



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 that you will enjoy our food as much as we enjoyed cooking it 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, Sacatepéquez, Cobán, 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

We will add 10% service
to the prices on this
menu.

Enjoy your meal!



Contains
gluten



Slightly
spicy



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 95.00

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

T



Countryside Breakfast 95.00

For those who know how to eat well!

Fried eggs accompanied by fried black beans, fresh cream, fried plantains, 4 ounces of roasted sirloin to your liking, and smoked chorizo.



Chilaquiles 75.00

This is a dish that arose from the need to use leftover tortillas... and was transformed into a delicacy by the skill of the grandmothers: Chilaquiles.

The day's old tortillas are bathed in salsa -red if it's made with tomatoes, green if it's made with tomatillos- Avocadoes, Onions and Fired eggs to your liking and thus becomes a delicious and nutritious breakfast

SALADS



Piloyada 75^{.00}

One of the delicious salads of Antigua Guatemala.

Cooked and pickled kidney beans (piloyes) with pork meat and smoked sausages in a delicious marinade.

Enchiladas 75^{.00}

On two crispy toasted corn tortillas:

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



Roasted Pepper Salad

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

F

Avocado and Heart of Palm Salad

Delicious and fresh combination of heart of palm with creamy avocado, Heirloom Tomato, and tortilla chips on a bed of lettuce with a Thousand Island Dressing.



With shrimp
110^{.00}

With Beef
Tenderloin 95^{.00}

Basic with
chicken 85^{.00}



FIRST COURSE:

Guatemalan Snacks for two 125^{.00}

A delicious variety of typical Guatemalan snacks to share on a single plate: 2 chuchitos, 2 garnachas, 4 tacos, 2 enchiladas, and 5 banana fritters.



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 95.⁰⁰

With chicken + 10.⁰⁰

With beef + 10.⁰⁰

With shrimp + 15.⁰⁰

SOUPS



Tartaritas soup with salpicón 75.⁰⁰

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



Tortilla Soup 75.⁰⁰

Home-style dish that has existed for generations in Guatemala. Is a complete meal thanks to its rich broth of shredded chicken and vegetables, chunks of cheese, and cream; all complemented by strips of tortilla.

Bean soup with bacon and golden tortillas 75.⁰⁰

The traditional and delicious Guatemalan black bean soup. Our version comes with crispy bacon, toasted tortilla strips, and fresh avocado slices.

Add cream + 10.⁰⁰

Main DISHES

We have homemade 'tamalitos'
made of corn and chipilín



Pepián de tres carnes 110^{.00}

Three meat pepián

The classic recipe for Guatemalan party food:

Slowly cooked pork, beef and chicken in the traditional 18-ingredient Recado, it is served with Guatemalan rice and sautéed vegetables.

Kak Ik 110^{.00}

The traditional turkey recipe from Alta Verapaz prepared in its Recado version – just slightly spicy –

Ask for additional chili if you dare!



Real Chicken Soup 110^{.00}

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.





Subanik 135^{.00}

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

Absolutely exquisite!

'Cocido' Clear Guatemalan Beefsoup 100^{.00}

The epitome of Guatemala's comfort food!!

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



Jocón 100^{.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.



Estofado Ceremonial 130^{.00}

Traditional Ceremonial Stew

A flavorful traditional Guatemalan ceremonial stew featuring tender beef, pork, and chicken simmered in a rich, thick tomato-based sauce with fresh vegetables.

Served piping hot alongside potato salad (ensalada rusa), white rice, and tamalitos



Guatemalan Sampler 130^{.00}

The perfect bite-sized gastronomic trip through Guatemala!

Enjoy four small portions of meat Pepián, chicken Jocón, turkey Kak Ik and red beans with smoked rib.

Served with güisquil, potato, carrot, rice and tamalitos.



Red beans with smoked rib and Tecpán Chorizo 110^{.00}

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.



Hilachas 100^{.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. Shredded Beef and potatoes in a recado made with red bell peppers and tomatoes.

Adobado 110^{.00}

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

Accompanied by rice and vegetables.

GRILLED *delicacies*

Premium Cuts Barbecue

For two 450^{.00} | For four 890^{.00}

Our Guatemalan brothers and sisters living in the US are learning -and teaching us- about Texas-style cuts of meat

In their honor, we have this delicious and abundant Barbecue with Rib-Eye and T-Bone steaks—imported from Nicaragua—Pork Ribs; Chorizos and Guatemalan Longanizas, and four sides of your choice

