

MENU



ROSANTA

HONEST COOKING

SEASONAL, LOCAL, INTENTIONAL.

**Cooking that starts in the soil
and is served with intention.**

Everything here is done with care. We choose fresh, local and seasonal ingredients to bring out real flavors that feel close to nature. We cook with respect—for the land, for the people who grow our food, for what grows nearby, and for you.

Most of what you taste comes from our own garden, grown with practices that care for the soil and keep it alive. The rest comes from local producers who believe in the same things we do: taking it slow, following the seasons, and supporting their community.

We cook with values that matter to us. We like things simple, natural and made with love. Each plate, each drink, and every part of this space is made to help you feel good and connect—with others, with your surroundings, and with yourself.

This is our way of cooking: honest, thoughtful, and full of flavor. Thanks for being here. Enjoy, share, and make memories that stay with you.

STARTERS

FLAVORFUL BEGININGS

Dishes created to welcome you into the meal with intention and care. Each one is prepared with fresh ingredients, honest techniques, and flavors that highlight the richness of the season and the land.

ROSANTA-SALAD: Q65
WITH TERDERLOIN: Q90 -
SHRIMP: Q120

Fresh mix greens, seasonal tomatoes, orange, avocado, sweet-spicy peach, and house-pickled vegetables. Finished with a strawberry and mint vinaigrette.


Recommended with: **El Fufurufo** — Gin, cucumber cordial, lemon.

 Housemade pickles.

GRILLED BROCCOLI WITH
ROMESCO SAUCE — Q105

Grilled cauliflower with romesco, creamy labneh, roasted tomatoes, olives, and a touch of basil oil. A dish full of warmth and balance, made with fresh ingredients and garden flavor.

Recommended with: **Punto Verde** — Botran Reserva Blanco infused with turmeric, parsley vermouth, and pepper syrup, served alongside a broccoli, basil, and parmesan cream.

 Also available as a vegan option.

BAKED CHEESE Q130

Artisan cheese crusted with pepitoria, served with red wine-macerated strawberries, tomato compote, and caramelized onions. Comes with warm house bread baked with fresh garden herbs.

Recommended with: **Beetroot Negroni** — Gin, clarified beet shrub, Campari.

 Cheese from a small-producer co-op in Quetzaltenango.

GRILLED OCTOPUS Q140

Pacific octopus served with paprika potatoes, pea purée, lemongrass mayo, orange segments, and roasted tomatoes.

Recommended with: Pineapple Mezcal — with garden herbs and smoked pineapple.

 Responsibly sourced seafood • Regeneratively grown herbs

CHEESE & CHARCUTERIE BOARD Q195

A thoughtful selection of aged artisan cheeses and carefully cured hams. Served with seasonal fruit and house-pickled vegetables for a natural balance of sweet, savory, and tangy.

Perfect to share outdoors with a **Rosé Pasión Spritz** in hand.

 Local cheeses and charcuterie • Pickled in-house

HEALTHY OPTIONS

NOURISHING PLATES


Cooking with care also means nourishing with intention. These plates are made with fresh ingredients, seasonal vegetables, ancestral grains, and housemade dressings. Every combination is designed to support your well-being and reconnect you with natural, honest flavors.

All dishes can be customized with **tofu, grilled tuna, or grilled chicken** as your protein of choice.

MUSHROOM TARTARE Q90

Fresh mushrooms, whiskey-macerated peach, peanut butter, and crispy malanga chips. A fully plant-based dish.

Recommended with: La Lotería - Mezcal Espadin, Radish Cordial, lemon, syrup, and roasted pineapple juice.


 Wild mushrooms and house pickles

RICE TARTARE Q90

Steamed rice with cucumber, onion, purple cabbage, avocado, and a peanut-soy dressing.

Served with grilled tuna.

Recommended with: **Rose Collins** — Red berry gin, lemon juice, simple syrup, topped with soda.

 Fresh seasonal vegetables

MEDITERRANEAN BOWL Q95

Couscous or lettuce base with fresh vegetables, olives, chickpeas, pepitoria, avocado, and roasted bell pepper dressing.

- Served with **marinated and grilled tofu**.

Recommended with: **Artichoke Spritz** — Cynar, Gin, Tonic, Sparkling Wine.

