



MENÚ



ANTOJITOS

GARNACHAS (6 Orden)

\$ 12

Fried corn tortillas topped with meat, refried beans
shredded cabbage, cheese & other garnishes

TOSTADAS (CHOW MEIN O REPOLLO ROJO) (2 Orden)

\$ 6

Fried corn tortillas topped with meat, refried beans
shredded cabbage, cheese & other garnishes

EMPANADAS DE POLLO O RES (2 Orden)

\$ 6

Loaded with shredded chicken, onions, peppers & garlic

RELLENITOS DE FRIJOL O MANJAR (3 Orden)

\$ 6

Fried corn tortilla topped with refried beans

CHUCHITOS DE POLLO O CERDO

\$ 3

Chuchito - a small type of Guatemalan tamal filled with pork
or chicken and a tomato sauce & wrapped in corn husks.

TAMALES GUATEMALTECOS

\$ 3

Guatemalan tamales are corn flour mixed with water. The stuffing is usually made
from chicken and glazed over with a flavorful tomato-based sauce , olives & sweet
peppers, wrapped in banana leaves, and finally steamed

ANTOJITO CHAPÍN

\$ 12

Try our authentic flavor with a mix plate. A garnacha, chuchito, tostada and a rellenito
bean.



DESAYUNOS / BREAKFAST

- * PLATO CHAPÍN** \$ 13

Eggs, plantain, beef fajita, refried beans & sour cream
- * HUEVOS RANCHEROS** \$ 11

A classic dish consisting of fried eggs placed on a corn tortilla & bathed in a delicious red tomato sauce
- * HUEVOS REVUELTOS** \$ 11

Scramble eggs, fresh tomato, & onion
- * HUEVOS A LA MEXICANA** \$ 11

Mexican style eggs
- * OMELETT** \$ 11

Avocado, mozzarella cheese, spinach, cream on an omelette

Todos los desayunos se sirven con frijol, plátano, queso, & crema.

All breakfast plates are served with refried beans, fried plantains cheese & cream.



PLATOS INTERNACIONALES

PUPUSAS RICAS Y DELICIOSAS

Revuelta Mix pork, cheese & bean	\$ 3	Chicharrón con queso Cheese & fried pork	\$ 3
De queso - cheese	\$ 2.50	Loroco y queso - cheese & salvadorian vegetable loroco	\$ 3

PAN CON POLLO

\$ 11

Salvadorean chicken sandwich - stewed chicken with bell pepper, radish, cucumbers, beets, hard-boiled egg, tomato, watercress & curtido

POLLO CON TAJADA

\$ 15

Fried chicken, fried plantains, shredded cabbage, tomato sauce, chismol, pink sauce, & pickled vegetables

BALEADAS

Baleadas sencilla Flour tortilla filled with blended beans, cheese, & cream	\$ 5
Baleada especial - Flour tortilla filled with blended beans, cheese, cream & a choice of meat or egg with avocado	\$ 8



ESPECIALIDAD DE LA CASA / HOUSE SPECIALTIES

PEPIAN

\$ 13

"Guatemalan national dish" Chicken in pepian sauce, made of pumpkin seeds & dried chili

LENGUA GUISADA DE RES

\$ 15

Beef Tongue wrapped in egg

CHURRASCO

\$ 17

100% angus beef seasoned grilled to perfection

MOJARRA FRITA

\$ 17

whole fried fish, crispy on the outside and tender on the inside

CAMARONES A LA PLANCHA

\$ 17

Grilled shrimp

SALMÓN A LA PLANCHA

\$ 20

Grilled salmon

Nuestra especialidad de la casa viene acompañado con arroz ensalada & tortillas. All house specialties plates are served with rice, russian salad, & handmade tortillas.

