

# GUATEMALAN TOSTADAS

*Experience authentic Guatemalan recipes served on baked corn tortillas*

**CHOOSE 1 TOSTADA FOR A SNACK, 3 OR MORE FOR A MEAL**

<b>Pork Fritanga:</b> pork prepared with onions, garlic, tomatoes and green beans; served with salsita, pickled cabbage, queso duro, topped with pickled onions	<b>\$5.75</b>
<b>Pork Fritanga with Avocado:</b>	<b>\$7</b>
<b>Chicken Chirmol:</b> chicken prepared with fire roasted tomatoes, onion, garlic and fresh mint; served with pickled cabbage, queso duro, topped with pickled onions	<b>\$5.75</b>
<b>Chicken Chirmol with Avocado:</b>	<b>\$7</b>
<b>Steak Fritanga:</b> steak poached with onions, garlic, tomatoes and green beans; served with salsita, pickled cabbage, queso duro, topped with pickled onions	<b>\$5.75</b>
<b>Steak Fritanga with Avocado:</b>	<b>\$7</b>
<b>Mushroom Fritanga (v):</b> a variety of locally grown mushrooms seared and mixed with a sofrito, served with served with salsita	<b>\$7.50</b>
<b>Avocado:</b> avocado prepared Guatemalan style with lime and oregano, served with salsita, pickled cabbage, queso duro, and topped with pickled onions	<b>\$5.50</b>
<b>Black Bean:</b> Guatemalan homestyle black beans slow cooked with garlic and onion, served with salsita, pickled cabbage, queso duro, and topped with pickled onions	<b>\$5.50</b>

## **CHEF'S RECOMMENDED TOSTADA TRIOS**

<b>Vegetarian or Vegan Trio:</b> 1 Avocado, 1 Black Bean, 1 Avocado with Bean	<b>\$13.50</b>
<b>Meat Trio:</b> 1 Chicken, 1 Steak, 1 Pork	<b>\$15</b>
<b>Classic Trio:</b> 1 Avocado, 1 Black bean, & Your choice of Chicken, Beef, Pork	<b>\$14</b>
<b>Mushroom Trio:</b> 1 Avocado, 1 Black bean, & 1 Mushroom	<b>\$15</b>

## **DESSERT**

<b>Sweet Plantains:</b> caramelized sweet plantains sprinkled with queso duro	<b>\$5.50</b>
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