



MENU



Farm to Table
Traditional & Modern Fare
with a Tropical flair

HOT DRINKS

Our Signature Barista Prepared Coffees, Teas & Cacaos

HOUSEMADE SPECIALTIES

GOLDEN MYLK Q35
Housemade golden mylk spice blend, steamed milk of choice, honey

DIRTY GOLDEN MYLK LATTE Q35
Housemade golden mylk spice blend, espresso, steamed milk of choice, honey

CHAI Q35
Housemade caffeine-free chai spice blend, steamed milk of choice, honey
Hot or iced

DIRTY CHAI LATTE Q35
Housemade chai blend, espresso, honey, steamed milk of choice

LAVENDER LATTE Q35
Housemade lavender syrup, espresso, steamed milk of choice

CINNAMON DREAM Q35
Black coffee, milk of choice steamed with cinnamon

MATCHA Q45
Matcha powder, steamed milk of choice
Hot or iced

COLD BREW LATTE Q45
Housemade cold brew coffee, choice of milk, ice

LAVENDER COLD BREW LATTE Q45
Cold brew coffee, choice of milk, ice, house made lavender syrup

PURE BLACK COLD BREW Q40
Housemade cold brew coffee, ice

MILK OPTIONS

Unpasteurized Whole
Housemade Coconut
Housemade Macadamia
Soy Milk

CLASSIC COFFEE

BLACK COFFEE Q20
Free refills

ESPRESSO Q20

AMERICANO Q20

LATTE Q30

CACAO & SHROOMS

MAYAN CACAO Q35
Guatemalan cacao, honey, vanilla, spices, hot water

CEREMONIAL GRADE CACAO Q45
Single origin 100% cacao, hot water

CUPPA MUD Q40
Cacao, chaga, turkey tail, lion's mane, reishi, cordyceps, chai spices, steamed milk of choice, honey



LEAVES

HOT LOOSE LEAF TEA Q30
+Make it a latte +Q10

YERBA MATE Q30
Served in a traditional gourd with bombilla

Joy Juice: Euphoric, mineral rich & a beautiful blue!
Butterfly pea, tulsi, nettle, oat straw, calendula, lemon grass, cinnamon bark

Detox Tea: Eliminates toxins & aids digestion!
A seasonal tea with base of ginger or cinnamon, nettle, & milk thistle + seasonal herbs and plants to help get your body in sync with the season and fully optimized!

Guate Amor: A traditional Guatemalan delight!
Beautiful red floral tea of dried hibiscus flower & locally harvested vanilla beans

COLD DRINKS

Elixirs, Mocktails, Juices & Classics

ELIXIRS & MOCKTAILS

ELECTRIC TONIC	Q45
House made cold brew coffee with tonic water & ice for a refreshing pick-me-up	
ICED CACAO ELIXIR	Q35
Roasted cacao bean shells, freshly ground cardamom, honey, ice. A cooling & caffeine free elixir!	
OCEAN ELECTROLYTES	Q35
Sparkling water, lime juice, sea salt, cucumber juice	
PASSIONFRUIT SPRITZ	Q35
Mineral water & fresh exotic passion fruit juice	
FRESH GRAPEFRUIT SPRITZ	Q35
Sparkling water & fresh grapefruit juice	
BUBBLY BUTTERFLY	Q55
Butterfly pea flower, lavender simple syrup, mineral water, lime juice & "Feelin' Fine" - an herbal aphrodisiac & buzzy tincture	
NOT SO DARK & STORMY	Q55
Non alcoholic aged dark rum from Ron Botran, locally made sugar free ginger ale & aromatic bitters	
G&T TEASE	Q55
Non alcoholic gin, tonic water, splash of lime juice & lime garnish	
SKINNY MEZCAL PALOMA	Q55
Tomonotomo artisan NA Mezcal from Oaxaca, agave syrup, fresh grapefruit juice, mineral water & a salt rim	
THE 'HAKUNA MATÉ	Q55
Tomonotomo NA Mezcal from Oaxaca, yerba maté syrup, splash of grapefruit juice & mineral water	
VIRGIN MICHELADA	Q35
A Guatemalan classic minus the beer! Sparkling water, tomato juice, lime juice, custom blend of spices & salt	

