



**Flor de Café**  
PANAJACHEL

**CON CAFÉ**

Espresso	Q15
Macchiato	Q15
Lake's Mocchiato	Q18
Americano	Q15
Cappuccino or Latte	Q20
Flat White	Q18
Flat Black	Q20
Mocha	Q20
Affogato	Q25
Coffee Float	Q25
Caramel Latte	Q20
Honey Latte	Q20
Bombon Coffee	Q20
Flor Tonic	Q20
Flor Zacapa	Q65

**SIN CAFÉ**

Chocolate	Q18
Tea Infusions	Q15
Chai Tea	Q18
Infusion Tonic	Q20
Matcha	Q20
Affogato Matcha	Q30
Water	Q8
Sparkling Water	Q15
Soda	Q10
Gelato	Q20

**SLOW BAR**

Chemex	Q20
V60	Q20
Prensa Francesa	Q20
Moka	Q20
Aeropress	Q20

**POSTRES**

*We like pampering you  
with fresh desserts.  
Ask for availability and  
seasonal desserts!*

Corn cheesecake tart	Q25
Cheesecake tart	Q25
Berries cheesecake tart	Q25
Tiramisú	Q30
Pecan pie	Q25
Key lime tart	Q25
Impossible pie	Q30

**SNACKS**

Lua chips	Q10
Sun-dried tomatoes and mozzarella cheese panini	Q35
Chicken empanada	Q15
Volcancitos	Q10

**Pound of coffee Q65**

Ask for available variety.

Choose between whole beans or ground coffee.



Flor de Café  
PANAJACHEL



Espresso



Macchiato



Mochiato del Lago



Americano



Cappuccino



Latte



Flat White



Flat Black



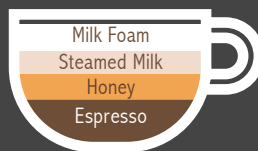
Mocha



Affogato



Caramel Latte



Honey Latte



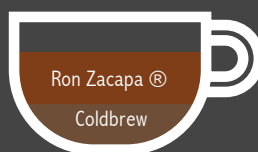
Café Bombón



Coffee Float



Flor Tonic



Flor Zacapa

# CRAFT BEER BAR

AT FLOR DE CAFÉ

## ANTIGUA

355 ml | Q 39

muy noble | blonde ale | 4.5% alc  
don nadie | ambar ale | 5.5% alc  
sin novia | indian pale ale | 6.5% alc  
cucurucho | stout | 8 % alc

## güin

290 ml | Q 30

500 ml | Q 45

vanushka | red ale | 6% alc  
chinique | indian pale ale | 5.5% alc  
stout | 5.5% alc

## SAN ROQUE

355 ml | Q 39

golden retriever | lager | 4.5% alc  
pastor alemán | weizen | 5.4% alc  
bulldog | indian pale ale | 6.2% alc  
doberman | stout | 5.5 % alc

## catorce

355 ml | Q 39

el catrín | lager | 4.9% alc  
chelita linda | blonde ale | 5.1% alc  
dale pale ale | tropical pale ale | 5.6% alc  
impunidad | indian pale ale | 6.2% alc  
chela guevara | red ale | 5.2% alc  
pinchazo | stout | 8.2% alc



Flor de Café



# CRAFT BEER BAR

AT FLOR DE CAFÉ

## INDIAN PALE ALE

sin novia | ANTIGUA

Flavors and aromas of flowers, herbs and pine. Balanced, with a light touch of caramel, mango and peach.

6.5% alcohol | 50 IBU

chinique | GÜIN

Bitterness and citrus aroma generated by hops. Deep amber color made with German malt grains.

5.5% alcohol | 38 IBU

## STOUT

cucurucho | ANTIGUA

Complex aromas and flavors of dark chocolate, cocoa, coffee, caramel, molasses, spices and smoky notes of roasted malts.

8% alcohol | 65 IBU

stout | GÜIN

Medium-bodied dark beer with a soft foam. Aroma of coffee and chocolate with delicate fruity touches.

5.5% alcohol | 38 IBU

## BLONDE ALE

muy noble | ANTIGUA

Citric flavors and aromas of orange, pineapple and peach.

4.5% alcohol | 10 IBU

## AMBAR ALE

don nadie | ANTIGUA

Flavors and aromas of berries like ripe cherries and caramel.

5.5% de alc | 23 IBUs

## RED ALE

vanushka | GÜIN

Attractive copper color with reddish details, fruity aromas blend with the intensity of roasted malts and the subtle bitterness of hops.

6% alcohol | 25 IBU