



WELCOME TO YOUR HOME IN ANTIGUA GUATEMALA

Here you will enjoy the most traditional food recipes that have made Guatemalan gastronomy famous around the world.

We hope you enjoy our food as much as we enjoy cooking them especially for you.



Our menu represents a gastronomic journey through the delicious Guatemalan culture. Let's explore the geography of Guatemala with delicacies originating in Chimaltenango, Cobán, Livingston, Escuintla and other delicious places.

Each recipe was carefully researched and corresponds to those considered national heritage or their origins were collected from reliable historical sources.

However, some dishes that are necessary to make this menu complete; they have no historical roots to represent them. In this menu we indicate what these modern fusion dishes are and we guarantee that we use the culinary philosophy of the four humors (hot, wet and dry cold) to create them.

Every dish on this home-food menu is prepared at the time of order so we are not very quick to serve. But the quality and freshness of each dish makes it worth the wait. Thank you for your understanding.

MENU REFERENCES:



*Slightly
Spicy*



*Takes about
45 minutes to prepare*



*Contains
gluten*



*Own modern
inventions*

To the prices of this menu we will add
10% service. Enjoy your meal!

BREAKFAST

All breakfasts accompanied by oatmeal and orange juice or Guatemalan coffee

THE CLASSIC CHAPÍN

Eggs cooked to your liking (scrambled, with tomato and onion or fried) accompanied by fried black beans, fresh cream, and fried plantains.

Q55.00

GRANDMA'S BREAKFAST

Eggs cooked to your liking and bathed in fresh tomato sauce accompanied by fried black beans, fresh cream, fried plantains, avocado, and bacon.

Q62.00

CONTINENTAL

Toasted white bread accompanied by our delicious house jam, seasonal fruits, and butter.

Q45.00



TRAVELER'S WAFLES

Four hot and crunchy waffles topped with seasonal fruit and bathed in a milk sauce made with canillitas de leche.

Q60.00



CITY STYLE BREAKFAST

Omelette filled with three ingredients of your preference (tomato, bell pepper, onion, mushrooms, or mozzarella cheese) accompanied by cream, black beans, fried plantains, and fresh fruit.

Q65.00

THE HANGOVER CURE!

Poached eggs in a delicious soup seasoned with apazote and cilantro, guaranteed to eliminate the last remnants of the party.

Q70.00

AMERICAN BREAKFAST

Three pancakes with maple honey and homemade jam, accompanied by seasonal fruit and butter.

Q60.00



OATMEAL Q25.00



LOS CHUCHITOS DE LA MARY

Pan fried Chuchitos topped with scrambled egg and our homemade tomato sauce, cream, crumbled dry cheese and avocado slices.

Q65.00

THE HEALTHY

Bowl of yogurt, granola, and season's fresh fruit with candied figs and artisanal chocolate topping.

Q55.00



COUNTRYSIDE BREAKFAST

For those who know how to eat well! Fried eggs accompanied by fried black beans, fresh cream, fried plantains, 4 ounces of roasted loin to your liking, and smoked chorizo.

Q88.00

SALADS

ROASTED PEPPER AND CORN CHILI SALAD

The delicious flavors of roasted peppers and corn with crunchy lettuce and our sensational pepitoria dressing.

Q60.00 WITH TENDERLOIN **Q75.00**

F



PILOYADA

One of the delicious salads of Antigua Guatemala. Cooked and pickled kidney beans (piloyes) with pork meat, smoked sausages, and fresh tomatoes in a delicious marinade.

Q55.00

AVOCADO AND HEARTH OF PALM SALAD

Delicious and fresh combination of heart of palm with creamy avocado, tomato, and tortilla chips on a bed of lettuce with a delicious cilantro vinaigrette.

Q60.00 WITH CHICKEN **Q72.00**

F



SOUPS

REAL CHICKEN SOUP

Exquisite local chicken consommé slowly cooked to perfection, allowing all its delicious flavors to emerge. Accompanied by corn, chayote (Güisquil), carrot, Guatemalan rice, and avocado. Let us know if you prefer the chicken grilled.

Q90.00



TARTARITAS SOUP

Delicious beef and vegetable soup with the traditional 'tartaritas' (dumplings) made at the moment.