FRESH JUICE

PAPAYA POWER JUICE	Q35
Fresh papaya juice with lime Anti-parasitic, aids digestion, nutrient rich	
WATERMELON MINT JUICE	Q35
Fresh watermelon & mint juice Alkalizing, hydrating & refreshing!	
ETERNAL SPRING JUICE	Q45
Celery, ginger, green apple, mint	

CLASSIC COLD DRINKS

FRESH LIMEADE	Q20
Freshly squeezed lime juice sweetened with choice of sugar or honey, choice of flat or sparkling water	
ROSA DE JAMAICA	Q20
Made from hibiscus flowers, tart & lightly sweetened with honey or sugar, choice of flat or sparkling water	
CIMARRONA	Q25
Guatemalan classic: sparkling water, sea salt, lime juice	
LOCAL ARTISAN SODAS	Q35
Sugar free & Guatemala-made! Ginger Ale Grapefruit Rosemary Soda Ginger Cobanero Soda	
COCA-COLA	Q20
MINERAL WATER	Q20



COCKTAILS & LIQUORS

Our Signature Cocktails, Fine Sipping Liquors
& Hot Cocktails for Cool Nights

SIGNATURE COCKTAILS

AVOCADO MARGARITA Q75

Our signature cocktail!
Tequila, avocado, mint,
orange juice, lime juice

MEZCAL PALOMA Q75

Mezcal, grapefruit juice,
lime juice, sparkling water

LYCHEE CHILERITO Q90

Gin, Saint Germain, fresh
lychee juice, elderberry
syrup, lime juice

PASSION FRUIT DAIQUIRI Q90

Fresh passion fruit juice,
white rum, lime juice, and
simple syrup shaken & strained

CACAO OF THE GODS Q75

Super smooth infusion of
iced cacao tea, dark rum,
fresh cardamom, honey

CUCUMBER MOJITO Q75

Rum, fresh cucumber, garden
picked mint, lime juice,
simple syrup, sparkling water

MOUNTAIN SPRITZ Q70

Cava, Saint Germain

APEROL SPRITZ Q70

Cava, Aperol

NEGRONI Q90

Gin, Aperol, Vermouth

MEZCAL NEGRONI Q90

Mezcal, Aperol, Vermouth

HOUSE COCKTAILS Q45

Gin & Tonic
Vodka Spritz
Rum & Coke

SIPPING LIQUORS

MEZCAL FLIGHT Q155

1 oz. pour each of
86 Sacrifice Mezcal Espadín
400 Conejos Espadín
Amaras Mezcal Espadín
86 Sacrifice Mezcal Jabali
Served with orange and chapulines

FEATURED BOURBON WHISKEY Q120

Served neat or on the rocks
Rotating selection

MONKEY SHOULDER WHISKEY Q90

Served neat or on the rocks

RON ZACAPA SOLERA 23 Q90

Served neat or on the rocks

86 SACRIFICE MEZCAL JABALI Q80

Served with orange & salt

DISARONNO AMARETTO Q60

Served neat or on the rocks

COZY COCKTAILS

NATASHA'S HOT TODDY Q70

Honey whiskey, local honey,
lime juice, hot water

BOOZY COFFEE Q70

Dark rum, espresso, hot water
+Make it a latte +Q10

HOT MULLED WINE Q70

Red wine, warm spices,
citrus peel, vanilla
*Available seasonally



WINE & BEER

All-Natural + Traditional Wines, Locally Brewed Craft Beers
& Traditional Guatemalan Cervezas

