

## GUATEMALAN SPECIALTIES

 **Rosa de Jamaica** 0,4L 5,50 €  
Refreshing homemade hibiscus tea – lightly sweetened

 **Fresco de Tamarindo** 0,4L 5,50 €  
Refreshing tamarind drink – sweet & sour with a fruity exotic aroma

 **Horchata de Arroz** <sup>3,H</sup> 0,4L 5,50 €  
Sweet, creamy rice-based drink with cinnamon and subtle walnut & almond notes



 Typisch guatemaltekisch

 Vegan

## HOMEMADE LEMONADE

**Lime & Mint** 0,4L 5,50 €  
Refreshing lime juice & fresh mint – no added sugar

**Raspberry & Mint** 0,4L 5,50 €  
Refreshing raspberry purée & fresh mint – lightly sweetened

**Limonada Fresca** 0,4L 5,50 €  
Rotating seasonal selection

## GUATEMUC SIGNATURES

**Margarita** 13,50 €  
Tequila Blanco, Lime Juice, Agave Syrup

**Mexican Paloma** 12,90 €  
Tequila 1800, Grapefruit–Lime Cordial, Tajin Salt

**Déjà-Vu Aloha Spritz** <sup>2</sup> 9,00 €  
Déjà-Vu Alhoha, Prosecco, Soda

## GUATEMALAN COFFEE & TEA

**Cappuccino** <sup>8,G</sup> 4,50 €  
 We also offer oat milk

**Espresso** <sup>8</sup> 2,90 €  
★ **Espresso Double** 3,90 €

**Café Americano** <sup>8</sup> 4,50 €

**Guatemuc-Tee** 4,90 €  
Lime & mint served with honey

## TIENDA/SHOP

Enjoy a taste of Werksviertel-Mitte at home

**Coffee beans** 250 g 10,50 €  
Beans from Guatemala, freshly roasted in Werksviertel-Mitte. Whole beans or ground – perfectly suited for your coffee machine

★ Guatemuc's Recommendation

 Traditional Guatemalan

 Vegan

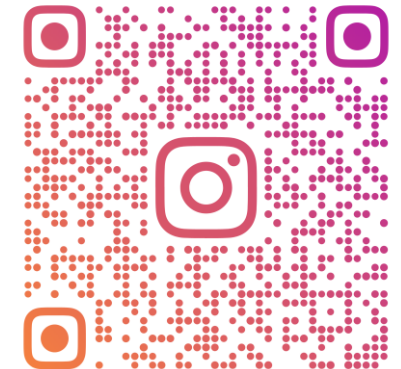
## DESSERTS & CAKES

★ **Tres Leches Cake** <sup>8,G</sup> 4,90 €  
Moist sponge cake soaked in three kinds of milk and topped with fluffy meringue – based on our Abuelita's traditional recipe

**Chocolate Cake** <sup>8,G</sup> 4,50 €

## DESSERT - COCKTAIL

**Espresso Martini** <sup>2,8,0</sup> 13,50 €  
Vodka, Espresso, White Chocolate Syrup, Espresso Martini Mix



GUATEMUC

## SOFT DRINKS

Gerolsteiner mineral water	0,2L	2,90 €
Still / Sparkling	0,5L	5,50 €
Sinalco Cola <sup>2,8 9</sup>	0,33L	4,50 €
Sinalco Cola Zero <sup>2,8 9</sup>	0,33L	4,50 €
Sparkling juice	0,33L	4,50 €
Apple, Passion fruit		

Red Bull Energy Drink <sup>8,10</sup>	0,25L	5,50 €
Red Bull Zero <sup>8,10</sup>	0,25L	5,50 €
Red Bull Edition <sup>8,10</sup>	0,25L	5,50 €

Paulaner Spezi <sup>2,7</sup>	0,33L	4,50 €
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## BEERS (all contain A, 9)

Corona	0,33L	4,50 €
Corona 0,0 (Non-Alcoholic)	0,33L	4,50 €
Helles Hofbräu München	0,33L	4,50 €

## WEINE beinhalten alle 5,6

White wine spritzer mit Hauswein Trocken	0,4L	8,50 €
<u>White wine</u>		
El Abuelo – Organic dry white wine	0,2L	8,50 €
	0,75L	28,00 €
<u>Rosé wine</u>		
House wine dry	0,2L	8,50 €
	0,75L	28,00 €
<u>Red wine</u>		
El Abuelo Reserva – dry red wine	0,2L	8,90 €
	0,75L	29,00 €
<u>Prosecco</u>		
	0,2L	8,50 €
	0,75L	28,00 €

