

# Menu

## LAS VELAS

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Restaurante

Las  
Velas

LIKE NO OTHER PLACE IN *THE WORLD*



# STARTING A *happy day*

Antioxidant infusion to start the day full of energy

## GUATEMALAN INFUSION Q30

Organic black tea, mango, apple, papaya, pineapple, strawberries, cinnamon, vanilla, and nutmeg

## BLACK JADE Q30

Organic black tea, cocoa, coconut chunks, cinnamon, nutmeg and vanilla

## ALKALINE DETOX Q30

Dandelion, milk thistle, horsetail, boldo, mate herbs, moringa, lemongrass, licorice, ginger, turmeric, black pepper, lemon powder and pineapple

## HERBAL DIGESTIVE Q30

Lemongrass, chamomile, licorice, moringa, fennel, star anise, ginger and a touch of creole lemon



TAXES INCLUDED. ADD 10% OF SERVICE





# Natural Smoothies

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MADE OF FRESH FRUITS AND VEGETABLES

## ENERGETIC

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Q35

Whole or skim milk, natural yogurt, strawberries, granola, honey and banana.

## HEALING

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Q35

Apple juice, orange juice, lettuce and lemon.

## NATURAL JUICES

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Q35

- + Orange
- + Papaya
- + Pineapple
- + Berries
- + Melon
- + Watermelon

## HEALTHY

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Q35

Carrot, orange juice, celery and beets.

# OUR VARIETY OF Coffee

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- + Guatemalan Coffee Q20
- + Coffee with milk Q25
- + Antiguas Chocolate Q20
- + Hot Tea Q20
- + Capuchino Q25

- + Latte Q20
- + Mocca Q30
- + Espresso Q20
- + Tea Infusions Q30
- + Irish Q55



TAXES INCLUDED. ADD 10% OF SERVICE

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# STARTING A *happy day*

KE

Q165

Almond milk smoothie with raspberry and vanilla, leek and bacon omelette, spinach and tofu salad.

TO

Q125

Greek yogurt with chia seed and nuts, whole wheat toast with avocado, poached eggs and arugula salad.

VEGAN BOWL  
ACAI RED FRUITS

Q175

Acai liquefied with coconut milk, strawberries, blackberries, raspberry, kale, stevia grass and served with red fruits, almond flakes and granola.

VEGAN BOWL  
TROPICAL ACAI

Q155

Acai smoothie with almond milk, banana, mango, pineapple, coconut and oats, stevia herbs and served with tropical fruit salad, cashew and granola.

SEASONAL FRUIT

Q35

Five varieties of seasonal tropical fruits served with natural yogurt or of flavors and artisanal granola.

OATS

Q45

Hot served with raisins, almond flakes and cinnamon (ask for our variety of milks)

CEREALS

Q55

Corn flakes, frosted flakes, choco krispis, fitness flakes or granola served with milk (ask for our variety of milks)

✦ KE

TAXES INCLUDED. ADD 10% OF SERVICE



# CHEF'S *choice*

## ENTOMATADAS OAXAQUEÑAS

Q135

Tacos stuffed with shredded chicken, sautéed with a homemade tomato sauce scented with chipotle pepper, fresh cheese, avocado flakes and cream

## SCRAMBLED EGGS WITH SALMON AND CIBOULETTE

Q105

Creamy scrambled eggs with smoked salmon and French ciboulette, accompanied by brown toast and homemade butter.

## FRENCH TORTILLA

Q105

Omelette stuffed with mushrooms, creamy fondue of French cheeses, arugula lettuce, topped with grape tomato, glazed with garlic butter and aromatic herbs.

## BROKEN EGGS WITH MANCHEGO PISTO

Q75

Broken poché eggs on pisto manchego made with: zucchini, eggplant, chili pepper, tomato concasse, aromatic herbs sautéed with extra virgin olive oil

## MONTE CRISTO SANDWICH

Q115

From white bread, stuffed with turkey ham and Canadian smoked ham, Swiss cheese, sautéed in eggs, cream milk, stir-fried butter and served with pork jam.

## QUICHE "DU JOUR"

Q105

From traditional Lorraine quiche to different vegetable and cheese preparations. Ask our waiters for the Quiche of the day.

## ★ BROKEN EGGS WITH MANCHEGO PISTO



TAXES INCLUDED. ADD 10% OF SERVICE



✦

# FOR OUR *kitchen* TO YOUR *table*

## HOME MADE TOASTS

Q55

White or brown bread served with butter, jam, or honey.

## WAFFLES

Q75

Five varieties of seasonal tropical fruits served with natural or flavored yogurt and granola.

## BREADBASKET

Q57

From our oven to the table, a variety of three sweet and two salted breads, served with butter and jam.

