



# 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  
feta 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. Topped with cilantro and parsley. 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



# BREAKFAST

*There's no better way to start the day  
than a good Guatemalan breakfast!*

**ADD ANY PROTEIN AT MKT PRICE**



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# CHILAQUILES




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

# WAFFLES

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 fresh strawberries, sliced in half, and several slices of ripe banana. The entire dish is dusted with a fine layer of white powdered sugar. The background is a colorful, patterned fabric. There are decorative orange leaves at the top right and green leaves at the bottom left.

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



A top-down view of a plate of food. In the top left, a white bowl contains a vibrant red tomato sauce. The main part of the plate is filled with a large, fluffy yellow omelet, topped with finely chopped green herbs. To the left of the omelet is a pile of golden-brown, cubed potatoes. Below the potatoes is a portion of dark, textured beans. A bright pink flower with green leaves is placed on the right side of the omelet. In the bottom left corner, a colorful parrot with blue, green, and red feathers is perched on a branch. The entire image is framed by a decorative border of small, repeating floral patterns.

# 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



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# SUAVE AMANECER

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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!*



CONSUME LESS OF UNDERCOOKED MEAT, poultry, seafood, shellfish, eggs, raw sprouts, raw milk or food containing raw milk.



# 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



# 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

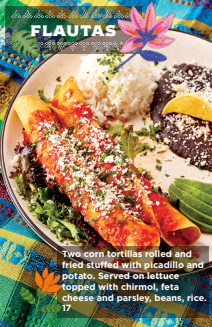




# CARNE ADOBADA

Pork steak grilled in our adobo seasoning served along with 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