NATURAL + ORGANIC WINES

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By The Bottle Only

Traviesa Blanco Q300

Barranco Oscuro, Spain
Sumoll grape
*Natural Wine

Traviesa Rojo Q300

Barranco Oscuro, Spain
Tempranillo grape
*Natural Wine

GORU ORGANIC Q300

Ego Bodega, Spain
Monastrell Grape
*Organic Wine

LA DUEÑA'S SELECTION

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By The Bottle Only

FRUITS DE MER WHITE BLEND Q250

Pere et Fils, France
Sauvignon Blanc Grape

CAMBERT RED BLEND Q250

Pere et Fils, France
Syrah Marselan Grape

FIZZOLINA ROSÉ LAMBRUSCO Q250

Bobel Wines, Italy
Lambrusco di Sorbara Grape
*Organic

CAVA EXTRA BRUT RESERVE Q250

Castevellví, Spain
Macabeo, Xarel-Lo &
Parcellada Grapes
*Organic



CRAFT + LOCAL BEERS

NATIONAL BEERS Q30

Gallo or Cabro
+add michelada mix +Q10

ANTIGUA CERVEZA Q45

Craft beers on tap
or in the can

ANTIGUA RADLER Q45

Antigua Cerveza Muy Noble
with fresh limeade

ANTIGUA CERVEZA TASTING Q70

A 6oz tasting of all
3 beers on tap

BUCKET OF BEER Q250

6 cans of Antigua Cerveza
beer of your choice in a
bucket of ice.
*Ask for a picnic blanket
and explore the property!

HOUSE WINE

By the Glass Q35

By the Bottle Q150

Wine Tasting Q50

**Includes half pour of
house red, white, and vinho verde*

HOUSE WHITE - Sauvignon Blanc

HOUSE RED - Merlot

HOUSE GREEN - Vinho Verde

HOUSE SPARKLING - Cuvée
**By the can only, 2 glasses per can*

SMOOTHIES & BOWLS

Superfood Bowls & Smoothies Perfect For Any Time Of The Day

SUPERFOOD BOWLS

MAYAN GRANOLA & BERRIES BOWL Q65
(GF, V*)

Housemade Mayan inspired granola of nuts, seeds, cinnamon & honey topped with fresh berries
*Choice of milk or yogurt
+Add peanut honey drizzle +Q5

TROPICAL SMOOTHIE BOWL Q65
(GF, V)

Base of pineapple, melon & a touch of blackberries. Topped with unsweetened coconut, cacao nibs, flax seeds & housemade macadamia nut butter

CACAO SMOOTHIE BOWL Q65
(GF, V*)

Base of cacao, peanut butter, banana, honey, choice of milk, banana slices, cacao nibs, peanut butter drizzle

MANGO PASSIONFRUIT CHIA BOWL Q65
(GF, V)

Mango-passionfruit chia seed pudding, seasonal tropical fruit, coconut flakes, amaranth

GOLDEN MYLK OATS Q55
(GF, V*)

Whole rolled oats, chia seeds, housemade golden mylk spice blend, choice of milk, honey, almonds, & cashews

FRESH FRUIT BOWL (GF, V) Q50

Heaping bowl of fresh seasonal fruit normally including pineapple, watermelon, papaya, melon & other in-season local fruits

SUPERFRUIT SMOOTHIES

MAYAN MONKEY Q45
(GF, V)

Banana, cacao, housemade spice blend, choice of milk

STRAWBERRY SHORTCAKE Q45
(GF, V*)

A super creamy treat! Fresh avocado, strawberries, macadamia nut butter, coconut milk & honey

MIGHTY MERMAID Q45
(GF, V)

Spirulina, mango, pineapple, zucchini, flax seed, coconut milk

PANZA VERDE Q45
(GF, V)

Kale, estate foraged nopal (cactus), pineapple, spinach, cucumber, celery, moringa, fresh ginger, orange juice

PASSIONFRUIT PARADISE Q45
(GF, V)

Passionfruit, mango, pineapple, melon, fresh turmeric

SASSY MELON Q45
(GF, V)

Melon, ginger, orange juice, lime juice, & ground pumpkin seeds, a traditional Guatemalan ingredient!

