

Postres -Desserts

Mole Guatemalteco: Sweet plantain in Guatemalan mole(made with chocolate, sesame seeds, punking seeds, red tomatoes, and dried chiles).....\$5.99 (Platanos en mole dulce hecho de chocolate, semillas de ayote molidas, tomate, y chiles secos y semillas de ajonjolí)

Tamales de elote: Small sweet corn tamal....\$2.25

Rellenitos: Sweet Plantain dough-balls stuffed with black beans or milk pudding.....\$1.99

Platanitos fritos: Fried sweet plantain.....\$3.25

Molletes: Sweet bread stuffed of a little of cheese and wrapped in egg.....\$5.99 (pan dulce relleno de queso y envuelto en huevo, bañado con jugo dulce)

Torreas: Traditional Guatemalan dessert made with sweet bread dipped in a home made syrup....\$4.99

Nuegados con Chilate: Cassava dessert, served with traditional sweet atole from El Salvador.....\$5.99 Pequeños pastelitos de yuca acompañados de atol blanco dulce, receta salvadoreña.

Desayunos- Breakfast

Desayuno chapin: Guatemalan breakfast: eggs, Guatemalan sausage, fried plantains, black beans and tortillas.....\$8.25



desayuno Americano: 2 Eggs any style, 2 panqueques, with sausage or bacon and bread.....\$7.99

Desayuno Continental: Omelet stuffed with green peppers, mushrooms, Onions, tomato and American Cheese, served with oatmeal and bread and \$8.99

Huevos con Chorizo: Scrambled eggs with Chorizo, fried plantains, black beans, cheese and home made tortillas.....\$7.99

Huevos con Loroco or Jamón: Scrambled eggs with loroco or Ham, fried plantains, black beans, cheese and home made tortillas.....\$7.99

Huevos Rancheros: Sunnyside eggs in tomato sauce, fried plantains, black beans, cheese and home made tortillas.....\$7.99

Desayuno Económico: (Special Beakfast) Scrambled eggs (huevos revueltos) Black beans (frijoles negros) Cheese (queso) and home made tortillas (tortillas hechas a mano)\$5.99

Desayuno super Económico: 2 huevos, frijoles and 1 tortilla.....\$4.99



Atole Blanco

We Deliver

Latin Patio Restaurant

The taste of Guatemalan and Salvadorian food

The best Pupusas in Chicago



**3115 N. Central Ave.
Chicago IL 60634**

Marimba en vivo

Parqueo Gratis

Tel:

773 685-4155

We Deliver

Menú Infantil- kids meal

Hamburger or cheese burger with fries \$5.99

Chicken Nuggets with fries.....\$5.99

Chicken Wings with fries or Celery \$ 6.99



Hot Beverages

Coffee.....\$1.75 (1 refill)

Te.....\$1.99

Chocolate.....\$2.50

Atoles

Arroz en Leche.....\$2.75

Atol Blanco.....\$4.49

Atol de elote (Small)...\$3.25

Atol de elote (medium)\$4.25

Atol de elote (Big).....\$7.00



Cold Drinks

Horchata, Tamarindo, o jamaica small.....\$1.99

Large...\$2.49

Marañón, Maracuyá or Guanabana small...\$2.49

Large....\$3.99 (100% Natural)

Jugo de Naranja (orange Juice) small \$2.50

Large.....\$4.99

Sodas.....\$1.50

Pupusas

Pupusas de Chicharrón y queso, pollo, azada, ajo, vegetales, revuelta..\$2.25 (Loroco y camarón \$2.99)

handmade corn tortilla filled with pork, meat, beans, & cheese. Garlic, or vegetables.....\$2. 25
Pupusa de loroco or camaron.....\$2.99

Pupusa Dinner: 2 pupusas with black Beans and Rice.....\$7.99



Garnachas: Small tortilla, topped with meat, marinated cabbage, salsa and grated cheese..... 4 for \$5.99 or 5 for \$6.49

Tacos Chapines: rolled deep fried tortilla filled with Chicken and vegetables.....5 for \$ 5.99

Tostada: Deep fried tortilla with tomate sauce, or refried black beans. with grated cheese....\$1.99 (Tostada de guacamol \$2.49)