## FRENCH TOAST

Q75

Brioche bread with raisins and nuts sautéed in their traditional mixture, served with chantilly cream and coulis of strawberries.

## HOTCAKES

Q55

Served with butter, maple syrup or honey accompanied with bananas, strawberries, blackberries and sprinkled with glass sugar.

## HOME MADE BREAD (GLUTEN-FREE)

Q60

Bread baked with gluten-free flour.

✦ HOTCAKES



TAXES INCLUDED. ADD 10% OF SERVICE





# Breakfast

FROM 6:00 TO 12:00 HRS

GUATEMALAN BREAKFAST AVAILABLE FROM 6:00 TO 10:00 PM

✦ EUROPEAN

LIKE NO OTHER PLACE IN *THE WORLD*



# FULL *Breakfast*

## HEALTHY

Q150

Detox juice, poached eggs on sautéed spinach, with roasted sesame seeds with extra virgin olive oil, toasted whole wheat bread with guacamole, tomato, cherry, smoked salmon and capers

## CHEF'S SIGNATURE BREAKFAST

Q155

Seasonal fruit dish with cucumber and pepitoria seeds, two fried or starry eggs dipped in loroco sauce on a saucepan with chipilín tamalito gratin, refried beans and roasted sausage.

## AMERICAN

Q150

Seasonal fruit dish, fried or scrambled eggs, roasted sausage or bacon krispy, hash browns, and mini pancakes with butter maple syrup or jam.

## VEGANS

Q140

Bowl of yogurt with blackberries, chia, bananas and artisanal granola, vegan omelette of chickpeas stuffed with mushrooms and spinach, toast of whole wheat bread with peanut butter and fresh strawberries

## GUATEMALAN

Q145

Seasonal fruit dish, fried or scrambled eggs, fried or cooked beans, roasted sausage, fried bananas and fresh cheese

✦ AMERICAN



TAXES INCLUDED. ADD 10% OF SERVICE



# FULL *Breakfast*

## NEW YORK

Q205

Fresh strawberries with soy chantilly and bitter chocolate shavings, traditional Benedictine eggs with your choice of crispy bacon, ham, or smoked salmon topped with hollandaise sauce served on muffin bread toast.

## EUROPEAN

Q135

Natural yogurt trifle with muesli and banana, scrambled eggs on crusted bread covered with provencal sauce, rosemary potatoes, croissant with butter and jam.

## MEDITERRANEAN

Q150

Strawberries with Greek yogurt, broken eggs on potatoes sautéed in extra virgin olive oil and Mediterranean herbs, whole wheat toast with tomato salad, fresh goat cheese and basil pesto.

## BRITISH

Q140

Porridge of oats with your choice of whole or skim milk with red fruits and bananas, eggs on toast of muffin bread, bacon, sausage, white bean stew and roast tomato.

## MEXICAN OR

Q185

## GUATEMALAN CHILAQUILES

Seasonal fruit dish, eggs in a saucepan with ranchera sauce and chili pepper, served on chilaquiles drowned in green or red sauce, cream, onion, cilantro, molletes with beans and fresh cheese, basket of vanilla and chocolate Mexican Conchas bread.

✦ MEXICAN OR  
GUATEMALAN  
CHILAQUILES



TAXES INCLUDED. ADD 10% OF SERVICE



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# TRADITIONAL *Breakfast*

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## OMELETTE

Q95

Choose from variety of local ingredients: tomato, asparagus, mushrooms, corn, spinach, chili pepper, onion, ham, bacon, sausage, mozzarella cheese, cheddar cheese, Swiss cheese, served with roasted potatoes and red or green ranch sauce. (parrot available by season)

## RANCHEROS

Q85

Starry eggs served on tortilla (corn), with red or green ranch sauce, fried beans, fried banana and hot sauce.

## DIVORCED

Q80

Starry eggs served on a corn tortilla, dipped in green sauce and ranch sauce, fried beans and fresh cheese.

## BENEDICTINES

Q125

Poached eggs on traditional muffin bread, ham or smoked salmon, gratinated with hollandaise sauce and spinach sauté.

## EGGS WITH PORK RIND AND GREEN SAUCE

Q90

Fried or starry eggs, sautéed with green sauce, topped with crispy crackling, fried beans and hard cheese.

✦ BENEDICTINES



TAXES INCLUDED. ADD 10% OF SERVICE

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# CHILDREN'S *Breakfast*

## NUTELLA AND BANANA Q65

White bread from our oven covered with Nutella, banana slices and sprinkled with sugar glass.

## PANCAKES Q60

Accompanied by strawberries, honey, maple syrup, strawberry jam or nutella.

