



In order to serve you better, please inform your server of any allergies that you might have!

## TAPAS | Tapa means “cover” in Spanish. Tapas are essentially snacks but are often combined to make up a full meal.

### **Alioli de Cilantro** 🌿

One of Spain's most popular tapa! Our creamy garlic dip is made with garlic, olive oil and cilantro, served with warm bread. **\$6.25**

### **Espinacas a la Catalana** 🌿

Spinach Catalan style, sautéed with pine nuts, raisins and cubed granny smith apples **\$6.99**

### **Pupusas**

El Salvador is known for their delicious Pupusas, but you don't have to travel that far to enjoy them. The yellow corn tortilla dough pockets are filled with cheese and pork, served with curtido (a mix of cabbage, carrots, oregano, peppers and vinegar), and salsa. **\$7.25**

### **Empanaditas Argentinas**

Three pastry pockets filled with sweet pork picadillo, made with dried fruits, mixed nuts and raisins. Served with our delicious Chimichurri sauce. **\$7.59**

### **Yolanda Empanadas**

A true Argentinean treat, learned from Yolanda Costantini, and Argentinean native who left her mark in Milwaukee by sharing her recipe with us. The pastries are filled with ground beef seasoned with onions and bell peppers, olives, hard boil eggs and raisins. **\$7.79**

### **Cuban Style Plantains** 🌿

Ripped sliced plantains, fried to perfection and seasoned with garlic, white wine and lime juice, finished with fresh chopped cilantro. **\$6.99**

### **Guacamole** 🌿

Freshly made guacamole, made with perfectly ripped avocados, onions, cilantro, tomatoes, lime juice, and sprinkled with Mexican crumbling cheese. Served with our homemade tortilla chips. **\$7.15**

### **Coctel de Camaron estilo Mexico**

Shrimp cocktail served Mexican style, with a special tomato sauce, onions, cilantro, avocado and tomatoes. Enjoy with our home made tortilla chips **\$7.95**

### **Mexican Ceviche**

Marinated shrimp with lime juice, onions, tomatoes, cilantro, served with tortilla chips. Topped with avocado slices, and our special citrus tomato sauce. **\$7.79**

### **Chochinita Sliders**

Three small pulled pork sandwiches with pickled red onions, and garnished with fresh cilantro. **\$6.99**

### **Patatas Bravas – Antigua style** 🌿

This is our interpretation of the Spanish patatas bravas. Delicious cubed potatoes deep fried, smothered in our exquisite “Diabla” sauce, drizzled with sour cream, and served with warm flour tortillas. **\$5.75**

Follow us on Twitter for special offers and promotions

**@antiguamke**

Check in on Facebook and Foursquare to unlock deals!





## SOPAS Y ENSALADAS | Soups & Salads

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### **Caldito Xochitl**

Chicken broth with shredded chicken, cilantro, onions, tomatoes, avocado, rice and tortilla strips, served with a wedge of lime. **\$5.00**

### **Crema de Elote** 🌽

Our delicious homemade cream of corn, served with tortilla chips. **\$4.50**

### *Antigua* **Ensalada Caribena** 🥗

Lettuce, black beans, shredded chicken, sliced mango, sliced bell peppers, tossed with homemade citrus vinaigrette. **\$8.95**

### *Antigua* **Southwest Chicken Salad** 🥗

Lettuce, chicken, tomatoes, avocados, Chihuahua cheese, tortilla strips, tossed with our home made southwest dressing. **\$8.95**

## LUNCH | Almuerzo – Served only Monday – Friday, between 11:00 am and 2:00 pm

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### **Enchiladas** 🌽\*

Two rolled up tortillas filled with shredded chicken and melted cheese. Choice of red sauce, poblano pepper, or mole sauce. **\$8.89**

### **Mole Poblano**\*

Chicken covered in our traditional mole sauce made with nuts, chocolate and pasilla pepper. Served with tortillas. **\$8.89**

### **Cochinita Pibil**\*

Shredded pork Yucatan style, seasoned with achiote (annatto), topped with red onions. **\$8.89**

### **Ropa Vieja**

Means “old clothes” in Spanish! This meat is braised, and then briefly cooked again with tomatoes and peppers, and shredded like rags. A classic Cuban dish! Served with rice, black beans and plantains. **\$8.89**

### **Sandwich Cubano**

A toasted and flattened sandwich, with baked ham, roasted pork, Swiss cheese, pickles, and mustard. **\$6.99**

### *Antigua* **Antigua Burger**

A delicious beef patty with melted Manchego cheese, sliced avocado and chipotle mayo. **\$8.99**

### *Antigua* **Chicken Chipotle** \* 🌶️🌶️

Tender chicken breast, covered in our home made creamy chipotle sauce. **\$8.89**

