

## **ANTOJITOS GUATEMALTECOS**

### **RELLENITOS de PLATANO (2) \$7.50**

Dough made from ripe and green plantains , garlic and spices. Stuffed with Pepper Jack cheese deep fried and served with our special Chipotle Mayo dressing.

### **MEDIA LUNAS de VEGETAL (2) \$6.99**

Folded corn tortillas, stuffed with spinach , walnuts tomato, onion, garlic. Deep fried and topped with tomato sauce and fresh cheese.

### **FLAUTAS de POLLO (4) \$7.50**

Crispy corn tortillas, rolled and filled with tender chicken. Topped with melted Monterrey Jack cheese and our tomato house sauce.

### **QUESADILLA de POLLO \$7.50**

Large flour tortilla filled with a savory mixture containing Monterrey Jack cheese, chicken, onion, garlic and Anaheim peppers. Served with a side of sour cream .

### **QUESADILLA DE QUESO \$5.50**

Large flour tortilla filled with Monterrey Jack cheese. Served with a side of sour cream .

### **SOPA de TORTILLA \$7.50**

Chicken broth and a tangy tomato base, mixed with chicken pieces ,black beans, corn, Anaheim Chile. Topped with Monterrey Jack cheese ,avocado and sour cream.

### **PACHES de PAPA (2) \$6.99**

A delicious potato dough made with pumpkin seeds ,bread crumbs, and sesame seeds. Wrapped in a corn husk tamal style and steamed to perfection.

### **ENSALADA VERDE \$7.00**

Green salad with lettuce and seasonal vegetables. Topped with toasted walnuts and our house vinaigrette dressing.

**20% GRATUITY ADDED TO TABLES OF 6 OR MORE**

## **COMBINATION PLATES**

### **PLATO MAYA \$11.99**

One of our famous spinach ,walnut and cheese Chile Relleno served alongside two of our Chicken Flautas and a side of rice and a fresh vegetable salad served with vinaigrette dressing .

### **PLATO QUETZAL \$11.99**

Our mole enchilada alongside one potato Pache . Served with a side of rice and a fresh vegetable salad served with vinaigrette dressing .

## **ESPECIALIDES DE LA CASA**

### **PLATO VEGETARIANO \$8.99**

One folded corn tortilla , stuffed with spinach, walnuts, tomato, onion and garlic . Deep fried and topped with tomato sauce and fresh cheese. Served with our house rice, a white rice baked with cheese, sweet corn and sour cream and black beans.

### **CHILE RELLENO \$8.99**

One green Anaheim Chile stuffed with a superb mixture of spinach, tomato, garlic, onion, walnuts and cheese lightly fried in egg batter. Topped with tomato sauce and served with rice, black beans and a fresh garden salad.

### **PUPUSAS DE CHICHARRON (2) \$8.99**

A traditional Salvadoran dish made of a thick, hand-made corn tortilla that is stuffed with pork .Topped with Curtido, vinaigrette cabbage spicy slaw . Served with a side of rice and black beans.

### **PUPUSAS DE QUESO (2) \$8.99**

A traditional Salvadoran dish made of a thick, hand-made corn tortilla that is stuffed with Pepper Jack cheese. Topped with Curtido, vinaigrette cabbage spicy slaw. Served with a side of rice and black beans.

### **PACHES (2) \$8.99**

A delicious potato dough made with pumpkin seeds ,bread crumbs, and sesame seeds. Wrapped in a corn husk tamal style and steamed to perfection. Served with a side of rice and black beans.



## CARNE

### ***CARNE EN PEPIAN***      ***\$9.99***

Shredded beef in a delicious sauce made with roasted peppers, tomato, green tomatillo, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***CARNE EN GUAJILLO***      ***\$9.99***

Shredded beef simmered in a mild sauce made from smoked Guajillo chiles, tomato and green tomatillo. Served alongside a garden vegetable salad and rice.

### ***CARNE EN MOLE***      ***\$9.99***

Shredded beef in a unique chocolate sauce. Prepared with tomato, dried ancho chilies, peanuts, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***BISTEC***      ***\$12.99***

Cubed Top Sirloin sautéed in tomato, onion and bell pepper. Served with a side of rice and black beans.

