85

Chicken breast fillets with pesto, avocado, tomato, and melted mozzarella. Ciabatta bread. +1 side.

STEAK CLUB SANDWICH Q89

Tenderloin steak, ham, bacon, tomatoes, lettuce, mayo, Dijon mustard & a hard-boiled egg. +1 side.

SÁNDWICH DE CARPACCIO Q85

Tenderloin carpaccio, Parmigiano-Reggiano cheese, leek & extra virgin olive oil. +1 side.

Serve with
Crispy Saul potatoes,
salad, rosemary chips, rustic potatoes
or mixed chips
*Add an extra side dish for +Q15



CROQUE JEAN POULET



STEAK CLUB SANDWICH

CREPÊS SALADAS

ORDER THEM WITH
GLUTEN FRIENDLY
BATTER

SAVORY CRÊPES

Order your crêpe with
gluten friendly batter.

VEGETARIAN

♥ GUATEMALTECO EN PARÍS Q69
Mozzarella cheese, fried beans, sour cream, tomato sauce, ranchera sauce & a fried egg on top of the crêpe.

♥ CRÊPE RATATOUILLE Q69
Baked tomatoes with bell peppers, eggplant, zucchini, croutons, cheese mix & basil.

GRATINATED

GRATINADAS SUIZAS Q95
2 crêpes with chicken in a slightly spicy tomatoe sauce, topped with melted mozzarella cheese.

GRATINADAS FRANCESAS Q95
2 crêpes with meat slices, French sauce and Gruyère cheese au gratin.



WITH CHICKEN

SANTIAGO Q89
Orange chicken fillet, creamy sauce with mozzarella & bacon. Served with kale salad, arugula and cherry tomatoes.

LA SAN ÁNGEL Q89
Chicken, avocado, Gruyère cheese & fresh basil sauce. Served with salad, mixed chips or rosemary potatoes.

NEUCHATEL Q88
Chicken & mushrooms in white wine and cream sauce. Served with salad, mixed chips or rosemary potatoes.

WITH MEAT

BORDEAUX Q69
Ham, cheese & red wine. Served with salad, mixed chips or rosemary potatoes.

LA ARGENTINA Q92
Roasted tenderloin, avocado, cherry tomatoes, mozzarella & chipotle sauce. Served with salad, mixed chips or rosemary potatoes.



PASTAS & PIZZAS



HOW WOULD YOU LIKE YOUR PASTA COOKED?
The *Familia Méndez* recommendation is al dente, that is, soft on the outside but with a touch of firmness in the center. This brings out the flavors and quality of the ingredients, you will love it!

PASTAS

POMODORO / PESTO / CARBONARA **Q92**
Spaghetti o Penne Rigate

LASAGNA 5 QUESOS **Q77**
Add chicken **+Q15**

PIZZAS

 **MARGHERITA CLÁSICA**
MED. **Q65** ENT. **Q89**
Italian tomato sauce, mozzarella & tomato slices.

 **BIANCHA ALCACHOFA**
MED. **Q67** ENT. **Q99**
Artichokes, spinach, cheese & a white wine sauce.

SALAMI Y ARÚGULA
MED. **Q75** ENT. **Q109**

LOMITO Y CEBOLLA CARAMELIZADA
MED. **Q75** ENT. **Q109**

CAPRICCIOSA
MED **Q75** ENT **Q109**
Fresh mushrooms, artichokes, ham, bacon, baby capers & mozzarella.

QUATTRO STAGIONI
MED. **Q75** ENT. **Q109**
Zucchini, mushrooms, artichokes, black olives, ham, salami, baby capers & basil.

TOCINO JALAPEÑO
MED. **Q75** ENT. **Q109**

CARNES MEATS



CHICKEN

POLLO PROVENZAL Q99
Grilled chicken breast glazed in white wine, basmati rice, Provençale sauce, gorgonzola cheese; sautéed spinach and mushrooms.

POLLO ALMENDRADO DIJON Q90
Chicken breast sealed with Edmond Fallot mustard & roasted almonds.

MILANESA BUENOS AIRES Q97
Chicken Milanesa, pomarola sauce and mozzarella au gratin; salad of romaine lettuce, avocado, apple tomato and Aligno Argentino.

MEAT

LOMITO 4 PIMIENTAS Q175
Tenderloin steak in creamy sauce made with pink, white, green and black pepper; rosemary potatoes & green beans al dente.

 **FRENCH STEAK Q175**
Sirloin steak with a french sauce, fried potatoes and avocado salad.

LOMITO AL VINO Q175 
Tenderloin cooked in a red wine reduction; zucchinis, mashed potatoes and arugula.

FISH

SALMÓN TERIYAKI Q140
Fresh grilled salmon with teriyaki sauce, basmati rice; al dente green beans & pineapple.



CRÊPES DULCES

Order your crêpe with
gluten friendly batter.