Chuchitos: Small corn tamal with pork...\$2.25

Tamal Chapin: Tradicional corn guatemalan tamal (con pan).....\$3.99

Paches: Potato tamal (con Pan).....\$3.99

Tamales Salvadoreño: (Con pan)
Salvadorian Tamal...\$3.99

Mixta Guatemalteca: Hot dog weiner on tortilla with avocado, ketchup and mayonnaise...\$4.99

Churrasquito: 2 tortillas with skirt stake...\$5.99

Tortilla con Longaniza: 2 tortillas with Guatemalan sausage.....\$5.99

Enchilada guatemalteca: Fried tortilla with cabbage,beats, marinated salad, meat and 1 slice of hard boiled egg....\$4.99

Tostada con salpicón: Fried tortilla topped with chopped marinated meat.....\$4.99

Shukito: Guatemalan hot dog.....\$4.99

Caldos-Broths

Kak ik: Turkey Broth served with rice and small tamal..\$11.99

Caldo de Res pequeño: small Beef Broth with rice.....\$8.99

Caldo de Res Grande: Big beef broth with rice.....\$10.99

Caldo de Gallina: Hen Broth with rice.....\$10.99

Caldo de Pollo; Chicken Broth with rice.....\$8.49

Caldo de pata:Salvadorian Cowheel and tripe Broth..\$10.99

Caldos pequeños (small Broths)\$8.99

Caldo de mariscos: Mix seafood soup....\$16.99

Nuestros Caldos van acompañados de tortillas hechas a mano
Our Broths are served with handmade tortillas.

Bandeja chapina

Guatemalan tray: 1 Carne adobada,3 garnachas,2 tacos chapines,yuca frita, frijoles volteados,1 longaniza 2 tortillas, (1 marinated pork meat, 3 garnachas, 2 Guatemalan tacos,fried cassava, refried black beans 1 Guatemalan sausage 2 tortillas.....\$17.99

Pan Salvadoreño: Bread stuffed with Chicken and an especial sauce, with a slice of cucumber and radish \$5.99

Yuca frita :con chicharron o pollo,
Deep fried cassava with pork skins
o Chicken and cabbage Salad with
tomato sauce\$8.49



Platos Guatemaltecos- Guatemalan Plates

Pepian: Is a thick chicken and vegetable stew, made with roasted spices blended together, and served with rice and handmade tortillas.....\$10.99

Pulique: Is a chicken stew with carrots and potatoes in a special guatemalan sauce.....\$9.99

Revolcado: Guatemalan curried pork stew served with rice.....\$10.99

Hilachas: Made of cooked and Shredded Beef in tomato-tomatillo sauce and guatemalan ingredients....\$ 11.25

Carne Guisada: Beef stew with potato and carrots.\$11.99

Carne Adobada: Marinated pork meet with Black beans, rice and lettuce salad.....\$11.99

Jocón: is a dish popular with the Mayan population of Guatemala. The chicken is simmered in a tasty green sauce made with tomatillos, cilantro and ground sesame and punking seeds.....\$10.99

Chile relleno: 2 Poblano pepper stuffed of meet and vegetables, served with rice, salad and tortillas.....\$10.99

Pacayas envueltas: flowers of palm covered with egg batte, served with rice, salad and tortillas.....\$10.99

Plato de longaniza: plate of 2 Guatemalan Sausage served with rice,whole black beans,salad and tortillas.....\$10.99

Pechuga Maya (a la plancha): Grilled Chicken Breast served with rice and salad.....\$9.99

T-bone: served with whole black beans, rice, sald and grilled onion.....\$15.99

Churrasco Chapín: steak with tomato and cilantro sauce served with whole black beans, rice, onion and salad.....\$13.99

Chow Mein Chapín: Chinese noodles with vegetables and chicken\$8.99
Chow Mein de carne (beef)\$9.99
Camarones o mixto(shrimp o mix).....\$11.99

Mojarra Frita o a la plancha (Grilled or fried bream) With rice, Salad and Tostones..\$15.99

Tacos Mexicanos (steak taco).....\$2.25

Burrito: (steak or chicken burrito)...\$5.99

Quezadilla only cheese.....\$2.25

Quesadilla of steak or chicken.....\$5.99

