

ENGLISH



-CAFÉ DESPIERTO-

BY LA INMACULADA HOTEL



BREAKFASTS

QUESO ESO

\$10.00

Eggs any style served with a slice of breaded panela cheese, refried beans, and tomato in a lemon reduction.

GREEN PANELA

\$10.00

Eggs any style topped with green sauce, served with grilled panela cheese, refried beans, and toast.

WALFREDO WITH BACON

\$13.00

Waffle with herb cream cheese, spinach, egg, and bacon, topped with white sauce.

WALFREDO WITH TOMATO & MUSHROOMS

\$12.00

Waffle with herb cream cheese and spinach, topped with egg, tomato, and mushrooms in a balsamic reduction, with white sauce.

WALFREDO WITH AVOCADO

\$12.00

Waffle with herb cream cheese and spinach, served with eggs any style and avocado, topped with white sauce.

WALFREDO NUTELLA & BANANA

\$8.00

Waffle with Nutella and banana, maple syrup, and whipped cream.

WALFREDO BERRIES

\$8.00

Waffle with berries in red fruit sauce, topped with whipped cream and powdered sugar.

CHILERO

\$8.00

Eggs any style with red and green sauce, fried plantains, refried beans, cheese, cream, and toast.

HAM &

\$9.00

CHEESE OMELETTE

Egg omelette with mozzarella cheese and turkey ham, served with refried beans, fried plantains, red sauce, and bread.

TOMATO &

\$9.00

MUSHROOM OMELETTE

Egg omelette with tomato and mushrooms and mozzarella cheese, served with refried beans, fried plantains, red sauce, and bread.

EGG PIZZA

\$9.00

Egg patty served with tomato slices, bell pepper, and sautéed onion, topped with mozzarella cheese, seasoned tomato, and cilantro.

CHILAQUILES

\$10.00

Toasted corn tortillas with chicken, mozzarella cheese, and refried beans, topped with red, green, or mixed sauce.

AMERICAN BREAKFAST

\$11.00

Eggs any style with bacon, sausage, red sauce, refried beans, pancakes or waffles, and maple syrup.



BRUNCH

DON MONCHO

Bagel with herb cream cheese, ham, and eggs any style, topped with white sauce.

\$8.00

CROQUE-MADAME

Sourdough bread with eggs any style, bacon, ham, and mozzarella cheese, topped with white sauce.

\$9.00

SWEET TOWER

Stack of 3 freshly made pancakes. Choice of Nutella or dulce de leche churro.

\$9.00

FRENCH TOAST

Brioche bread slice with Nutella, topped with chocolate sauce.

\$9.00

FRUIT PLATE

Mix of pear, green apple, berries, kiwi, banana, and honey.

\$8.00

WHOLE WHEAT TOASTS

- 1) Toasted bread with avocado, capers, and lemon.
- 2) Toasted bread with red chorizo and white cheese.
- 3) Toasted bread with herb cream cheese, arugula, and cherry tomatoes.

\$10.00

DESPIERTO PARFAIT

Greek yogurt with strawberries, blackberries, honey, and granola.

\$8.00



TOAST

AVOCADO TOAST

Crispy sourdough bread with avocado slices and poached egg, topped with capers and white sauce.

\$6.00

MUSHROOM TOAST

Sourdough bread with melted white cheese, sautéed mushroom slices in balsamic reduction, and a poached egg, topped with green sauce.

\$6.00

GUACAMOLE TOAST

Sourdough bread topped with herb cream cheese on a bed of guacamole, fresh arugula, and a poached egg drizzled with chipotle sauce and white sauce.

\$8.00



APPETIZERS

IBERIAN BOARD

\$21.00

Red chorizo, pepperoni, serrano ham, Iberian skewers, herb cream cheese, grapes, berries, parmesan cheese, mozzarella cheese, pecorino cheese, and toasted sourdough bread.



BEEF TENDERLOIN CARPACCIO

\$14.00

Thin slices of imported tenderloin marinated in olive oil and lemon, served with parmesan cheese and toasted sourdough bread slices.

DESPIERTO SAMPLER

\$13.00

Four cheese sticks, five BBQ wings, French fries, and carrot and celery sticks, served with ranch, buffalo, or BBQ sauce.



BBQ WINGS

\$15.00

One pound of crispy wings tossed in your choice of ranch or buffalo sauce, served with French fries.