Add a scoop of
ice cream
(vanilla or chocolate)
+Q12



ORDER THEM
WITH
GLUTEN
FRIENDLY
BATTER

- LA DOLCE VITA Q59**
Mascarpone cream, Nutella, strawberries or bananas.
- NUTELLA BRÚLEE Q52**
Crêpe flambé, Nutella, candied walnuts and vanilla ice cream.
- CRÊPE SAÛL WITH NUTELLA Q45**
- CAJETA ARTESANAL Q45**
- NUTELLA & BANANA Q47**
- CRÊPE TATAN (TATIN) Q59**
Caramelized apples in butter and vanilla ice cream.
- CRÊPE PECAN PIE Q45**
Caramelized pecans & creamy vanilla ice cream.
- CRÊPE TORTA CHILENA Q59**
With strawberries & cajeta.
- FRESAS & CHAMPAGNE Q58**
White Lindt chocolate & strawberries.
- APPLE PIE Q59 NEW**
Caramelized apple, crumble and vanilla ice-cream.
- CRÊPE 3 LECHES Q59**
Strawberries, blackberries, blueberries & vanilla ice cream, covered with “3 leches” sauce & roasted almonds.
- CRÊPE SELVA NEGRA Q59**
with Lindt dark chocolate, Saúl cream & blueberries.



Mercado Saúl

THE CONSCIENT PRODUCTS STORE



CASA SAÚL ZONA 10 · ZONA 14 · MAJADAS ONCE · SANKRIS MALL
CIUDAD CAYALÁ · PLAZA CONCEPCIÓN · METRO 15 · TEATRO LUX Y SAÚL ANTIGUA

CREATE CREATE A
PERSONALIZED GIFT BOX
FOR THAT SPECIAL PERSON!

BEBIDAS COLD DRINKS



SMOOTHIES	SUPER NUTRITIVOS	SODAS	LEMONADE OR ORANGEADE Q26
A. IBIZA Q36 Strawberry, blackberry & raspberry.	HIERBA MUY BUENA Q30 Melon, blackberry, peppermint, organic honey and cardamom.	COCA COLA Q18	FLAVORED FROZEN LEMONADE Q28 Hierbabuena o fresa
B. TURBO Q36 Pineapple, orange & coriander.	DETOX Q30 Cucumber, carrot, celery, parsley, orange juice & organic honey.	PEPSI Q18	HIBISCUS LEMONADE Q26
C. COPACABANA Q36 Piña, coco y leche.	SOBREDOSIS C Q30 Passion fruit, apple, grapes, orange juice & organic honey.	PEPSI BLACK Q18	FROZEN ORANGEADE WITH "PEPITORIA" Q28
D. HAWAII 5-0 Q36 Orange, coconut & pineapple.	DOUBLE GREEN Q30 Pure energy! Apple, avocado, matcha & organic honey.	SEVEN UP Q18	JUICES Q25 Orange or mango juice
E. CARIOCA Q36 Passion fruit & orange.		SEVEN UP LIGHT Q18	MILKSHAKES Q25 Strawberry or chocolate
F. AY CARAMBA Q36 Carambola, strawberry, grape and orange.		SPRITE Q18	ICED TEA Q22
		SALUTARIS Q22	WATER Q12
		SAN PELLEGRINO 750ML. Q55	

HOT

CAPPUCCINO
NOR. Q23 GRN. Q27

ITALIAN CAPPUCCINO Q17

NUTELLA CAPPUCCINO Q30

MOCCACHINO
NOR. Q25 GRN. Q30

EL GUATEMALTECO
NOR. Q15 GRN. Q20

A. CAFÉ LATTE
NOR. Q23 GRN. Q27

B. CAFÉ LATTE NERO Q25
With activated charcoal 8oz.

C. FLAT WHITE Q24

D. ESPRESSO Q14

MACCHIATO Q17

COLD

E. NUTELLA ICEBERG
NOR. Q27 GRN. Q33

AMARETTO ICEBERG
NOR. Q27 GRN. Q33

DIRTY CHAI ICEBERG
NOR. Q27 GRN. Q33

GREEK COFFEE Q30

LATTE NERO ICED COFFEE Q28
With activated charcoal.

A BASE DE CAFÉ



COFFEE-BASED BEVERAGES

TEA TIME



TEAS & INFUSIONS

BORA BORA Q30
Strawberry, cherry & roses. Detoxing.

NARANJA Y TORONJA Q30
Orange, pink grapefruit, apple, blackberry, eucalyptus & beetroot.

MANZANA TURCA Q30
Apple, pineapple & spices. Great source of vitamin C.

DEEP RELAX Q30
Cardamom, licorice, ginger & rose petals.

TÉ MY MINT (CON TEÍNA) Q30
Green tea, mint, basil, licorice & cardamom.



CHAI & MATCHA

TÉ CHAI NEW DELHI VAINILLA Q30
Frozen or Hot?

