

## STARTERS

 **Plato Tipico** <sup>BRDG</sup> 20,50 €  
A selection of our favorite starters: elote, ceviche, frijoles, totopos, sopa & plátanos

 **Elote Loco** <sup>G</sup> 8,90 €  
3 grilled half corn cobs with lime mayo, chirmol, Tajín salt & salsa verde

  **Ceviche** <sup>BRD</sup> 12,00 €  
Octopus ceviche with lime, red onions, cilantro and chili, served with tortilla chips

 **Sopa de Elote** <sup>G</sup> 7,90 €  
Creamy corn soup with delicate spices and fresh herbs, served with tortilla chips

 **Plátanos** 6,90 €  
Grilled plantains, served with frijoles & lime

 **Guatemuc's Recommendation**

 **Gluten-free**

 **Typical Guatemalan**

 **Vegan**

 **Vegetarian**

## TACOS

 **Tacos de Tinga de Pollo** (3 Pcs.) <sup>FGM</sup> 16,90 €  
Corn tortillas filled with tender braised pulled chicken, pico de gallo, guacamole, crème fraîche and jalapeños

  **Tacos de Pulled Beef** (3 Pcs.) <sup>GM</sup> 19,50 €  
Corn tortillas filled with slow-braised pulled beef, pico de gallo, guacamole, crème fraîche & jalapeños

  **Tacos de Verdura** (3 Pcs.) <sup>F,M</sup> 15,90 €  
Corn tortillas filled with vegetables, pico de gallo, guacamole & jalapeños

**Brioche de Beef** <sup>A,G,M</sup> 16,90 €  
Brioche bun, pulled beef, mozzarella, pico de gallo, fresh cilantro & lime mayo, served with papas arrugadas

## QUESADILLAS

 **Quesadilla de Pollo** <sup>A,F,G,M</sup> 16,90 €  
Wheat tortilla filled with spicy chicken, crème fraîche and cheese, served with guacamole & a salad bouquet

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

## PLATOS GUATEMUC

 **Carne Asada** <sup>G</sup> 24,90 €  
Cut of the Day – beef steak (180–200 g), served with chimichurri, eggplant salsa and pico de gallo, with papas arrugadas

 **Pepián Pollo** <sup>F,N</sup> 16,50 €  
Traditional Guatemalan chicken dish  
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

 **Pepián Verdura** <sup>F,N</sup> 15,90 €  
Traditional Guatemalan vegetarian dish  
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

## CHIPS & DIPS

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

 **Tortilla Chips mit 3 Dips** 9,00 €  
Serviert mit unseren hausgemachten  
Dips: Salsa, Guacamole und Frijoles

 **Guatemuc's Recommendation**

 **Glutenfree**

 **Typical Guatemalan**

 **Vegetarian**

## FAJITAS

**SERVED FOR 2 PEOPLE**

Our fajitas are served with frijoles, pico de gallo, guacamole, chimichurri, and jalapeño & eggplant salsa. Fill your fajitas just the way you like them

Sautéed peppers and onions, seasoned with our unique fajita spice blend, served sizzling in a pan with corn tortillas.

 **Beef** <sup>G</sup> 25,50 € p. P.  
Strips of beef tenderloin

**Camarón** <sup>BRDM</sup> 27,50 € p. P.  
Shrimp, catch of the day

## SWEET FINISH

 **Tres Leches Kuchen** <sup>G,C,A</sup> 5,50 €  
Moist sponge cake soaked in three kinds of milk and topped with fluffy cream – based on our Abuelita's traditional recipe

  **Plátanos Dulce** 6,90 €  
Grilled sweet plantains with powdered sugar & chocolate sauce

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