Q40.00

WITH SALPICÓN

Add Beef "Salpicón" (beef spatter)

Q65.00

BEAN SOUP WITH BACON AND GOLDEN TORTILLAS

A Guatemala must-have! The traditional and delicious Guatemalan black bean soup. Our version comes with crispy bacon, toasted tortilla strips, and fresh avocado slices.

Q50.00

ADD CREAM Q5.00



MAIN DISHES

We hace homemade 'tamalitos' made of corn and chipilín

HILACHAS - Q88.00

This consistent and very tasty dish hails from the town of Salamá in Baja Verapaz and is considered among the emblematic examples of Guatemalan cuisine.

Beef and potatoes in a recado made with red bell peppers and achiote.

CHICKEN PULIQUE - Q90.00

This delicious chicken stew comes from the village of Guazacapán in Santa Rosa and is also made in the state of Jalapa.

It owes its delicious flavor to the Apazote herb that is used to make the sauce. It's delicious!

RED BEANS WITH SMOKED RIB AND TECPÁN CHORIZO

A dish that delights and satisfies even the worst hunger! A slow-cooked stew of smoked chorizo, pork ribs, and red beans makes it a delicious and filling meal.

Q96.00

'COCIDO' CLEAR GUATEMALAN BEEFSOUP - Q80.00

The epitome of Guatemala's comfort food!

Tasty beef soup with meat, vegetables, rice, cilantro, onion, and avocado.

ADOBADO - Q90.00

Barbecued Pork fillet basted in a traditional marinade based on vinegar, achiote, tomato, and native spices.

Accompanied by rice and vegetables.

GUATEMALAN SAMPLER

The perfect bite-sized gastronomic trip through Guatemala!

Enjoy three small portions of meat Pepián, chicken Jocón, and turkey Kak Ik served with güisquil (Pear Squash), Potato and Carrot, Guatemalan Rice, and Corn Tamalitos.

Q100.00



PEPIÁN DE 3 CARNES

The classic recipe for Guatemalan party food includes pork, beef, and chicken in the traditional 18-ingredient sauce, served with Guatemalan rice and sautéed vegetables.

Q90.00

JOCÓN - Q90.00

A delicious and refreshing green chicken stew featuring green tomatoes and miltomate (Tomatillo) as key ingredients. It's a dish representative of the state of Huehuetenango, and its name means "five greens" in the Quiche language. This dish is accompanied by rice and vegetables.



KAK IK

The traditional recipe from Cobán of turkey with hot pepper sauce prepared in its Recado version - just slightly spicy - and additional chili if you dare.

Q100.00

SUBANIK

The spectacular dish served during festivities in the town of San Martín Jilotepeque: Chicken, Beef, and Pork prepared using a cooking technique similar to the French Papillot. Incredible! Accompanied by corn tamalitos.

Q130.00



GRILLED DELICACIES

GUATEMALAN STYLE BARBECUE

FOR TWO: Q300.⁰⁰
FOR FOUR: Q590.⁰⁰

The Guatemalan people put their touch on everything, and it's evident in the way we like our barbecues.

Our barbacue includes Imported Sirloin and Tenderloin, Chicken, smoked Chorizo, and Guatemalan Longaniza, accompanied by potatoes, roasted corn on the cob, fried black beans, guacamole, chives, tortillas, and chirmol.

SURF AND TURF



INDIVIDUAL: Q225.⁰⁰
FOR TWO: Q450.⁰⁰
FOR FOUR: Q900.⁰⁰

The best of two worlds! Grilled Jumbo Prawns and Rib Eye bathed in our delicious butter and garlic sauce, accompanied by your choice of three options: House salad, grilled potatoes, guacamole, or fried black beans.

ROAST CHICKEN

INDIVIDUAL: Q115.⁰⁰
FOR TWO: Q220.⁰⁰
FOR FOUR: Q400.⁰⁰

Hand-raised chicken from the village of San Felipe de Jesús expertly grilled and served with fried black beans, guacamole, potatoes, and scallions.

T-BONE

INDIVIDUAL: Q290.⁰⁰
FOR TWO: Q560.⁰⁰
FOR FOUR: Q1.100.⁰⁰

This succulent piece combines two of the noblest parts of beef: The Tenderloin and the Entrecot. Cooked to your liking, this generous portion will surely satisfy even the heartiest appetite. It is accompanied by roasted potatoes, salad, and warm tortillas.

