



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.



THE RESERVE

BREAKFAST

GUATEMALAN BREAKFAST

Egg, beans, cheese, fried plantain.

Q45

WITHOUT RESERVATIONS

Pancakes

Q30

RESERVE'S OMELET

With tomatoes, cheese, red peppers, onions and jalapeño chile.

Q50

HAM AND CHEESE OMELET

Eggs, ham and cheese.

Q45

SUNNY DAY

Fried eggs with coriander, onions, tomatoes, jalapeños, cheese and beans on a flour tortilla.

Q50

SIMPLE AND TRUE

Eggs and beans

Q35

CONTINENTAL

Coffee or tea

Q30



ATITLÁN TOFU MIX

Tofu with tomatoes, peppers, onions and jalapeño chile.

Q40

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



MORE

CEREAL

Cornflakes with milk.

Q25

OATS

Oatmeal flakes

Q20

GRANOLA

With yogurt and fruit

Q40



Cereal and oats can be served with soy, oats or almond milk +Q5



HOT BEVERAGES

COFFEE FROM THE RESERVE

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

TEA

Classic, green, herbs Q10

HOT CHOCOLATE

Chocolate with water Q15
 Chocolate with milk Q20





DESSERT SUBJECT TO AVAILABILITY

BANANA BREAD Q10

CARROT BREAD WITH ALMONDS AND RAISINS Q15

CHEESE CAKE Q20

DESSERT OF THE DAY Ask the waiter



THE RESERVE

COLD DRINKS

NATURAL JUICES

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

LEMONADE O ORANGEADE

With water Q15
With soda Q20

HIBISCUS ROSE

Q15

TAMARIND

Q15

COLD COFFEE

Q25

BEER

Gallo Q20

Moza Q20

Cabro Q20

Corona Q20

MICHELADA (BEER BLOODY MARY)

with Gallo, Moza, Cabro ó Corona Q40



HOT DRINKS

COFFEE FROM THE RESERVE

Black Q10

Espresso Q15

Espresso cortado Q18

Capuchino Q20

With leche Q15

TEA

Classic, green and herbs Q10

HOT CHOCOLATE

Chocolate with water Q15

Chocolate with milk Q20





THE RESERVE

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.



Q65

Q60

Pepián: traditional sauce made of tomatoes, chiles, sesame and pumpkin seeds, cilantro, onion, achiote and cinnamon

ALMUERZOS

CHICKEN

with onions and tomatoes / curry / pepián or grilled.

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

SPAGHETTI

Pomodoro, bolognese or pesto (house vegan option)



Q55

Q55

Q45

SALADS

FRUIT SALAD

Q35

GREEN SALAD

Q40

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

GARDEN SALAD

Q25

Cucumber, carrot and tomato.

MIXED SALAD

Q45

Mixed vegetables with yogurt dressing.



THE RESERVE

SNACKS

NACHOS WITH CHEESE

SUPER NACHOS

With black or red beans, guacamole, tomato sauce.

For 1 person

For 4 persons

CHICKEN FAJITAS

2 wheat tortillas, guacamole and sauce

CHIKEN TACOS

3 corn tortillas, onion, cilantro, avocado, tomato salsa

QUESADILLA

Cheese (2)

Cheese and ham (2)

Cheese with tomato and oregano (2)

TOSTADAS MIXTAS

Tres tostadas, una de frijol, una de guacamol y una de salsa ranchera

PUPUSAS

2 cheese pupusas

2 cheese pupusas with cheese and beans

Q25

Q40

Q95

Q40

Q40

Q20

Q35

Q35

Q30

Q35

Q40



EXTRA PORTIONS

Frijol volteado

Q15

Pan tostado

Q15

Tortillas con guacamol

Q20

Plátano frito

Q25

Jamón

Q15

Lua Chips

Q20

ENTREPANES

HAMBURGUESA

Torta de carne con lechuga, tomate y cebolla, servida con chips.

Q40

QUESOBURGUESA

Q45

SÁNDWICHES

De queso

Q25

De jamón y queso

Q30

De pollo

Q40

De atún

Q40



Pupusa: thick tortilla filled with cheese and other ingredients

