Breakfast

Pancakes with Fruits..... Q. 50
Small pancakes, mixed seasonal fruits, yogurt, honey and granola

Fruit Cocktail..... Q. 35
Mixed seasonal fruits with yogurt, honey and granola

Semolina with Fruits..... Q. 40
Oats, wheat semolina, milk, fruits, honey and granola

Vegetarian Omelette..... Q. 50
Eggs with potato, carrot, chayote (güisquil) red pepper, onion, zuchini and cheese, served with salad or fruits

Guatemalan Typical Breakfast.Q. 50
Fried or scrambled eggs, black beans, fried plantain, fresh cheese , cream cheese, tortilla or whole wheat bread

Austrian Breakfast.....Q. 35
Piece of cake with a cappuccino

MayAchik' Breakfast..... Q. 50
Fried eggs, tomato, ginger, seasonal herbs, served with salad, tortilla or whole wheat bread"

Continental Breakfast..... Q. 35
Whole wheat bread, choose 2 of the following ingredients: peanut butter, jam, pesto, butter, refried beans, or honey

Eggs in Tomato Sauce.....Q. 40
Tomato, onion, garlic, thyme, laurel, fried eggs with tortilla

All our dishes are freshly prepared.
Thank you for your patience!

We add 10% tip to your invoice

Soups and Salads

Banana, Coconut and Ginger Soup...Q. 45
Sweet and spicy soup with banana, coconut milk, ginger, black pepper, chili and turmeric, served with whole wheat bread

Chapín Soup.....Q. 48
Tomato, onion, garlic, guajillo chili, pasilla chile, salt, black pepper, fresh cheese, avocado, served with tortillas

Vegetables and Egg Soup.....Q. 48
Zucchini, carrot, güisquil, plantain, eggs, ginger, black pepper, broccoli, cauliflower, tomato, cilantro, tumeric, served with whole wheat bread

Creamy Zucchini Soup..... Q. 45
Zucchini, onion, garlic, served with whole wheat bread

Creamy Carrot Soup.....Q. 45
Carrot, zucchini, potato and black pepper, served with whole wheat bread

MayAchik' Salad.....Q. 40
Lettuce, spinach, carrot, cucumber, tomato, onion, sesame, flaxseed, almonds, cashews and macadamia, served with whole wheat bread and dressing

Red Fruits Salad.....Q. 40
Strawberry, watermelon, avocado, fresh cheese, cucumber, lettuce, sesame, flaxseed and chia, served with whole wheat bread and dressing

Nutritious Salad.....Q. 40
Cauliflower, broccoli, carrot, lettuce, hard boiled egg, cranberries, raisins and toasted pumpkin seeds with whole wheat bread and dressing

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Pizzas and Pastas

Vegetarian Pizza.....
Big **Q. 85**
Small **Q. 45**
Tomato sauce, mozzarella cheese, zucchini, mushrooms, red pepper, banana or pineapple

Pesto Pizza.....
Big **Q. 90**
Small **Q. 50**
Pesto, mozzarella cheese, eggplant, tomato jalapeño, onion , rosemary and black pepper

House Pizza.....
Big **Q. 85**
Small **Q. 45**
Tomato sauce, mozzarella cheese, spinach, zucchini, olives

Pasta with Pesto..... Q. 50
With home made pesto with basil, parmesan cheese, cashews, garlic and olive oil

Tomato and Spinach Pasta..... Q. 50
Spinach, garlic, cream cheese, oregano, and tomato

Spaghetti with Parmesan and Garlic..... Q. 50
Spaghetti, olive oil, parmesan, garlic, rosemary, red pepper, and black pepper

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Main Dishes

Bean Burger.....Q. 55
Black beans, onion, garlic, cheddar cheese, ratatouille, lettuce, tomato, mustard, hamburger bread, served with raw vegetables (cucumber, carrot) or french fries, and spicy green tomato sauce

Eggplant Burger.....Q. 50
Eggplant, breadcrumbs, black pepper, cumin, paprika, olive oil, onion, tomato, fried egg, cheese, mustard, hamburger bread, served with french fries

Panini Mayachik´.....Q. 50
Whole wheat bread with eggplant, zucchini, black pepper, oregano, tomato, pesto and mozzarella cheese, served with salad.

Burrito San Juanero.....Q. 55
Wheat tortilla with eggs, black beans, carrots, chayote (güisquil), potatoes, red pepper, zucchini, onion and mozzarella cheese, served with salad

Plate of 3 Pupusas.....Q. 45
Corn tortillas filled with black beans, and mozzarella cheese, served with spicy green tomato sauce and salad.

