

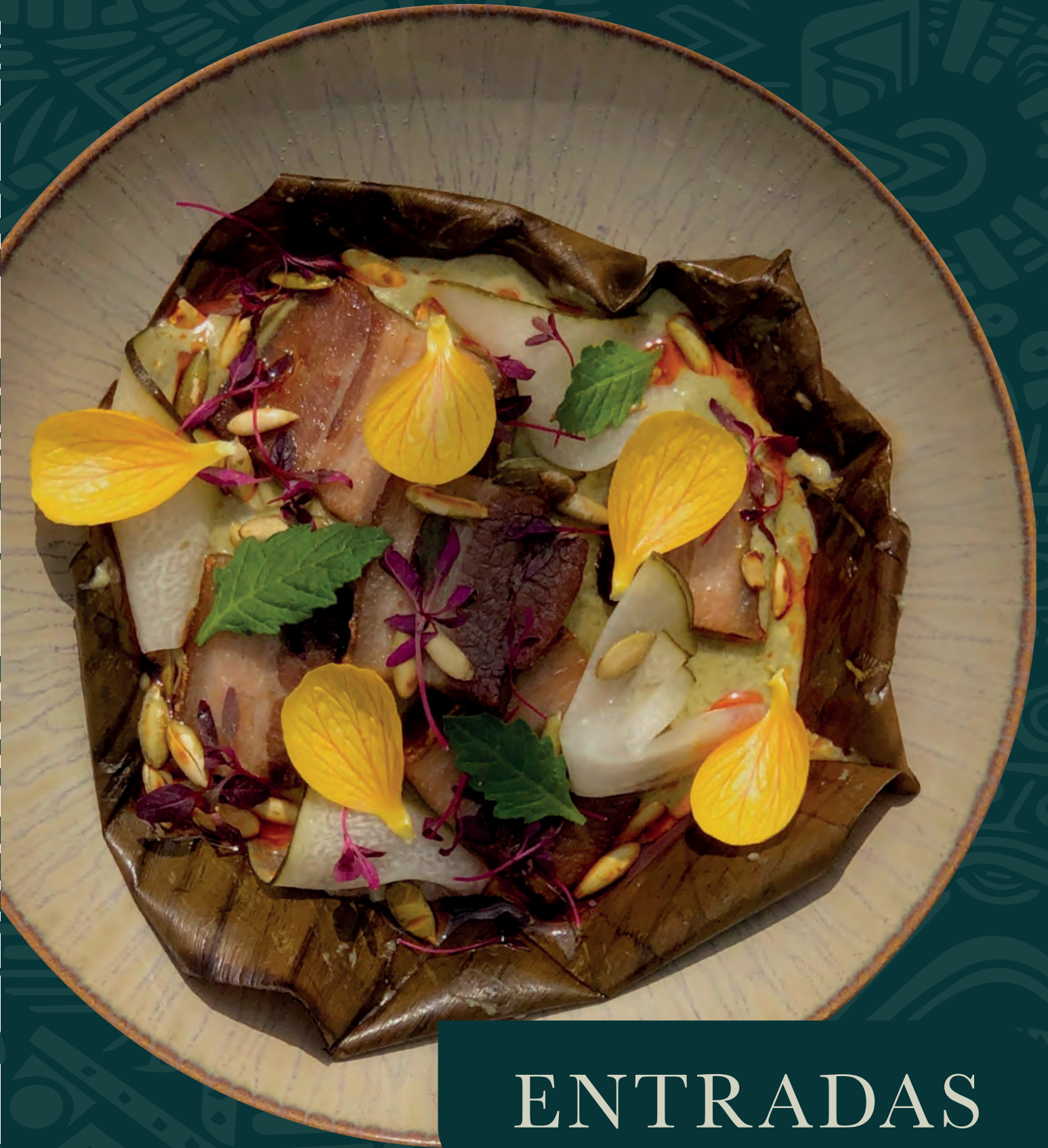
