

menu

APPETIZERS

BUTIFARRA CHORIZO SALAD

Served cold with "Piloy" beans, radish and blue tortilla chips dressed with a local spices vinaigrette and garnished with avocado.

Santa Cristina Orvieto Classico / Columbia Crest Grand Estate Chardonnay / Mapu Reserva Sauvignon Blanc

Monte Carlo / Dorada Draft

Q 45.00

MIXED GREENS WITH COFFEE VINAIGRETTE

Organic mixed greens, bacon chips, roasted sweet pepper and pickled red onions, dressed with a "local coffee" vinaigrette, served in a parmesan cheese crisp.

Louis Latour Pinot Noir / Columbia Crest Grand Estate Chardonnay y Syrah

Dorada Draft

Q 60.00

PORTOBELLO MUSHROOMS GRATIN

Portobello mushrooms grilled to perfection, stuffed with marinated pork loin and melted mozzarella cheese, garnish with a "chile Guaque" marmalade.

Columbia Crest Grand Estate Syrah / Louis Latour Pinot Noir / Santa Cristina Tinto

Monte Carlo / Gallo

Q 55.00

LONGANIZA SOUP

Guatemalan style sausage in a creamy soup with potato and spinach, served with grilled garlic bread.

Santa Cristina tinto, Two Vines Syrah y Villa Antinori Tinto

Dorada Draft / Monte Carlo

Q 40.00

BLACK BEAN HUMMUS

"Black bean" dip full of spices, served with plantain chips.

CC. Grand Estate Cabenet Sauvignon / Santa Cristina tinto / Columbia Crest Grand Estate Chardonnay

Dorada Draft / Monte Carlo

Q 55.00

MAIN COURSE

TAPADO SEA FOOD STEW

Traditional from "Livingston" made with coconut and ginger, accompanied with potato, sweet potato and plantain. Served with baby octopus, clams, mussels, squid, salmon and shrimp.

Grand Estate Chardonnay / Ste Michelle HHH Sauvignon Blanc / Louis Latour Pinot Noir

Monte Carlo

Q 160.00

COFFEE CRUSTED SALMON

Oriental spices and coffee crusted salmon grilled to perfection accompanied with an almond liqueur reduction, served with mashed green peas and roasted baby beets.

Louis Latour Pinot Noir / CC Grand Estate Syrah / Santa Rita Reserva Carmenére

Monte Carlo

Q 170.00

PORK LOIN IN "COBAN" CACAO SAUCE

Succulent pork medallions finished with a cacao and mango sauce, served with creamy mushroom risotto and sautéed baby carrots.

Grand Estate Cabernet Sauvignon, Villa Antinori Tinto, Grand Estate Chardonnay

Moza

Q 135.00

CHICKEN ROULADES WITH COBANERO CHILE SAUCE

Mushroom stuffed chicken with a rustik sauce made with cobanero chile and roasted tomato, served with creamy mashed potatoes and seasonal vegetables.

Grand Estate Cabernet Sauvignon / Villa Antinori tinto / Santa Cristina Tinto

Monte Carlo

Q 98.00



GUAT-IK
bestia

TAMARIND BEEF MEDALLIONS

Beef tenderloin medallions crusted in a special blend of Guatemalan spices and grilled to perfection, finished with a tamarind reduction. Served with chipilin risotto, Malanga root and beet chips.


Grand Estate Syrah / Villa Antinori tinto / Santa Cristina Tinto 

Monte Carlo 

Q 150.00

THREE MEET SUBAN-IK STEW

Known as "God's Meal" to the Mayans is a traditional Guatemalan stew made with a variety of "chiles" and a hint of curry accompanied by a beef, pork and chicken skewer. Served with White rice and a savory corn tamale.

Santa Cristina Tinto / Two Vines Syrah / Villa Antinori Tinto 


Gallo / Cabro 

Q 98.00

LINGUINE IN GREEN APAZOTE SAUCE

Add chicken for Q 20 or shrimp for Q 30

Cooked to perfection, served with a creamy coconut and "apazote" sauce with a touch of ginger, "cobanero chile" and parmesan cheese.


Grand Estate Chardonnay / Santa Cristina Orvieto Classico / Ste Michelle HHH Sauvignon Blanc 

Monte Carlo 

Q 65.00

DRUNKEN ZACAPA RUM SHRIMP

Sautéed shrimp accompanied by a creamy "Zacapa Rum" sauce, served with mashed sweet potatoes and sautéed seasonal vegetables.

Grand Estate Chardonnay / SC Orvieto Classico / Ste Michelle HHH Sauvignon Blanc 

Monte Carlo 

Q 170.00

desserts

— Q 45.00 —

COBAN CACAO TRUFFLES

A combination of cacao, peanut butter, and candied orange chips, covered in native seeds from Guatemala, and a hint of "cobanero chile".

 Licor de Café, Marie Brizard  Moza Gold



MANGO CHUTNEY WITH CARDAMOM CREAM

Spiced mango chutney served with a cardamom infused whipped cream and cacao nibs.

 Licor de Naranja, Marie Brizard  Dorada Draft

HORCHATA MOUSSE

Creamy mousse made out of a popular Guatemalan beverage, garnished with typical local sweets.

 Licor de Café, Marie Brizard  Moza Gold

RICE PUDDING WITH A STRAWBERRY-WINE COULIS

Combination of white chocolate and orange infused rice pudding finished with berries and a strawberry-wine coulis.

 Licor de Café, Marie Brizard

*All desserts can be accompanied by Prunotto Moscato Di Asti.



GUAT-**IK**
bistrot