## APERITIF <sup>0,3L</sup> (all contain 2,9,0)

★ <b>Guatemuc Spritz</b> Hibiscus syrup, Lime, Prosecco, Soda	9,00 €	★ <b>Virgin Paloma</b> <sup>1,2,9</sup> Agave–grapefruit–lime cordial, soda, Tajin salt	9,50 €
<b>Aperol-Mango Spritz</b> <sup>7</sup> Aperol, Prosecco, TH Mango, Soda	9,90 €	★ <b>Not Guatemuc Spritz</b> <sup>9</sup> Monin Exotic hibiscus syrup, lime, grapefruit–lime cordial, soda	7,90 €
<b>Aperol Spritz</b> <sup>7</sup> Aperol, Prosecco, Soda	9,90 €	<b>Fireberry</b> <sup>1,2,9</sup> Alcohol-free Déjà-Vu, TH Citrus Lemonade, strawberry purée, lime	9,50 €
<b>Sarti Spritz</b> <sup>7</sup> Sarti, Prosecco, Soda	9,90 €		

<b>Redbull Spritz</b> <sup>7,8,10</sup> Redbull, Prosecco	9,90 €
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## MOCKTAILS Non-Alcoholic Aperitifs

★ <b>Virgin Paloma</b> <sup>1,2,9</sup> Agave–grapefruit–lime cordial, soda, Tajin salt	9,50 €
★ <b>Not Guatemuc Spritz</b> <sup>9</sup> Monin Exotic hibiscus syrup, lime, grapefruit–lime cordial, soda	7,90 €
<b>Fireberry</b> <sup>1,2,9</sup> Alcohol-free Déjà-Vu, TH Citrus Lemonade, strawberry purée, lime	9,50 €

## HAPPY HOUR:

Scan the QR code to discover our current offers!



## DIGESTIF / CHUPITOS <sup>2 CL</sup>

CAN'T DECIDE? TASTE IT FIRST.  
Cocktails auch als Mini erhältlich.

Margarita	4,00 €
Espresso Martini	4,00 €

★ Guatemuc's Recommendation

★ Typical Guatemalan




## VEGETARIAN MAIN DISHES

★ **Quesadilla de Verdura** <sup>A,F,G</sup> 15,90 €  
Wheat tortilla filled with mixed vegetables, crème fraîche and cheese, served with guacamole & a salad bouquet

 **Pepián Verdura** <sup>F,N</sup> 15,50 €  
Traditional Guatemalan vegetarian dish  
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

 **Salat Guatemuc** <sup>M</sup> 12,90 €  
Seasonal salad with avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing  
+ Feta cheese +1,90 €

 **Tostada con Verdura** <sup>F,G</sup> 14,90 €  
Two crispy corn tortillas topped with mixed vegetables, refried beans, feta cheese, guacamole, chirmol & crème fraîche, served with a salad bouquet

 We are happy to prepare your tostada vegan on request.

★ Guatemuc's Recommendation

 Gluten-free

 Typical Guatemalan

 Vegan

 Vegetarian

## MAIN DISHES

★ **Quesadilla de Pollo** <sup>A,F,G,M</sup> 16,50 €  
Wheat tortilla filled with spicy chicken, crème fraîche and cheese, served with guacamole & a salad bouquet

 **Pepián Pollo** <sup>F,N</sup> 16,00 €  
Traditional Guatemalan chicken dish  
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

 **Ground Beef Tacos (3 pcs)** <sup>A,F,G,M</sup> 15,50 €  
Crispy corn shells filled with juicy ground beef, melted cheddar, guacamole, chirmol and crème fraîche

 **Tostada con Pollo** <sup>F,G,M</sup> 15,50 €  
Two crispy corn tortillas topped with spicy chicken, refried beans, cheese sauce, guacamole, chirmol & crème fraîche, served with a salad bouquet

**Chorizo Beefburger** <sup>A,G,M</sup> 16,50 €  
Grilled beef patty (150g), cheddar, chorizo, guacamole, caramelized onions, lettuce, tomato, Sauce Volcanica, served with tortilla chips & chirmol

## CHIPS & DIPS - STARTERS

★  **Tortilla Chips with 3 Dips** 9,00 €  
Served with our homemade dips: chirmol, guacamole and frijoles

Extra dips available with dishes:

  **Guacamole** 5,00 €  
Avocado dip with lime, onion & coriander

  **Frijoles** 3,50 €  
Black bean dip

  **Chirmol** 3,50 €  
Salsa made of roasted tomatoes, onions, jalapeños & coriander

## ANTOJITOS – STREET FOOD STARTERS

AVAILABLE FROM 5:00 PM

★  **Nachos con Queso** <sup>G</sup> 10,90 €  
Tortilla chips baked with cheese, served with three dips: chirmol, guacamole & frijoles