GUATEMALAN STYLE BARBECUE



RIB EYE *F* INDIVIDUAL: Q260.⁰⁰
FOR TWO: Q500.⁰⁰
FOR FOUR: Q1,000.⁰⁰

Imported Rib Eye cooked to your preference and accompanied by three options of your choice (House salad, grilled potatoes, guacamol or fried black beans) and the inevitable tortillas.

**GRILLED
PRAWNS** *F* INDIVIDUAL: Q185.⁰⁰
FOR TWO: Q360.⁰⁰
FOR FOUR: Q700.⁰⁰

Delicious jumbo prawns marinated in garlic butter and roasted to your liking. These delicacies come with your choice of three options between House Salad, grilled potatoes, guacamol or fried black beans and of course tortillas.

**SIRLOIN,
TENDERLOIN
OR BOTH** *F* INDIVIDUAL: Q145.⁰⁰
FOR TWO: Q280.⁰⁰
FOR FOUR: Q495.⁰⁰

For those who enjoy their meat. Tender Sirloin or juicy Tenderloin or a little of both cooked how you like it and accompanied by potatoes, fried black beans, guacamol, tortillas and scallions.



SEA FLAVORS

FISH IN MY WAY

Grilled fish fillet topped with melted mozzarella cheese and accompanied by Chapín rice and roasted tomatoes.

Q110.00 

WHOLE FRIED BRAM

Fresh whole bram, breaded and fried to your liking. Accompanied by our crispy house salad and fried sweet potato chips.

Q85.00 

TAPADO


The emblematic dish of Izabal!

Fish and seafood cooked in coconut milk, bananas, and cassava for 45 minutes.

Q210.00 

SOUTH COAST SHRIMP

Shrimp prepared to your liking: marinated with our coriander chimichurri, with garlic, or breaded and fried. This delicacy comes with Guatemalan-style rice and vegetables.

Q165.00 



CEVICHE



The classic and tasty Guatemalan style Ceviche prepared with our traditional recipe.

SHRIMP
Q125.⁰⁰

TWO
INGREDIENTS
Q150.⁰⁰

BACK
TO LIFE
Q175.⁰⁰

OPTIONS: FISH, CLAM AND SHRIMP



VEGETARIAN

QUILETES ANTIGÜEÑOS Q51.00

The vegetarian meal of the Antigüeños! A vegetable soup with local nutritious herbs known as "Quiletes", accompanied with avocado and lemon. Symbol of the rebellious nature of the locals in 1700s, this dish is the reason the people from Antigua Guatemala are known as "Green bellies" – Panzas Verdes -.

HUMMUS CHAPÍN Q48.00

The delicious recipe of the east made Guatemalan Style with white beans, cobanero chili infused oil, carrot and celery sticks, and toasted tortilla chips.

VEGETARIAN GRILL

Deliciously Vegan! A grilled mix of potatoes, eggplant, carrots, zucchini, chili peppers, corn, mushrooms, and onions sprinkled with spiced balsamic aceto.

Q90.00

LENTIL PULIQUE

From Chimaltenango comes this exquisite vegetarian version of "Pulique" with tender lentils. The Apazote used in the sauce is considered medicinal by the Maya people.

Q75.00

VEGETARIAN SANDWICH

On toasted bread: Roasted bell peppers, zucchinis, and carrots with grilled fresh cow cheese, lettuce, and avocado mayonnaise. Accompanied by homemade potatoes and freshly made tomato sauce.

Q75.00



CHILDREN'S MENU

TORTILLAS WITH CHEESE

Grilled tortillas and fresh cow cheese. This dish comes with pickled cabbage, guacamole and homemade tomato sauce.

Q42.00

CHICKEN FINGERS



Breaded chicken breast strips served with homemade fried potato wedges. Delicious and healthy.

Q45.00

DESSERTS

"RELLENITO" CAKE

Layers and layers of fried plantains and sweet black beans in caramel sauce. Irresistible!

Q39.00

TORREJAS **Q30.00**

Delicious "Mollete" bread filled with sweet cream and smothered in honey with anise, cloves, allspice and cinnamon.

