



# MENU

SERVED ALL DAY

## OPENING HOURS

8:00 AM  
3:00 PM

### APPETIZER

#### TOSTADAS

3 crispy tortillas with guacamole, salsa and beans, topped with feta cheese, onions and parsley. 7

#### NACHOS LOCOS

Layers of corn tortilla chips, whole black beans, cheddar cheese, grilled onion and jalapeño. Add protein to this dish for an extra charge. 7

#### ENCHILADAS CHAPINAS

A crispy tortilla layered with spring mix, picadillo and topped with curtido, salsa, feta cheese and parsley. 7

#### FRESH GUACAMOLE

Made with fresh onion, tomato, jalapeño and cilantro. 10

#### TRIO

Tortilla chips served with refried beans, salsa cobanera and chirmol. 6



### BREAKFAST



#### CHILAQUILES

Corn chips tossed in a tomatillo salsa topped with sour cream, avocado, cheese and cilantro served with two eggs and beans. 16

#### PUFFLES

2 pancake waffles topped with fresh fruit and whipped cream. 11

#### CHAPIN

Three scrambled eggs served with plantains and beans. 13.50

#### ANTIGUEÑO

Two eggs scrambled with your choice of chorizo or longaniza served with house potatoes and beans. 13

#### MOTULEÑO

A hand made corn tortilla with beans two eggs, topped with chirmol, avocado, feta cheese, parsley, queso fresco and corn chips. 11

#### SPICY MOTULEÑO

A hand made corn tortilla with whole beans two eggs, topped with spicy cobanera, avocado, parsley, queso fresco, corn chips and choice of chorizo or longaniza. 12.50

#### MACHACA OMELET

Three egg omelet with cheese, topped with lean shredded beef, avocado, grilled onions and cilantro. served with house potatoes and beans. 15

#### MAYAN EGGS

A bed of rice, whole black beans and cheddar topped with two eggs, chirmol, avocado, and cilantro served with corn chips. 12.50

#### MACHACA

Two scrambled eggs scrambled with shredded beef, onion, tomato, and jalapeño. served with house potatoes and beans. 15

#### SMOTHERED BURRITO

Rice and beans mixed with your choice of protein or avocado in a 12" flour tortilla then smothered in chipotle sauce then topped with sour cream cheddar cheese and parsley. 14

#### MIGAS

Two scrambled eggs with tomato, jalapeño, cilantro and corn chips. Served with beans and fresh fruit. 12.50

### LUNCH CREATIONS

#### MAYAN RICE

A plate of white rice, whole black beans, topped with choice of grilled chimichurri chicken, or pork chops. 16

#### CARIBEÑO

A plate of white rice, whole black beans, topped with grilled tilapia and sautéed veggies and cilantro. 17

#### CARNE ASADA

8 oz grilled skirt steak marinated in chimichurri, served with an egg, grilled jalapeño and onion, refried beans, rice, avocado slices and house salad. 17

#### BISTEK RANCHERO

An 8 oz skirt steak sautéed with onion and tomato, topped with an egg, served with black beans, rice and house salad. 17

#### CHILES RELLENOS

Two shredded beef and veggie chiles with a red bell pepper topped with chirmol, served with rice and house salad 16



#### CARNE ADOBADA

Pork steak grilled in our adobo seasoning served along white rice, beans and house salad. 17

#### FLAUTAS

Two corn tortillas rolled and fried stuffed with picadillo and potato. Served on lettuce topped with chirmol, feta cheese and parsley, beans, rice. 13

#### CARNE GUISADA

Guatemalan style beef stew with potatoes. Served with white rice and house salad. 17

#### SUAVE AMANECER

Two eggs scrambled with black olives, red bell pepper, chives, onion and tomato served with a cup of mosh, wheat toast, and fresh fruit. 12.50

#### SPANISH OMELET

Two egg omelet with tomato, onion, red bell pepper, chives, cheese and your choice of longaniza or chorizo. Served along house potatoes and beans. 15

#### HUEVOS RANCHEROS

The traditional Guate style! three eggs sunny side up, bacon, beans, queso fresco and salsa ranchera. 12.50

◆ ADD ANY PROTEIN AT MKT PRICE

\*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."





# DRINKS & DESSERT

## espresso

<b>cafe con leche</b>	5.25
sweet latte and a vanilla cookie	
<b>mazapan latte</b>	5.50
a latte with melted <u>peanut candy</u> and whipped cream	
<b>shot in the dark</b>	3.75
single origin guatemalan coffee with a shot of espresso	
<b>dirty chai</b>	5.75
vanilla chai latte with a shot of espresso	
<b>latte</b>	5.00
<b>cappuccino</b>	4.25
<b>double espresso</b>	3.50
<b>cortado a la mitad</b>	3.75
<b>mocha</b>	5.50
<b>americano</b>	4.00

## others

vanilla chai latte	5.25
green tea matcha	5.25
ginger chai latte	5.50
spicy mocha	5.50
salted caramel latte	5.25
cinnamon dulce latte	5.50
peppermint mocha	5.50
<b>LICUADOS</b>	5.00
mango, strawberry, pineapple, banana, papaya, choco-banana	
<b>LIMONADE</b>	5.00
<b>HORCHATA</b>	3.00
<b>JAMAICA</b>	3.00

## desserts

<b>platanos en gloria</b>	5.50
fried plantains in a brown sugar syrup and cinnamon	
<b>churros</b>	5.00
8 bite size pieces of cinnamon and sugar churros filled with cajeta or choice of the day.	
<b>3 leches concha</b>	5.50
a vanilla sweet bread smothered in 3 leches filled with nutella and fresh bananas, topped with whipped cream and a strawberry	
<b>affogato</b>	5.50
vanilla ice cream with crumbled vanilla cookies, double espresso and caramel sauce.	
<b>flan</b>	5.50
a vanilla custard topped with caramel sauce and whipped cream	



CAFÉ ANTIGUA

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