



Menu

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.



National HERITAGE

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

To the prices of this
menu we will add
10% service.

Enjoy your meal!



Contains
gluten



Slightly
spicy



Takes about
45 minutes to
prepare



Own
modern
inventions

BREAKFAST

All breakfasts are served **with oatmeal**, along with your choice of orange juice or Guatemalan coffee, and sweet bread!



Los Chuchitos de la Mary

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

Q70.00

Traveler's Waffles

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



Q65.00



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.

Q95.00





The Healthy



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

Q55.00

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.

Q60.00

American Breakfast



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

Q65.00

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.

Q65.00

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.

Q70.00



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

SALADS



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.

Q60.00



Enchiladas

On two crispy toasted:

Corn tortilla, pickled seasonal vegetables, bathed in a sumptuous pork sauté crowned with hard-boiled egg and homemade tomato sauce.

Q65.00



F

Avocado and Heart 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 Thousand Island Dressing

Q65.00

With Chicken: Q80.00



F

Roasted Pepper and Corn Chili Salad

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

Q65.00

**With Tenderloin
Q85.00**



FIRST COURSE

Cheese Fondue

These delicious cheeses (Mozzarella and Gruyere) come from Quetzaltenango and we melt them in the traditional Guatemalan style.

Enjoy! Comes with Tortillas

Simple: Q 85.00

With chorizo, bacon or bell pepper and onion (each) add **Q5.00**



SOPAS



Tartaritas Soup

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

Q45.00

With Salpicón

Add beef 'salpicón' (beef spater)

Q70.00

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.

Q60.00

**Add cream
+ Q5.00**



Main DISHES



● **Pepián de tres carnes**

The classic recipe for Guatemalan party food.

Includes pork, beef, and chicken in the traditional 18-ingredient recado, served with Guatemalan rice and sautéed vegetables.

Q100.00



● **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



● **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.

Q95.00

We have homemade 'tamalitos' made of corn and chipilín



Subanik

The spectacular festive dish from San Martín Jilotepeque, prepared using a cooking technique similar to the French papillote.

Absolutely exquisite!

Q130.00

'Cocido' Clear Guatemalan Beefsoup

The epitome of Guatemala's comfort food!

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

Q90.00



Jocón

A delicious and refreshing green chicken stew featuring green tomatoes and tomatillo (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.

Q95.00

Main DISHES

Hilachas

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.

Q95.00

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.

Q100.00

Chicken Pulique

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!

Q95.00

Adobado

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

Accompanied by rice and vegetables.

Q100.00



Guatemalan Sampler

The perfect bite-sized gastronomic trip through Guatemala!

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

Q110.00



GRILLED *Delicacies*

Guatemalan Style Barbecue

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

Our barbecue 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.

For two: Q325.⁰⁰
For four: Q610.⁰⁰

Surf and Turf

The best of two worlds! Grilled Jumbo Prawns and Rib Eye bathed in our delicious butter and garlic sauce, accompanied by your choice:

House salad, grilled potatoes, guacamole and fried black beans.

Individual: Q230.⁰⁰
For two: Q460.⁰⁰
For four: Q920.⁰⁰



GRILLED Delicacies

Roast Chicken

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

Individual: Q120.00
For two: Q220.00
For four: Q440.00

Grilled Prawns

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.

Individual: Q195.00
For two: Q380.00
For four: Q730.00

Sirloin or Tenderloin

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.

Individual: Q160.00
For two: Q300.00
For four: Q580.00

Rib Eye

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.

Individual: Q275.00
For two: Q580.00
For four: Q1,150.00



T-Bone

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.

Individual: Q290.00
For two: Q560.00
For four: Q1,100.00

Sea FLAVORS

Fish in My Way



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

Q115.00

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.

Q175.00

Whole Fried Bram



Fresh whole bram, breaded and fried to your liking.

Accompanied by our crispy house salad and avocado slices.

Q95.00

Tapado

The emblematic dish of Izabal! Fish and seafood cooked in coconut milk, bananas, and cassava for 45 minutes.

Q210.00 

CEVICHES

Shrimp Ceviche

The classic and refreshing ceviche prepared with our traditional recipe.

Made with shrimp

Q125.00

Con dos ingredientes

The classic and refreshing ceviche prepared with our traditional recipe.

Two ingredients to choose from: Fish, clam, or shrimp

Q150.00

Back to Life

The most complete of all ceviches:

Prepared with fish, clam, and shrimp. Guaranteed to revive even the most hungover!

Q175.00



TAPADO



CEVICHE



**WHOLE
FRIED BRAM**

VEGETARIAN



Hummus Chapín

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

Q55.00 *F*

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.

Q85.00



Quiletes Antigüenos

The vegetarian meal of the Antigüenos!

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 -

Q60.00

Vegetarian Grill

Deliciously Vegan!

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

Q95.00



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.

Q80.00 



Children's MENU

Tortillas with Cheese

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

Q45.00

Chicken Fingers

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

Q50.00

DESSERTS

'Rellenito' Cake

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

Q40.00

Torrejas

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

Q33.00

Sweet Mole Plantains

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

Q45.00

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!

Q55.00





PRIMOROSAS



Vainilla

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

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.

Q60.00

Coffee Primorosa

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

Q60.00



Menu design by
Equilibrio Design Studio

Horario:

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

Saturday:
9 a.m. a 10 p.m.

Sunday:
8 a.m. a 6 p.m.

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