🌿 100% plant-based • Naturally rich in protein

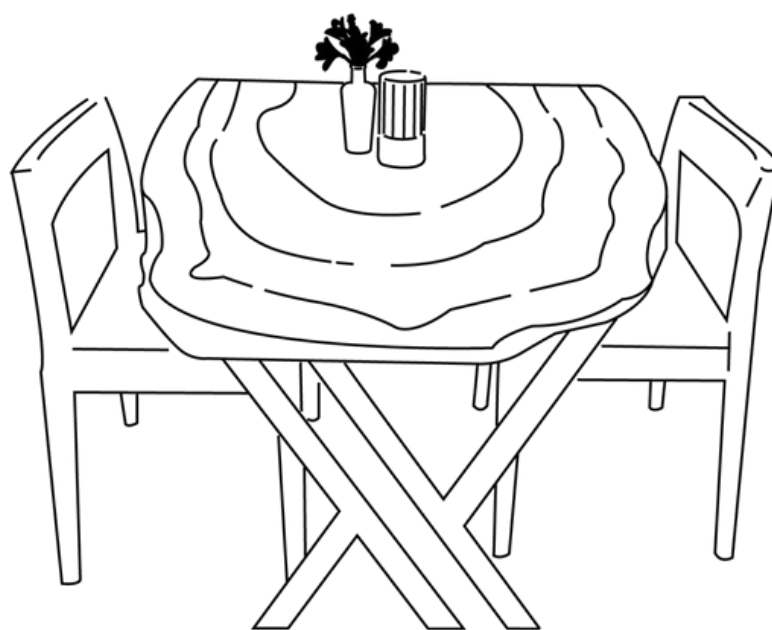
QUINOA PLATE Q95

Quinoa sautéed in sesame oil with cherry tomatoes, grilled corn, avocado, fresh veggies, and a cilantro aioli.

Recommended with: **Chapuz** — Mezcal Espadin, lemon juice, simple syrup, macerated plum tomatoes, basil leaves, 2 drops of our homemade garden hot sauce.

Served with marinated tuna.

🌿 Organic quinoa



EASY OPTIONS

FROM THE GARDEN & THE GRILL

Eating well is simple when you start with fresh ingredients and cook with care. These combinations are made to be enjoyed with ease, flavor, and intention.

GRILLED PORTOBELLO ON TURMERIC BRIOCHE Q95

Oven-roasted portobello mushroom with garden herbs, served on turmeric brioche with melted mozzarella, pickles, and avocado-celery mayo. Comes with crispy potato and sweet potato fries.

Pair it with: **La Feria** — Espadín mezcal, spiced pineapple marmalade, and herbed sugar rim.

🌿 A flavorful plant-based burger, made with heart and nothing extra.

SLICED TENDERLOIN ON TURMERIC BRIOCHE Q115

Tender grilled beef loin with roasted scallions, served on turmeric brioche with mozzarella, pickles, and avocado mayo. Accompanied by our house mix of fries.

Pair it with: **El Colonial** — Colonial rum, warming spices, mandarin juice, and the soda of the day.

🌿 A burger with fire, flavor, and a local soul.

ROOTED COOKING, OPEN FLAME

Comforting plates that honor the land and what it gives us. Each dish is prepared with care, using techniques that respect the ingredient, slow cooking when needed, always balancing depth and freshness.

In Rosanta we celebrate local products, recipes with history, and flavor done right.

HOUSEMADE PASTA OF THE DAY Q140 WITH TENDERLOIN: Q170 — SHRIMP: Q175

Fresh pasta made daily with seasonal ingredients.


Suggested pairing: Ask your server depending on the day's ingredients.

 Made in-house • Fresh, local ingredients

TAMARIND & AGED RUM CHICKEN Q150

Chicken breast flamed with rum and glazed in a tamarind, sweet pepper, and ginger sauce. Served with carrot cream, toasted mushrooms, and roasted beets.

Pair it with: Chupete — Botran 12 infused with tamarind, elderflower liqueur, lemon juice and simple syrup.

 Citrusy, smoky and full of texture

COFFEE & CARDAMOM RIBS Q160

Slow-roasted ribs in a rich blend of coffee and cardamom. Served with roasted onion, creamy yuca purée, pickled onions, and broccoli in cobanero chile cream.

Pair it with: **La Chef** — Fat-washed American whiskey, cucumber, lavender, and mandarin.