SWEET MOLE PLANTAINS

The "Chapín" recipe of the classic chocolate mole: slices of plantain with a velvety chocolate sauce.

Q35.00 

TRADITIONAL GUATEMALAN CANDIES

A delicious selection of our exquisite candies: Canillita de Leche, candied Figs, Coconut sweet Balls and Guava "Colocho".

Q30.00

ANTIGUA SWEETIE PIE



A delicious French-inspired tartlet with creamy milk filling and bits of our delicious sweets. Decadently delicious!

Q53.00

PRIMOROSAS

VAINILLA

Vanilla ice cream on chocolate cupcake, pieces of Figs and Chilacayotes in honey, caramel sauce, whipped cream and "Alboroto" topping.

Q60.00

STRAWBERRY

Strawberry ice cream on cupcake, strawberries and bananas, milk canillita sauce with hipped cream topping.

Q60.00

CHOCOLATE

Chocolate ice cream on Vanilla cupcake, bits of canillita and candied orange, chocolate sauce and coconut topping.

Q60.00

COFFEE PRIMOROSA

Chocolate ice cream on Vanilla cupcake with an espresso shot, whipped cream and artisan chocolate topping.

Q60.00



COLD DRINK

ROSA DE JAMAICA

Homemade Hibiscus beverage

Q26.00

TAMARIND

Refreshing and slightly acidic, this is our tamarind-based beverage.

Q26.00

PURE WATER

Disposable bottle

Q14.00

Shangri-La Soda

Q17.00

Santa Delfina

Mineralized water **Q24.00**

SEASONAL FRUIT SMOOTHIES - **Q30.00**

Refreshing and healthy smoothies made to order with your favorite selection of fruits, prepared with either water or milk.

CIMARRONA

Soda with lemon juice and salt. Fast hydration!

Q30.00

HORCHATA

Our rice and milk beverage with a "secret " Delicious!

Q26.00

CHILACAYOTE

From ancient traditions comes this refreshing delight (Choose between traditional or frozen).

Q30.00

SOFT DRINKS

The well-known carbonated drinks for all tastes.

Choose from Coca Cola, Coca Cola Zero, Orange Fanta and Sprite

Q18.00

LEMONADE OR ORANGE

6 ounces of delicious juice (choose between traditional and frozen).

Q26.00

PREPARED TOMATO JUICE

Tomato juice with lemon juice, a touch of pepper, and salt. To recover!

Q30.00

CHILACAYOTE FROZEN



COCKTAILS

GINEBRA

Gin Tonic Q 50.00
Espresso Martini Q 55.00

RON

Mojito Q 48.00
Piña Colada Q 50.00
Cuba Libre Q 50.00
Shot Zacapa Q 45.00

VODKA

Shot Q 38.00

TEQUILA

Margarita Q 50.00

WHISKY

Highball Q 48.00
On the rocks Q 48.00
Shot Q 48.00

WITH WINE

Mimosa Q 50.00
Sangría Q 50.00

BEERS

GALLO Q28.00

Lager beer famous in Guatemala with its typical flavors of Hops. It has citric and resinous notes.

CABRO Q30.00

Lager beer made in the highlands of Quetzaltenango.

MONTECARLO Q35.00

Lager beer with a light body and cereal aromas. 5.3% alcohol.

MICHELADA

Your favorite beer mixed with Tomato Juice, Worcestershire sauce, soy sauce, pepper, lemon juice, salt and tagine.

WITH CERVEZA GALLO Q48.00
WITH CERVEZA MONTECARLO Q53.00

PICOSITA

Your favorite beer mixed with Tomato Juice, Worcestershire sauce, soy sauce, pepper, lemon juice, salt and tagine.

WITH CERVEZA GALLO Q48.00
WITH CERVEZA MONTECARLO Q53.00

ZAPOTE CRAFT BEER

AMERICAN LAGER - Q35.00

Light amber beer.

Medium body and good balance between malts and hops with good intermediate bitterness.

5% alcohol, 12 IBUs

HEFEWEIZEN Q35.00

In the style of Bavarian wheat beer.

Cloudy in appearance, this beer has flavors of banana, cloves, and bread.

