

MENU

At La Reserva we seek to reduce our carbon footprint in all our services and products. Most of our ingredients are produced locally.

We are especially proud of our happy hens that give us fresh, organic eggs every day and our homemade wholemeal bread.



BREAKFAST

GUATEMALAN BREAKFAST	270-21
Egg, beans, cheese, fried plantain.	Q45
WITHOUT RESERVATIONS Pancakes	Q40
RESERVE'S OMELET With tomatoes, cheese, red peppers, conions and jalapeño chile.	Q50
HAM AND CHEESE OMELET	

SUNNY DAY

Eggs, ham and cheese.

Fried	eggs	with	cilantro,	onion,	tomato,	Q50
ialape	ño, ch	neese.	beans or	n flour	tortilla.	

SIMPLE AND TRUE

Q35 Eggs and beans.

CONTINENTAL

Coffe or tea with homemade bread Q30

ATITLÁN TOFU SCRAMBLE

Tofu with tomatoes, peppers, onions and Q40 jalapeño chile.

· Served with tortillas or our homemade whole bread, coffee or natural tea





MORE

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Q45

Cornflakes with milk. Q25

OATS

Oatmeal flakes Q20

GRANOLA

With yogurt and fruit Q40



• Cereal and oatmeal can be served with soymilk, almond or oat milk. +Q5

HOT BEAVERAGES

COFFEE FROM THE RESERVE

Black	Q10
Espresso	Q15
Espresso machiato	Q18
Capuchino	Q20
With milk	Q15

TEA

Classic, green, herbs Q10

HOT CHOCOLATE

Q15 Chocolate with water Q20 Chocolate with milk









LUNCH

CHICKEN

with onions and tomatoes / curry / pepián Q65 or grilled.

Served with salad, vegetables, rice, soft drink, tortilla or bread

SPAGHETTI

Pomodoro, bolognese or pesto (house vegan option)



PLANT BASED

CHAPÍN POKÉ

Quinoa bowl with black beans, cherry tomato, roasted eggplant, seasonal vegetables, avocado and house vegan pesto.

COCONUT CURRY AND TOFU

With sweet potato, güisquil and carrots. Served with rice.

CHAPÍN BANQUET

Rice and beans with avocado, steamed vegetables and tortillas.

TORTILLA SOUP

With panela cheese, avocado, tomato, onion, mint, and fried tortilla strips.

PEPIÁN

Traditional sauce made of tomatoes, chiles, sesame and pumpkin seeds, cilantro, onion, achiote and cinnamon. Drink of hibiscus, tamarind or natural tea.

IOCOM

A mixture of miltomato, sesame seeds, aromatic herbs (roasted peppers and seeds) with rice. Drink of hibiscus, tamarind or natural tea.

Q55

P

Q55

Q45

P

Q40

Q65

FRUIT SALAD Q35 Q40 **GREEN SALAD**

Mixed lettuce, pineapple, chili bell pepper, avocado, tomato, onion and garlic.









SANDWICHES

HAMBURGUER Detty of boof with let

Patty of beef with lettuce, tomato and onion, served with chips. Q40

CHEESEBURGER Q45

SANDWICHES

Cheese Q25
Ham and cheese Q30
Chicken Q40
Tuna fish Q40



THE RESERVE

SNACKS

NACHOS WITH CHEESE Q25 **SUPER NACHOS** With black or red beans, guacamole, tomato sauce. Q40 For 1 person Q95 For 4 persons **CHICKEN FAJITAS** 2 wheat tortillas, guacamole and sauce Q40 **CHIKEN TACOS** Q40 3 corn tortillas, onion, cilantro, avocado, tomato salsa **OUESADILLA** Cheese (2) Q20 Q35 Cheese and ham (2) Cheese with tomato and oregano (2) Q35 **TOSTADAS MIXTAS** Q30 Three tostadas, one with beans, one with guacamole, and one with ranchera sauce **PUPUSAS** 2 cheese pupusas Q35





EXTRA PORTIONS

Refried beans Q15
Toasted bread Q15
Tortillas with guacamole Q20
Fried plantain Q25
Ham Q15
Lua Chips Q20





DESSERT SUBJECT TO AVAILABILITY

BANAN BREAD Q10 **CARROT BREAD WITH** Q15 **ALMONDS AND RAISINS**

CHEESE CAKE Q20

DESSERT OF THE DAY Ask the waiter

THE RESERVE

COLD DRINKS

NATURAL JUICES

Orange, papaya, melon, watermelon or pineapple. Q15 with water Q18 with milk Q20 mixed (three fruits) Q25 with yogurt

LIMONADA O NARANJADA

Q15 with water with soda Q20 **HIBISCUS ROSE** Q15

TAMARIND Q15

COLD COFFEE Q25

BEER

Q20 Gallo Q20 Moza Q20 Cabro Q20 Corona

MICHELADA (BEER BLOODY MARY)

with Gallo, Moza o Cabro or Corona Q40





HOT DRINKS

COFFEE FROM THE RESERVE

Q10 Black Espresso Q15 Espresso cortado Q18 Capuchino Q20 With leche Q15

TEA

Classic, green and herbs Q10

HOT CHOCOLATE

Chocolate with water Q15 Q20 Chocolate with milk