Sirloin or Tenderloin

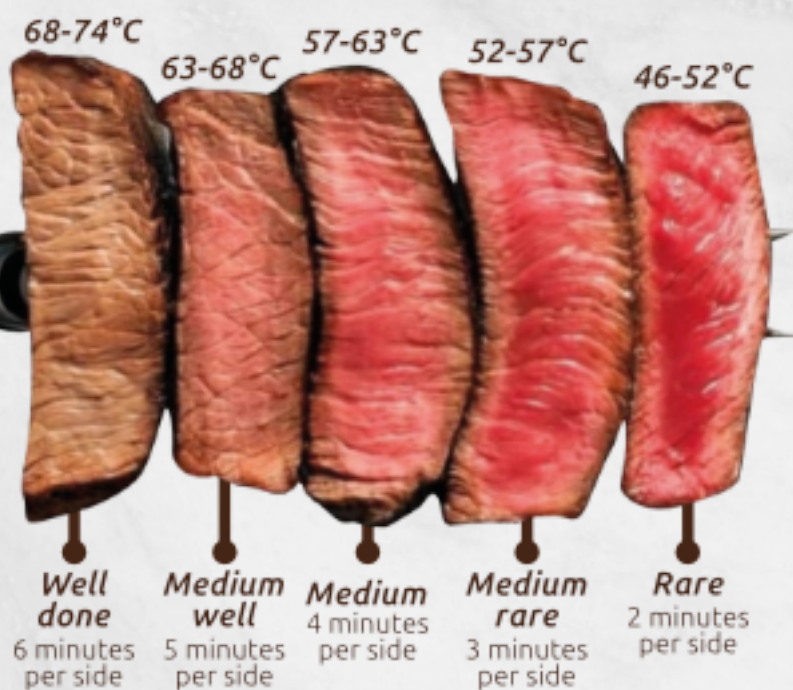
Individual 160^{.00} | For two 300^{.00} | For four 580^{.00}

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.

Add For two 95^{.00}
Jumbo Prawns: For four 180^{.00}





Grilled Prawns

Individual 195.⁰⁰
 For two 380.⁰⁰
 For four 730.⁰⁰

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.



Rib Eye 275.⁰⁰

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.



T-Bone 290.⁰⁰

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

For two 325.⁰⁰
 For four 610.⁰⁰

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, smoked Chorizo, and Guatemalan Longaniza, accompanied by potatoes, roasted corn on the cob, fried black beans, guacamole, chives, tortillas, and chirmol.

Sea FLAVORS

Two-Ingredient Ceviche 150.00

The classic and refreshing ceviche prepared with our traditional recipe with fish and shrimp

Shrimp Ceviche 125.00

The classic and refreshing ceviche prepared with our traditional recipe.



Whole Fried Bram 100.00

Fresh whole bram, breaded and fried to your liking.

Accompanied by our crispy house salad and avocado slices.



South Coast Shrimp 190.00

Shrimp prepared to your liking: marinated with our parsley chimichurri and olive oil or breaded and fried. This delicacy comes with Guatemalan-style rice and vegetables.

Fish in My Way 120.00

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.



VEGETARIAN



Vegetarian Sandwich 80.⁰⁰

Portobello mushrooms, bell peppers, zucchini, Heirloom tomato and roasted carrots on toasted ciabatta bread with fresh cow cheese, lettuce, and a creamy avocado mayo.

Served with homemade potato wedges and tomato sauce.

Vegetarian Grill 95.⁰⁰



Deliciously Vegan!

Corn, grilled potatoes, eggplant, carrots, zucchini, bell peppers, corn and onions, with portobello mushroom, guacamole, refried beans, and traditional "chirmol" sauce.

Lentil Pulique 85.⁰⁰

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

Children's MENU



Mini-Shuco 60.⁰⁰

Sausage Hot Dog -Shuco- made on Water Bread with shredded Cabbage and topped with Ketchup and accompanied by homemade potato wedges



Tortillas with Cheese 50.⁰⁰

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

Chicken Fingers 55.⁰⁰

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





DESSERTS

Antigua Sweetie Pie 55^{.00}

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

Decadently delicious!

Sweet Mole Plantains 45^{.00}

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

'Rellenito' Cake 40^{.00}

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

Torrejas 33^{.00}

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

Guatemalan Candies 30^{.00}

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

PRIMOROSAS



Vanilla 60^{.00}

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

Chocolate 60^{.00}

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

Strawberry 60^{.00}

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

Coffee Primorosa 60^{.00}

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



Traditional GUATEMALAN CANDIES



Canillitas de leche

Box of 15: 40.⁰⁰
Bag 12.⁰⁰
Canillitas de Leche Morenas 16.⁰⁰



Higos

Figs
With cocada real 14.⁰⁰
With mazapán 12.⁰⁰
Plain 7.⁰⁰



Chilacayote
30.⁰⁰



**Naranja rellena de
Mazapán 28.⁰⁰**
Marzipan filled Candied Orange



Camote
22.⁰⁰
Candied Sweet Potato



**Mazapán de
Cajeta 22.⁰⁰**



**Almendrita
de leche 13.⁰⁰**



**Chocolate covered
candied orange 11.⁰⁰**



**Frutitas de
Mazapán 10.⁰⁰**



**Colochos de
Guayaba 6.⁰⁰**



Tamarindos
5.⁰⁰



VISIT OUR STORE!

You can visit our beautiful candy store to select your favorite sweets and the purchase will be added to your restaurant check

ONLINE CANDY SHOP





Menu design by
Equilibrio Design Studio

Opening Hours

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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7832-3544

En el 33 "A" de la Calle del
Arco, en La Antigua
Guatemala.