MATCHA PRO Q30

MATCHA LATTE Q30
With Marshmallow

ICED MATCHA Q30

WINES

RED WINE

TIERRA DEL FUEGO CARMENERE
BOTTLE **Q115** GLASS **Q40**

LEYDA CARMENERE
BOTTLE **Q175**

TINTILLO BLEND
(MALBEC/ BONARDA)
BOTTLE **Q175**

KAIKEN ESTATE MALBEC
BOTTLE **Q230**

MONTES CARMENERE
BOTTLE **Q230**

SANGRIA SAÚL PITCHER **Q195**
Mediterranean Sangria, Red wine, orange
juice, soda, fruits and spices.

WHITE WINE

TIERRA DEL FUEGO
SAUVIGNON BLANC
BOTTLE **Q115** GLASS **Q40**

TWIN VINES VERDE
BOTTLE **Q115**

MONTES
SAUVIGNON BLANC
BOTTLE **Q215**

ROBERT MONDAVI TWIN
OAKS CHARDONNAY
BOTTLE **Q175**

ROSÉ WINE

FESTIVO ROSÉ
ITALIA **Q115**

WOOBIDGE WHITE ZINFANDEL
CALIFORNIA **Q175**

KAIKEN ESTATE ROSÉ
ARGENTINA **Q230**

SPARKLING

CHANDON
MINI BOTTLE **Q89**

MIONETTO PROSECCO
BOTTLE **Q260**

MIMOSA
GLASS **Q30**

BEERS

MONTECARLO **Q38**

GALLO **Q30**

CABRO **Q30**

DORADA DRAFT **Q30**

HEINEKEN **Q38**

STELLA **Q38**

CORONA **Q30**

MODELO **Q30**

MICHELOB **Q35**

MIX MICHELADA **Q15**

MIX CHELADA **Q10**

CRAFT BEERS

SAN ROQUE
LAGER **Q39** IPA **Q39**

PRÍNCIPE GRIS
LAGER **Q65** IPL **Q65**

COCKTAILS



A. BORA BORA TEA GIN **Q46**

It was born here... in Saúl. Tanqueray Gin with our Bora Bora tea infusion, mint and juniper.

GIN TONIC **Q46**

English cocktail. Tanqueray Gin, tonic water, rosemary, juniper & cucumber... sober & refreshing.

BLACK WHISKY SOUR **Q50**

Very "British". Black Label Johnnie Walker whisky, handcrafted sour mix & black tea infusion.

BLOODY MARY **Q46**

Smirnoff Vodka, tomato & vegetables juice, special Saúl mix & jalapeño.

B. MARGARITA SAÚL CLÁSICA **Q46**

Frozen margarita with tequila & lemon.

PIÑA COLADA **Q46**

Rum, pineapple, coconut & milk.

C. CARAJILLO CON LICOR 43 **Q46**

Digestive! Liqueur based on 43 spices accompanied by a shaken espresso shot.

BAILEYS KISS **Q30**

Why not darling? Baileys, vodka, espresso shot & milk.

CLERICÓ

GLASS 12 OZ. **Q46** PITCHER **Q180**

White wine with a mix of macerated fruits.

NEW

D. PALOMA SAÚL **Q50**

¡Our special recipe!

Mitre mezcal from Oaxaca; lemon and grapefruit juice.

SANGRÍA SAÚL

GLASS 16 OZ. **Q60**

Red wine, orange juice, soda, fruits and spices.

MENÚ DE NIÑOS

KID'S MENU



Q39

Q25

BREAKFASTS
Includes Chocolate Milk 12oz or Orange Juice 12oz.

PANCAKES KIDS MOUSSE DE NUTELLA Q35
With strawberry or banana.

PANCAKES KIDS MIEL Y PECANAS Q35

CHAPINCITO Q37
Scrambled egg with ham, beans and plantains.

TOSTADAS DE NUTELLA Q35
With strawberry or banana.

LUNCH OR DINNER
Includes lemonade, orangeade, iced tea or chocolate milk 12oz.

CREPE DE JAMÓN Y QUESO

PIZZA BAMBINA

SPAGHETTI BAMBINO POMODORO

DERRETIDO KIDS
Served with Chips.

MILKSHAKES
Chocolate & Vainilla.

SNACK
CREPE DE NUTELLA KID Q29

BEBIDA ADICIONAL Q12



EVENTOS **Saúl**

CASA SAÚL ZONA 10 · CAYALÁ · PLAZA CONCEPCIÓN · MAJADAS ONCE



Reserva un **espacio mágico** para tu evento y celebra la vida con nosotros.

Contáctanos al: +502 5218.9883 reservaciones@saulmendez.com

A woman with long, dark, wavy hair is floating in clear, blue water. She is wearing a white, flowing, long-sleeved dress. Her hair and the dress are moving with the water's currents. The water's surface is covered in numerous bright, shimmering reflections of light, creating a magical, ethereal atmosphere. The woman is positioned in the lower half of the frame, looking upwards towards the light reflecting on the water's surface.

Saúl