4.5% alcohol, 14 IBUs

PORTER Q35.00

This dark beer has the unmistakable flavor of roasted malt with caramel sweetness and a medium bitterness.

7% alcohol 25 IBU

BELGIAN WHITE - Q35.00

Light amber beer.

Medium body and good balance between malts and hops with good intermediate bitterness.

5% alcohol, 12 IBUs

SCOTTISH ALE Q35.00

Inspired by early Scottish beers.

This Scottish Ale has medium bitterness, notes of nutty caramel and medium body.

5% alcohol, 17 IBU

IPA Q35.00

This IPA made with Pale malt has a fruity, citrusy and resinous character.

6% alcohol 56 IBU

COFFEE AND HOT DRINKS

Our coffees are selections from some of the origins that have made Guatemalan coffee famous, carefully combined and hand-roasted.

Our Coffee House offers an elegant and cozy place inspired by the famous Cafes of the European capitals.

CHOCOLATE - Q33.00

The classic whipped chocolate made with European techniques.

ESPRESSO **SINGLE** Q17.00 **DOUBLE** Q22.00

Italian tradition and Guatemalan coffee in a drink with character and distinction

VARIATIONS IN ESPRESSO

Ristretto, Machiato, Lungo... so many delicious variations for our espresso

SINGLE Q22.00
DOUBLE Q27.00

CAFÉ AMERICANO - Q25.00

Antigua's most popular espresso-based drink

TEA AND INFUSIONS Q30.00

Our teas and artisanal infusions of loose leaves. Choose among Oolog, Fruits of the forest, Caribbean and Relax.

CAPUCHINO Q26.00

The classic coffee with foamed milk.

LATTE - Q26.00

Ask our expert barista to delight you with his artistic creations

GUATEMALAN COFFEE Q20.00

Our version of filtered coffee with a special touch of fig and chilacayote honeys

WITH MILK Q22.00
WITH LOCAL SPICES Q27.00

MOCHA - Q31.00

Coffee and Chocolate... What can be better?

DIRTY CHAI - Q46.00

Our delicious Chai with a shot of Espresso

CHARAMEL LATTE - Q30.00

Delicious caramel syrup, espresso and foamed milk with original barista art. Exquisite!

BREWED COFFEE WITH SPECIAL METHODS Q40.00

Our exceptional coffees crafted using V60, Chemex or Hario Vacuum pot to obtain it's best flavors.

CHAI Q38.00

Creamy Elephant Chai powder beaten with foamed milk.

Rediscover our traditional flavors by adding cardamom, cinnamon or allspice to your coffee. Q 5.00 We offer our drinks with pasteurized local milk.

You can opt for UHT lactose-free milk or almond milk for an additional Q 5.00.

COFFEE AND COLD DRINKS

COLD BREW - Q26.⁰⁰

Cold-extracted coffee, refreshingly stimulating.

SHAKERATO - Q25.⁰⁰

An Italian invention that pays homage to James Bond movies

FREDO CAPUCHINO (ICED CAPPUCHINO) Q26.⁰⁰

The Greek variation of Café Fredo with milk.

ICED CARAMEL LATTE - Q35.⁰⁰

Frozen espresso with caramel syrup and cold milk. What a delight!

ICED DIRTY CHAI Q42.⁰⁰

Enjoy Our delicious frozen Chai with a shot of Espresso.

COFFEE FRAPPE Q30.⁰⁰

Enjoy coffee mixed with the taste of a hailstorm. Perfect for a hot day

CAFÉ FREDO (ICED COFFEE) Q 21.⁰⁰

The mandatory drink in hot Athens. Refreshingly cold coffee.

LOOSE LEAF TEAS COOLED AT THE MOMENT Q30.⁰⁰

We offer Oolog, Fruits of the Forest, Caribbean and Relax teas.

ICED CHAI - Q38.⁰⁰

Cold and creamy Elephant Chai frothed with foamed milk.

¡Lo mejor de
GUATEMALA
en un solo lugar!

Menu design by
Equilibrio Design Studio

guatelaria@gmail.com
7832-3544

Calle del Arco Final,
Antigua Guatemala.

Horario:

Monday to Friday:
9 a.m. a 9 p.m.

Saturday:
8 a.m. a 10 p.m.

Sunday:
8 a.m. a 8 p.m.