## STRAWBERRY PEANUTS AND JAM Q75

White bread sandwich combined with vanilla and peanut butter and homemade strawberry jam.

## MINI HAM AND CHEESE OMELETTE Q60

Beaten eggs, mozzarella cheese, Canadian ham with hash brown.

✦ NUTELLA  
AND BANANA



TAXES INCLUDED. ADD 10% OF SERVICE



# Lunch & DINNER

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✦ PAPPARDELE AI  
FUNGHI PORCINI

COMO NINGÚN OTRO LUGAR EN EL *MUNDO*



# Salads

## SASHIMI

Q150

Fine slices of salmon, baby lettuce mix, red radish, red onion, peanuts garapiñado, crunchy wonton paste, teriyaki sauce and roasted sesame.

## VIEW OF A TROPICAL GARDEN

Q75

(VEGETARIANO/ VEGANO/ NO GLUTEN)

Sweet potato puree scented with turmeric, mix of roasted and fresh vegetables, tender shoots, edible flower petals, fresh fruits seasoned with a coriander and citrus pesto.

## CAESAR

Q140

(VEGETARIAN)

Romaine lettuce, tomato, cherry, artichokes, parmigiano cheese, brioche croutons golden butter.

## CAESAR

Q175

(WITH CHICKEN)

Romaine lettuce, tomato, cherry, artichokes, parmigiano cheese, brioche croutons golden butter, traditional sauce with anchovies.

## QUINOA SALAD AND GRILLED VEGETABLES

Q95

(VEGETARIAN/ VEGAN/ GLUTEN FREE)

Mix of grilled and marinated Mediterranean vegetables, quinoa, kalamatas olives, confit tomato, cassava chips, blueberries and banana, combined dressing of extra virgin olive oil and red wine vinegar.

## ✦ SASHIMI



TAXES INCLUDED. ADD 10% OF SERVICE



# Cold ENTREES

## HARRI'S BAR BEEF CARPACCIO

Q205

Fine slices of premium beef loin, parmigiano flakes, arugula leaves fresh, portobello mushrooms, seasoned with its traditional sauce, croutons of bread

## TRADITIONAL CARPACCIO

Q125

Marinated loin with lemon, olive oil, caper, parmesan cheese flakes and arugula

## SHRIMP

Q235

(NO GLUTEN)

Marinated shrimp in jalapeno, avocado, red onion, steamed potato sheets, tomato gel served with tender shoots and charcoal-roasted tortilla chips

## OCTOPUS TOAST WITH OLIVE OIL MIX

Q145

Mashed octopus served on corn toast, three different olive sauces, tomato steak, avocado and tender shoots

## SENSORIAL CEVICHE

Q135

Pacific sea bass, shrimp or mixed. with green beans, tomato, onion, cilantro, avocado and tortilla chips