 Deep flavor • Slow cooking • Local spices

ROSANTA TENDERLOIN Q165

Grilled tenderloin over roasted garlic cream sauce, served with a soft potato and bacon gratin, finished with herb gremolata and roasted carrots.

Pair it with: Ron Fashion — Colonial rum with roasted pepper, tobacco bitters, syrup, and vanilla tobacco smoke.

 Selected cut • Honest preparation

BORDELAISE BRISKET Q165

Slow-cooked brisket served with roasted plantain purée, garlic confit, yuca, bok choy, and rosé vermouth-macerated grapes in a Bordelaise sauce.

Pair it with: **Chompipe** — Bourbon, chili-macerated vermouth and tobacco bitters.

 Low and slow • Bold flavors • Natural sweetness

BAKED SHRIMP Q175

Baked Shrimp with garden herbs, served with cherry tomatoes, garlic, onion, and a touch of olive and sesame oil.


Pair it with: **El Canche** — Gin, Campari, grapefruit, mandarin, and lavender.

 Simple, aromatic, and fresh

CATCH OF THE DAY Q175

Fresh-caught fish served with a white wine and sage sauce, sweet potato purée, roasted carrots, young green beans, and grilled bok choy.

Pair it with: Ask your server based on today's preparation.

 Catch of the day • Light and herbal

SURF & TURF Q295

Grilled tenderloin and garlic shrimp, served with roasted scallions, fresh salad, and crispy potatoes. A generous dish that brings together the best of land and sea.

Pair it with: **Juanito Caminante** — Johnnie Walker Black, banana oleo saccharum, and grapefruit infused with rosemary.

 Selected cuts and responsibly sourced seafood

SIDES

House Bread	Q25
Potato Gratin	Q35
Sesame and Garlic Green Beans	Q35
Mixed Fries (potatoes, sweet potatoes, malanga chips)	Q40

BEVERAGES

House Beverages

All our drinks are made to go with your moment. We use real ingredients, fresh fruit, garden herbs, and house recipes.

Refrescos de la casa

Ginger Beer	Q35
Kombucha	Q35
Lemonade with water or soda	Q35
Orangeade with water or soda	Q35
Lemongrass drink	Q35
Soda of the day	Q30
Sparkling water 1L	Q30

Beers

Gallo Botella	Q30
Cabro Reserva	Q35
Monte Carlo	Q35

Local Craft Beers

	Q40
Antigua - Sin Novia	Q40
Antigua - Muy Noble	

Café de Guatemala

Dark Roast Coffee in French Press	Q22
21 grams - 1 Cup	
With Foam Milk	Q25
• Whole milk	
• Lactose-free milk	

Infusiones de Té Artesanal

Pachamama Tropical -	Q35
Tropical, licorice, ginger, papaya, coconut, pineapple, and mango	Q35
Jade Negro -	
Dark cacao, cinnamon, vanilla, cardamom.	

Tés - Especies de nuestro jardín

Manzanilla	Q30
Jengibre con Lemongrass	Q35
Hierbaluisa con Menta	Q35



SPIRITS

Ron

BotranBlanco

Botran 12

Colonial

Zacapa 23

Copa

Q45

Q45

Q55

Q65

Vodka

Smirnoff

Grey

Goose

Ciroc

Q45

Q65

Q70

Whisky - Blended Scotch

Old Parr 12

Buchanan's 12 Johnnie

Walker Black Johnnie

Walker Gold

Q65

Q70

Q65

Q90

Bourbon

Eva Williams

Wild Turkey 81

Wild Turkey 101

Q65

Q65

Q70

Single Malts - Scotch

Glenmorangie

Glenlivet 12

Macallan 12

Q70

Q70

Q120

Irish Whisky

Jameson

Copa

Q55

Ginebra

Bombay

Tanqueray

Hendricks

Q55

Q55

Q70

Tequila

Jimador Blanco

Don Julio Blanco

Don Julio Reposado

Don Julio 70

1800 Cristalino

Q45

Q55

Q75

Q80

Q70

Mezcal

Espadín

Tobachiche

Cuapreata

Q70

Q70

Q70

Liquors

Limoncello

Grand Marnier

Carajillo

Espresso Martini

Q55

Q55

Q65

Q65

THE BEST PART

COMES AFTER