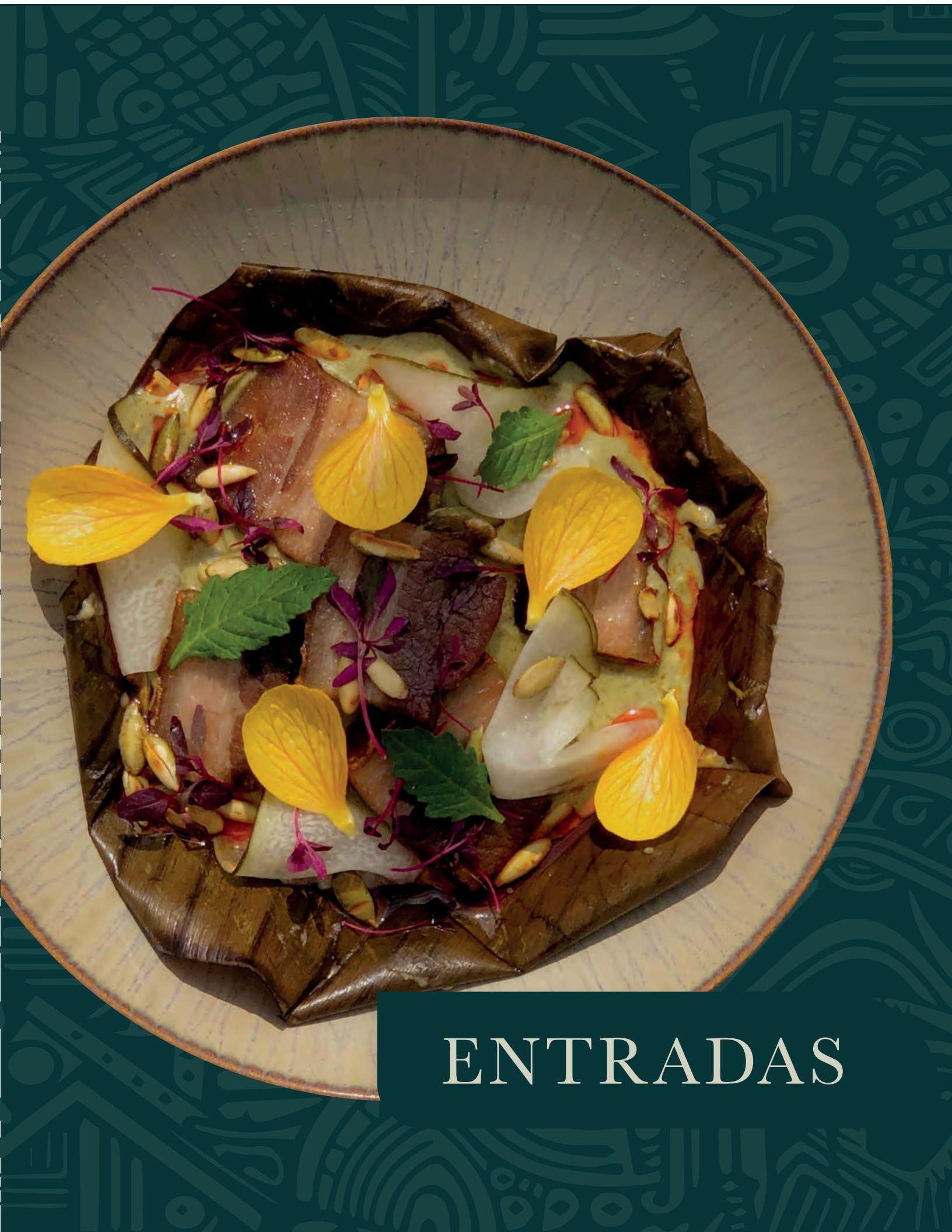
mentiro
b i s t r o