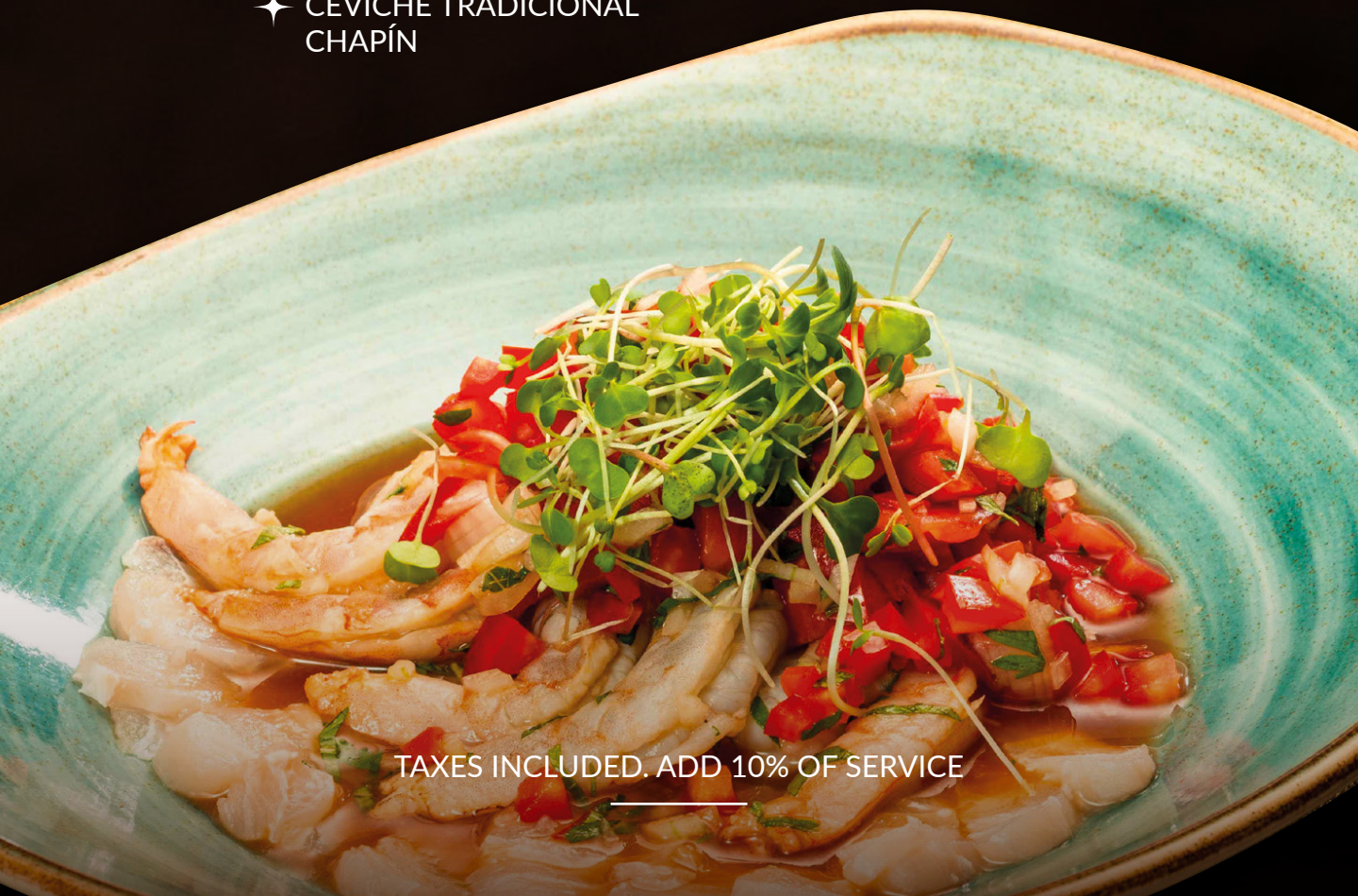
## GUATEMALAN CEVICHE

Q120

Fish, shrimp or mixed, lemon juice, tomato concasse, worcestershire sauce, Mint and soda crackers

★ CEVICHE TRADICIONAL  
CHAPÍN

TAXES INCLUDED. ADD 10% OF SERVICE





# Hot ENTREES

## CRAB CAKE IN MARYLAND STYLE Q105

Fresh crab meat, panko, lightly sautéed served on a puree of chickpeas scented with rosemary, garlic and citrus basil pesto, arugula chiffonade and rustic bread toast.

## LENTIL CROQUETTES WITH TZATZIKI SAUCE Q75

(VEGAN/VEGETARIAN)

Fried lentil croquettes with tzatziki sauce made with Greek yogurt, cucumber, lemon, garlic and mint.

## FRIED SQUID “ANDALUCÍA” Q115

Fried served with slices of lemon, classic aioli and toast of bread rubbed with fresh ripe tomato.

## SAN FRANCISCO “CIOPPINO” Q155

Mussels Sautéed and clams scented with garlic and white wine, with homemade tomato sauce and homemade toast.

## ★ LENTIL CROQUETTES WITH TZATZIKI SAUCE



TAXES INCLUDED. ADD 10% OF SERVICE



# KETO *Diet*

## PUMPKIN CREAM

Q75

With drops of Greek yogurt and nut stapling

## BEEF TENDERLOIN MARINATED WITH OLIVE ROSEMARY Q265

Beef tenderloin Scented and grilled with rosemary and olive oil, served with broccoli puree and cauliflower

## SCENTED ROASTED CHICKEN SALAD

Q115

Aromatic herbs, olives and hummus. Grilled chicken fajitas with baby lettuce and spinach salad on a roasted tomato carpaccio, extra virgin olive oil dressing and fresh basil

## WRAP LETTUCE AND SALMON

Q120

With tomato salad concasse, green asparagus with peanut dressing

✦ PUMPKIN  
CREAM



TAXES INCLUDED. ADD 10% OF SERVICE



# Sandwiches

\*SERVED WITH A CHOICE OF MIXED SALAD,  
FRENCH FRIES OR POTATO WEDGES

## ANGUS BURGER

Q135

Certified "Angus" meat mixture of melted cheeses, smoked bacon, lettuce, tomato, onion and tanned pickle.

## CLUB SANDWICH

Q130

Homemade bread, roasted chicken breast, roast beef, smoked bacon, turkey ham, mozzarella cheese, starry eggs, lettuce, tomato, and onion

## SANDWICH DE FAJITAS

Q170

Homemade ciabatta bread, chicken or beef fajitas, onion, pepper, cilantro, gratin with mozzarella cheese.