CALDO/ SOUPS

Disponibles viernes, sábado & domingo / Weekends only

KAQ-IK

Traditional turkey soup \$ 16

CALDO DE PATA DE RES

Cow foot soup \$ 16

CALDO DE RES

Beef soup with cassava, carrots, corn & squash \$ 16

CALDO DE GALLINA INDIA

Chicken soup for the soul!! made with hen, tomatoes, squash, carrots & corn \$ 16

MARISCADA

The mariscada has shrimp, mussels, scallops, fish, blue crab & our authentic tomato sauce \$ 18

Nuestros caldos vienen acompañado de arroz & tortillas. All soups are served with rice and handmade tortillas



PLATOS TÍPICOS / GUATEMALAN NATIVE DISHES

HILACHAS DE RES

\$ 13

Shredded beef in tomato-tomatillo sauce

PARRILLADA SABOR CHAPIN

X1 \$ 25

X2 \$45

Combination of chicken and beef fajitas and shrimp served with rice, refried beans, guacamole & chimol

MAR Y TIERRA

X1 \$ 22

X2 \$40

Combination of beef fajitas and shrimp served with rice, refried beans guacamole & chimol

CEVICHE DE CAMARÓN

\$ 12

Shrimp ceviche. Packed with fresh shrimp, tomatoes, chilli peppers & lime juice

ESTOFADO DE RES

\$ 13

In Guatemala, estofado meat is slowly cooked in tomatoes, onion, bell peppers, tomatoes, garlic, oregano, bay leaves, and thyme. The end product is a deliciously tender meat in a rich tomato sauce.

CHILE RELLENO

\$ 13

A blend of shredded meat and bell pepper covered in egg batter & fried

PECHUGA A LA PLANCHA

\$ 13

Chicken breast season cooked to perfection

Todos nuestros platos típicos vienen acompañados con arroz, ensalada rusa, & tortillas a mano.
All native dishes are served with rice, russian salad, & handmade tortillas.



EXTRAS

PAPAS FRITAS \$ 3
French fries

FRIJOLES \$ 3
Refried beans

AGUACATE \$ 2
Avocado

ENSALADA RUSA \$ 3
Vegetable salad

ARROZ \$ 3
Rice

CREMA \$ 2
Sour cream

PLÁTANOS FRITOS \$ 3
Fried plantain

QUESO \$ 2
Fresh cheese

TORTILLAS (2 Orden) \$ 1

MENÚ INFANTIL / KIDS MENU

Chicken fingers \$ 8
Cheeseburger \$ 8

Hot dog \$ 7
Chicken quesadilla \$ 8
Chicken tenders \$ 8

ACOMPAÑAMIENTOS/ SIDES

French fries
Curly fries

BEBIDA/ DRINKS

Kool-aid
Milk



DRINKS

AGUAS FRESCAS / DRINKS

	Med	Lg
Tamarindo Tamarind	\$ 3	\$ 4
Horchata Horchata	\$ 3	\$ 4
Jamaica Hibiscus iced tea	\$ 3	\$ 4
Piña Pineapple	\$ 3	\$ 4
Naranjada Orange Cocktail	\$ 4	\$ 5
Agua en botella Bottled water		\$ 2
Agua fiji Fiji water		\$ 3
Agua mineral Mineral water		\$ 3
Agua mineral preparada		\$ 4

SODAS

Coca Cola	\$ 4
Sprite	\$ 4
Jarritos	\$ 3
Fanta	\$ 4
Kolashanpan	\$ 3.50

LICUADOS / SHAKES

	Med	Lg
Papaya Pawpaw fruit	\$ 4	\$ 6
Banano Banana	\$ 4	\$ 6
Fresa Strawberry	\$ 4	\$ 6

BEBIDAS CALIENTES / HOT DRINKS

Café Coffee	\$ 3
Capuchino Cappuccino	\$ 4
Espresso Espresso	\$ 4
Chocolate Hot chocolate	\$ 4
Atol de elote Sweet corn atole	\$ 6
Arroz con leche Rice pudding	\$ 6
Avena Mosh Milky oatmeal	\$ 6