



## Dinner

### APPETIZERS

Tuna tartare 95  
Tomato | avocado | sesame oil

Carpaccio 80  
Beef 80  
Salmon 90  
Avocado 65

Calamari fritti 120  
Marinara | tartar sauce

Artichoke au gratin 60  
Sundried tomatoes | parmesan cheese

Baked eggplant 55

### POULTRY

Chicken with lime butter 135  
White wine | capers | lime

Chicken au jus 155

Duck with hibiscus flower sauce 185

### MEAT

Tenderloin 185  
Coffe sauce, béarnaise sauce, café de Paris, chipotle, pepper sauce, balsamic and rosemary reduction

Skirt steak 195

Rack of lamb 490  
Roasted with herbs | balsamic and plum reduction  
12 oz 490  
6 oz 290

### SEAFOOD

Sea bass 185  
Menière, piccata, bird pepper or mustard

Salmon with tangerine sauce 185

Sautéed shrimp with pibil sauce 195

Shrimp tempura 215

### Side dishes

Choose one  
Mashed potatoes and carrots  
Potato croquettes  
French fries  
Rice  
Roasted brusel sprouts  
Vegetables

### SALADS

El Convento salad 75  
Greens | hearts of palm | mushrooms | boiled egg | bacon | french dressing

Caprese salad 65

Burrata 150

Caesar salad 85

Roasted beets 60

Grilled baby romaine lettuce 95

### SOUPS

Cream of corn with chipilín 50

Black bean soup 45

Seafood soup 95

Onion soup au gratin 65

Beef consommé 40

### PASTA

Ravioli 110

Filled with cream of mushrooms | parmesan cheese | truffle oil

Farfalle pesto 85

Rigatoni 80

Olive oil | garlic confit | basil

Tagliatelle pomodoro 85

### RISOTTO

Parmesan 115

Mushroom 120

Shrimp 155

Primavera 125

### GUATEMALAN CUISINE

Suban-lk 95

Beef, chicken or pork | tomatoes | chili peppers

Pepián 85

Beef or chicken | roasted seeds | chili peppers

Jocón 80

Beef or chicken | cilantro | green tomatoes