

PALOPÓ SIGNATURE

PERUVIAN CEVICHE

Mahi mahi, shrimp or mixed ceviche served with the traditional Leche de Tigre made with yellow aji, sweet potato, red onion, coriander, hominy corn. Served with taro chips.

Q.140

GUATEMALAN CEVICHE

Traditional guatemalan ceviche made of shrimp, mahi mahi or mixed, tomato, red onion, coriander, vegetable juice, worcestershire, smoked cobanero chili and lime. Served with tortilla chips and avocado.

Q.125

CHARCUTERIE BOARD

Local cheeses and cured meats made in Guatemala, served with chicken pâté, crostinis, grapes, caramelized pecans, jams and toasted pumpkin seeds.

Q.220

STEAK FRITES

Beef tenderloin served with fresh fries with Port or Bearnaise sauce with Chipilin.

Q.225

PALOPÓ BURGER

Beef patty made with 100% coulotte steak, with crispy onion tempura, homemade pickles, mayonnaise, tomato and rocket salad. Choose what kind of cheese you want: mozzarella, blue cheese, chancol or manchego. Served with a homemade bun and fresh crispy fries.

Q.120

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SOY  FISH

STARTERS

BEEF CARPACCIO

With a chili crust, served with crostinis, mustard caviar, fried capers, pickled leeks, rocket, parmesan chips and grated fresh parmesan cheese.

Q.120

ROASTED CAULIFLOWER

Oven BBQ roasted cauliflower with smoked chilis, white bean hummus, pumpkin roasted seeds, crunchy fried white beans and coriander leaves

Q.85

TUNA TARTAR

Soy based marinade with hondashi, sesame oil, green apple julienne, bonito flakes, taro chips and coriander leaves.

Q.135

TOSTADA

12 hour cured sea bass with hibiscus or marinated octopus, avocado mousse, fresh cucumber marinated in citrus juices and watercress.

Q.105

CAMEMBERT CHEESE

Two textures local cheese , homemade brioche bread and elderberry jam.

Q.140

OCTOPUS

Tentacles marinated in annatto, garlic, smoked cobanero chili, paprika, sesame oil, accompanied with fondant potatoes and garlic aioli.

Q.95

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SOY  FISH

SALADS

WARM SALAD

5 hour pickled mushroom, cucumber shaves, roasted cambray onion, cherry tomatoes, goat cheese and mushroom bouillon.

Q.85

ROASTED

Oven baked root vegetables over homemade labneh, crunchy kale, balsamic and basil reduction, garlic chips and sunflower seeds.

Q.70

FRESH

Thinly sliced green zucchini crudite, confit tomato, fresh basil, bocconcini cheese, lemon zest, roasted pine nuts, roasted pumpkin seed and basil vinaigrette.

Q.70

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SOY  FISH

+15% service

 **RELAIS & CHATEAUX**

SOUPS

ONION

French onion style soup with San Antonio Palopó thyme, gratin with mozzarella cheese, cassava bread with cheese and deep fried onion.

Q.85

CORN

Served with blackened charred corn, goat cheese croquettes, green onion oil and olive powder.

Q.70

BLACK BEAN

Served with basmati rice, tortilla chips, coriander, fresh cheese, avocado and a bacon scone.

Q.70

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MAIN COURSE

DUCK BREAST

Green peas pure, cassava fake charcoal, roasted cambray onion, hibiscus and orange reduction.

Q.240

BEEF TENDERLOIN

Cauliflower textures, confit leeks, vanilla glazed baby carrots, salted black meringue, green oil and beef ju.

Q.255

SEA BASS

Oven baked with a crusted herb and spices, served with a leek velouté, green onion oil, corn cake with chipilin, white mirliton with noisette butter.

Q.235

SALMON

Served with a coconut milk infusion of lemongrass and ginger, charred avocado, jicama and green apple salad, coconut chips and glazed asparagus.

Q.245

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 RELAIS & CHATEAUX

RISOTTO & PASTAS

RISOTTO NOIR

Made with squid ink with a touch of lemon zest and mixed seafood with garlic, lime and white wine.

Q.185

CHICKEN BREAST WITH STICKY RICE

Served over a pepian risotto, grilled chayote, grated panela cheese and chayote leaves.

Q.165

AGNOLOTIS

3 cheese stuffed pasta (mascarpone, goat and ricotta), with a creamy butter mix mushroom sauce and white wine, sun dried and fresh cherry tomatoes finished with parmesan cheese.

Q.130

CAPPELETTI

Squash stuffed pasta with chipilin with a creamy tamarillo sauce.

Q.115

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 RELAIS & CHATEAUX