MayAchik' Curry.....Q. 55
Eggplant, zucchini, güisquil (chayote), ginger, garlic, radish, turmeric, black pepper, cumin, chili, tomato, macadamia milk, served with cauliflower rice and boiled eggs

Channa Masala.....Q. 55
Chickpeas, onion, garlic, ginger, chili, turmeric, cumin, paprika, coconut milk, rice, hard-boiled egg

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Vegan Dishes

Vegan Curry.....Q. 55
Eggplant, zucchini, potatoes, red pepper, carrot, ginger, mushrooms, radish, turmeric, black pepper, cumin, cloves, chili, coconut milk, served with rice

Humus with Vegetables.....Q. 45
Homemade hummus with paprika, cumin, olive oil, garlic, tahini, served with raw vegetables (cucumber, carrot, zucchini) and whole wheat bread

Lentil Chili.....Q. 50
Lentils prepared with carrot, güisquil (chayote), red pepper, onion, garlic, zucchini, tomato, black pepper, paprika, cumin, chili, cilantro (coriander), with pumpkin seed cream, served whole wheat bread

Vegan Toasted Corn Tortillas.....Q. 45
Fried corn tortillas topped with black beans, avocado, homemade ratatouille, onion, eggplant, zucchini, tomato, garlic, thyme, bay leaf

House Taco..... Q. 45
Corn Tortillas, hibiscus flower, pineapple, tomato, onion, oregano, black pepper, lemon, cilantro (coriander), served with spicy green tomato sauce, and tomato sauce

Mushroom Pepián..... Q. 55
Tomato sauce with sesame, guajillo chili, pasilla chile, pumpkin seeds, onion, garlic, mushrooms, served with potatoes, carrots, green beans, rice, and corn tortillas

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Snacks

1 Rice Tamal.....Q. 10
Rice, tomato sauce, raisins, plum, red pepper, vegetables and mushrooms

1 Pache.....Q. 10
Potato, tomato sauce, raisins, plum, red pepper, vegetables and mushrooms

1 Pupusa.....Q. 12
Corn tortilla filled with black beans, and mozzarella cheese, served with spicy green tomato sauce

Savory Crepe.....Q. 30
Crepe filled with tomato, onion, swiss chard, mushrooms and mozzarella cheese

House Nachos..... Q. 50
Nachos, cheese sauce, black beans, avocado, with pico de gallo: tomato, onion, cilantro (coriander), lime, with spicy green tomato sauce.

Guacamole with Nachos or Vegetables.....Q. 40
Avocado, onion, mint, tomato, lime, served with nachos or vegetables (cucumber, zucchini, carrot)"

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Deserts

Cake of the Day..... Q. 15
Ask us for our delicious cakes

Home-Made Ice Cream..... Q. 15
Different frozen fruits, chocolate syrup
(Add Q. 10 for chocolate liquor)

Fruit Crepe..... Q. 30
Fruit sauce, fruits of your choice,
and chocolate syrup

2 Rellenitos (Stuffed Plantains)... Q. 15
Please choose between these 2 options:
- Plantain with black beans, cinnamon and breadcrumbs
- Plantain with cocoa powder, honey, cinnamon, ginger and breadcrumbs

Plantain with Mole..... Q. 30
Fried plantains with sweet mole sauce made with sesame, cocoa, and guajillo chili"

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Hot Drinks

Atol of the Day.....**Q. 12**
Hot Chocolate.....**Q. 18**
Guatemalan Coffee.....**Q. 12**
European Coffee.....**Q. 18**
Coffee with Milk.....**Q. 15**
Espresso.....**Q. 15**
Cappuccino.....**Q. 18**
Mochaccino.....**Q. 20**
Hot Lemonade.....**Q. 14**
Ginger and Lemongrass Tea....**Q. 14**
Hibiscus Tea.....**Q. 14**

Coffee May Achik'.....**Q. 22**
Espresso, steamed milk, chocolate syrup, cardamom, whipped cream and cinnamon

Coffee Nebaj with Chili.....**Q. 18**
Black coffee, chili, cardamom, ginger, clove and cinnamon

Chai Tea.....**Q. 20**
Black tea, milk, ginger, cardamom, cloves and cinnamon

Golden Milk.....**Q. 20**
Macadamia milk, turmeric, black pepper and honey

Herbal Tea.....**Q. 12**
Ask us about the herbs from our garden

Eye of Horos.....**Q. 18**
Tamarind, ginger, turmeric, honey

"Add homemade vegan milk (almond, macadamia, peanuts) to your drink for Q. 5"

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Cold Drinks

Cold Lemonade..... Q. 15

Cold Hibiscus Tea..... Q. 15

Tamarind Juice..... Q. 15

Orange Juice..... Q. 20

Soft drinks, sodas..... Q. 12

Beer..... Q. 20

Glass of Wine..... Q. 30

Sweet Smoothie..... Q. 20
Choose your combination of fruits, with water or cow milk,
With yogurt or vegan milk..... Q. 25

Spicy Smoothie..... Q. 22
Carrot, orange juice, ginger

Green Smoothie..... Q. 22
Herbs of the season, cucumber, zucchini avocado, ginger

Frappuccino MayAchik'..... Q. 22
Espresso, milk, chocolate syrup, cardamom, whipped cream, cinnamon

Banana Frappuccino..... Q. 22
Espresso, banana, chocolate syrup, chili, ginger, cardamom, clove, cinnamon

"Add homemade vegan milk (almond, macadamia, peanuts) to your drink for Q. 5"

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