### ***ENCHILADAS ROJAS (2)***      ***\$10.99***

A corn tortilla rolled around a filling of beef and cheese, topped with our special Guajillo sauce. Served alongside a garden vegetable salad and rice.

## PUERCO

### ***PUERCO EN PEPIAN***      ***\$9.99***

Sliced pork simmered in a delicious sauce made with roasted peppers, tomato, green tomatillo, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***PURCO EN MOLE***      ***\$9.99***

Sliced pork in a unique chocolate sauce. Prepared with tomato, dried ancho chilies, peanuts, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***PUERCO EN GUAJILLO***      ***\$9.99***

Sliced pork simmered in a mild sauce made from smoked Guajillo chilies, tomato and green tomatillo. Served alongside a garden vegetable salad and rice.

### ***PUERCO ALMENDRADO***      ***\$10.99***

Pork slices in a smooth sauce composed of smoked almonds, raisins, onion, parsley, tomato and sesame seeds. Served alongside a garden vegetable salad and rice.

## **POLLO**

### ***POLLO EN GUAJILLO***

**\$8.99**

Sliced chicken breast in a mild sauce made from smoked Guajillo chilies, tomato and green tomatillo. Served alongside a garden vegetable salad and rice.

### ***POLLO EN PEPIAN***

**\$8.99**

Sliced chicken breast simmered in a delicious sauce made with roasted peppers, tomato, green tomatillo, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***POLLO EN MOLE***

**\$8.99**

Sliced chicken breast in a unique chocolate sauce. Prepared with tomato, dried ancho chilies, peanuts, sesame and pumpkin seeds. Served alongside a garden vegetable salad and rice.

### ***POLLO ALMENDRADO***

**\$9.99**

Sliced chicken breast in a smooth sauce composed of smoked almonds, raisins, onion, parsley, tomato and sesame seeds. Served alongside a garden vegetable salad and rice.

### ***ENCHILADAS DE POLLO (2) \$9.99***

A corn tortilla rolled around a filling of chicken and cheese. Topped with our unique mole sauce and fresh cheese. Served alongside a garden vegetable salad and rice.

## **POSTRES**

### ***MOLE de PLATANO DULCE***

**\$7.00**

Our unique recipe of fried plantains covered in a sweet chocolate mole sauce with cinnamon and mild peppers. Served with vanilla ice cream and cookies.

### ***TAMAL NEGRO***

**\$7.00**

A special sweet corn dough mixed with Kahlua chocolate chips. Served with vanilla ice cream and drizzled with a butterscotch sauce.

### ***Platanos fritos***

**\$5.50**

Fried plantains. Served with sour cream on the side.



## **BEBIDAS**

**COFFEE \$1.99**

**ICED TEA \$1.99**

**Hot Tea \$1.99**

**Coke, Diet coke, Sprite and Root beer \$1.99**

**HORCHATA \$2.50**

A refreshing cold drink made of rice,  
Vanilla, cinnamon and milk.

**Limonada \$2.50**

Made from freshly squeezed limes!

## **CERVEZA Y VINOS**

### **IMPORTED BRANDS \$3.75**

FAMOSA GALLO (GUATEMALAN)  
DOS XX AMBER AND LAGER (MEXICO)  
CORONA (MEXICO )  
PACIFICO (MEXICO)  
NEGRA MODELO (MEXICO)

### **WINE \$4.50**

CABERNET SAUVIGNON  
MERLOT  
CHARDONNAY  
WHITE OR RED SANGRIA  
Sold by glass or pitcher.\$10.99

### **DOMESTIC BRANDS \$3.00**

BUD- LIGHT  
BUD WEISER  
BLUE MOON  
MILLER LIGHT  
MILLER

**HAPPY HOUR 2 PM UNTIL 5PM**

**MONDAY THRU SATURDAY**

**½ PRICE DOMESTIC BEERS AND APPETIZER /ANTOJITOS**