HALF SIN

\$6.00

French fries and sautéed vegetables topped with creamy parmesan white sauce.

SOUPS

TORTILLA SOUP

\$7.00

Chicken broth, tomato, onion, chili mix, garlic, aromatic herbs, and crispy tortillas, served with panela cheese, avocado, tortilla chips, and cilantro.

BEAN SOUP

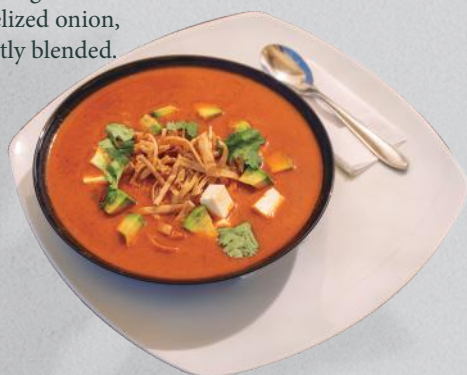
\$5.00

Chicken broth with blended refried beans, served with crispy bacon, tortilla chips, and fresh cream.

BROCCOLI SOUP

\$7.00

Chicken broth with broccoli, grated carrot, cheese mix, caramelized onion, and fresh cream, all perfectly blended.



SALADS

SANTA FE SALAD

\$11.00

Lettuce salad with various toppings: cherry tomatoes, avocado, chicken, beans, panela cheese, sweet potato chips, baby corn, and cucumber, dressed with avocado dressing.

TENDERLOIN BOWL

\$12.00

Quinoa bowl with sautéed onion and bell peppers, fried beans, lettuce, red cabbage, prepared tomato, avocado, and seared salmon with olive oil.



MAIN DISHES

PUYAZO

8 ounces of puyazo (beef cut) with two side dishes of your choice.

\$23.00

BEEF TENDERLOIN

8 ounces of tenderloin with two side dishes of your choice.

\$30.00

SURF & TURF

6 onzas de lomito importado y 6 onzas de camarón yumbo, con dos guarniciones a su elección.

\$35.00

SIDES:

French fries, sautéed vegetables, green salad, or refried beans.



PASTAS

WHITE PASTA

Fettuccine with butter, sautéed chicken, and house-made white sauce.

\$11.00

PESTO VEGETABLE PASTA

Fettuccine with sautéed carrot, zucchini, Chinese peas, basil pesto, and parmesan cheese.

\$8.00

SPINACH &

TENDERLOIN PASTA

Fettuccine with butter and parmesan spinach sauce, topped with imported tenderloin and mozzarella cheese.

\$12.00



BAGUETTES

TURKEY & AVOCADO

\$7.00

Baguette with avocado dressing, tomato, turkey ham, melted mozzarella cheese, avocado, and cilantro, served with French fries.

VEGETARIAN

\$6.00

Baguette with avocado dressing, spinach, arugula, romaine lettuce, sautéed vegetables, and melted mozzarella cheese, served with French fries.

FOUR CHEESES

\$7.00

Toasted sandwich bread with mayonnaise and mixed cheeses (Monterey Jack, mozzarella, Cheddar, and Asadero) with sun-dried tomatoes, served with French fries.

CHIPOTLE CHICKEN

\$8.00

Baguette with chipotle dressing, bell pepper, onion, and grilled chicken with dried basil, served with French fries.

CHIPOTLE BEEF TENDERLOIN

\$9.00

Baguette with chipotle dressing and grilled tenderloin with dried basil, served with French fries.



BURGERS

SHE BURGER

\$11.00

6-ounce beef patty on a bed of beer cream cheese, green apple, white cheese, arugula, and fried leek, topped with white sauce, served with French fries.

HE BURGER

\$13.00

6-ounce beef patty on a bed of beer cream cheese, green apple, white cheese, bacon, arugula, and fried leek, topped with semi-spicy chipotle sauce, served with French fries.

NAKED BURGER

“HE” and “SHE” Burgers without bread, with the same ingredients as described above.

MEGA BECON

\$18.00

MUSHROOM BURGER

12-ounce beef patty with tomato slices, lettuce, sautéed mushrooms, double white cheese, bacon, parsley, and mustard dressing, served with French fries.