FROZEN STRAWBERRY LIMEADE Q45
(GF, V)

Freshly frozen market strawberries, housemade limeade

MILK OPTIONS

- Unpasteurized Whole Milk
- Housemade Coconut Milk
- Housemade Macadamia Milk
- Soy Milk

ADD-ON OPTIONS

- Fresh turmeric +Q5
- Chia seeds +Q5
- Flax seeds +Q5
- Fresh ginger +Q5
- Peanut butter powder +Q10

HOT BREAKFAST

Good News Breakfast Lovers - Breakfast Is Served All Day!

OUR CURATED BREAD OPTIONS:

Sourdough Baguette

Fresh Brioche Bun

Gluten Free + Vegan Baguette +Q30

Gluten Free + Vegan Bun +Q30

Gluten Free + Vegan Falafels +Q20

DIETARY GUIDE:

V = Vegan

VG = Vegetarian

GF = Gluten Free

* = Available With Modifications

HOT BREAKFAST SERVED ALL DAY

BREAKFAST TACOS (GF, V*)

Q65

Corn tortillas, chipotle mayo, scrambled egg, amaranth, raw veggies & kale
Served with a side of pico de gallo & guacamole

+Add bacon +Q18

+Add smoked chorizo +Q18

BREAKFAST SANDWICH (GF*, V*)

Q75

The classic BLT (bacon, lettuce, tomato) sandwich plus fresh avocado
& a fried egg on a fresh soft brioche bun with housemade mayonnaise

Includes side of fruit

BANANA MACADAMIA PANCAKES (GF, VG)

Q75

Soft and crispy around the edges, banana pancakes served with
macadamia butter maple syrup, unsweetened coconut flakes &
fried plantains served on the side

+Add bacon +Q18

+Add a side of mixed fruit +Q15

MOUNTAIN GOAT OMELETTE (GF, VG)

Q75

Eggs, goat cheese, fresh basil, sautéed kale, chopped tomatoes,
black olives & garlic aioli

Includes side of fruit

+Add organic chicken +Q18

+Add chopped bacon +Q18

AVOCADO TOAST (GF*, V)

Q65

Sourdough baguette topped with avocado, sliced radish & microgreens
Includes side of fruit

+Add organic fried egg +Q8

+Add bacon +Q18

CHAPIN BREAKFAST (GF, VG)

Q65

2 eggs (scrambled or fried), refried black beans, fried plantains,
cream, ranchera sauce, fresh pico de gallo & housemade corn tortillas

+Add smoked chorizo +Q18

+Add bacon +Q18

+Add avocado +Q10

SHAREABLES & SALADS

Appetizers Perfect For Sharing + Our Legendary Salads

APPETIZERS & SHAREABLES

EXOTIC CHIPS & DIPS PLATTER Q65 (GF, V*)

Housemade tortilla chips served with 5 dips: roasted beet babaganoush, spirulina guacamole, carrot hummus, pumpkin seed hummus, chipotle dip

MEDITERRANEAN DIP PLATTER Q90 (GF*, V*)

Housemade hummus & babaganoush with pickled onion, crudités, gluten free falafels, pita bread & housemade tzatziki

EARTH LODGE AVOCADO FRIES Q65 (GF, V*)

Antigua's original fried avocado wedges covered in crispy gluten free crust, served with our housemade chipotle mayo

AVOCADO CEVICHE Q65 (GF, V)

Tangy & delicious avocado ceviche with tomato, cucumber, onions, & baked corn tostadas
+Add Shrimp +Q35

TRADITIONAL QUESADILLA Q65 (GF, VG)

3 corn tortillas filled with locally made artisanal Guatemalan cheese & served with guacamole, housemade ranchera sauce & black beans on the side
+Add organic chicken +Q18
+Add smoked chorizo +Q18

CHIPS & GUAC Q55 (GF, V)