## VEGETABLE QUESADILLA

Q85

Flour or corn tortilla melted with Oaxaca cheese, mix of sautéed vegetables and Italian basil pesto

★ CLUB  
SANDWICH

TAXES INCLUDED. ADD 10% OF SERVICE



# Pasta

## SPAGHETTI AL POMODORO E BASILICO ITALIANO Q75

(VEGETARIAN)

Artisanal square spaghetti, traditional tomato sauce, extra virgin olive oil, scented with fresh genovese basil

## TAGLIATELLE A LA BOLOGNESE Q105

Homemade pasta traditional recipe sautéed with slow-cooked bolognese sauce flavored with aromatic herbs and Italian wine

## PAPPARDELLE AI FUNGHI PORCINI Q165

Homemade pasta sautéed with a cream of Italian porcine mushrooms, crispy bacon and parsley pesto drops

## TORTELLI RELLENOS WITH "OSSOBUCO" Q150

Homemade stuffed pasta and beef from ossobuco (slow cooking) served with fragrant butter to Mediterranean herbs and parmigiano reggiano

## RAVIOLIS STUFFED WITH WHITE ASPARAGUS Q165

(VEGETARIAN)

Homemade stuffed pasta of white asparagus and ricotta cheese, served on a fondue mirror of green asparagus and drops of camembert cheese

## ✦ PAPPARDELLE AI FUNGHI PORCINI

TAXES INCLUDED. ADD 10% OF SERVICE



# pizzas MENU

## PIZZA PARMIGIANA Q145

Italian tomato sauce, mozzarella cheese, parmesan cheese, wedges smoked, grilled radicchio, crispy bacon, arugula lettuce and balsamic vinegar reduction

## MEET LOVER'S Q145

Italian tomato sauce, mozzarella cheese, pepperoni, cured chorizo, Canadian ham, crispy bacon, prosciutto, Genovese basil and extra virgin olive oil

## BUONISSMA Q145

Italian tomato sauce, mozzarella cheese, brie cheese, portobello mushrooms, cherry tomatoes, French onion rings, basil pesto and extra virgin olive oil

## DELIZIOSA Q145

Italian tomato sauce, mozzarella cheese, parmesan cheese, prosciutto, lettuce arugula, Genovese basil and extra virgin olive oil

## CAPRESE Q99

Italian tomato sauce, mozzarella cheese, fresh tomato slices, Genovese basil and extra virgin olive oil

## SFIZIOSA Q99

Italian tomato sauce, mozzarella cheese, ricotta cheese, spinach, mushrooms, charcoal roasted peppers, pesto de zucchini and extra virgin olive oil

## STUZZICANTE Q99

Italian tomato sauce, mozzarella cheese, provolone cheese, grilled eggplant, dehydrated Sicilian tomato, smoked Canadian ham, Genovese basil and extra virgin olive oil

## PICCANTISSIMA Q99

Italian tomato sauce, mozzarella cheese, spicy cured chorizo, charcoal roasted peppers, onion rings and extra virgin olive oil

## CAPRICCIOSA Q99

Italian tomato sauce, mozzarella cheese, smoked Canadian ham, mushrooms, artichoke hearts, Kalamata olives, Genoese basil and extra virgin olive oil

## CHEESE LOVER'S Q99

Italian tomato sauce, mozzarella cheese, gorgonzola cheese, emmental cheese, ricotta cheese, parmesan cheese and Genovese basil

## CAPRESE

TAXES INCLUDED. ADD 10% OF SERVICE





# Grill

## OUR MEAT ENDS COOKING WITH THE TRADITIONAL PARIS BROWN BUTTER

Our main courses are served by two side garnishes of your choice: mini butter vegetables/grilled olive vegetables/spinach cream and parmesan/French fries/rustic potatoes/rice/pea puree

### TENDERLOIN STEAK Q270

Roasted beef tenderloin

### ARRACHERA Q345

Premium beef heifer cut, served with pico de gallo and guacamole

### T-BONE “FIORENTINA” Q475

Premium cut with its characteristic T-shaped (Recommended for two people)

### SEA AND LAND Q460

Beef tenderloin or puyazo accompanied by u-12 shrimp.

### PUYAZO Q195

Beef culotte

### RIB-EYE Q395

American premium cut

### TOMAHAWK Q1,150

Approximately 800g  
(Recommended for two people)

### ANTIGUAS GRILL Q235

Beef tenderloin, puyazo and local sausage served with fried beans, rice, roasted scallion, guacamole, chirmol sauce and fresh cheese.

## ★ ARRACHERA



TAXES INCLUDED. ADD 10% OF SERVICE



# FISH AND *shellfish*

Our main courses are accompanied by two side garnishes of your choice: mini butter vegetables/grilled olive vegetables/cream spinach and parmesan/French fries/rustic potatoes/rice/pea puree.