VEGGIE BURGER

\$10.00

6-ounce sautéed mushrooms on beer cream cheese, green apple, white cheese, arugula, and fried leek, topped with white sauce, served with French fries.



PIZZAS

FOUR-COLOR PIZZA

Two slices of each of our four specialties:
Brown, Green, Red, and White.

\$16.00

THE BROWN ONE

Butter base, mozzarella cheese,
mushrooms, leek, fried sweet potato,
chicken, and barbecue sauce.

Personal \$8.00 Full \$16.00

THE WHITE ONE

White sauce with Parmesan,
mozzarella cheese, onions, artichoke
hearts, and almond slices, decorated with
cream.

Personal \$8.00 Full \$16.00

THE GREEN ONE

Fresh cilantro pesto, mozzarella cheese,
chicken, pear, jalapeño with cilantro, and
cream.

Personal \$8.00 Full \$16.00

THE RED ONE

Homemade tomato sauce, mozzarella
cheese, sun-dried tomatoes, Spanish red
chorizo, and cream.

Personal \$8.00 Full \$16.00



THE MARGARITA

Tomato sauce, mozzarella cheese, and
basil with mozzarella chunks.

Personal \$8.00 Full \$16.00

THE SUPREME

Tomato sauce, mozzarella cheese,
pepperoni, white onion, Italian sausage,
bell pepper, and black olives.

Personal \$8.00 Full \$16.00

THE HAWAIIAN

Salsa de tomate hecha en casa, queso
mozzarella, jamón, y piña.

Personal \$8.00 Full \$16.00



SANDWICHES

CHICKEN-BBQ SANDWICH

\$13.00

Sandwich bread with grilled chicken
breast and barbecue sauce, parsley
dressing with a touch of mustard, red
cabbage, fresh lettuce, cucumber slices,
and tomato, served with French fries.

HAM SANDWICH

\$11.00

Sandwich bread with turkey and chicken
ham, parsley dressing, mustard, red
cabbage, fresh lettuce, cucumber slices,
and tomato, served with French fries.

CLUB SANDWICH

\$12.00

Artisan bread sandwich with a
combination of chicken, bacon, lettuce,
and Caesar dressing, served with
Parmesan French fries.





-CAFÉ DESPIERTO-

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DRINKS

COLD DRINKS

Soda	\$2.00
Bottled Water	\$2.00
Iced Tea	\$4.00
Orange Juice	\$3.00
Lemonade	\$3.00
Mint Lemonade	\$4.00
Orangeade	\$3.00
Passion Fruit Orangeade	\$5.00
Cimarrona	\$4.00
Tomato Juice	\$4.00

SHAKES

Shakes with Water	\$3.00
Shakes with Milk	\$3.00
Detox Shake	\$5.00

SMOOTHIES

Papaya	\$4.00
Strawberry	\$4.00
Blackberry	\$4.00
Melon	\$4.00
Banana	\$4.00
Pineapple	\$4.00
Watermelon	\$4.00

CHAI FRAPPE

Vanilla	\$7.00
Vanilla decaf (sugar free)	\$6.00
Spiced	\$7.00

HOT CHAI TEA

Vanilla	\$6.00
Vanilla decaf (sugar free)	\$6.00
Spiced	\$7.00

COFFEE-BASED DRINKS

HOT

Espresso	\$2.00
Macchiato (cortado)	\$3.00
Americano	\$3.00
Coffee with milk	\$3.00
Cappuccino	\$4.00
Cappuccino with Baileys	\$6.00
Latte	\$4.00
Nutella Mocha	\$5.00
Hot Chocolate	\$5.00
Hot Tea	\$4.00

COLD

Iced Coffee	\$3.00
Iced latte	\$4.00
Frappuccino	\$5.00
Caramel Frappuccino	\$5.00
Chocolate Frappuccino	\$5.00
Frappuccino with Baileys	\$6.00
Nutella Granita	\$5.00
Iced Tea	\$4.00



DESSERTS

Strawberry Cheesecake	\$6.00
Key Lime Pie with Lemon Zest	\$6.00
Brownie with Ice Cream	\$6.00







DO YOU HAVE A SPECIAL EVENT?

Book our space for your meetings, celebrations, or private events.

CONTACT

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OPENING HOURS

Monday to Sunday from 6:30 a.m. to 10:00 p.m.

ROOM SERVICE – DIAL 0