 **Tostada Tricolor** <sup>G</sup> 8,90 €  
Three crispy tortillas with beans, guacamole, chirmol & feta (vegan on request)

**Tapas Oliven** <sup>Citrus-marinated olives</sup> 4,50 €  
+ Feta cheese +1,90 €

 **Loaded Nachos Chili Con Carne** <sup>FG</sup> 15,50 €  
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

 **Loaded Nachos Pulled Chicken** <sup>FG</sup> 15,50 €  
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

 **Loaded Nachos Pulled Beef** <sup>FG</sup> 18,00 €  
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

★ Guatemuc's Recommendation

 Gluten-free

 Typical Guatemalan

 Vegan

 Vegetarian

## SIGNATURE DISHES

AVAILABLE FROM 5:00 PM

★ **Pulled Beef Tacos (3 pcs)** <sup>AFGM</sup> 19,00 €  
Wheat tortillas filled with slow-braised pulled beef, pico de gallo, guacamole, crème fraîche & jalapeños

 + Corn tortillas on request +0,50 €

**Salat Camarón** <sup>M</sup> 18,00 €  
Garlic oil grilled shrimp skewer, served with a fresh seasonal salad of avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing

**Salat de Pollo al Limón** <sup>M</sup> 19,00 €  
Grilled lemon chicken breast, served with a fresh seasonal salad of avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing

## COCKTAILS

Elegant

**Margarita Variationen** 13,50 €

★ **Classic:** Tequila Blanco, Lime, Agave Syrup

**Spicy:** Tequila Blanco infused with chili, fresh Lime, Agave Syrup

**Coco:** Tequila Blanco, Coconut Syrup, Lime, Agave Syrup

**Strawberry:** Tequila Blanco, Strawberry Syrup, Lime, Agave Syrup

**Pisco Sour** <sup>2,C</sup> 13,50 €  
El Gobernador Pisco, Lime, Sugar Syrup, Egg White, Angostura Bitters

**Negroni** <sup>2,7</sup> 13,50 €  
Gin, Campari, Belsazar Vermouth

**Old Fashioned** <sup>2</sup> 13,50 €  
Bourbon Whiskey, Sugar Syrup, Angostura Bitters

★ **Guatemuc's Recommendation**

 **Traditional Guatemalan**



**Fresh & Fizzy**

★ **Mexican Paloma** <sup>2,9</sup> 12,90 €  
Tequila 1800, Grapefruit-Lime Cordial, Tajin Salt

**Chulada Sunrise** <sup>2,9</sup> 12,90 €  
Rum, Lime, Strawberry Purée, TH Citrus Lemonade

**Basilisk** <sup>2</sup> 12,50 €  
Gin, Lemon, Sugar Syrup, Basil, Grapefruit Bitters

**Fruity & Tropical & Floral & Nightcap**

★ **Espresso Martini** <sup>2,8,0</sup> 13,50 €  
Vodka, Espresso, White Chocolate Syrup, Espresso Martini Mix

**Açaí Sour** <sup>2</sup> 12,50 €  
Gin, Açaí Juice, Lime, Agave Syrup

**Paradise Lover** <sup>2</sup> 13,50 €  
Vodka, Passion Fruit, Vanilla Syrup, Lemon

**Missing your favourite drink?  
Just ask our team!** 

**DEAR GUESTS, DEAR FRIENDS,  
FOR BIRTHDAYS, ANNIVERSARIES OR  
CORPORATE EVENTS  
WE CREATE YOUR EVENT WITH AUTHENTIC  
GUATEMALAN FLAIR AND PERSONAL SERVICE.**

**CONTACT: INFO@GUATEMUC.DE**

## ALLERGENS

- A Gluten / gluten
- B Krebstiere/ crustaceans
- C Ei / egg
- D Fisch / fish
- E Erdnuss / peanut
- F Soja / soya
- G Laktose / lactose
- H Nüsse / nuts
- L Sellerie / celery
- M Senf / mustard
- N Sesam / sesame seeds
- O Sulfite / sulphites
- P Lupinen / lupins
- R Weichtiere / molluscs

## INGREDIENTS

- 1 Preservatives
- 2 Colouring agents
- 3 Sweeteners
- 4 Flavor enhancers
- 5 Phosphates
- 6 Sulphites
- 7 Quinine
- 8 Caffeine
- 9 Antioxidants
- 10 Taurin

**Homemade Latin American Fusion.**  
Everything is freshly prepared with love.  
Our specialties combine holiday vibes with  
culinary roots. Gluten-free, vegetarian and  
vegan options available.

All information without guarantee. Prices  
and menu items are subject to change.  
Errors excepted.

★ **Guatemuc's Recommendation**



**Vegan**



**Vegetarian**



**Gluten-free**



**Traditional Guatemalan**