

MayAchik'

the magical mayan dream...

ECO-HOTEL & VEGETARIAN RESTAURANT

SAN JUAN LA LAGUNA, LAKE ATITLÁN

Local Ingredients · Prepared With Care · Served Without Hurry

“MAGICAL MAYAN DREAM”

MayAchik' means "the magical Mayan dream" in Tz'utujil, the Mayan language native to San Juan La Laguna.

We are an eco-hotel and vegetarian restaurant built around rest, nature, and the Tz'utujil community of Lake Atitlán. Our food draws on local ingredients and Guatemalan tradition, prepared simply and without hurry.

Beyond the restaurant, we offer sauna/temazcal sessions, massages, guided hikes, cooking classes, and transportation service — ask our team for details.

MayAchik' also supports social and environmental projects with the local community. If you would like to get involved, we are happy to tell you more.

Thank you for supporting local and sustainable tourism.



BREAKFAST

Pancakes with Fruits — Q. 65
Small pancakes, mixed seasonal fruits, yogurt, honey and granola
The dish returning guests ask for by name

Guatemalan Typical Breakfast — Q. 65
Fried or scrambled eggs, black beans, fried plantain, fresh cheese, cream cheese, tortilla or whole wheat bread



Avocado Toast — Q. 60
Whole wheat bread with avocado, eggs, lemon, oregano, olives and tomato, served with mixed seasonal fruits

Vegetarian Omelette — Q. 65
Eggs with potato, carrot, chayote, red pepper, onion, zucchini and cheese, served with salad or fruits



MayAchik' Breakfast — Q. 65
Fried eggs, tomato, ginger, seasonal herbs, served with salad, tortilla or whole wheat bread
Evelyn's favorite on the menu

Semolina with Fruits — Q. 55
Oats, wheat semolina, milk, fruits, honey and granola
A nod to Evelyn's Austrian roots

We add 10% tip to your invoice

Fruit Cocktail — Q. 45
Mixed seasonal fruits with yogurt, honey and granola

vegan dishes

Eggs in Tomato Sauce — Q. 50
Diced egg omelet served in a delicious homemade tomato sauce with bay leaves, onion, garlic, and thyme, accompanied by corn tortillas.



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SOUP & SALAD

Banana, Coconut and Ginger Soup — Q. 48
Sweet and spicy soup with banana, coconut milk, ginger, black pepper, chili and turmeric, served with whole wheat bread
Made with bananas from our garden.

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, turmeric, 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, whole wheat bread

MayAchik' Salad — Q. 60
Lettuce, spinach, carrot, cucumber, tomato, onion, sesame, flaxseed, almonds, cashews and macadamia, bread and dressing

Red Fruits Salad — Q. 60
Strawberry, watermelon, avocado, fresh cheese, cucumber, lettuce, sesame, flaxseed and chia, bread and dressing

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Nutritious Salad — Q. 60
Cauliflower, broccoli, carrot, lettuce, hard boiled egg, cranberries, raisins, toasted pumpkin seeds, bread and dressing

vegan dishes



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PIZZA & PASTA

Vegetarian Pizza
Tomato sauce, mozzarella, zucchini, mushrooms, red pepper, banana or pineapple

Big Q.110
Small Q.55

Pesto Pizza
Home made Pesto, mozzarella, eggplant, tomato, jalapeño, onion, rosemary, black pepper

Big Q.120
Small Q.65



House Pizza
Tomato sauce, mozzarella, spinach, zucchini, olives

Big Q.120
Small Q.65

Pasta with Pesto
Homemade pesto with basil, parmesan, cashews, garlic, olive oil

Q. 55



Tomato and Spinach Pasta
Spinach, garlic, cream cheese, oregano, tomato

Q. 55

Spaghetti with Parmesan and Garlic
Olive oil, parmesan, garlic, rosemary, red pepper, black pepper

Q. 55

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MAINS

Vegan Mushroom Pepián — Q. 75
Tomato sauce with sesame, guajillo and pasilla chile, pumpkin seeds, onion, garlic, mushrooms, potatoes, carrots, green beans, rice, corn tortillas
Our vegetarian take on a Guatemalan classic.



Bean Burger — Q. 75
Black beans, onion, garlic, cheddar, ratatouille, lettuce, tomato, mustard, hamburger bread, raw vegetables or fries, spicy green tomato sauce
The dish our long-time guest Bill orders every visit from Canada.

Eggplant Burger — Q. 75
Eggplant, breadcrumbs, black pepper, cumin, paprika, olive oil, onion, tomato, fried egg, cheese, mustard, hamburger bread, fries



Burrito San Juanero — Q. 70
Wheat tortilla with eggs, black beans, carrots, chayote, potatoes, red pepper, zucchini, onion, mozzarella, served with salad

Panini Mayachik' — Q. 75
Whole wheat bread with eggplant, zucchini, black pepper, oregano, tomato, pesto and mozzarella, served with salad

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Plate of 3 Pupusas — Q. 60
Corn tortillas filled with black beans and mozzarella, spicy green tomato sauce and salad

vegan dishes



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MAINS

MayAchik' Curry — Q. 70
Eggplant, zucchini, chayote, ginger, garlic, radish, turmeric, black pepper, cumin, chili, tomato, macadamia milk, cauliflower rice, boiled eggs