LINAJE

Lineage or heritage, a menu inspired by
Guatemalan gastronomy.

WEDNESDAY - SATURDAY
07:00 P.M - 10:00 P.M

SUNDAY
12:00 P.M - 03:00 P.M



ENTRADAS

A P P E T I Z E R



Maíz, frijol y chiles

Tortilla with cheese, beans (white, black, and red), and chiltepe sauce.

Q55.00

Mestizo Toast

Pixtón toast, hen stew, parsley mayo, aromatic salad, and pickled vegetables.

Q65.00

Chipilín y Hongos

Chipilín hummus, roasted mushrooms with lemon juice, red oil, and pita bread.

Q55.00

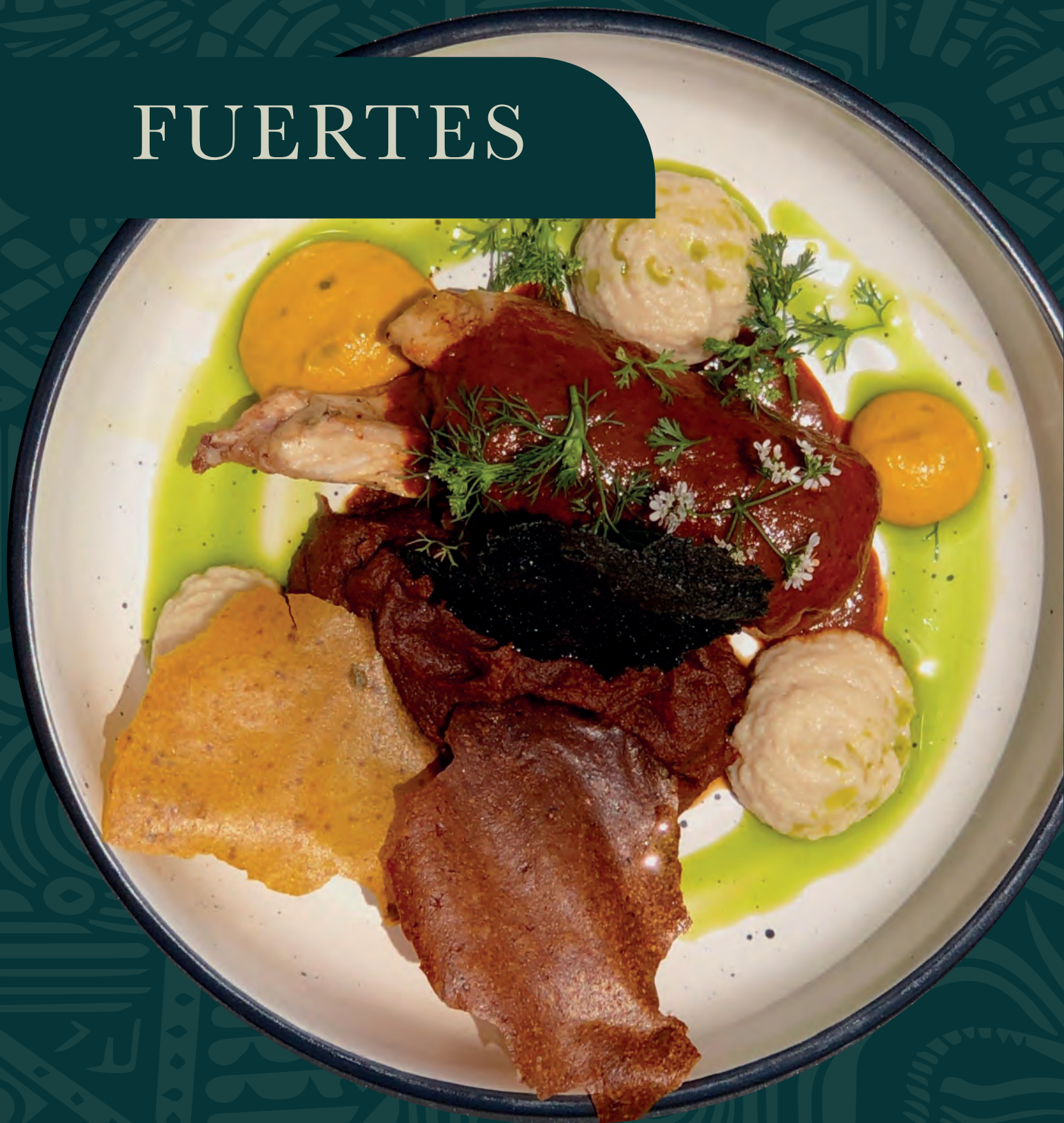
El Tamal

Creamy corn base, miltomate and pumpkin seed sauce, seared pork pancetta, fermented pork jus, and golden pumpkin seeds.

Q65.00



FUERTES



M A I N S

El Pepián

Low-temperature chicken with spices, creamy pepian sauce, vegetable puree, corn tiles, and pepian sauce.

Q150.00

Churrasquito

Loin medallion, potato pie with butter, fried spring onions, roasted baby potatoes, beans and chimol demi-glaze.

Q180.00

La Pesca

Fish fillet at low temperature, puree peruleros and confit garlic, fried onions, aromatic herb salad, chimichurri of local chilis and pickles.

Q150.00





POSTRES



D E S S E R T S

El Rellenito

Plantain patacón, goat cheese cream, bean ice cream, and chocolate.

Q60.00

La corbata y canillita de leche

Crunchy corbata, canillita de leche mousse, macerated fruits, and rose powder.

Q60.00