A heaping platter of our housemade fried tortillas & fresh guacamole

YUCCA & SWEET POTATO FRIES Q55 (GF, V*)

Hand cut & served with our housemade garlic aioli & ketchup

CLASSIC FRENCH FRIES Q55 (GF, V)

Large basket of hand cut seasoned fries with ketchup

OUR LEGENDARY SALADS

LARGE SALAD: Q85
SMALL SALAD: Q45



ADD BREAD TO ANY SALAD:

Fresh Sourdough Baguette +Q5
Gluten Free + Vegan Baguette +Q30
Gluten Free + Vegan Falafels +Q20

ADD PROTEIN TO ANY SALAD:

Organic Chicken +Q18
Chopped Bacon +Q18
Shrimp +Q35
Quinoa +Q9
Hard-Boiled Egg +Q8

FIRE ROASTED VEGETABLE SALAD (GF, V*)

Roasted onion, zucchini, sweet corn, crunchy tortilla strips and panela cheese with a light and tangy honey dressing

Chef's Tip: Add Organic Chicken

EARTH LODGE HERB SALAD (GF, VG, V*)

Kale, green apple, parsley, mint, dill, toasted pumpkin seeds, goat cheese, freshly cracked pepper, olive oil & lemon

Chef's Tip: Add Chicken AND Quinoa

AVOCADO SUPERFOOD SALAD (GF, VG)

Mixed hydroponic greens, avocado, quinoa, cucumber, shredded beets and shredded carrots in a creamy garlic yogurt dressing

Chef's Tip: Add Organic Chicken

QUINOA POWER SALAD (GF, V)

Chilled quinoa, green apple, dates, almonds, basil, citrus mustard vinaigrette

Chef's Tip: Add Chopped Bacon

NUTTY NOODLE SALAD (GF, V)

Chilled rice noodles, grilled pineapple, cucumber, carrots, purple cabbage, green onion, peanuts, cashews, tangy citrus, fresh ginger & garlic dressing

Chef's Tip: Add Shrimp

PLATES | BOWLS | SWEETS

Warm Options To Soothe The Soul & Delicious Desserts Because You Deserve It

+ADD ANY SMALL SALAD FROM MENU +Q45

+ADD A GRILLED CHEESE SANDWICH +Q30

+ADD A SIDE OF BREAD:

Fresh Sourdough Baguette, Sliced +Q5
Gluten Free + Vegan Baguette +Q30
Gluten Free + Vegan Falafels +Q20

PLATES & BOWLS

SUPER SMASH BURGER (GF*, V*) Q95

Hand smashed pork & beef patty or house made veggie patty with cheese, lettuce, tomato, onion, housemade pickles & housemade mayo
*Choice of side salad, fruit or fries

+Add a fried egg +Q8
+Add bacon +Q18
+Add avocado +Q10

TROPICAL SHRIMP SANDWICH (GF*) Q95

Shrimp, grilled pineapple, avocado, cilantro & housemade mayo on two long New England rolls
*Choice of side salad, fruit, or fries

AVOCADO BAJA TACOS GF, V*) Q75

With fried avocados, fresh cabbage, zesty chipotle mayo & pico de gallo
*Choice of side salad, fruit or fries
Chef's Tip: add organic chicken +Q18

TROPICAL SHRIMP TACOS (GF) Q95

With shrimp, grilled pineapple, fresh cabbage, cilantro, fresh avocado & housemade mayo
*Choice of side salad, fruit or fries

CHIMICHURRI BOWL (GF, V) Q75

Base of garden pea hummus, a heaping portion of grilled seasoned vegetables, quinoa & housemade chimichurri sauce
Chef's Tip: add organic chicken +Q18

AL PASTOR BOWL (GF) Q75

Chicken al pastor, black beans, rice, grilled gorn, grilled pineapple, fresh guacamole, pico de gallo & cilantro

