Menu idea

Starters

Ceviche

Ceviche is made of diced bits of raw seafood, marinated in a lemon or lime juice concoction. The acid in the citrus 'cooks' the fish until it becomes opaque and soaks in the flavour. This method is known as denaturing and achieves a similar effect as cooking with heat.

The main star of this seafood dish is fish, making it extremely important to use high-quality, fresh fish. Lime or lemon juice is a must to get things going. Flavorful veggies like onions, tomatoes, peppers, and cilantro add a freshness to this delicious Guatemalan dish. But the secret ingredient no one talks about? Ketchup!

Not all ceviches are made solely of fish; there are a couple of variations of this easy Guatemalan recipe. Fish and shrimp ceviche



Enchiladas

Guatemalan enchiladas are made with beef and a vegetable mixture called escabeche. The main ingredient for the escabeche is beets, which are mixed with carrots, peas and green beans.

Enchiladas are assembled over a crunchy tostada, a crispy baked or fried corn tortilla which you can make at home or get at the supermarket. Over the tostada you layer fresh lettuce, then comes the ground or shredded beef which is topped with the vegetable escabeche. Finally you drizzle the Guatemalan enchilada with a smooth tomato based sauce and top it off with a slice of hard boiled egg, fresh cilantro and Queso fresco or other hard crumbly cheese like Feta.



Main courses

Cochinita Pibil Tacos

Pulled pork marinated in a tantalizing blend of herbs and spices, then tenderly steamed for 14 hours and enveloped in banana leaves. Nestled in a soft corn tortilla and garnished with tangy pickled onions.



Fish Tacos

A specialty of Baja California, this recipe shows how to prepare fish tacos the classic way. Firm, white fish is cut into chunks, dipped in beer batter, and fried until crispy and golden. The battered chunks are arranged on corn tortillas and topped with shredded cabbage, a sour cream and chipotle mayonnaise sauce, avocado, and cilantro leaves. The prepared tacos should be served with lime wedges on the side.



Dessert

Plaintein Mole

So what exactly is platanos en mole? Simply put, it's plantains cooked in a sweet mole sauce. Now, I know the word "mole" might sound intimidating to some people, but trust me, it's worth getting over any hesitation you might have. This sauce is made with a blend of spices, chocolate, and various other ingredients, resulting in a thick, flavorful sauce that perfectly complements the plantains' slightly sweet, slightly starchy flavour.