Vegan Curry — Q. 70
Eggplant, zucchini, potatoes, red pepper, carrot, ginger, mushrooms, radish, turmeric, black pepper, cumin, cloves, chili, coconut milk, rice



Channa Masala — Q. 70
Chickpeas, onion, garlic, ginger, chili, turmeric, cumin, paprika, coconut milk, rice, hard-boiled egg



Vegan Lentil Chili — Q. 60
Lentils, carrot, chayote, red pepper, onion, garlic, zucchini, tomato, black pepper, paprika, cumin, chili, cilantro, pumpkin seed cream, whole wheat bread

Vegan Toasted Corn Tortillas — Q. 55
Fried corn tortillas, black beans, avocado, homemade ratatouille, onion, eggplant, zucchini, tomato, garlic, thyme, bay leaf

Vegan House Tacos — Q. 60
Corn tortillas, hibiscus flower, pineapple, tomato, onion, oregano, black pepper, lemon, cilantro, spicy green tomato sauce

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Hummus with Vegetables — Q. 60
Homemade hummus, paprika, cumin, olive oil, garlic, tahini, raw vegetables and whole wheat bread

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SNACKS

1 Pache — Q. 20
Potato, tomato sauce, raisins, plum, red pepper, vegetables, mushrooms

1 Rice Tamal — Q. 20
Rice, tomato sauce, raisins, plum, red pepper, vegetables, mushrooms



1 Pupusa — Q. 20
Corn tortilla filled with black beans and mozzarella, spicy green tomato sauce
Also perfect for takeaway.



House Nachos — Q. 60
Nachos, cheese sauce, black beans, avocado, pico de gallo, spicy green tomato sauce

Guacamole with Nachos or Vegetables — Q. 50
Avocado, onion, mint, tomato, lime, nachos or vegetables

Savory Crepe — Q. 40
Crepe filled with tomato, onion, swiss chard, mushrooms, mozzarella

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DESSERTS



Cake of the Day — Q. 30
Ask us about today's cake.
Ask for it with chocolate sauce and cream.

Plantain with Mole — Q. 40
Fried plantains with sweet mole sauce, sesame, cocoa, guajillo chili
A classic pairing of sweet and savory.



2 Rellenitos (Stuffed Plantains) — Q. 30
Choose: plantain with black beans, cinnamon, breadcrumbs — or plantain with cocoa powder, honey, cinnamon, ginger, breadcrumbs



Fruit Crepe — Q. 40
Fruit sauce, fruits of your choice, chocolate syrup

We add 10% tip to your invoice

Home-Made Ice Cream — Q. 40
Frozen seasonal fruits, chocolate syrup
(Add Q. 10 for chocolate liqueur)

vegan dishes



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HOT DRINKS

Guatemalan Coffee	Q. 15
European Coffee	Q. 22
Coffee with Milk	Q. 22
Espresso	Q. 18
Cappuccino	Q. 25
Mochaccino	Q. 25
Atol of the Day	Q. 18
Hot Chocolate	Q. 22
Hot Lemonade	Q. 18
Ginger and Lemongrass Tea	Q. 18
Hibiscus Tea	Q. 18
Herbal Tea Ask us about the herbs from our garden	Q. 15
MayAchik' Coffee Espresso, steamed milk, chocolate syrup, cardamom, whipped cream, cinnamon	Q. 28
Coffee Nebaj with Chili Black coffee, chili, cardamom, ginger, clove, cinnamon	Q. 22
Chai Tea Black tea, milk, ginger, cardamom, cloves, cinnamon	Q. 20
Golden Milk Macadamia milk, turmeric, black pepper, honey	Q. 20
Eye of Horos Tamarind, ginger, turmeric, honey	Q. 20

COLD DRINKS

Cold Lemonade	Q. 20
Cold Hibiscus Tea	Q. 20
Tamarind Juice	Q. 20
Fresh Orange Juice	Q. 30
Soft Drinks, Sodas	Q. 15
Beer	Q. 20
Glass of Wine	Q. 30
Sweet Smoothie Choose your combination of fruits, with water or milk	Q. 25
With yogurt or vegan milk	Q. 30
Spicy Smoothie Carrot, orange juice, ginger	Q. 30
Green Smoothie Herbs of the season, cucumber, zucchini, avocado, ginger	Q. 25
Frappuccino MayAchik' Espresso, milk, chocolate syrup, cardamom, whipped cream, cinnamon	Q. 25
Banana Frappuccino Espresso, banana, chocolate syrup, chili, ginger, cardamom, clove, cinnamon	Q. 25

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

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DISCOVER OUR SERVICES

Eco-Hotel
Comfortable and sustainable accommodation immersed in nature.

Sauna/Temazcal
Traditional sweat lodge sessions to revitalize body and mind.

Massages
A variety of relaxing and therapeutic massages.

Transportation
Shuttle and taxi services for excursions and transfers.

Tours and Hikes
Guided routes around Lake Atitlán.

Retreat Space
Ideal venue for events and retreats.

Cooking Classes
Learn to cook vegetarian and vegan dishes.






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