

El Chapín

Your choice of eggs, plantain terrines, refried beans, fresh cheese, tomato sauce and cream.

Q55.00

BREAKFAST



Seasonal Fruits Bowl

Macerated fruits in sage and thyme syrup, granola and yogurt.

Q60.00

Mestizo Chilaquiles

Homemade tortilla chips, cheddar and mozzarella cheese, tomato and tomatillo sauce with tortilla, sour cream, avocado mousse, pickled onions and cilantro sprouts.
With chicken + Q10.00

Q55.00

Igüaxte Toast

Homade bread focaccia, igüaxte cream, poached eggs, lacto fermented güisquil (chayote), golden pepitoria, herb salad with house vinaigrette.

Q70.00

Ham Tartin

Homemade bread focaccia, candied garlic mayonnaise, scrambled eggs, avocado mousse, fresh hams and salad.

Q65.00

Benedictinos

Homemade spiced muffin, arugula, avocado mousse, poached eggs, honey bacon and burnt chili hollandaise sauce with sesame seeds.

Q70.00

The American

Waffles, your choice of eggs, maple syrup, honey bacon, aromatic salad and hash browns.

Q70.00

Banana Foster

Waffles, creamy (banana, beer and panela), banana ice cream, pepitoria and banana toffee.

Q70.00



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Tomato Salad

Fresh tomatoes, local chili and honey vinaigrette, feta cheese, chancol cheese, and microgreens of basil.

Q65.00

Green Confitura

Beet and candied apple salad, goat cheese cream, fragrant herbs, and house vinaigrette.

Q70.00

Hummus & esquites

Chipilín hummus, sautéed baby corn with garlic and a hint of lemon, green and red oil, arugula salad, and house dressing.

Q55.00

Fritas Mestizo

Garlic-scented french fries, infused oils, a mix of dry cheese and chancol, fried onion, and house dip.

Q65.00

Croquetas

Honey bacon and macadamia croquettes, sriracha mayo, and pickled cabbage.

Q55.00

Mixtas Mestizo

Corn tortillas, avocado cream, pork carnitas, sriracha mayo with confit garlic, pickles, and coleslaw.

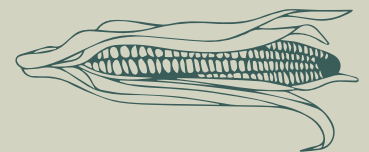
Q65.00

The Empanada

Empanada filled with stewed hen and cheese, parsley mayo, fermented radishes, and sprouts.

Q60.00

APPE TI ZER



Hot Dog

Pretzel bun, argentine chorizo, mixed cheese, sriracha mayo, fermented radish, and coleslaw.

Q75.00

Pita Bread

Homemade pita bread, sautéed loin with onions and peppers, feta cheese sauce, and arugula.

Q70.00

MAIN COURSES



Squash and Shrimp

Squash purée with spices, garlic shrimp, candied beet, chili chimichurri, and aromatic herbs.

Q130.00

Shrimp Pasta

Homemade pasta, sour cream sauce, cherry tomatoes, and sautéed shrimp.

Q130.00

Mestizo Ravioli

Ravioli with creamy red beans, dry cheese and parsley fonduta, low-temperature cooked bacon flakes and house pickles

Q100.00

Risotto & Mushrooms

Risotto with candied chipilín, sautéed mushrooms, infused oils, and chancol cheese.

Q110.00

The Chicken

Slow-cooked chicken with spices, beet purée, chicken demi-glaze, fresh greens salad, and pickles.

Q120.00





DESSERTS

Wine-poached Pear

Nixtamalized pear, smoked cream, honey bacon toffee with garlic, and caramelized pumpkin seeds.

Q60.00

Corbata y Canillita de Leche

Cannoli made with corbata dough, milk cream mousse, macerated fruits, and rose powder.

Q65.00

Ice Cream of the Day

Q30.00