## SEA BASS FILET Q275

Cooked in sous vide on chili peppers sauce, covered with tapenade traditional of southern France, Provence.

## SEA BASS FILET IN BUTTER SAUCE, LEMON AND AROMATIC HERBS Q225

Cooked in sous vide Butter sauce and white wine scented with lemon and aromatic herbs: sage, thyme, rosemary, basil, parsley, coriander and French chives.

## SMOKED SHRIMP WITH COCONUT AND YELLOW CURRY Q345

Sautéed shrimp in butter, served with a traditional creamy sauce of yellow curry and smoked coconut.

## SALMON FILLET FIVE PEPPERS AND BOURBON Q260

Salmon fillet cooked in sous vide, creamy bourbon sauce with crustacean bisque and scented with five varieties of peppers.

## SALMON FILLET MIXTURE OF MUSHROOMS, ARÚGULA AND PESTO Q250

Salmon fillet cooked in sous vide, mixtures of wild mushrooms with garlic served on a bed of pesto of arugula.

## SHRIMP WITH OAXACAN MEZCAL Q395

Shrimp sautéed in butter, flamed with mezcal, served with sangrita, lemon juice, cilantro, red onion rings sprinkled with tagine

✦ SEA BASS  
FILET

TAXES INCLUDED. ADD 10% OF SERVICE





# ANCESTRAL *Cousine*

## VEGETABLE CHICKEN Q75 BOTH AND MACUY LEAVES

Traditional broth with chicken breast, mixed vegetables and macuy leaves

## CHICKEN TAMAL Q55

White corn dough, traditional chicken stew, wrapped in leaf banana and steamed, accompanied by lemon and artisanal bread

## PEPIÁN Q195

Recado tomato, dried chilies, cucumber, green beans, potatoes, güisquil, carrot with beef or chicken

## BEAN SOUP Q55

Sautéed black bean with bacon, onion and garlic oil. Served with tortilla chip, cheese, cilantro, avocado and onion.

## CHUCHITO Q20

Made with corn dough, pork stuffing, mixed with recado, tomato sauce and dry cheese

✦ PEPIÁN



TAXES INCLUDED. ADD 10% OF SERVICE





# Children's MENU

## SAUSAGE

Q75

Grilled sausage accompanied by french fries or potato slices with traditional sauces, mayonnaise, ketchup or mustard.

## TAGLIATELLE

Á LA BOLOGNESE

Q70

Traditional slow-cooked bolognese sauce flavored with aromatic herbs and Italian wine

## CHICKEN FINGERS

Q70

Accompanied by french fries or sliced potatoes served with our traditional sauces mayonnaise, ketchup or mustard

## BEEF

TENDERLOIN

Q125

5 ounces of beef tenderloin roasted, served with French fries or wedges potatoes.

## SPAGHETTI AL POMODORO

Y BASILICO ITALIANO

Q55

Tomato sauce, extra virgin olive oil, scented with fresh Genovese basil

★ CHICKEN  
FINGERS



TAXES INCLUDED. ADD 10% OF SERVICE



# Desserts

## TIRAMISÚ

Q65

Italian tradition, savoiardi biscuits with espresso coffee, cream of mascarpone cheese covered with bitter cocoa and chocolate.

## THREE MILKS

Q50

Sponge cake soaked in cream, evaporated milk and condensed milk, scented with centenary Zacapa rum and covered with burnt Italian cream

## NEW YORK

## BLUEBERRY CHEESECAKE Q85

Vanilla cookie crust, creamy blend of American cheese, fresh blueberries, served with a sauce of white chocolate

## TORTA CAPRESE

Q55

(GLUTEN-FREE)

Chocolate cake, made with flour almonds, chocolate, sugar and butter, served with artisanal coconut ice cream.

## BANANA MOLE

Q35

Fried banana drowned in antique sweet mole

## NONNA'S APPLE CAKE

Q35

Spongy cake typical of the Alps, with apples, raisins, scented with cinnamon, served with English cream and chantilly cream

## CREPS SUZETTE

Q70

Served with orange syrup, crystallized orange peel, flamed to Cointreau, accompanied by vanilla ice cream

(Ask for other varieties of Chef's crepes)

## GUATEMALAN CHOCOLATE AND COFFEE MOUSSE Q55

Perfect blend of chocolate mousse and Guatemalan coffee, covered with chantilly cream served with homemade hazelnut cookies.

