

LOCAL FARE

Baha Mexican Restaurant goes beyond the standards



BAHA MEXICAN RESTAURANT PHOTOS

The enormous burrito mojado (wet burrito) is smothered in browned, bubbly cheese and drenched in a choice of sauce.

By Rachel Lebeaux | GLOBE CORRESPONDENT JANUARY 04, 2019

IN THE KITCHEN Helen Aguirre, her husband, and their children used to frequent an ice cream shop in a Natick plaza only five minutes from their home. When the space became available, Aguirre, a nurse who hails from western Belize’s Cayo district and has lived in the United States for 19 years, realized she wanted to open a restaurant there. “We just love fresh food and thought it was a good idea,” she said.

Baha Mexican Restaurant opened in April 2017 and is “a source of pride for the kids. Their friends come in with their families,” said Aguirre, the owner. “It’s more than just a restaurant.”

THE LOCALE The restaurant is located at the intersection of Speen and Mill streets in Natick. The bright, simple space is cheerfully decorated with Mexican artwork and adornments. Diners order their meals at the counter overlooking the open kitchen and are served at their tables. Upon sitting down near some hungry high schoolers, we were presented with a basket of toasty chips and pleasantly piquant salsa.

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