



# CAFÉ ANTIGUA

BY FAMILIA VALDEZ

**-FULL MENU-**

LOVINGLY SERVED ALL WEEK  
FROM 8:00 AM TO 3:00 PM

**WE CARE ABOUT YOUR TUMMY**

Most of our dishes are garnished with  
lele cheese and parsley.

Please let us know about any food  
allergies.

@cafeantiguaokc

[www.cafeantiguaokc.com](http://www.cafeantiguaokc.com)

## WELCOME TO OUR HOME:

We're so happy that you're here to taste the flavors of our family, a heritage of culture and authentic Guatemalan tradition that's been passed down through generations. We always use the freshest ingredients, along with a touch of home, so that with every bite, our warmth and family recipes embrace your heart.

With love, all the family behind.



**CAFÉ ANTIGUA**  
BY FAMILIA VALDES



# APPETIZERS

Take a sip of your coffee and dive into our appetizers to start a good day!



# 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. 10





# FRESH GUACAMOLE



Made with fresh onion,  
tomato, jalapeño and cilantro.

10



# TRIO



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



# CHILAQUILES



Corn chips tossed in a tomatillo salsa topped with sour cream, avocado, cheese and cilantro served with two eggs and beans. 17.50

A close-up photograph of a golden-brown waffle on a light-colored plate. The waffle is topped with a generous dollop of white whipped cream in the center. Surrounding the cream are several slices of fresh strawberries and banana. The waffle is dusted with a fine layer of white powdered sugar. The background is a colorful, patterned fabric. There are decorative green leaves and orange flowers in the top right and bottom left corners of the image.

# WAFFLES

A fluffy pancake waffle topped with fresh fruit and whipped cream. 13



# CHAPIN

Three scrambled eggs served with plantains and beans. 16

# ANTIGUEÑO



Two eggs scrambled with your choice of chorizo or longaniza served with house potatoes and beans. 15



# MOTULEÑO



A hand made corn tortilla with beans two eggs, topped with chirmol, avocado, feta cheese, parsley, queso fresco and corn chips. 15



# 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.





## MACHACA OMELET



Three egg omelet with cheese, topped with lean shredded beef, avocado, grilled onions and cilantro. Served with house potatoes and beans. 17.50



# MAYAN EGGS



A bed of rice, whole black beans and cheddar topped with two eggs, chirmol, avocado, and cilantro served with corn chips. 15



## SMOTHERED BURRITO

A 12 inch flower tortilla stuffed with rice beans, eggs, cheese and choice of protein or avocado smothered in chipotle sauce drizzled sour cream cheese and parsley. 16



# MACHACA

Two eggs scrambled with shredded beef, onion, tomato, and jalapeño. Served with house potatoes and beans. 17

# MIGAS



Two scrambled eggs with tomato, jalapeño, cilantro and corn chips. Served with beans and and fresh fruit with mango sauce. 16



# 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. 17



## HUEVOS RANCHEROS

The traditional Guate style!  
Three eggs sunny side up,  
bacon, beans, queso fresco  
and salsa ranchera. 15.50





# 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. 15



# LUNCH

*Fuel up with a hearty Guatemalan lunch that feels just like home!*





# MAYAN RICE



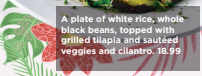
A plate of white rice, whole black beans, topped with choice of grilled chimichurri chicken, or pork chops.

18.99





# CARIBEÑO



A plate of white rice, whole black beans, topped with grilled tilapia and sautéed veggies and cilantro. 18.99

A close-up photograph of a plate of Carne Asada. The dish includes a large portion of grilled skirt steak, a sunny-side-up fried egg, a mound of white rice, a serving of refried beans, sliced avocado, and a fresh house salad with tomatoes and onions. The background is decorated with colorful tropical leaves and flowers.

# 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. 20


# CHILES RELLENOS



Two shredded beef and veggie chiles with a red bell pepper topped with chirmol, served with rice and house salad. 18



# CARNE ADOBADA



Pork steak grilled in our adobo seasoning served along white rice, beans and house salad. 20



# FLAUTAS



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



# BISTEK RANCHERO



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

20