## BANANA STUFFED BITES ROLLS

Q25

Ancestral recipe, banana stuffed bite rolls filled with sweet beans and sprinkled with sugar glass

## ★ TRES LECHES

TAXES INCLUDED. ADD 10% OF SERVICE





# Drinks







COLD DRINKS

Sodas	Q25
Water Bottle	Q18
Lemonade	Q30
Horchata or Jamaica	Q30
Fruit Punch	Q25
Fruit Smoothie	Q35
Cold Tea Infusion	Q40
Mickey Mouse 7Up and Orange Juice	Q35
San Pellegrino	Q55
Tomato Juice	Q30
Cimarrona	Q25
Frapuchino	Q30

*\*Alcoholic beverages sales, depends on  
guatemalan goverment regulations*

BEERS

Gallo	Q35
Gallo Light	Q35
Montecarlo	Q45
Dorada Draft	Q35
Moza	Q35
Cabro	Q35
Antigua Cerveza	Q75
Cerveza Artesanal San Roque Welzen	Q55
Cerveza Artesanal San Roque Lager	Q55

DIGESTIVES

	Glass
Campari	Q50
Cinzano	Q45
Baileys	Q70
Kahlua	Q60
Sambuca	Q60
Amaretto	Q60
Frangelico	Q70

HOT DRINKS

Guatemala Coffee	Q20
Coffee with Milk	Q25
Antigua's Chocolate	Q20
Hot Tea	Q20
Capuchino	Q25
Latte	Q20
Mocca	Q30
Espresso	Q20
Tea Infusions	Q30
Ireland	Q55
Chai	Q25

INTERNATIONAL BEERS

Negra Modelo	Q45
Corona	Q45
Heineken	Q45
Stella Artois	Q60
Michelada Mix	Q20

MOCKTAILS Q40

Kiwi Caipirisima
Fresh on The Beach
Coco Chanel
Anahí
Flores de Fresa
Margarita Pepino and Jalapeño

INFUSIONS Q40

Infusion of red fruits with orange juice
Relax Infusion with Tamarind
Green Infusion with sprite
Mint infusion with lemonade
Red fruit infusion with lemonade
Orange with seed

TAXES INCLUDED. ADD 10% OF SERVICE



# Liquor



*\*Alcoholic beverages sales, depends on  
guatemalan goverment regulations*





WHISKY	GLASS	BOTTLE
Chivas 21 Años	Q350	Q4,100
Chivas Regal 12 Años	Q95	Q950
Johnnie Walker Etiqueta Azul	Q595	Q6,500
Johnnie Walker Etiqueta Dorada	Q195	Q2,485
Johnnie Walker Etiqueta Verde	Q185	Q1,850
Johnnie Walker Etiqueta Negra	Q105	Q1,250
Johnnie Walker Etiqueta Roja	Q60	Q750
Buchannan's	Q145	Q1,250
Old Parr	Q115	Q1,350
Jack Daniel's	Q75	Q1,100
Ballantine's	Q50	Q750

TEQUILA	GLASS	BOTTLE
José Cuervo Reserva de la Familia	Q250	Q2,500
1800 Añejo	Q75	Q750
Herradura Reposado	Q145	Q2,256
Don Julio Reposado	Q145	Q2,164
José Cuervo Especial-Reposado	Q45	Q495
José Cuervo Plata	Q45	Q495
Don Julio 70 Cristalino	Q185	Q2,495
Tequileño Blanco	Q75	Q650
Tequileño Cristalino	Q105	Q1450

MEZCAL	GLASS	BOTTLE
Mitre Blanco	Q125	Q1,450
Hechizo Reposado	Q155	Q1,850
Hechizo Añejo	Q225	Q2,350

TAXES INCLUDED. ADD 10% OF SERVICE



# Liquor



\*Alcoholic beverages sales, depends on guatemalan goverment regulations





VODKA	GLASS	BOTTLE
Grey Goose	Q105	Q950
Stolichnaya	Q60	Q650
Absolut	Q50	Q485
Finlandia	Q50	Q485

RUM	GLASS	BOTTLE
Ron Zacapa	Q275	Q2,700
Ron Zacapa Centenario	Q110	Q950
Ron Botran Reserva	Q70	Q600
Botran 12 Años	Q55	Q485
Ron Botran XL	Q45	Q375
Bacardi Blanco	Q45	Q375

GIN	GLASS	BOTTLE
Gin Xibal	Q75	Q525
Gin Xibal Equinox	Q75	Q525
Beefeater	Q50	
Tanqueray	Q50	

OGNAC & BRANDY	GLASS	BOTTLE
Tio Pepe	Q60	
Torres 10	Q50	
Courvoisier Cognac	Q80	
Cognac Hennessy V.S.O.P.X.O	Q600	

