



Traditional Atitlán Of Guatemala's four volcanic coffee regions, Atitlán soil is the richest in organic matter. Ninety percent of Traditional Atitlán is cultivated along the slopes of the dramatic volcanoes that dominate the shores of Lake Atitlán the largest and most famous of Guatemala's many crater lakes

Capuchino	Q. 7.00
Espresso	Q. 5.00
Espresso Italiano	Q. 5.00
Espresso Macchiato	Q. 6.50
Mocca	Q. 8.00
Iced Mocca	Q. 10.00
Frappé	Q. 8.00
Café Americano	Q. 4.50
Americano con Leche	Q. 5.00
Café Latte	Q. 7.00
Latte Macchiato	Q. 5.00
Café Cobacabana	Q. 12.00
Café Fredo	Q. 7.00
Café Chicolachino	Q. 10.00
Café con Soda	Q. 7.00
Batido de Banano al Café	Q. 7.00
Café Cubano	Q. 8.00