

ENTRADAS

ENSALADA KINNIK Q120

Lechuga romana a la brasa con maíz asado, tomate confitado, queso Chancol, pepitoria tostada y aderezo de cilantro

Grilled Romaine Lettuce with roasted corn, confit tomato, Chancol cheese, Toasted pumpkin seeds, and cilantro dressing

TRIO CHAPÍN Q175

Guacamol, chirmol y frijol acompañado con tortillas con queso Chancol

Guacamole, "chirmol" sauce and beans served with tortillas with Chancol cheese

TOSTADAS DE CAMARÓN Q125

Mousse de aguacate y rúcula, salsa acevichada y relish de vegetales tatemados

Avocado mousse and arugula, "Acevichada" sauce and roasted vegetable relish

TACOS GOBERNADOR Q150

Costra de queso, camarón o entraña, mousse de jalapeño y cilantro criollo

Cheese crust, shrimp or skirt steak, jalapeño mousse, and cilantro

PORTOBELLO ASADO Q125

Relleno de carne molida al gratin, cebolla caramelizada tomatitos cherrys macerados

*Pregunta por nuestra opción vegetariana

*Roasted portobello mushroom. Stuffed with gratin ground meat, caramelized onion, macerated cherry tomatoes *Ask for our vegetarian option*

PROVOLETA AHUMADA FRITA Q140

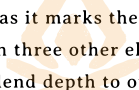
Con salsa rústica de tomate

Provoleta smoked and fried with rustic tomato sauce

PICOTEO Q180

Chorizo y longaniza guatemalteca acompañados de guacamol, frijoles volteados, queso fundido, chirmol y tortillas del comal

Mix of Guatemalan chorizo and longaniza accompanied by guacamole, refried beans, melted cheese, chirmol, and homemade tortillas



Fire takes center stage as it marks the beginning of our story,
blending seamlessly with three other elements that, inspired by
Mayan cosmology, lend depth to our cooking identity.

+15% de servicio

NUESTRAS CARNES

*Incluye 2 guarniciones y 2 salsas

LOMO BAJO

Bottom Sirloin



Q450 - 1 lb
Q295 - 8 oz

LOMITO

Tenderloin



Q485 - 1 lb
Q300 - 8 oz

PUYASO

Flank Steak



Q395 - 1 lb
Q280 - 8 oz

ENTRAÑA

Skirt Steak



Q495 - 1 lb
Q315 - 8 oz

*TOMAHAWK



Q550 - 1 lb

*T-BONE



Q465 - 1 lb

*RIBEYE



Q555 - 1 lb

**These cuts are subject to the size of the piece and availability*

GUARNICIONES

Elegir 2 opciones / Choose 2 options

Antipasto de verduras a la parrilla
sazonadas con sal maldon y aceite de
oliva extra virgen

A variety of grilled vegetables seasoned
with Maldon salt and extra virgin olive oil

Berenjenas asadas con salsa
tatemada picante

Roasted aubergines with roasted spicy
sauce

Papas con mantequilla de romero y
mostaza en grano

Potatoes with rosemary butter and mustard
seeds

Ensalada fresca

Fresh salad

Coliflor gratinada con crema de
Gorgonzola

Gorgonzola cream gratinated cauliflower

Las Fritas: camote o papas

Fries: sweet potato or regular

Elotes asados

Roasted baby corn

SALSAS

Elegir 2 opciones / Choose 2 options

Crema de mostaza

Mustard cream

Escabeche de cebolla morada

Pickled red onion

Bernesa de chipilin

Chipilin Bearnaise

Chimichurri de pepitoria

Chimichurri with pumpkin seeds

Chirmol

Tomato and pepper sauce

Salsa de pimentas

Pepper Sauce

ESPECIALES DEL CHEF

PESCA DEL DÍA Q260

Catch of the day

PULPO Q595

Octopus

LA HAMBURGUESA Q175

Pan brioche hecho en casa, carne 100% de puyazo, cebolla y pepinillo encurtidos,
tocino y queso Brie, bañada en una barbacoa de maple y Ron Zacapa

*Home-made brioche bread, 100% flank steak, pickled onions and cucumbers, bacon, and
Brie cheese, topped in a maple and Ron Zacapa barbecue sauce*