TAXES INCLUDED. ADD 10% OF SERVICE



# Cocktails



\*Alcoholic beverages sales, depends on  
guatemalan goverment regulations





TRADITIONAL	Q60
Margarita	Capiriña
Apple Margarita	Whiskey Sour
Martini	Caballo Blanco
Apple Martini	Caballo Negro
Long Island	Sangría
Piña Colada	Sangría Española
Blue Margarita	Sex on the Beach
Alexander	Mojito
Bulldog	Calajún Itzá
Daiquirí	Cucaracha
Desarmador	Cupido
Cosmopolitan	Campechana
Ruso Blanco	Blueberry Ginger Tiki
Ruso Negro	Margarita de Tamarindo
Sunset Nakún	Pink Lady
Bloody Mary	
PREMIUM	GLASS
Negroni	Q65
Electric Lemonade	Q65
Paloma	Q65
Mojito Frutos Rojos	Q70
Toms Collins Gin	Q70
Beso del Amor	Q75
Old Fashion Jack Daniels	Q75
Watermelon Spritz	Q90
Martini Real	Q95
Old Fashion Zacapa 23	Q95
Gin Fizz de Albahaca	Q105
Mezcal Mule	Q165
Riunite Red Sangría	Q115
Hechizo Las Cañas	Q75
Hechizo Carajillo	Q75
Hechizo Antigüero	Q85
Old Fashion Jack Daniels	Q75
Old Fashion Zacapa 23	Q95
Pepino Shot sin licor	Q35
Pepino Shot con licor	Q55
Coco Acapulco sin licor	Q45

TAXES INCLUDED. ADD 10% OF SERVICE





# *Wines*



*\*Alcoholic beverages sales, depends on  
guatemalan goverment regulations*





RED

GLASS

Carmenere, Aromo Valle de Maule Chile  
Malbec, Estancia Roble Mendoza Argentina  
Cabernet Sauvignon, Don Luis CM Valle de Maipo Chile

Q70  
Q70  
Q85

WHITE

GLASS

Chardonnay Adobe Reserva (Orgánico) Valle de Casablanca Chile  
Albariño, Marieta MC Rías Baixas España

Q70  
Q95

SPARKLING

GLASS

Prosecco Brut Noai Colestel Véneto Italia

Q75

RED

BOTTLE

Merlot, Lapostolle Grand Selection Valle de Rapel Chile 2015  
Cabernet Sauvignon Cousiño Macul Antiguas Reservas 2018  
Malbec, La Linda Luján de Cuyo Argentina 2021  
Malbec, Los Helechos Mendoza Argentina 2016  
Rosso Blend Memoro Piccini Italia S/A  
Blend Diablo Dark Red DO Valle de Maule Chile  
Sangvionese, Viagnacci Riziero DOCG 2015  
Chianti Classico, DOCG Riserva Fattoria la Ripa 2015  
Merlot, Bonterra AVA California EEUU  
Tempranillo, Cuné Crianza Rioja España 2019  
Tempranillo, Carmelo Roderó 9 meses Ribera del Duero España  
Tempranillo, Marques del Riscal Rioja España 2018  
Tempranillo, Luis Cañas Crianza Rioja España 2018  
Garnacha, Cariñena Sirah, Camins del Priorat DOCa Priorato  
España 2021

Q480  
Q510  
Q340  
Q395  
Q340  
Q380  
Q495  
Q650  
Q610  
Q430  
Q540  
Q610  
Q610  
Q750

TAXES INCLUDED. ADD 10% OF SERVICE





## WHITE

## BOTTLE

Sauvignon Blanc Gotas de Luna CM Valle de Malleco Chile 2021	Q455
Albariño, Martín Códax DO Rías Baixas España 2021	Q480
Chardonnay Pulenta Mendoza Argentina 2021	Q580
Suivignon Blanc Misty Cove Marlborough Nueva Zelanda 2020	Q650

## ROSE

## BOTTLE

Cabernet Franc Grolleau, Gamay Rose D' Anjou Valle de Loira Francia	Q320
Garnacha-Sinsoult Mathilde Grand Ferrage Cotés de Provence Francia	Q395

## CHAMPAGNE & SPARKLING

## BOTTLE

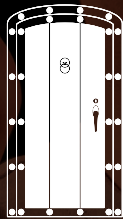
Prosecco Noai Colestel Veneto Italia	Q350
Raventos Cava España	Q680
Louis Roederer Brut Francia	Q1,600
Dom Perignon Francia	Q4,500

## HALF BOTTLES

Tempranillo, Cune Crianza Rioja España 2019	Q180
Rosso Memoro Piccini Italia S/A	Q145
Tempranillo Marques del Riscal Rioja España	Q325

TAXES INCLUDED. ADD 10% OF SERVICE





HOTEL  
**CAMINO  
REAL**  
ANTIGUA GUATEMALA

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IN THE *World*