CLASSIC BLT SANDWICH (GF*) Q70

Bacon, lettuce, tomato & mayo
*Choice of side salad, fruit or fries
Chef's Tip: add avocado +Q10

SOUPS FOR THE SOUL

GUATEMALAN CHICKEN SOUP (GF) Q70

Traditional Guatemalan chicken soup with rice, local vegetables & lime
+Optional: add bread of choice

GUICOY SOUP (GF, V*) Q55

Creamy nourishing blended soup with coconut milk, guicoy (local squash), fresh ginger & fresh turmeric
+Optional: add bread of choice

LENTIL GINGER CURRY (GF, V) Q75

Vegetable broth base, lentils, tomato, green peas, zucchini, carrot, fresh ginger, onion, garlic, lime, blend of curry spices & coconut milk, served with rice
Chef's Tip: add organic chicken +Q18

MUG OF CHICKEN BONE BROTH (GF) Q45

+Optional: add bread of choice

SWEETS

DARK CHOCOLATE AVOCADO MOUSSE (GF, VG) Q40

Thick chocolatey mousse made with Earth Lodge avocados, cacao & honey

LIME CURD CRUMBLE JAR (GF*, VG) Q45

Tangy & creamy lime curd topped with coconut cookie crumble

PINEAPPLE PIE (V, GF) Q55

Pineapple coconut pie filling in a gluten free graham crust
+Add avocado ice cream +Q25



LOCAL PRODUCERS WE PROUDLY WORK WITH

FINCA FILADELFIA COFFEE

The oldest and largest coffee finca in Antigua, you can see the finca in the valley directly below Earth Lodge! The finca produces shade grown arabica beans and our espresso beans are an extra special variety grown only on the highest elevations of the finca's mountain region for exquisite taste and smoothness. The finca practices eco-friendly and all natural plant management using zero chemicals, and employs hundreds of local Guatemalans from nearby villages. We highly recommend taking their coffee finca tour to see the entire process and learn more about coffee production in Guatemala!

JULHALAW CACAO

A cooperative organization from Lanquin, in the Semuc Champey region, that provides us with artisan small batch 100% pure cacao used in our Ceremonial Cacao. Connect with them @julhalaw and check out their cacao tour if you're headed to Lanquin during your Guatemala travels!

FOGLIASANA PRODUCE

A local hydroponic farm that applies sustainable farming techniques to produce high quality gourmet lettuces and greens that are of export quality, ensuring our greens are extra safe for raw consumption. Learn more and get info about their home delivery @fogliasana

TACANÁ HONEY

@MielTacaná provides us with their delicious raw, chemical-free wildflower honey produced by responsible small scale beekeepers in San Marcos. Made exclusively from high altitude wildflowers growing naturally on the side of Volcano Tacana, resulting in a unique thick & creamy texture almost like creamed honey.

CASA CURATIVA

A women owned and operated herbal apothecary, education center, & garden in the village of Tzununá. We work exclusively with this small business to source our custom crafted and intentionally blended loose leaf teas and our best seller, the 'Cuppa Mud'. @casacurativa also crafts powerful elixirs which we use in some of our mocktails and natural supplements, found in our gift shop.

EARTH LODGE AVOCADOS

Earth Lodge is a working avocado farm with about 350 organic Haas avocado trees. We compost all of our restaurant refuse and use our own compost plus other regenerative practices to care for our trees. Avocado trees have two harvests per year, when you can enjoy our estate grown avocados in many of our dishes.



LOCAL INGREDIENTS | SLOW FOOD RESTAURANT | ENJOY THE VIEW

10% TIP AUTOMATICALLY ADDED TO FINAL BILL:
GOES TO LOCAL VILLAGE STAFF WORKING IN THE
KITCHEN, FARM & HOUSEKEEPING.

IF YOU'D LIKE TO TIP OUR VOLUNTEER SERVERS OR BARTENDERS,
PLEASE USE THE JAR AT THE TILL.

8% FEE ADDED FOR CREDIT CARDS, AMEX NOT ACCEPTED.