### *Antigua* **Tequila Cream Chicken**

Tender chicken breast, covered in our unique tequila cream sauce, served on a bed of avocados, rice and a side of our house salad. **\$9.35**

**All of Antigua's lunch is served with our artisan house appetizer.**


**\*Served with rice and beans**


*Cash preferred, Credit Cards accepted –Sorry, no checks!*





## CENA | DINNER Antigua's Signature dishes, Latin American and from Spain


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 **Camarones Antigua** - Shrimp stuffed with melted cheese and wrapped in bacon, served over a mirror of a spicy sauce. Served with cilantro rice and a side of our house salad. **\$18.25**


 **Chicken Chipotle** 🌶️🌶️ - Tender chicken breast, covered in our home made creamy chipotle sauce, served with rice and beans. **\$14.45**


 **Tequila Cream Chicken** - Chicken, covered in our unique tequila cream sauce, over a bed of avocado, served with rice and a side of our house salad. **\$15.79**


 **Salmon con Zarzamoras** - Fresh Norwegian salmon covered in Antigua's unique blackberry sauce, served with rice, and Antigua's house salad. **\$16.79**


 **Poblano Chicken Pasta** – Penne pasta sautéed in our delicious roasted poblano pepper sauce, served with Antigua's house salad. **Chicken \$14.79**


**Shrimp \$16.79**


 **Salmon a la Catalana** - Pan seared fresh Norwegian salmon served over a bed of spinach, sautéed with pine nuts, raisins and cubed granny smith apples. **\$16.79**

 **Gambas al Ajillo** - Eight delicious jumbo shrimp sautéed with garlic and white wine, served with cilantro rice, and Antigua's house salad. **\$17.79**

 **Lomo Saltado** 🌶️🌶️ - This Peruvian dish with Asian influences, is one of the most popular dishes from Peru. It will be a treat for your pallet. Marinated beef strips cooked with yellow aji pepper, vegetables and fried potatoes, served over rice. **\$15.79**

 **Ropa Vieja** - Means “old clothes” in Spanish! This meat is cooked and shredded like rags, then briefly cooked again with tomatoes and peppers. A classic Cuban dish! Served with rice, black beans and plantains. **\$14.95**

 **Filete de Pescado en Papillote** – Tilapia cooked with fine herbs, olive oil and marsala wine in a folded pouch, and then baked. Served with rice and a side of our house salad. **\$14.95**

 **Churrasco Argentino** - A thick cut of a charcoal grilled steak, served with chimichurri sauce, butter potatoes, and Antigua's house salad. **\$21.75**

**For your dinning pleasure, Antigua proudly serves  
Certified Angus Beef® on all of its beef dishes.**

*Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness*

All of Antigua's dinners are served with our artisan house appetizer.

**Cash preferred, Credit Cards accepted –Sorry, no checks!**



## HOUSE SPECIAL

**Paella is an internationally known rice dish from Spain.  
It originated in the fields of a region called Valencia in eastern Spain**

### **Paella Valenciana**

Valencian pan cooked rice cooked with chicken breast chunks, pork, green beans, bell peppers, and onions, seasoned with saffron.

**\$24.25**

### **Paella de Mariscos**

Valencian pan cooked rice cooked with fish, shrimp, mussels, lobster, bell peppers, and onions, seasoned with saffron

**\$32.95**

(Servings are for two people)

**\*Please allow 25 to 30 minutes of cooking and resting time. This allows for the rice to settle  
Available after 5:00 pm until 30 minutes prior to closing**

## CENA – TRADICIONAL MEXICANA | Dinner – Traditional Mexican

### **Carne a la Tampiqueña \***

Marinated beef tenderloin, served with a mole enchilada, guacamole, rice and beans and warm corn or flour tortillas.

**\$19.95**

### **Chiles en Nogada**

Two poblano peppers stuffed with a pork mix, made with fresh fruit and nuts, covered in a cold creamy walnut sauce, garnished with pomegranate kernels (when in season), served with rice. A classic Mexican dish!

**\$14.99**

### **Mole Poblano \***

Chicken covered in our traditional mole sauce made with nuts, chocolate and pasilla pepper.

**\$14.40**

### **Cochinita Pibil \***

Shredded pork Yucatan style, seasoned with Achiote (annatto seeds), topped with pickled red onions. A traditional dish from the Mayans, and a must try!

**\$14.40**

\*Served with rice and beans

All of Antigua's dinners are served with our artisan house appetizer.

**Celebrating something special? Wedding? Anniversary?**

**Consider Antigua for your catering needs!**

**We have over 15 years of catering experience - Ask your server for more details**

**Cash preferred, Credit Cards accepted –Sorry, no checks!**